

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 Style Omelet (served until 13:00 p.m) Tomato and Feta Cheese 15

Toast

Turkey Fillet, Edam Cheese, Tomato & Green Salad 13

Club Sandwich

Chicken Fillet, Prosciutto Cotto, Mayo Sauce Edam Cheese, Tomato, Lettuce, Bacon & French Fries 18

Tacos

Marinated Chicken, Pico de Gallo & yellow Anticucho sauce 18

Black Angus Mini Burgers

Cheese, Bacon, Pickles, French Fries, Mayo Sauce Tomato, Lettuce 27.5

Pinsa Pomodoro

Tomatoes trilogy, Stracciatella di Bufala, Basil 17

Mushrooms Pinsa

Mushrooms, Parmesan Cream, White Truffle Oil 19





APPETIZERS

Greek Dips

Tzatziki, Aubergine, Tarama and Greek Olives 12

French Fries

9

Calamari

Fried Calamari with Black Squid Mayo 20.5

© Falafel

Served with Red Hummus 18.5

Ta Keftedakia

Beef Meatballs, Smoked Eggplant 19

© Zucchini Sticks

Fried with Tzatziki Sauce 18

Shrimps Saganaki

Ouzo Infused Fresh Tomato & Feta Cheese, Croutons 21

Octopus

Grilled with Fava Cream, Capers & Herb Oil 19.5

Pasteli Feta

Feta Cheese, Roasted Sesame, Honey 18

Gluten Free

Vegetarian Vegan

SALADS

Hazelnut - Orange

Fried Goat Cheese, Orange, Thyme Honey & Citrus Fruit Dressing 19

Traditional Greek

Feta Cheese, Carob Dakos Rusk, Critamon Tomato, Cucumber, Peppers, Onions, Olives

Kale Caesar's

Mini Chicken Fillets, Bacon, Parmesan Cheese, Croutons and Pickled Corn 19

Composed

Grilled Shrimps, Avocado, Salmon, Passion fruit - Mango dressing 21

© Caprese

Cherry Tomatoes, Burrata Cheese and Fresh Basil Pesto 19

© 9 Healthy

Mesclun Salad, Spinach, Cherry tomatoes, Corn, Avocado, Pumpkin Seed, Tortilla Strips 18

PASTA & RISOTTO

Penne Tomato

Bocconcini Cheese & Basil Oil 19

Striftaria

Cretan Pasta with Meatballs and Fresh Tomato

Risotto Gemista

With Peppers, Tomatoes, Fine herbs and Cretan Cream cheese 20







MAIN COURSE

Chicken Tight

Chicken Tight Skewers served with grilled Tomatoes and Corn Salad 23

Pork Gyros

Pita Bread, Fries & Tzatziki Sauce 24.5

Myconian Giouvetsi

Slow cooked Beef Osso Buco with Orzo, Tomato and Herbs 28.5

(*) Black Angus Rib Eye

Served with sauted baby potatoes and Grilled Vegetables 42

© Cauliflower Steak

Grilled Cauliflower Served with Baby potatoes, Grilled vegetables and Chimichurri Sauce 17

Salmon

Beluga Lentils, Quinoa Salad, Avocado, Lemon Oil Sauce 31

Aegean Sea Bass

Sauteed with Baby Vegetables 29

Side dishes

French Fries

Grilled vegetables with Fresh Thyme Sautéed potatoes with Garlic and Rosemary

Quinoa Salad with Avocado, Beluga Lentils and Lemon Oil Sauce

(🕸) Gluten Free





DAILY CATCH FROM THE COUNTER

Choose your Fish for us to cook to your liking, served whole or filleted at your table for one or more to share

Ask our team for today's landings

*Greek Fresh Fish/kg 90 / kg

*Greek Fresh Lobster/kg 125/kg

DESSERTS

Brownies

with Butterscotch
Pecan Nuts, Milk Chocolate Ganache and Berries
15.5

Traditional Orange Pie

Homemade Orange Pie served with Vanilla ice cream 15.5

Yogurt

Served with Granola, Peanut butter, Berries 13

Waffles

Served with 3 scoops Ice Cream 16

© Seasonal Fresh Fruits

© Ice Creams & Sorbets

Vanillia, Chocolate, Strawberry, Sorbet Lemon, Sorbet, Mango (3 Scoops)

12

(B) Gluten Free

Vegetarian



(*) 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

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ-ΤΙΜΟΛΟΓΙΟ) CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις. Φιλοδώρημα δεν συμπεριλαμβάνεται. All taxes are included. Gratuity is not included.