

Mr. Ismaeil

RESTAURANT STRATEGY COLLECTION

BOOK 01 / THREE-PART COLLECTION

Greece Restaurant Launch Guide

A step-by-step handbook for building the operating brief, checking the premises and keeping a clear launch evidence file.

PREMISES, DOCUMENTS AND READINESS



Illustrative restaurant context

English edition / 3 October 2026

Practical tutorials, decision tools and working templates

SAMPLE EDITION / SELECTED PAGES

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A NOTE FROM ISMAEIL DIRANI

Build the decision before you build the restaurant.

My approach starts with a clear operating brief: who the restaurant serves, what the kitchen can deliver and which conditions must be resolved before money is committed. In Greece, the strongest opening file connects the actual premises, the operator, the technical work and the daily operating system.

Use this handbook with a real address, a real menu and a named person responsible for each open question. Keep the evidence beside the decision. A polished concept becomes useful when it can survive a quiet week, a busy service and a difficult inspection.

How to work through this book

Read	Do	Keep
Brief and site	Define the operation; investigate the premises.	A costed route and a clear stop condition.
Operator and file	Match the people, activity and documents.	An evidence register with real statuses.
Readiness	Rehearse service and verify open conditions.	A reviewable decision before opening.



Ismaeil Dirani

A restaurant concept should be clear enough to teach and strong enough to repeat.

AI-assisted portrait based on Mr. Ismaeil's photograph.

Examples and illustrations are teaching tools. Local authority decisions, site-specific technical work and immigration/tax status require the appropriate local review. Blank worksheets are not official application forms. Research checked on 3 October 2026.

01 / FIELD GUIDE

Write the operating brief

Describe what the restaurant will do before asking what paperwork it needs.



Illustrative restaurant context

The concept is more than a cuisine name. A small café with limited preparation and a full cooking kitchen create different technical questions. Describe the actual menu, service pattern, equipment, fuel, capacity and optional features. Give that same brief to the technical and administrative reviewers.

Brief item	Question to answer	Keep it concrete
Guest occasion	Who visits and why?	Weekday lunch, neighbourhood dinner or seasonal visit
Menu and production	What happens in the kitchen?	Cooking methods and major equipment
Service pattern	When and how is the meal sold?	Dining, takeaway, delivery or other activity
Premises use	How much and where?	Indoor capacity, storage and access
Optional feature	What is still unresolved?	Terrace, music, new fuel or additional activity

WORKED EXAMPLE / Aegean Table / hypothetical project

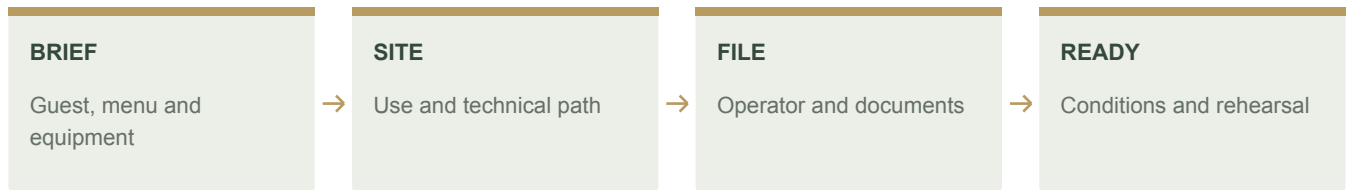
An indoor bistro proposes twelve menu items and electric cooking. Pavement seating is desirable but unresolved. The base trading case uses indoor capacity. The terrace remains a separate scenario until the appropriate permission and area are confirmed.

Aegean Table is a fictional teaching project. It is not a previous client, operating restaurant or approved investment.

02 / FIELD GUIDE

Use a decision path, not a shortcut

The project moves forward when its evidence supports the next commitment.



This is a planning sequence, not a statutory flowchart. Some work happens in parallel. Its value is that each commitment has a visible reason: the menu informs the kitchen, the kitchen informs the premises enquiry, and the real premises determine which conditions must be resolved.

- 1 Define the gate**
Write what must be known before the next payment, lease commitment or opening decision.
- 2 Keep the uncertainty visible**
An unanswered question is a task, not a positive assumption. Assign an owner and evidence date.
- 3 Choose go, revise or hold**
A revision can be useful. Changing the concept to match a suitable site is different from pretending a constraint does not exist.
- 4 Keep the evidence beside the choice**
Store the quote, review or document reference so that the decision can be understood later.

THE HYPOTHETICAL BISTRO

Aegean Table's founder likes a cheap unit. The extraction route is unresolved. The next action is a technical enquiry and priced alternative, not a larger menu intended to compensate for the uncertainty.

CONTINUE WITH THE COMPLETE BOOK

Turn the next question into a working decision.

The complete Greece guide adds the site and operator decision gates, document vocabulary, current portal record, conditional terrace/music enquiries, personnel evidence, forms, changes and launch worksheets.

Focus	Inside the complete edition
Before committing	Operating brief, site investigation and cost dependencies
The actual file	Operator, documents, dates, uploads and genuine statuses
Ready to operate	Food controls, team evidence, rehearsal and change log

This sample contains selected pages. The complete English edition includes the full tutorial sequence, static worksheets and clickable official source list. It belongs to the three-book Restaurant Strategy Collection by Ismaeil Dirani.

A CLEAR USE FOR THE BOOK

Read a lesson, complete its working tool with the actual restaurant and assign the next evidence task. Examples and illustrations are teaching contexts, not project approvals or promised investment outcomes.

Official links relevant to these sample pages

[OpenBusiness - current document rules](#)

[Mitos - location certificate](#)