



ILIOS

GREEK ESTIATORIO

PLAYA DEL CARMEN - ENGLISH



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, asparagus and grana padano cheese

RIB EYE MUSAKA

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

SEASON FISH FILLET 8 oz

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

\$1,100 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

BLUEFIN TUNA SASHIMI * 4 oz

Greek extra virgin olive oil and lemon

GREEK MEATBALLS 3 pcs

With tomato sofrito, chipotle and
lemon jococoque with mint

MAIN COURSES

(TO CHOOSE)

LAMB RACK 10 oz

Grilled. With steamed local herbs and
roasted shishito peppers

SALMON FILLET 8 oz

MERAKI SPAGHETTI

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

BEEF FILLET - BLACK ANGUS 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

\$1,400 MEXICAN PESOS

Price per person

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raw products is under your responsibility SSA. | Gratuity and beverages are not included.



➤ 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 5 oz

Crab salad with lime mayonnaise, spring onion, herb oil and chili

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 steamed local herbs and roasted shishito peppers

MERAKI SPAGHETTI

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

ORZO WITH BEEF CHEEK BRAISED IN HONEY AND BUTTER

Orzo in pomodoro sauce with arugula and grana padano cheese

BRANZINO FILLET 8 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

\$1,900 MEXICAN PESOS

Price per person

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Premium

OPEN BAR

\$1,000 MEXICAN PESOS
PRICE PER PERSON
(\$500 MEXICAN PESOS ADDITIONAL HOUR)

INCLUDES:

Rum: Appleton Signature Blend, Havana 7 años, Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Zacapa Ambar, Captain Morgan Spiced.
Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Cîroc

Whisky: Johnnie Walker Red Label, Jack Daniel's, Bulleit, Jameson, Johnnie Walker Black Label, Buchanan's 12, Bushmills Black Bush, Dewars 12

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

Gin: Tanqueray, Boodles, Beefeater, Bombay Sapphire, Hendricks

Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Amarás Joven, Ojo de Tigre Joven

Cognac: Hennessy V.S.

Brandy: Torres 10, Baileys

Beer: Domestic and Imported

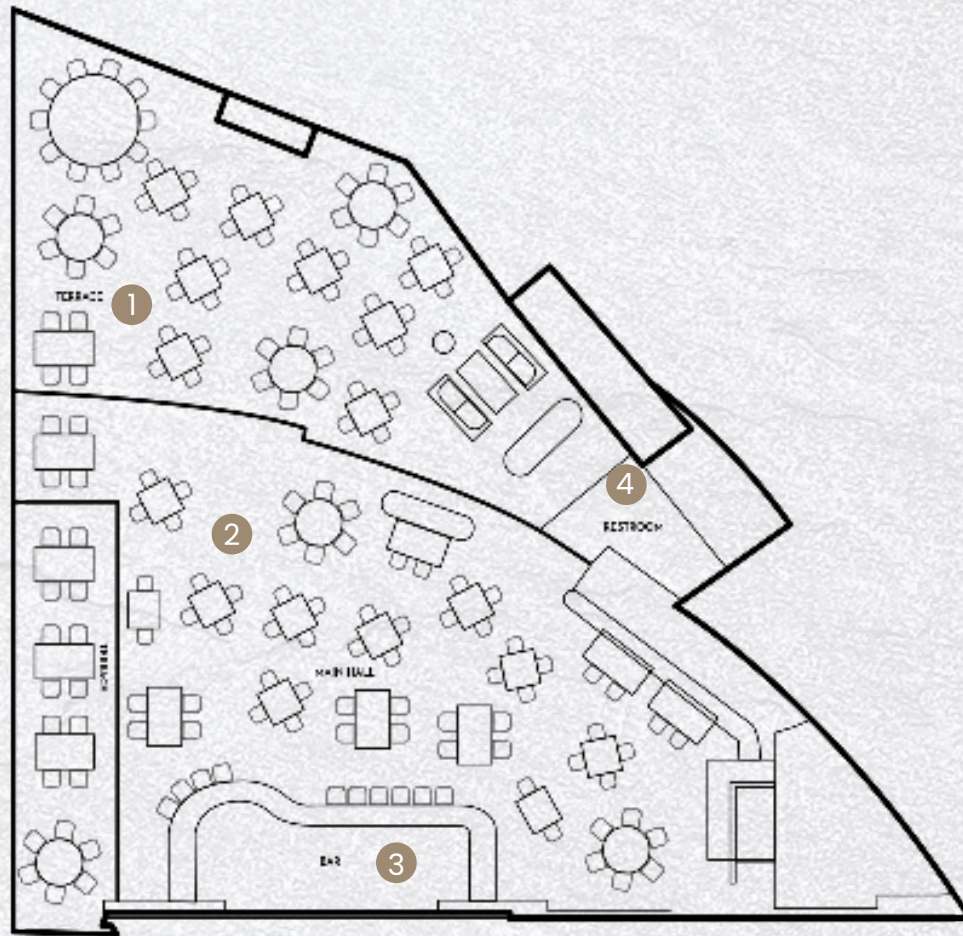
Cocktails: Signature House Mixology

*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 1:00 pm to 2:00 am
Valet Parking: Daily

SALES & GROUPS

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