



ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

FESTIVE MENU 2025-2026

24/12 (19:00–23:30), 31/12 (20:30–23:30) 25/12 (13:00–18:30)

65€

AMUSE

ΜΟΣΧΑΡΙΣΙΟ ΤΑΡΤΑΡ "ΣΟΥΣΙ", πικάντικο ταρτάρ, ρύζι σούσι, κρέμα από κατσικίσιο τυρί - gf*
BEEF TARTARE "SUSHI", spicy tartare, sushi rice, goat cheese cream - gf*

ΣΟΥΠΑ / SOUP

ΒΕΛΟΥΤΕ ΚΟΛΟΚΥΘΑ, καβουρδισμένο βούτυρο με σφένδαμο &, κάστανα, τραγανός ξυνόχοντρος - gf*, vg, vn*
PUMPKIN VELOUTE, brown butter with honey & coriander, chestnuts, crispy cracked wheat - gf*, vg, vn*

ΣΑΛΑΤΑ / SALAD

ΠΑΝΤΖΑΡΙΑ & ΚΑΤΣΙΚΙΣΙΟ ΤΥΡΙ, σαλατικά, ψητά παντζάρια, βινεγκρέτ ρόδι, πεκάν, παστινάκι - vg, vn*, gf
BEETS & GOAT CHEESE, mixed salad greens, roasted beets, pomegranate vinaigrette, pecans, parsnip - vg, vn*, gf

ΟΡΕΚΤΙΚΑ / APPETIZERS

ΠΙΤΑΚΙ ΠΑΠΙΑΣ, πάπια κονφί, μπέικον, salsa ανανά
DUCK WRAP, duck confit, bacon, pineapple relish

"CHEESE FRIES", τραγανή πατάτα ρανέ, κρέμα από γιαούρτι & κατσικίσιο τυρί, παλαιωμένο αρσενικό Νάξου - vg
"CHEESE FRIES", crispy potato pané bites, yogurt & goat cheese cream, aged Naxos Arseniko - vg

ΚΥΡΙΩΣ ΠΙΑΤΑ / MAIN DISHES

(μία επιλογή ανά άτομο / one selection per person)

ΡΙΓΚΑΤΟΝΙ & ΜΑΓΟΥΛΑ, ριγκατόνι, μοσχαρίσια μάγουλα μπρεζέ με πετιμέζι,μανιτάρια σοτέ, αφράτη μπεσαμέλ
RIGATONI & BEEF CHEEKS, braised beef cheeks with grape molasses, sauteed mushrooms, light bechamel

ΜΥΛΟΚΟΠΙ ΦΡΙΚΑΣΕ, αγκινάρες ιερουσαλήμ, χόρτα, αρωματικό αυγολέμονο
STONE BASS FRICASSEE, Jerusalem artichokes, wild greens, aromatic "avgolemono" sauce - gf

ΓΑΛΟΠΟΥΛΑ ΡΟΛΟ, τυλιγμένη με προσούτο, φιστίκια Αιγίνης, γέμιση, πουρές γλυκοπατάτας - gf
TURKEY ROLL wrapped with prosciutto, pistachios, Christmas filling, sweet potato puree - gf

IBERICO & ΣΕΛΙΝΟΡΙΖΑ, καρέ σε τραγανή κρούστα, σάλτσα σελινόριζας, κρέμα από κυανό
IBERICO & CELERY ROOT, crispy crust loin, celery root sauce, blue cheese cream

ΕΠΙΛΟΓΕΣ ΚΥΡΙΩΣ ΜΕ ΕΠΙΠΛΕΟΝ ΧΡΕΩΣΗ / MAIN DISH OPTIONS WITH EXTRA CHARGE

RIB EYE, Αμερικάνικο Black Angus (300 γρ.), ασιατικό chimichurri, τραγανές πατάτες, κρέμα γιαούρτι - gf*
RIB EYE, American Black Angus (300 gr.), asian chimichuri, crispy potatoes, yoghurt cream - gf*

(+25 €)

FLAP STEAK, Αμερικάνικο Black Angus (250 γρ.), κομμένο σε λεπτές φέτες, ασιατικό chimichurri, τραγανές πατάτες, κρέμα γιαούρτι - gf*

FLAP STEAK, American Black Angus (250 gr.) cut into thin slices, asian chimichuri, crispy potatoes, yoghurt cream - gf*

(+15€)

ΕΠΙΔΟΡΠΙΟ / DESSERT

ΤΑΡΤΑ, σοκολάτα - πραλίνα, καραμελωμένα φουντούκια, παγωτό βανίλια
TART, chocolate -praline, caramelized hazelnuts, vanilla ice cream



ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

ΜΕΝΟΥ ΓΙΑ ΠΑΙΔΙΑ / CHILDREN'S MENU

25€

Πιτάκι τυλιχτό με κοτόπουλο μαριναρισμένο με μπαχαρικά & σάλτσα γιαουρτιού
Chicken wraps, tandoori style marinated chicken & yogurt sauce

(Επιλογή / Selection)

Cheeseburger - Αμερικάνικο Black Angus, τσένταρ, τραγανές τηγανητές πατάτες
Cheeseburger - American Black Angus, cheddar, crispy fries

Chicken nuggets, τραγανές τηγανητές πατάτες
Chicken nuggets, crispy crispy fries

Ριγκατόνι με σάλτσα κιμά & παρμεζάνα
Rigatoni with ground beef ragout & parmesan

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Κρέμα πραλίνα - σοκολάτα, παγωτό βανίλια, μπισκότο βουτύρου
Praline - chocolate cream, vanilla ice cream, butter crumble



GENERAL INFORMATION, TERMS AND CONDITIONS

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.

The restaurant will serve with a specially curated menu, which you 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.



ΓΙΑΝΝΗΣ ΛΟΥΚΑΚΟΣ

TERMS, CANCELLATION/RESERVATION MODIFICATION POLICY

- 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 menu.
- 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, conif egg yolk, fresh truffles - vg
- 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