



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

SNACK

  **Greek Omelette**
Feta and Tomato
15

Black Angus Mini Burgers
Iceberg, Tomato, American Cheese, Mustard Mayo
27.5

Toast Ham and Cheese
Classic Toast with Ham and Melted Cheese
13

Club Sandwich
Triple-Layered Sandwich with Grilled Chicken, Bacon,
Lettuce, Tomato, and Mayo
18

  **Shrimp Tacos**
Soft Tacos Filled with Shrimp, Avocado, Tomato
Pineapple Dressing and Baja Sauce
17

Pizza Burrata di Buffalo
Thin-Crust Pizza Topped
with Buffalo Burrata Cheese and Fresh Basil
17




 **Gluten Free**  **Vegetarian**  **Vegan**  **Lactose Free**


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



(*) 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



Bread Selection and Assortments
6


S A L A D S



   **Tabbouleh Salad with Avocado and Quinoa**
Parsley, Quinoa, Avocado, Spring Onions
20

 **Greek Salad**
Tomato, Cucumber, Black Olives,
Bell Peppers, Carob Rusk
18

  **Chicken Salad Mixed with Mustard Dressing**
White Cabbage, Iceberg, Carrot,
Chinese Cabbage, Grilled Chicken
19

  **Spinach Salad**
Baby Spinach, Green Beans, Talagani Cheese,
Black Sesame Dressing, Radish
19

 **Watermelon and Crispy Duck Salad**
Confit Duck Leg, Watermelon, Mint, Sweet Fish Sauce
20

  **Grilled Avocado and Shrimp Salad**
Avocado, Cucumber, Shrimps, Lemon Yuzu Citrus Dressing
21

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MEZZE

  **Grilled Octopus Skewers**
with Fava Cream and Sweet Balsamic Reduction
19.5

  **Crispy Calamari**
Fried Calamari with Spicy Jalapeño Dressing
19

  **Greek Dips**
A Selection Of Traditional Dips
(Tzatziki, Tarama, Eggplant Salad)
12



   **Homemade Falafel**
with Hummus, Pickled Cucumber and Cherry Tomatoes
17

   **Grilled Eggplant & Crispy Quinoa**
Eggplant Stuffed with Tahini Sauce and Spring Onions
18

Fry Baby Shrimp
Served with House-Made Aioli and Lemon
17

  **Zucchini Fry**
Fresh Zucchini with Greek Yogurt and Herbs
18

  **Handcut Potatoes**
Fresh Fries with Oregano
9

  **Soutzoukakia Thalassina**
Traditional Greek "Soutzoukakia" with Octopus,
Fava and Confit Tomatoes
20

Veal Meatballs
Stuffed with Mozzarella Cheese and Tomato Sauce
19

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M E A T



Chicken Thighs

Grilled Chicken Thighs with Smoky Yogurt
and Tomato Relish

24



Grilled Lamb Chop

Grilled Lamb Chops with Eggplant Salad

30



Black Angus Rib Eye

Premium Cut Black Angus Rib Eye Steak,
Served with Asparagus and Grilled Corn

42

Pork Gyros

Traditional Gyros, Tomatoes,
Tzatziki, Red Onions, Dill, Handmade Pita Bread

25

P A S T A



Bucatini Napoli

Classic Spaghetti with Napoli Sauce and Parmesan Cheese, Fresh Basil

18

Myconian Giouvetsi

with Orzo, Tomato, Bisque, Mussels, Octopus, and Shrimp

22

Tagliatelle with Salsiccia

Tagliatelle Pasta with Italian Sausage, Eggplant,
Mushrooms and Ricotta Cheese

19



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F I S H



Grilled Calamari

Tender Grilled Calamari with Beluga Lentil Salad

18



Tuna Fillet with Nicoise Salad

Seared Tuna Fillet with a Classic Niçoise Salad

26



Steamed Seabass

with Green Olives, Fennel, Olive Oil and Capers, Coriander

26



Pan-Fried Salmon

with Summer Vegetables and Herbs

31

To Share per Kilo

Daily Catch From The Counter

Select your fresh catch, prepared to your preference
and served whole or expertly filleted
ask Our Team For Today's Landings

***Lobster /kg 125**

***Catch of the Day /kg 90**

***Jumbo Shrimp /kg 120**



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DESSERTS

Profiteroles

with Pistachio and Chocolate Sauce

18

Tiramisu

The Classic Italian Dessert

18

Rizogalo Bruleé

Creamy Rice Pudding Brulee
with Madagascar Vanilla and Forest Berries

18

Baked Cheesecake

With Cassius Crumbl and Mango Gel

18



Fruit Platter

Assortment Of Seasonal Fresh Fruits

18

Ice Cream

Selection Of Ice Cream Flavors (3 Scoops)

12



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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 εαν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)
Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις. Φιλοδώρημα δεν συμπεριλαμβάνεται.