

ΨΟΜΙ & ΑΛΑΤΙ

ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

BUDDHA'S HAND SALADS

LIGHT DELIGHT

mixed salad greens, quinoa, avocado, beetroot, carrot, orange, cucumber, pecans, gotzi berries, pickled onions, orange & ginger vinaigrette
7.20 € - *vn, gf*

RED FRUIT SUPER BOWL

arugula, mixed salad greens, strawberries, watermelon, quinoa, pickled onions, basil, chia seeds, pink peppercorns, berries vinaigrette
8.40 € - *vn, gf*

MEXICAN BLEND

iceberg lettuce, corn, Buddha's Hand guacamole & yoghurt raita, cherry tomatoes, red beans, black rice, red peppers, fresh coriander, parsley, pickled onions, lime & jalapeno vinaigrette
7.60 € - *vg, gf*

BUDDHA'S CAESAR

lettuce, grilled chicken, boiled egg, cherry tomatoes, corn, edamame beans, parmesan, aromatic croutons, light Caesar's dressing
8.60 €

SALMON AVOCADO

spinach, mixed salad greens, Buddha's Hand smoked salmon, avocado, lentils, aromatic basmati rice, beetroot, cucumber, spring onion, mint, lemon & sweet chili vinaigrette
8.90 € - *gf*

PASTA

SKIOUFIHTA

traditional pasta with mushrooms, white wine, thyme, parmesan & white truffle
14.00 € - *vg, vn**

RIGATONI & RAGOUT

black Angus ground beef sauce, graviera cheese béchamel
11.00 €

LINGUINE

slow cooked veal cheeks & goat cheese cream
14.00 €

SIDES

CRISPY POTATOES

smoked paprika & white truffle dip
6.50 € - *vn, gf*

AROMATIC RICE

aromatic basmati rice with vegetables
4.50 € - *vn, gf*

FROM THE GRILL

CHICKEN TANDOORI

chicken thigh marinated tandoori style & yogurt sauce
13.00 € - *gf*

BIFTEKI BLACK ANGUS

aromatics & lemon sauce
11.00 €

TURKEY BURGER

vegetables, ginger & lemon sauce
11.00 €

PORK SHOULDER STEAK

spicy chili pepper, sesame oil & lime glaze
13.00 €

PICANHA

American Black Angus, fresh herbs sauce (chimichuri)
23.00 € - *gf**

SALMON

marinated in soy sauce, lemon & chili sauce
17.00 €

All dishes from the grill are served with a choice of crispy potatoes (vn, gf) or aromatic basmati rice with vegetables (vn, gf)

BURGER

FALAFEL BURGER

aromatic chickpea falafel, beetroot hummus, tahini sauce, spicy tomato salsa, arugula, crispy potatoes
11.00 € - *vn*

CHEESE & BACON

black Angus chuck eye, edam cheese, bacon, tomato & house pickled cucumbers
11.00€

Ψ&A SIGNATURE BURGER

Black Angus chuck eye, mushrooms, goat cheese, caramelized onions, truffle & parmesan mayonnaise
15.00 €

CRISPY CHICKEN

crispy chicken breast, coleslaw, spicy mayonnaise with chilli & house pickled cucumbers
9.50 €

DESSERTS

PROFITEROLES

milk chocolate cream, chocolate sauce
7.00 € - *vg*

PAVLOVA

meringue filled with spiced pastry cream, marinated seasonal fruit & lime zest
7.00 € - *gf, vg*

vg = vegetarian dish

vn = vegan dish

vn = vegan with minor changes*

gf= gluten free

gf= gluten free with minor changes*

8 ELEFThEROTON SQUARE, 15232 HALANDRI - TEL.: +30 210 68 48 178

website: www.yiannislucacos.gr - facebook: [chef.lucacos](https://www.facebook.com/chef.lucacos) & [psomialati](https://www.facebook.com/psomialati) - instagram: [yiannislucacos](https://www.instagram.com/yiannislucacos) - e-mail: info@psomialati.gr

Person responsible for market inspections: Lucacos Panagiotis. Prices include all legal taxes. The restaurant provides print forms for the submission of grievances.

The oil used in fried dishes is sunflower oil; fresh oil is pure virgin olive oil.

Raw materials (eg shrimp, squid, beef, chicken, pork, etc.) may be frozen or stored in the freezer for optimal preservation.

ΨΟΜΙ & ΑΛΑΤΙ

ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

RED WINE

750 ml

ΨΟΜΙ & ΑΛΑΤΙ Agiorgitiko
10.00 €

ΨΟΜΙ & ΑΛΑΤΙ Merlot
10.00 €

AVANTIS ESTATE SYRAH – Syrah
19.00 €

EARTH & SKY THYMIΟPOULOS – Xinomavro
23.00 €

CHATEAU JULIA MERLOT LAZARIDI – Merlot
25.00 €

ALPHA ESTATE - Syrah, Merlot, Xinomavro
26.00 €

WHITE WINE

750 ml

ΨΟΜΙ & ΑΛΑΤΙ Chardonnay
10.00 €

ΨΟΜΙ & ΑΛΑΤΙ Moshofilero
10.00 €

DOMAINE SIGALAS Am Assyrtiko – Monemvasia
18.00 €

ALPHA ESTATE single vineyard ‘Turtles’ Malagouzia
19.00 €

ALPHA ESTATE - Sauvignon Blanc
25.00 €

ROSE WINE

750 ml

ΨΟΜΙ & ΑΛΑΤΙ Syrah, Agiorgitiko
10.00 €

DOMAINE COSTA LAZARIDI MERLOT, Merlot
22.00 €

COCKTAILS

MARGARITA FROZEN
7.50€

TANQUERAY & CUCUMBER
(2 drink portions)
12.00 €

ZACAPA & PINEAPPLE
(2 portions)O
12.00 €

BEERS

DELPHI DARK ALE 330ml
11.00 €

DELPHI FRESH PILSNER 750ml
11.00€

CRETAN KINGS 330ml
5.00 €

EZA ALCOHOL FREE
4.00€

IKAPIQTISSA ALE 330 ml
5.50€

CHIOS PALE ALE 330 ml
5.50€

WATER / SOFT DRINKS

ZAGOPI SPARKLING (250ml)
1.80 €

SPRITE (250ml)
1.80€

COCA COLA (250ml)
1.80€

COCA COLA LIGHT (250ml)
1.80€

THREE CENTS (200ml)
PINK GRAPEFRUIT
1.80€

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