



NOSTOS

Pool - Bar Restaurant

NOSTOS POOL BAR

Operating hours 08:00 -20:00
Food service hours 11:00 -19:30

Dear guests,
The following suggestions are presented for your safety and to ensure that the pool area is enjoyed by all.

Swimming pool Etiquette

- All guests are expected to maintain a family-friendly atmosphere at all times.
- Personal inflatables and floating devices are not permitted
- Personal music systems may not be used without headphones.
- The hotel provides pool-side towels for use.
Before you leave , place the used towels in the baskets available in the pool area
- Diving and jumping is prohibited
- Practice good pool hygiene- A shower before entering the pool is mandatory
- Use of glassware is prohibited by the pool, for safety reasons
- Consumption of Food and Beverages that are not purchased from the Hotel are not allowed in the Pool area

Please keep sunbeds available for all guests.
Items left unattended on sunbeds for more than 30 minutes will be removed and can be reclaimed from the pool attendants during operating hours.

Cautions:

- Slippery surfaces around the pool area
- Children must be supervised at all times -Kids pool is available
- Use the pool ladder to enter and exit the swimming pool to avoid any injury.
- No Lifeguard on duty

Disclaimer

Management cannot be held liable for the loss of any valuables or other personal property left at the swimming pool premises

Thank you for your contribution to this effort

Kind regards,

The Myconian Imperial Team

SALADS

Heirloom Beets & Blackberries (GF)(LF)(VEG)(V)

Roasted red, golden, and candy beets with star-anise pickled blackberries and crunchy walnuts over a savory soy-tahini sauce.

Finished with roasted sesame seeds.

19

Traditional Greek Salad (VEG)

Sun-ripened tomatoes, cherry tomatoes, and crisp cucumbers with onions, bell peppers, and barrel-aged feta.

Finished with fresh oregano and extra virgin olive oil.

18

Zesty Shrimp & Grapefruit Salad (LF)(PES)(GF)

Tender baby greens and succulent shrimp with carrot ribbons, fresh pink grapefruit, and avocado.

Topped with toasted cashews and a passion fruit dressing.

23

Classic Chicken Caesar (LF)

Crisp baby gem lettuce and grilled chicken tossed with bacon bits, sourdough croutons, and shaved parmesan in a creamy Caesar dressing.

20

Spinach & Fig Salad (VEG)(GF)

Baby spinach with mastello cheese and fresh figs with sliced pear and roasted hazelnuts.

Drizzled with a traditional rakomelo-honey vinaigrette.

19

VEG Vegetarian | **GF** Gluten Free | **LF** Lactose Free | **PES** Pescatarian | **V** Vegan



Seafood, vegetables and fruits stated on the menu are locally sourced

SNACKS & QUICK BITES

Toast Bread

Smoked turkey, Gouda, mesclun salad

13

Mediterranean Garden Omelette (VEG)(GF)

A fluffy, organic three-egg omelette packed with fresh Mediterranean vegetables and aromatic herbs.

15

Double Smash Burger

Two juicy Black Angus patties with melted cheddar, bacon, shredded iceberg, and tomato on a soft bun. Served with our secret house sauce.

28

The Smoked Salmon (PES)

Freshly sliced smoked salmon on toasted whole-grain bread with smooth cream cheese, crisp cucumber, and radish.

20

Falafel Wrap (VEG)(V)(LF)

Crispy chickpea falafel wrapped with tomato, cucumber, iceberg, and avocado. Finished with a zesty lemon-tahini dressing.

17

Pizza Margherita (VEG)

Crispy thin-crust pizza topped with rich tomato sauce, melted mozzarella, and parmesan.

17

Pizza Mykonos Garden

Tomato sauce, feta cheese, and Myconian sausage with black olives, white onions, and bell peppers.

19

Myconian Club Sandwich

A triple-decker classic with chicken salad, smoked turkey, ham, bacon, gouda, lettuce, and tomato.

19

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STARTERS

Pita Bread (V)(VEG)(LF)

Lightly charred pita bread brushed with a blend of Mediterranean herbs and oil.

6

Greek Dips (VEG)

A trio of traditional favorites: creamy tzatziki, roasted eggplant salad, and smooth tarama.

12

Fried Zucchini (VEG)

Fresh zucchini slices lightly dusted and fried until golden and crisp. Served with a cool, creamy house-made tzatziki dip.

17

Crispy Calamari (PES)(LF)

Tender Greek calamari lightly dusted and fried to perfection. Served with a rich and fragrant roasted garlic aioli.

20

Grilled Octopus (PES)(GF)(LF)

Tender, flame-grilled octopus tentacles served over a bed of silky, house-made white taramosalata. Finished with a drizzle of cold-pressed olive oil, parsley, and a hint of Aleppo pepper.

21

Hand cut Naxos Potatoes (GF)(LF)(VEG)(V)

Fresh, hand-cut fries sourced locally from Naxos Island.

9

Mediterranean Fried Chicken (GF)

24-hour herb-marinated chicken thighs in a light rice-flour crust. Served with a zesty chili-lime yogurt.

18

King Prawn Saganaki (GF)(PES)

Succulent prawns simmered in a rich tomato-basil bisque and topped with melted feta cheese.

23

Baked Feta (VEG)(GF)

Oven-baked feta with cherry tomatoes, padron peppers, black olives, and oregano. Finished with chili flakes.

17

Greek meatballs (LF)

Traditional Greek style meatballs with mint and cumin and smoked yogurt sauce

19

Tuna & Avocado Tostadas (VEG)(GF)(LF)

Crispy corn tortillas topped with soy-marinated tuna Akami, spicy guacamole, and sesame oil.

22

Shrimp Tacos (PES)(LF)

Grilled shrimp and avocado in soft tortillas with iceberg and a creamy coriander-lime baja sauce.

21

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PASTA

Napoli Spaghetti (VEG)

Classic spaghetti in a rich pomodoro sauce, topped with creamy burrata cheese and fresh basil.

18

Mediterranean Linguine (VEG)

Linguine tossed with tomato sauce, olives, sautéed eggplant, capers, and anchovies. Finished with crumbled feta.

19

Chicken Pasta

Penne pasta with chicken thighs and bell peppers in a creamy Cajun-spiced parmesan sauce.

22

Prawn & Saffron Tagliatelle (PES)

King prawns and tagliatelle in a luxurious lobster-zafferano bisque. Topped with herb breadcrumbs and parsley.

27

Cold Vegan Soba Noodles (VEG)(V)(GF)(LF)

Buckwheat noodles tossed with garden vegetables and Chinese cabbage in a ginger-sesame dressing.

19

THE SEAFOOD COUNTER

Fresh daily fish, priced per kilogram.
Prepared to your preference and served whole or filleted.
Please speak with your server regarding today's selections and market pricing.

* **Fresh Lobster /KG 125**

* **Catch of the day /KG 90**

* **Jumbo Shrimps /KG 120**

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MAINS & POKE BOWLS

Chicken Souvlaki

Grilled chicken thigh skewers seasoned with cumin and oregano.
Served with pita bread, tomatoes, and tzatziki.

24

Pork Gyros

Homemade pork gyros with red onion, tomato, and tzatziki.
Served with flatbread and French fries.

25

Skirt Steak Fajita (LF)(GF)

Zesty Spanish rice topped with marinated skirt steak,
sautéed bell peppers, and fresh avocado.

34

Salmon with Summer Veggies (PES)(LF)(GF)

Sautéed salmon fillet served with a medley of carrots, zucchini,
cauliflower, and Kenya beans in lemon oil.

31

Sauté Sea bass with Greens (PES)(GF)(LF)

Sauté local Sea bass with Greek green veggies
and lemon oil infused with Dashi

27

Grilled Chicken Poke Bowl (LF)(GF)

Chicken thigh served over a quinoa base with avocado,
corn, cucumber, and cherry tomatoes.

22

Falafel Poke Bowl (GF)(LF)(VEG)(V)

A vibrant bowl featuring quinoa, hummus,
and crispy falafel with cucumber, tomatoes, and sumac.

20

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DESSERTS

Fresh Seasonal Fruits (GF)(LF)(VEG)(V)

A refreshing selection of sliced seasonal fruits.

18

Classic Tiramisu

Espresso-soaked biscuits layered with mascarpone cream and dusted with cocoa.

19

Baked Japanese Cheesecake

A light and airy vanilla cheesecake topped with a caramelized brown sugar crust.

18

Apple Crumble (V)(VEG)(LF)

Baked green and red apples with vanilla, topped with a crunchy oat crumble.

18

Chocolate Mousse

70% Valrhona chocolate mousse topped with burnt orange segments and hazelnut chocolate soil.

19

Ice Cream & Sorbets (VEG)(V)

A selection of ice creams and refreshing fruit sorbets. Please ask your server for today's flavors.

12

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(*) Πιάτο εκτός πακέτου ημιδιατροφής - Προσφέρεται με επιπλέον χρέωση

(*) This dish is excluded from Half Board arrangements - HB guest may place their order with a supplementary charge

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)
All taxes are included. Gratuity is not included

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)
Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις. Φιλοδώρημα δεν συμπεριλαμβάνεται.