

ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

SOUP

**PUMPKIN VELOUTE** 

brown butter with honey & coriander, chestnuts, crispy cracked wheat - qf\*, vq, vn\*

SALAD

**BEETS & GOAT CHEESE** 

mixed salad greens, roasted beets, pomegranate vinaigrette, pecans, parsnip - vg, vn\*, gf

**APPETIZERS** 

CHICKEN WRAPS

tandoori style marinated chicken & yogurt sauce

"CHEESE FRIES"

crispy potato pavé bites, yogurt & goat cheese cream, aged Naxos Arseniko - vg

**MAIN DISHES** 

(one selection per person)
RIGATONI & BEEF CHEEKS

braised beef cheeks with grape molasses, sauteed mushrooms, light bechamel

**TURKEY ROLL** 

wrapped with prosciutto, pistachios, Christmas filling, sweet potato puree - gf

**IBERICO & CELERY ROOT** 

crispy crust loin, celery root sauce, blue cheese cream

MAIN DISH OPTIONS WITH EXTRA CHARGE

**RIB EYE** 

American Black Angus (300 gr.), asian chimichuri, crispy potatoes, yoghurt cream (+25 €) - qf\*

**FLAP STEAK** 

American Black Angus (250 gr.) cut into thin slices, asian chimichuri, crispy potatoes, yoghurt cream (+15 €) - gf\*

**DESSERT** 

TART, chocolate -praline, caramelized hazelnuts, vanilla ice cream

\*

CHILDREN'S MENU - 25 €

Chicken wraps, tandoori style marinated chicken & yogurt sauce

(Selection)

Cheeseburger - American Black Angus, cheddar, crispy fries

Chicken nuggets, crispy crispy fries

Rigatoni with ground beef ragout & parmesan

Praline - chocolate cream, vanilla ice cream, butter crumble

GET
INTO
THE
HOLIDAY
SPIRIT
WITH
A GREAT
TASTE

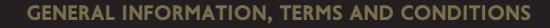
**1/1** (13:00–18:30)

2025

 $vg = vegetarian \ dish \ / \ vn = vegan \ dish \ / \ gf = gluten \ free \ / \ vn^*/gf^* = vegan/gluten \ free \ with \ minor \ changes$ 

\* Ask us for vegan options in the main menu

\* Our restaurant provides a specific warning list of allergens. In case of an allergy or intolerance to any of those, please notify your server.





## ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

## **MENU**

The restaurant will operate exclusively with the festive menu on: December 24th and 31st (Dinner) December 25th and January 1st (Lunch)

Menu Price 24/12, 25/12, 31/12: 65€

Menu Price 1/1: 55€

Children's Menu Price: 25€

## KITCHEN WORKING HOURS

24/12

Lunch: 13:00 - 17:00: À la carte

Afternoon: 17:00 - 19:00: Kitchen closed

31/12

Lunch: 13:00 - 18:00: À la carte

Afternoon: 18:00 - 20:30: Kitchen closed Dinner: 20:30 - 23:45: Festive menu

25/12 & 1/1

Lunch: 13:00 - 18:30: Festive menu

Dinner: 18:30 - 23:45: À la carte & Festive menu

#### **ONLINE RESERVATIONS AND DEPOSITS**

(as displayed on the online reservations page)

For reservations on the following dates and times, the following

conditions apply:

December 24th: 17:00 - 23:45 December 25th: 13:00 - 18:30 December 31st: 18:00 - 23:45 January 1st: 13:00 - 18:00

Online reservations will not be available. For bookings, please

email info@psomialati.gr or call +30 210 6848 178.

can view here.

To confirm your reservation for the above dates, a prepayment of 50% of the total menu cost per person is required via a dedicated link that will be sent to your email, using a credit or debit card.

# TERMS, CANCELLATION/RESERVATION MODIFICATION

- The duration of your reservation is set at 2.5 hours from the time of booking.
- The deposit payment must be made within 2 hours of receiving the payment link. Otherwise, the reservation is not valid.
- For cancellations or modifications reducing the number of guests, you must notify us by phone or email at info@psomialati.gr no later than 13:00 on the day before your reservation.
- In case of late cancellations or changes to a smaller party size after 13:00 the day before your reservation, payments will not be refunded.
- Refunds for cancellations are processed via Stripe and are subject to the conditions set by the company.
- The average refund processing time is 10 to 15 days.

## **SPECIAL MENUS**

- For children under 6 years old, specific dish options are available. For children aged 6 to 12 years, the children's menu is offered, while children over 12 years are served the regular
- Vegetarian options are available at all menu stages.

Amuse-bouche

SUSHI "TARTARE" - Spicy beetroot tartare, sushi rice, goat cheese cream.

Appetizer (instead of pitaki)

MUSHROOMS ARANCINI, crispy mushroom risotto croquettes, fresh cheese cream, truffle oil - vg

Main course

NERI - PARMESAN - TRUFFLES, spaghetti neri, parmesan cream, conift egg yolk, fresh truffles - vg

The restaurant will serve with a specially curated menu, which you • The restaurant provides a special document listing all allergens. If you have any allergies or intolerances, please inform your waiter.

vg = vegetarian dish

vn = vegan dish

gf = gluten-free dish

vn\* / gf\* = dish that can be adjusted to vegan/gluten-free versions