



N A U T I L U S
R E S T A U R A N T
M Y K O N O S

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE
OF PAYMENT (RECEIPT - INVOICE) HAS NOT BEEN RECEIVED.
THE SHOP IS OBLIGED TO HAVE PRINTED DOCUMENTS IN A SPECIAL
CASE BESIDE THE EXIT FOR SETTING OUT OF ANY COMPLAINT.
ALL PRICES ARE IN EUROS AND INCLUDE ALL LEGAL TAXES.
HEALTH AND SAFETY OFFICER: GIGINI IRENE

Authentic Mykonian Tastes

STARTERS

Grilled Mastelo cheese from Chios island with tomato marmalade and thyme 🌿 V

Homemade “dolmadakia” vegetables, rice and herbs, wrapped in wine leaves with yogurt sauce 🌿 V

Spicy shrimps with a scent of ouzo, cherry tomatoes confit, in a feta cheese cream 🌿

Roasted calamari with Santorini yellow split pea beans purée, sweet red pepper coulis and basil oil 🌿

Grilled octopus with caramelized onions, fermented beets and a “bottarga of Mesolonghi” mousse (salted and sundried fish roe)

Taramosalata (white fish roe dip) with extra virgin olive oil, lemon

Homemade chicken pie, graviera from Crete, tomato chutney and crunchy leek

SALADS

Traditional Greek Salad 🌿 🌿
tomato, cucumber, green pepper, onion, caper, Kalamata olives, feta cheese, olive oil and oregano

Nautilus 🌿
grilled shrimps on mixed greens, almond flakes, citrus fruits, roasted cherry tomatoes and orange vinaigrette

Mykonian 🌿 🌿
waterless tomatoes with Mykonian Ksinotiro cheese, crispy capers and basil scented olive oil

Fresh 🌿 V
thinly sliced green salad, fennel, chives, lemongrass, dill, lime

Summer 🌿
letucce salad, spinach, carrot, marinated chicken fillet, grapes, tahini vinaigrette

TRADITIONAL DISHES

Veal cheeks with orzo and Petroti cheese from Andros island

Homemade moussaka, roasted vegetables, minced beef meat, grill tomato, beshamel

Roasted pork, thyme glazed, cream from Naxos sweet-potatoes, vegetables 🌿

Mushroom stew, tomato, garlic, spices, orange, baby potatoes 🌿 🌿

We use organic olive oil from Mytilini

*frozen

PASTA - RISOTTI

Homemade pasta (no eggs) with tomato, basil sauce, Mykonian Ksinotiro cheese (optional tomato sauce) 🌿

Linguini with fresh fish fillet in lemon sauce, chives, spring onion and dill

Fresh pasta with shrimps, bisque, tomato sauce, zucchini julienne and lemon zest

Risotto with a variety of greek mushrooms, Naxos graviera and a summer truffle oil flavor 🌿

3 grain risotto, (saffron, mint) vegetables, pine nuts, raisins, optionally feta cheese from Epirus 🌿

MAIN DISHES

Grilled chicken fillet with carrot purée, vegetables and a light orange sauce, with ginger and honey 🌿

Lamp osso buco potato purée, glazed baby carrot

Beef fillet with potato terrine and vegetable pasta (Sauce selection: spicy, eastern or béarnaise) 🌿

Fresh fish fillet with celery root purée, sauteed wild greens and buerre blanc sauce

Aegean fresh grill fish (per kilo)

Fresh Lobster (per kilo)

*Ask the waiter about the specials

DESSERTS

Chocolate soufflé with vanilla ice cream and fruit coulis

Lemon custard, crispy butter biscuit, green tea meringue and lemon gel 🌿

Hazelnut brownies with honey pasteli, white chocolate cream and sour cherry syrup 🌿

Roasted glazed apples with strawberry coulis, cinnamon ice cream, salty caramel fondant and almond crumble

Homemade candied in syrup fruits with Greek yogurt 🌿

-Bread and dip per person

Menu was composed by Executive Chef Filippos Pappas

🌿 -Vegetarian

🌿 -Gluten free

V -Vegan