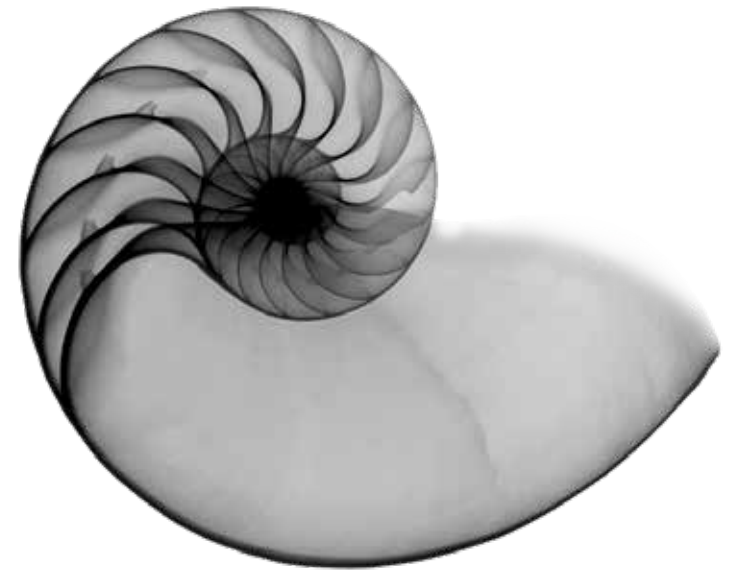
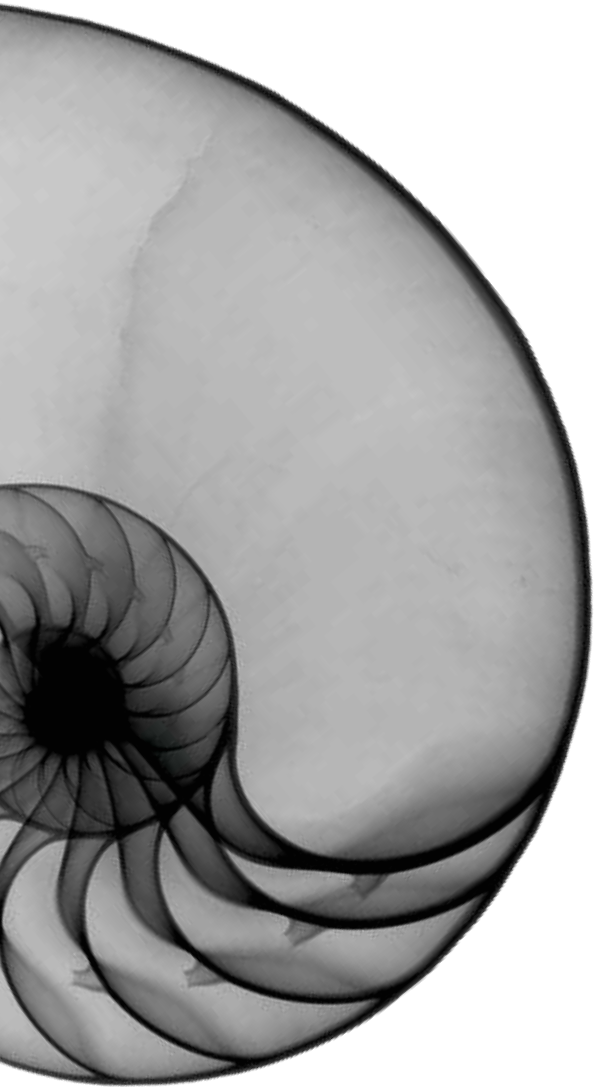


Nautilus word
comes from the Latin form
of the original Ancient Greek
ναυτίλος (naftilos) = 'sailor'.

It is also used for
the pelagic marine mollusc
of the cephalopod family Nautilidae.



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

Lakka (old post office), 84600 Mykonos

Reservations: +30 22890 27100

info@nautilusmykonos.gr

f nautilusmykonos / @ nautilusmykonos

Rate us on : Nautilus

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE
OF PAYMENT (RECEIPT - INVOICE) HAS NOT BEEN RECIEVED.
THE SHOP IS OBLIDGED 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

appetizers

Grilled Mastello cheese from Chios island, tomato marmalade, thyme oil 🌿🥬	13€
Chicken pie, handmade phyllo dough with olive oil, Naxos graviera, tomato chutney	14€
Homemade dolmades, grape leaves, rice, vegetables, fresh herbs, aromatic yogurt 🥬🌿	13€
Tarama spread, white fish roe, extra virgin olive oil, lemon, bottarga powder 🍷	11€
Grilled mushrooms from Mykonos, roasted hazelnuts tahini dressing, honey 🌿🥬	14€
Spicy shrimps* with the scent of ouzo, cherry tomatoes confit and feta cream 🌿	28€
Roasted calamari, carrot purée, orange, star anise, pine nuts, chive oil 🌿	18€
Seared scallops, Santorini yellow split peas purée, red pepper coulis, basil oil 🍷	28€
Grilled octopus, honey-glazed onions, pickled beetroot, tarama mousse with bottarga of Messologi 🍷🌿	25€

salads

Traditional 🥬🌿 <i>tomatoes, cucumber, green pepper, pickled onion, capers, Kalamon olives, Arta feta, organic olive oil</i>	18€
Nautilus 🌿🍷 <i>mixed green salad, grilled shrimps*, almond flakes, orange fillet, marinated tomatoes, citrus vinaigrette</i>	22€
Mykonian 🥬🌿 <i>waterless tomatoes, Mykonos sour cheese, crispy capers, basil olive oil, chives</i>	18€
Fresh 🌿🌿🍷 <i>thinly sliced green salad, marinated fennel, chervil, dill, lime, speramint</i>	13€
Steamed Summer Salad 🌿🍷 <i>with herbs vinaigrette</i>	15€

traditional tastes

Slow-cooked lamb “youvetsi”, orzo, dry cheese from Andros	28€
Moussaka, grilled vegetables, minced beef fillet, béchamel with Mykonos graviera cheese	19€
Roasted pork, thyme glaze, baby potato, pickled carrot Naxos graviera 🌿	25€

pasta-risotti

Fresh pasta, basil oil, green peppercorn, Mykonos sour cheese (optional tomato sauce)	17€
Linguine with fresh fish fillet, lemon sauce, spring onion, chives, dill 🍷	29€
“Kritharoto“ Shrimps orzo, bisque, zucchini julienne, lemon zest	29€
Risotto with a variety of Greek mushrooms, Naxos graviera and summer truffle oil 🥬🌿	20€
Risotto with Vegetables, saffron, mint, pine nuts (optionally feta cheese from Epirus) 🥬🌿	18€

main dishes

Grilled chicken breast, aromatic rice, vegetables, ginger-orange-honey sauce 🌿	25€
Braised veal cheeks, potato purée, Mykonos sour cheese	28€
Veal Rib-eye +/- 300gr, potato terrine, vegetables (Pepper - Béarnaise sauce) 🌿	58€
Fresh fish fillet, celery root purée, steamed wild greens, vegetables and lemon sauce 🌿	36€
Fresh Aegean fish on the grill (per kilo)	95€
Fresh lobster (per kilo)	160€

*Ask us about the daily specials

desserts

Chocolate souffle, vanilla ice cream, strawberry coulis	14€
Lemon custard on crispy phylo dough with pistachio ice-cream 🌿	12€
Hazelnut brownies, honey pasteli, white chocolate namelaka and sour cherry syrup 🌿	12€
Roasted glazed apples, strawberry coulis, cinnamon ice cream, salty caramel fondant and almond crumble	15€
Homemade fruit preserves with Mykonian yogurt 🌿	7€
Bread and dip per person	3.5€

Menu was composed by Executive Chef Filippos Pappas