



# ILIOS

GREEK ESTIATORIO

PLAYA DEL CARMEN - ENGLISH



The image shows a restaurant interior with a warm, rustic aesthetic. A large wall of wooden shelving is filled with various pottery, vases, and decorative objects. The shelves are lit from below, creating a soft, ambient glow. In the foreground, several tables are set for dining with white tablecloths, plates, glasses, and napkins. The overall atmosphere is cozy and sophisticated.

WHERE TASTE  
*Meets Passion*



ILIOS honors the diverse nuances of traditional Greek cuisine by taking it from all regions of Greece to a new level of elegance and sophistication amidst decor inspired by the conspicuous landscape and beauty.

A majestic experience filled with energy, mystery, and the flavor of Mediterranean cuisine at its finest, authentic dishes that will delight the most discerning palates, and an atmosphere where all your senses converge, creating the perfect combination for an unforgettable memory.





## ➤ GOLD MENU ◀

### APPETIZERS

(TO CHOOSE)

#### MEDITERRANEAN SALAD

With figs, beans, feta cheese, spring onion, green leaves and tomato vinaigrette

#### SANTORINI CEVICHE\* 5 oz

Catch of the day, cucumber, cherry tomato, onion, local citrus with cilantro and fried garlic

#### SHORT RIB KABAB 5 oz

Grilled. On pita bread with parsley, onion and tzatziki salad

### MAIN COURSES

(TO CHOOSE)

#### MERAKI SPAGHETTI

With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, and grana padano cheese

#### RIB EYE MUSAKA

Potato and eggplant slices, spices and creamy sauce au gratin with feta cheese

#### SEASONAL FISH FILLET 8 oz

Grilled with olive oil and mixed salts, over a stew of beans with fennel, carrot, grilled lime, arugula, and roasted shishito peppers

#### HALF CHICKEN 18 oz

With herbed potatoes and grilled onion

### DESSERTS

(TO CHOOSE)

#### SOKOLATINA

Soft chocolate cake without flour, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

#### BAKLAVA

Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond

#### KATAIFI CHEESECAKE

Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries

**\$1,400 MEXICAN PESOS**

Price per person

This menu only applies to groups of 10 or more people. | All prices include taxes. | \*Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included.

# ➤ PLATINUM MENU ◀

## APPETIZERS

(TO CHOOSE)

### GREEK SALAD

House recipe

### TUNA SASHIMI \* 4 oz

With pitted green olive sauce, parsley, yellow lemon, confit garlic, and Greek olive oil. With pita chips

### GREEK MEATBALLS 3 pcs

With tomato soffrito, chipotle and lemon jococoque with mint

## MAIN COURSES

(TO CHOOSE)

### LAMB RACK 10 oz

With herb blend and muhammara

### SALMON FILLET 8 oz

Creamy lemon with mint and peas sautéed in hazelnut butter

### MERAKI SPAGHETTI

With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, and grana padano cheese

### PRIME BEEF FILLET 10 oz

## DESSERTS

(TO CHOOSE)

### SOKOLATINA

Soft chocolate cake without flour, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

### BAKLAVA

Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond

### KATAIFI CHEESECAKE

Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries

**\$1,700 MEXICAN PESOS**

Price per person



## ➤ BLACK MENU ◀

### APPETIZERS

(TO CHOOSE)

#### BEEF CARPACCIO\* 4 oz

With cherry tomatoes, fresh herbs, Kalamata olive dressing and grana padano cheese

#### GREEK SALAD

House recipe

#### CRAB CAKE 4 oz

With crabmeat, served over tartar sauce. Accompanied by arugula salad and lemoni

#### PIPÉRI OCTOPUS 7 oz

Grilled. With roasted peppers, Ilios dressing, fried caper, baby arugula and yellow lemon

### MAIN COURSES

(TO CHOOSE)

#### LAMB RACK 10 oz

With herb blend and muhammara

#### PRIME RIB EYE 14 oz

#### BRANZINO WITH FASOLADA 8 oz

With stewed giant beans, white beans, peppers, and parsley pesto

#### MERAKI SPAGHETTI

With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, and grana padano cheese

#### LOBSTER MILOS SPAGHETTI 9 oz

Tomato sauce flamed with brandy, butter lobster confit, curry, parsley, and Greek olive oil

### DESSERTS

(TO CHOOSE)

#### SOKOLATINA

Soft chocolate cake without flour, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

#### BAKLAVA

Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond

#### KATAIFI CHEESECAKE

Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries

**\$2,200 MEXICAN PESOS**

Price per person





# Premium

OPEN BAR

**\$1,000 MEXICAN PESOS**

PRICE PER PERSON

(\$500 MEXICAN PESOS ADDITIONAL HOUR)

## INCLUDES:

**Rum:** Bacardí Blanco, Matusalem Platino, Captain Morgan Spiced, Appleton Signature Blend, Havana 7Y, Zacapa Centenario 23Y

**Vodka:** Smirnoff, Smirnoff Tamarindo, Ketel One, Grey Goose, Stolichnaya

**Whisky:** Johnnie Walker Red Label, Jack Daniel's, Johnnie Walker Black Label, Buchanan's 12Y, Bushmills Black Bush, Dewar's 12

**Tequila:** Cuervo Tradicional Reposado, Cuervo Tradicional Plata, Patrón Silver, Patrón Cristalino, Don Julio Reposado, Dobel Diamante, 1800 Cristalino, Herradura Blanco, Herradura Reposado, Don Julio Blanco, Casamigos Blanco

**Gin:** Tanqueray, Beefeater, Hendrick's, Bombay Sapphire, Puerto de Indias Strawberry

**Mezcal:** Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Montelobos Espadín

**Cognac:** Hennessy V.S, Hennessy V.S.O.P

**Brandy:** Torres 10

**Liquor:** Baileys, Jägermeister

**Beer:** Domestic and Imported

**Cocktails:** Signature House Mixology

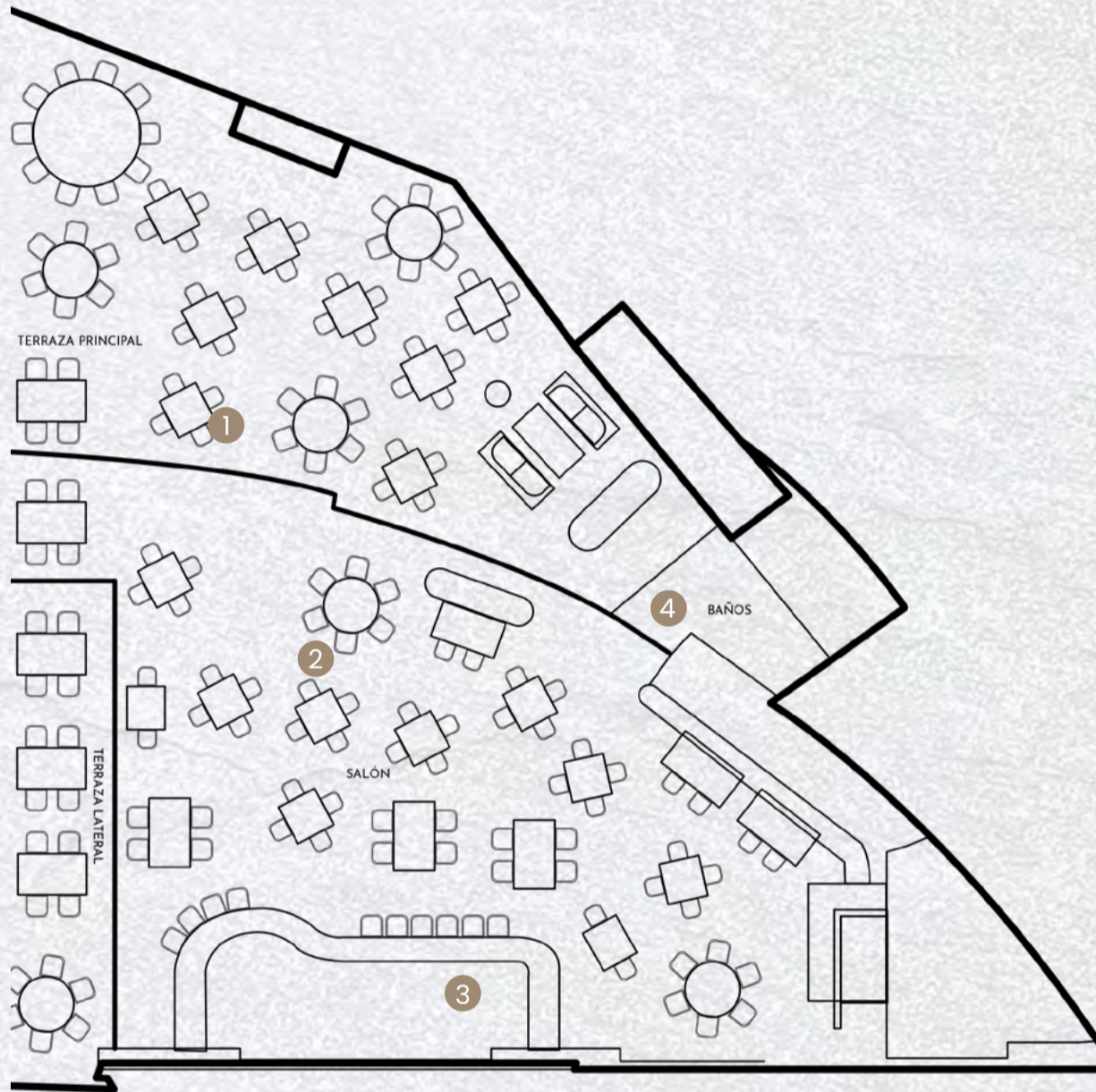
\*Wines, bottled water and energizing drinks are not included.



Includes 2 hours of open bar, includes mixers | This menu only applies to groups of 10 or more people.  
Avoid excess. | 15% gratuity charge not included | All prices include taxes



## » FLOOR PLAN «



## CAPACITY

TOTAL: 180 PEOPLE

- 1 TERRACE: 95 PEOPLE
- 2 MAIN HALL: 85 PEOPLE
- 3 BAR
- 4 RESTROOMS

## » LOCATION «



Calle Corazón, Quinta Avenida,  
Playa del Carmen, Q.Roo, 77710

Schedule: Daily from 5:00 pm to 2:00 am  
Valet Parking: Daily

### SALES & GROUPS

Contact:  
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### PROUD MEMBER

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