



ILIOS

GREEK ESTIATORIO

ENGLISH



The image shows a restaurant interior with a prominent wooden beam structure. Large, draped fabric light fixtures hang from the ceiling, creating a warm, golden glow. The text "WHERE TASTE Meets Passion" is overlaid in the center. The foreground shows a dining table with a white tablecloth, set with plates, glasses, and candles. The background features more tables and the same lighting scheme.

WHERE TASTE
Meets Passion





Ilios honors the breadth of Greek cuisine by bringing traditional gastronomy to a new level of elegance and sophistication amid décor with an exceptional design, eco-integrating architecture and visual harmony in every corner, Ilios is an intimate space that will make you enjoy astounding experiences.

An oasis of Mediterranean cuisine, influenced by the food and cultures of Greece, a place where Mediterranean gastronomy converges with good taste, representing the best that it's culture has to offer.





APPETIZERS

COLD

MEZES

- HUMMUS** \$200
Ground chickpea with garlic, tahini, cumin, olive oil and pita bread
- TZATZIKI** \$240
Greek yogurt with cucumber and fresh mint
- DOLMATHES 5 pcs** \$240
Grilled grape leaves stuffed with basmati rice and curried squash
- KALAMATA OLIVES** \$210
With pits. Seasoned with olive oil, citrus and herbs

SALADS

- GREEK** \$320
House recipe
- MEDITERRANEAN** \$280
With figs, beans, feta cheese, spring onion, green leaves and tomato vinaigrette
- TABBOULEH WITH SEASONAL FRUIT** \$240
Traditional. With parsley, mint, bell pepper and lime vinaigrette

RAW BAR

- BLUEFIN TUNA SASHIMI* 4 oz** \$490
Greek extra virgin olive oil and lemon
- LOBSTER CEVICHE* 5 oz** \$820
Local citrus, dill, avocado, serrano chili, cherry tomato and onion
- SALMON CARPACCIO* 5 oz** \$380
With lemon dressing, red onion and capers
- BEEF CARPACCIO* 5 oz** \$520
With cherry tomato, fresh herbs, Kalamata olive dressing and grana padano cheese
- SANTORINI CEVICHE* 5 oz** \$380
Catch of the day, cucumber, cherry tomato, onion, local citrus with cilantro and fried garlic

All our prices include taxes. The tip is not mandatory. Prices in Mexican pesos. The weight of the proteins is prior to cooking. ** Ilios neither recommends nor takes responsibility for meats requested 3/4 or well cooked. * The consumption of raw products is under the responsibility of who requests it SSA



OCEAN PLATTER*

\$2,600

Lobster 1015 ml, Pai Pai or Chingon oysters 6 pcs, giant shrimp U6 2 pcs and stone crab claws 7 oz

With clarified butter, cucumber-habanero mignonette and cocktail sauce

APPETIZERS

HOT

CHIPS ILIOS	\$240
Crispy zucchini and eggplant chips. With feta creamy sauce	
ROASTED EGGPLANT 1 pc	\$280
Stuffed with raisins, cauliflower, almonds, tomato, herbs and spices	
SPANAKOPITA 3 pcs	\$280
Filo crujiente rellena de espinacas y queso feta	
GRILLED BRÓKOLO	\$240
With jocoque, lime and almonds	
TYRI FETA CAULIFLOWER	\$240
Grilled. On a creamy feta sauce. With mint leaves, zaatar and honey	
GYRITOS 2 pcs	\$380
Chicken, avocado tzatziki, lettuce, red onion, tomato and french fries	
PIPÉRI OCTOPUS 7 oz	\$650
Grilled. With roasted peppers, Ilios dressing, fried caper, baby arugula and yellow lemon	
GRILLED SHRIMPS 6 oz	\$590
Spice blend with creamy feta cheese, cucumber strips, lemon dressing and extra virgin olive oil	
CRAB CAKE 5 oz	\$520
Crab salad with lemon mayonnaise, chives, herb oil and chili	
GREEK MEATBALLS 3 pcs	\$350
With tomato soffrito, chipotle and lemon jococoque with mint	
SHORT RIB KABAB 5 oz	\$320
Grilled. On pita bread with parsley, onion and tzatziki salad	
BEEF FILET SOUVLAKI 315 ml	\$360
Grilled with Mediterranean spices	



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PASTAS

RIB EYE MUSAKA Potato and eggplant slices, spices and creamy sauce au gratin with feta cheese	\$420
SEAFOOD RICE Carnaroli rice with calamari, shrimp and octopus	\$680
ORZO WITH BEEF CHEEK BRAISED IN HONEY AND BUTTER Orzo braised with honey and butter. In Pomodoro sauce with arugula and parmesan cheese	\$490
MERAKI SPAGHETTI With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, asparagus and grana padano cheese	\$390

ILIOS' SEA MARKET

AVAILABILITY IS SUBJECT TO SEASONS. ASK FOR THE CATCH OF THE DAY.
WE ARE COMMITTED TO RESPONSIBLE FISHING, WHERE WE KNOW THE ORIGIN OF THE SEAFOOD WE BRING TO YOUR TABLE

- RED SNAPPER
- SEA BASS
- GROUPER - CARIBBEAN SEA
- CARIBBEAN SNAPPER

PRICE PER GRAM

ROASTED ON THE GRILL, WOOD OVEN OR FRIED \$1.3

PLAKI OR SALT - \$1.6

POPULAR GREEK DISH. WOOD OVEN BAKED WITH VEGETABLES AND GRILLED SOURDOUGH BREAD

- BRANZINO - MAR MEDITERRÁNEO
- STRIPED BASS - BAJA CALIFORNIA

PRICE PER GRAM

ROASTED ON THE GRILL, WOOD OVEN OR FRIED \$1.8

PLAKI OR SALT - \$2

POPULAR GREEK DISH. WOOD OVEN BAKED WITH VEGETABLES AND GRILLED SOURDOUGH BREAD

GRILLED

SEASON FISH FILLET 8 oz	\$550
SALMON FILLET 8 oz	\$590
BRANZINO FILLET 8 oz	\$1,100
BLUEFIN TUNA WITH FARRO SALAD 7 oz	\$820

Lemon sesame vinaigrette with sesame and spices, cucumber, tomato, onion and capers



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PAI PAI OYSTERS	\$90	Per piece
CHINGON OYSTERS	\$90	Per piece
ALASKAN KING CRAB	\$9	Per gram
STONE CRAB CLAWS	\$2.1	Per gram
CARIBBEAN LOBSTER	\$4.8	Per gram

GRILLED

HALF CHICKEN 18 oz With herbed potatoes and grilled onion	\$520
LAMB RACK 10 oz Grilled. With steamed local herbs and roasted shishito peppers	\$950
OVEN BAKED LAMB SHANK 230 ml (To share) Cooked 18 hours at low temperature. With Greek potatoes	\$1,250

WE PRESENT A SELECTION OF QUALITY MEAT CUTS AND PREMIUM MARBLING.
BROUGHT FROM ORIGIN AT A CONTROLLED TEMPERATURE.

BEEF FILLET -BLACK ANGUS 10 oz	\$1,150
RIB EYE - BLACK ONYX 14 oz	\$1,600
RIB EYE - WAGYU CROSS 28 oz 5+ / AUSTRALIAN	\$4,600

Served with green leaves and roasted cherry tomatoes

ACCESORIES

SHISHITO PEPPERS Grilled. With sea salt	\$220
KAPSOURA TOMATOES Variety of tomatoes, onion, black vinegar and chives	\$170
TOPIKÓ QUELITES Steamed. With lime vinaigrette	\$150
ALMOND ASPARAGUS Grilled. With lemon vinaigrette	\$250
GREEK POTATOES Potato wedges with oregano, salt, black pepper, olive oil and Ilios dressing	\$180
LEMONI FARRO Italian buckwheat in yellow lemon cream and fresh dill	\$250




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DESSERTS

WE HAVE CREATED A DESSERT PROPOSAL COMPOSED OF A SYMPHONY OF FLAVORS AND ACCENTS THAT SEEK TO OFFER YOU UNLIMITED WAYS TO DELIGHT.

-  **SOKOLATINA** \$260
Flourless soft chocolate cake, with chocolate namelaka, caramelized sesame seeds and vanilla ice cream
- BAKLAVA** \$260
Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond
- KATAIFI CHEESECAKE** \$280
Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries
- ARTISAN YOGURT** \$220
With honey and pistachio
- WATERMELON GRANITA** \$190
With orange sorbet, raspberry, blueberry and mixed flowers
- VANILLA BELOW ZERO BAKLAVA** \$480
Molecular ice cream prepared on the table with pieces of baklava, pistachio powder and toppings to choose
- APHRODITE, ARTEMIS, ATHENEA 6 pcs** \$520
Lychee ice cream with raspberries, crunchy kataifi, goat cheese ice cream with quince and pecan nut, pistachio ice cream with Turin® chocolate

DRINKS

- CARAJILLO 90 ml** \$240
Coffee and Licor 43
- BAILEYS 45 ml** \$190

COFFEE

- AMERICANO 240 ml** \$65
- ESPRESSO 30 ml** \$70
- CAPUCCINO 240 ml** \$70

All prices include taxes. Gratuity is a optional. These dishes do not contain flour (✳). Prices in mexican pesos.



MIXOLOGY

ACHILLES	\$260
Vodka Smirnoff® 45 ml, mango shrub, pineapple juice, lime juice and simple syrup	
BRIKI	\$280
Butter Vodka 45 ml, Frangelico® 15 ml, espresso and spice syrup	
DASOS	\$320
Tequila Don Julio Blanco® 45 ml, Ouzo® 15 ml, watermelon juice, cucumber juice, lime juice and simple syrup	
ICARUS	\$300
Tanqueray London Dry Gin® 45 ml, Campari® 15 ml, strawberry puree, lime juice and ginger beer	
OPHIUCHUS	\$280
Mezcal Unión® 45 ml and fruit punch	
TROPIKÓS	\$350
Buchanan's 18® 30 ml, Campari® 30 ml, mango puree, orange juice, simple syrup and ginger beer	

COCKTAILS

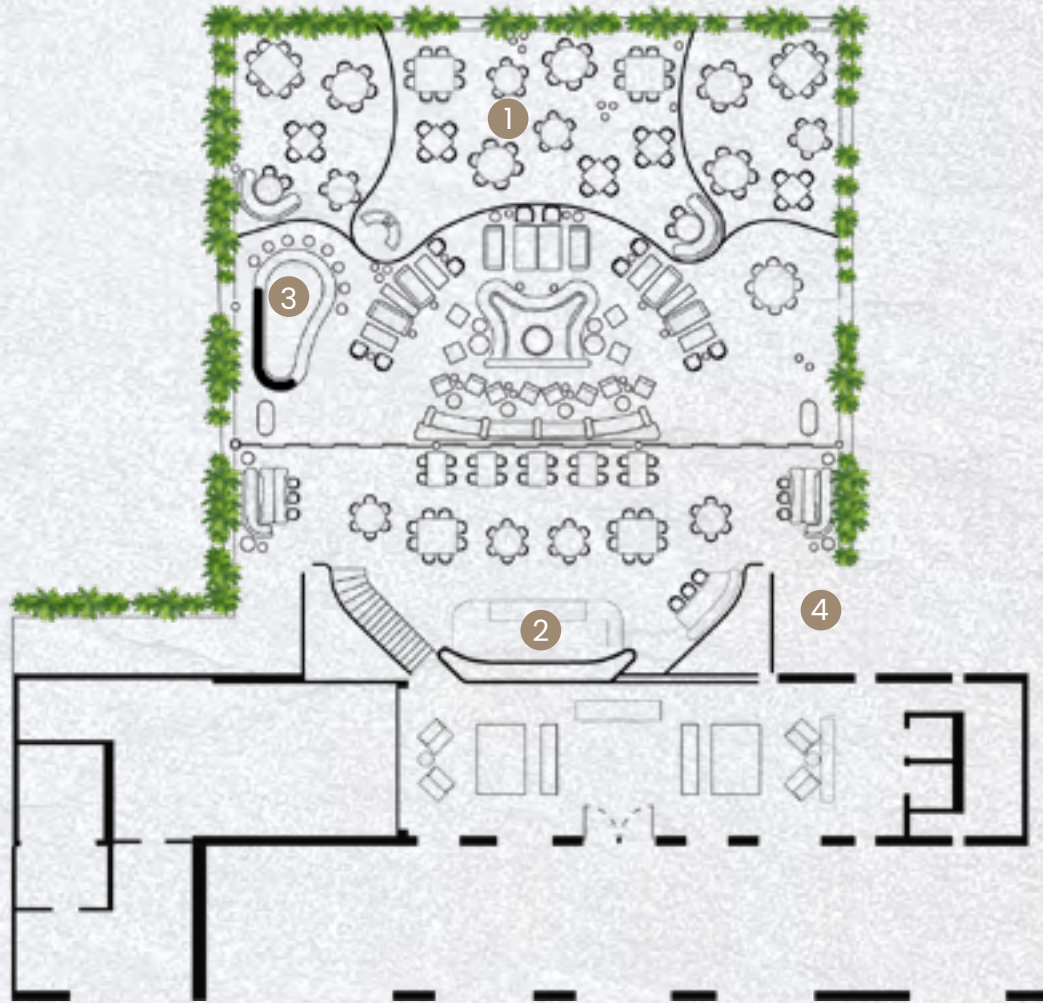
PALOMA PERFECTA	\$285
Patrón Reposado® Tequila 45 ml, Grapefruit juice and soda, agave syrup and citrus mix	
APEROL SPRITZ	\$240
Aperol® 60 ml, sparkling water and Prosecco	
MARGARITA	\$320
Patrón Silver® Tequila 45 ml, Controy® 30 ml and lemon juice	
MARTINI ESPRESSO	\$240
Smirnoff® Vodka 45 ml, Kahlua® 15 ml and espresso coffee	
MOJITO	\$215
Bacardí Blanco® Rum 45 ml, top soda, mint and lemon	
NEGRONI	\$230
Bombay Sapphire® Gin 30 ml, Campari® 30 ml and red vermouth	
OLD FASHIONED	\$240
Bulleit Bourbon® 60 ml and angostura bitters	
VESPER MARTINI	\$330
Bombay Sapphire® Gin 90 ml, Grey Goose® Vodka 30 ml, Lillet Blanc® 15 ml and lemon	

MOCKTAILS

HADES	\$85
Strawberry juice, lemon juice, spice syrup, blackberry, raspberry and mint	
POSEIDON	\$85
Mint infusion, aloe juice, lemon juice, natural syrup and dill	
ZEUS	\$160
Pineapple juice, cucumber juice, orange juice, Red Bull Tropical® and parsley	



FLOOR PLAN



CAPACITY

TOTAL: 284 PEOPLE

- | | |
|------------------------|-------------|
| 1 TERRACE: 200 PEOPLE | 3 BAR |
| 2 MAIN HALL: 84 PEOPLE | 4 RESTROOMS |



TIOS

GREEK ESTIATORIO

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GRUPO
ANDERSON'S
EST. 1963

TIOS

Harry's

PORFIRO'S

BAK'

CAO

EL SQUID BOY

LA VICENTA

ROOF

Cardinal Charles

Señor Froggy

MANTELA

freddie

Nicoletta

moonlight TULUM

ERIZO