



ΙΛΙΟΣ

GREEK ESTIATORIO

ENGLISH



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.





➤ PREMIUM MENU ◀

APPETIZERS

(TO CHOOSE)

SPANAKOTIROPITA -3 pcs-
Crispy phyllo stuffed with spinach and feta cheese

GLAZED BEET 12.3 oz
Red beets glazed with honey, rosemary and zaatar. Served on lemon jocoque, pistachio and toasted hazelnut

TZATZIKI
Greek dip of jocoque, cucumber and fresh mint

SHORT RIB KABAB 5.2 oz
Kebab meat grilled and served on pita bread with cucumber salad, avocado hummus, tzatziki and Ilios dressing

MAIN COURSE

(TO CHOOSE)

MAKARONIA
Ravioli stuffed with porcini mushroom, Graviera cheese with red wine. Served on mushroom velouté, asparagus and cherry tomatoes

LAMB BURGER 9.87 oz
Served with tzatziki and french fries

FISH FILLET 9.9 oz

KOTOPOULO KRASI - BAKED CHICKEN 17.6 oz
Prepared with vegetables and sumac. Over krasi sauce. Served with rosemary potatoes and asparagus

DESSERTS

(TO CHOOSE)

ARTISAN YOGURT
With honey, walnut and pistachio

24 K SOKOLATINA
Dark chocolate flourless cake, pailletté feuilletine and 24-karat gold leaf

WATERMELON GRANITA
With orange sorbet, raspberry, blueberry and mixed flowers
With honey, walnut, and pistachio

\$920 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)

TZATZIKI

Greek dip of jocoque, cucumber and fresh mint

GREEK SALAD

Tradicional house recipe

CRAB CAKES -2 pcs-

Served with squid ink mayonnaise, watercress and yellow lemon

SOUTZOUKAKIA – MEATBALLS -4 Pcs-

Beef meatballs, served with poached red pepper sauce and mint jocoque

MAIN COURSE

(TO CHOOSE)

NEW ZEALAND LAMB RACK 9.8 oz

SALMON FILLET 9.9 oz – NORWAY

MAKARONIA

Ravioli stuffed with porcini mushroom, Graviera cheese with red wine. Served on mushroom velouté, asparagus and cherry tomatoes

KOTOPOULO KRASI - BAKED CHICKEN 17.6 oz

Prepared with vegetables and sumac. Over krasi sauce. Served with rosemary potatoes and asparagus

DESSERTS

(TO CHOOSE)

24 K SOKOLATINA

Dark chocolate flourless cake, pailletté feuilletine and 24-karat gold leaf

BAKLAVA

Prepared with filo pastry, filled and baked with cream cheese and pecan nut. Served with crunchy kataifi pastry and vanilla ice cream, sprinkled with toasted pistachio

\$1,100 MEXICAN PESOS

Price per person

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➤ BLACK MENU ◀

APPETIZERS

(TO CHOOSE)

BEEF CARPACCIO* 4.23 oz

With cherry tomatoes, anchovies dressing, Kalamata olives vinaigrette and Graviera cheese

GREEK SALAD

Traditional house recipe

TUNA TARTAR* 5.2 oz

With fried capers and ground Kalamata olives

EAST COAST OYSTERS -4 pcs-

MAIN COURSE

(TO CHOOSE)

NEW ZEALAND LAMB RACK 9.8 oz

BEEF STEAK – USDA PRIME 9.8 oz

Served with sauteed chard and roasted cherry tomatoes

BRANZINO FILLET 9.8 oz

MAKARONIA

Ravioli stuffed with porcini mushroom, Graviera cheese with red wine. Served on mushroom velouté, asparagus and cherry tomatoes

DESSERTS

(TO CHOOSE)

KATAIFI CHEESE CAKE

Cheesecake with crunchy pasta

24 K SOKOLATINA

Dark chocolate flourless cake, pailletté feuilletine and 24-karat gold leaf

BAKLAVA

Prepared with filo pastry, filled and baked with cream cheese and pecan nut. Served with crunchy kataifi pastry and vanilla ice cream, sprinkled with toasted pistachio

\$1,600 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





ILIOS®

GREEK ESTIATORIO

Premium OPEN BAR

\$1,000 MEXICAN PESOS
PRICE PER PERSON
(\$500 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: Union, 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.

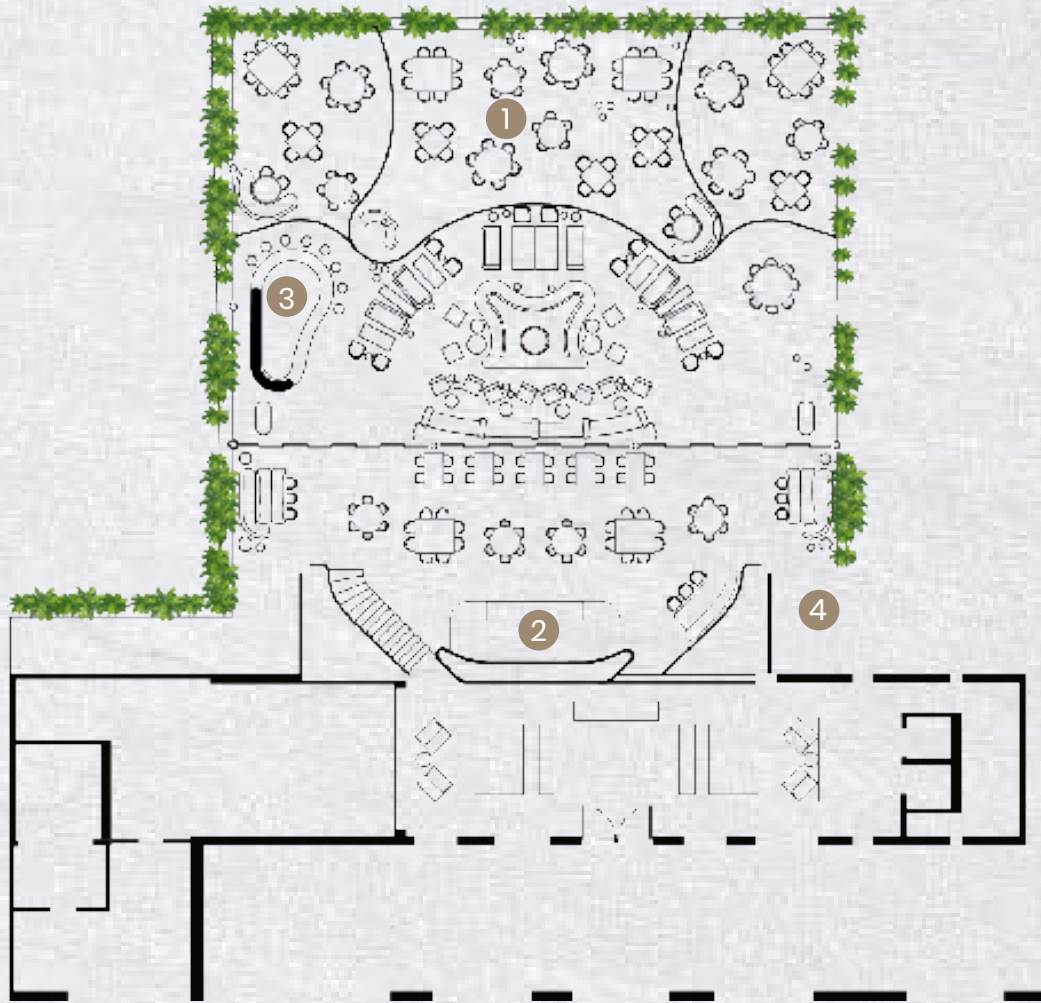
Cocktails: Signature House Mixology

*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: 284 PEOPLE

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



Bld. Kukulcan Km 13.5, Zona Hotelera, 77500,
Cancun, Quintana Roo

Schedule: Daily from 1:00 pm to 2:00 am
Valet Parking: Daily

SALES & GROUPS

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ILIOS

GREEK ESTIATORIO

GRUPO
ANDERSON'S
EST. 1963

ILIOS

Harry's

PORFIRIO'S

BAK
BY GARDY'S

MACARIO

CAO
EL TIBURÓN DE MAR

EL SQUID ROE

LA VICENTA

H | iROOF

H | *moonlight*
Tulum

H | *Bar*

Carlito's

Señor Frog's

fred's