ILIOS

GREEK ESTIATORIO

CANCUN - ENGLISH


WHERE TASTE
Meets Passion

ILI

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)

HOUSE GREEK SALAD

SANTORINI CEVICHE* 5 oz
Fresh catch, cucumber, cherry tomato, onion, local citrus, garlic chips

BEEF KEBAB 3.5 oz
Grilled. Served with pita bread and tzatziki

MAIN COURSES
(TO CHOOSE)

MERAKI SPAGHETTI
Roasted mushrooms, asparagus, tomato, truffle oil

SALMON WITH LEMON CREAM 6 oz
Peas, brown butter

HALF WOOD OVEN CHICKEN 18 oz



CURRY-BRAISED LAMB LEG TAJINE 7 oz
Couscous, dried fruits, raisins, herbs

DESSERTS
(TO CHOOSE)

SOKOLATINA POSEIDON
Flourless 70% chocolate cake, served with chocolate namelaka, toasted sourdough bread, smoked sea salt flakes, chocolate, and Greek olive oil finished with edible gold

DUBAI BAKLAVA
Layers of phyllo pastry and kataifi, baked in a fragrant orange-spiced syrup. Served with vanilla ice cream and pistachio praline

CHEESECAKE ILIOS
Creamy cheesecake on a pistachio crust, topped with blueberries and finished with a blueberry, hibiscus, and pink peppercorn sauce with a touch of brandy

$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)

HOUSE GREEK SALAD

HOUSE TUNA SASHIMI* 4 oz

GREEK MEATBALLS 3 pcs
Tomato sofrito, chipotle, labneh

MAIN COURSES
(TO CHOOSE)

BRAISED VEAL CHEEK ORZO 3 oz
Tomato sauce, honey and butter glazed

OVEN-ROASTED LOCAL WHITE FISH 7 oz
Olive, capers and tomato sofrito

MERAKI SPAGHETTI
Roasted mushrooms, asparagus, tomato, truffle oil

PRIME BEEF FILLET 8 oz | USDA
Lemon and thyme butter, shishitos

DESSERTS
(TO CHOOSE)

SOKOLATINA POSEIDON
Flourless 70% chocolate cake, served with chocolate namelaka, toasted sourdough bread, smoked sea salt flakes, chocolate, and Greek olive oil finished with edible gold

DUBAI BAKLAVA
Layers of phyllo pastry and kataifi, baked in a fragrant orange-spiced syrup. Served with vanilla ice cream and pistachio praline

CHEESECAKE ILIOS
Creamy cheesecake on a pistachio crust, topped with blueberries and finished with a blueberry, hibiscus, and pink peppercorn sauce with a touch of brandy

$1,700 MEXICAN PESOS
Price per person

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BLACK MENU

APPETIZERS
(TO CHOOSE)

HOUSE GREEK SALAD

TRUFFLED BEEF CARPACCIO* 4 oz
Lemon dressing, pickled mustard, Kalamata olives

CRAB CAKE 3 oz
Aioli, radish, greens

OKTOPODI SELINO* 4 oz
Octopus with potato, celery, citrus

MAIN COURSES
(TO CHOOSE)

BRAISED VEAL CHEEK ORZO 3 oz
Tomato sauce, honey and butter glazed

NEW YORK 9 oz

CARIBBEAN LOBSTER 5 oz

MERAKI SPAGHETTI
Roasted mushrooms, asparagus, tomato, truffle oil

RIGATONI ARRABBIATA WITH LOBSTER 5 oz

DESSERTS
(TO CHOOSE)

SOKOLATINA POSEIDON
Flourless 70% chocolate cake, served with chocolate namelaka, toasted sourdough bread, smoked sea salt flakes, chocolate, and Greek olive oil finished with edible gold

DUBAI BAKLAVA
Layers of phyllo pastry and kataifi, baked in a fragrant orange-spiced syrup. Served with vanilla ice cream and pistachio praline

CHEESECAKE ILIOS
Creamy cheesecake on a pistachio crust, topped with blueberries and finished with a blueberry, hibiscus, and pink peppercorn sauce with a touch of brandy

$2,200 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: 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

Classic Cocktails

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

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





OPEN
WINE BAR

REGULAR

$600 MEXICAN PESOS

PRICE PER PERSON

INCLUDES:

White
Quinto Encuentro, México, Sauvignon Blanc
Buen Etendedor, México, Sauvignon Blanc
Árbol Torcido, México, Chardonnay

Red
Quinto Encuentro, México, Blend
Buen Etendedor, México, Merlot
Árbol Torcido, México, Cabernet Sauvignon

Rosé
Trato Hecho, México, Zinfandel

**Optional service with additional cost to the Open Bar*



OPEN
WINE BAR

PREMIUM

$800 MEXICAN PESOS
PRICE PER PERSON

INCLUDES:

Whte
Quinto Encuentro, México, Sauvignon Blanc
Buen Etendedor, México, Sauvignon Blanc
Árbol Torcido, México, Chardonnay
Pardé Máximo, España, Godello
Pardé Máximo, España, Albraiño

Red
Quinto Encuentro, México, Blend
Buen Etendedor, México, Merlot
Árbol Torcido, México, Cabernet Sauvignon
Buen Etendedor, México, Blend
Péninsula Sur, España, Blend
Ángulo Inverso, España, Tempranillo
Pardé Máximo, España, Tinta de Toro
Ángulo Inverso, España, Tempranillo
Péninsula Sur, España, Blend

Rosé
Trato Hecho, México, Zinfandel
Pardé Máximo, España, Blend

**Optional service with additional cost to the Open Bar*









FLOOR PLAN

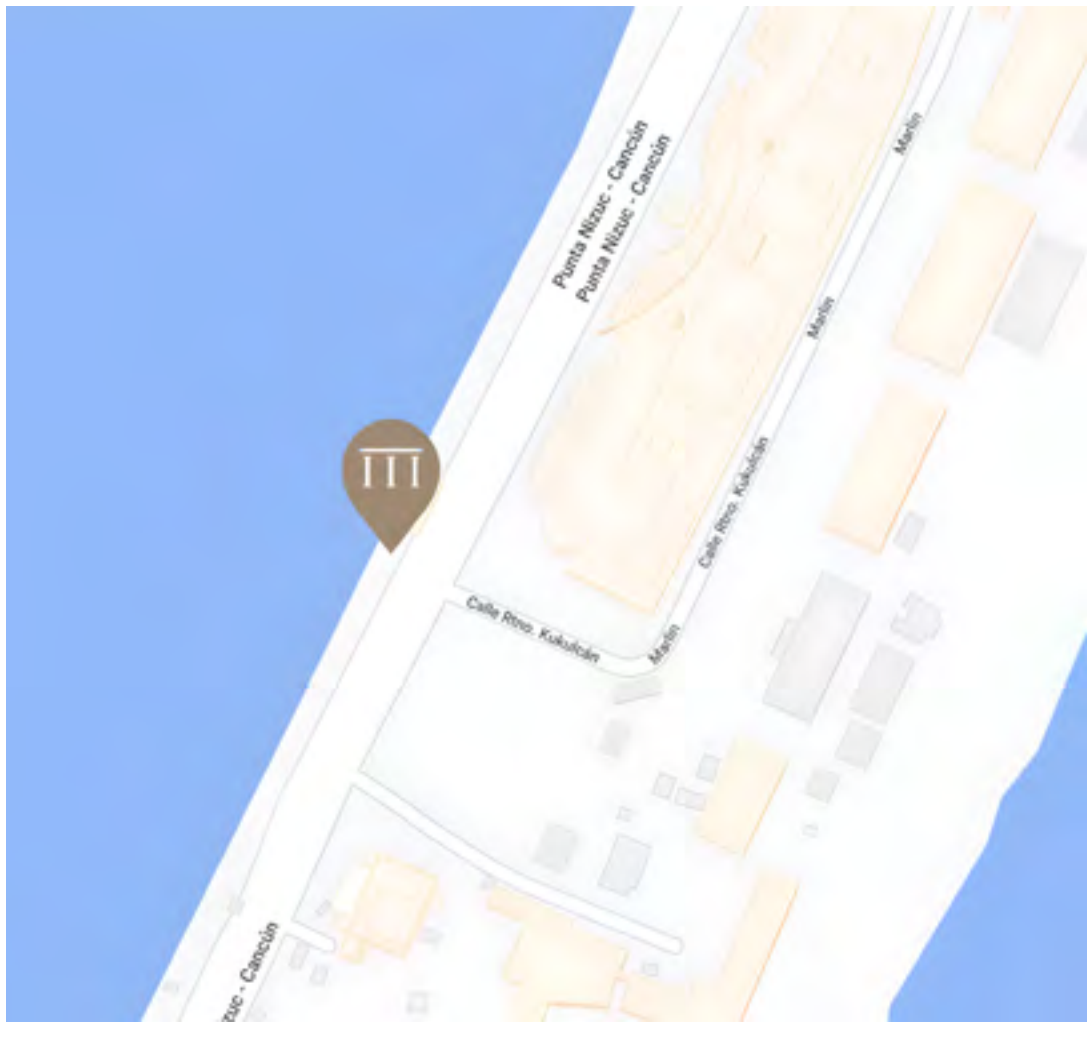


CAPACITY

TOTAL: 284 PEOPLE

1. TERRACE
   200 PEOPLE
2. MAIN HALL
   84 PEOPLE
3. BAR
4. RESTROOMS

LOCATION



Blvd. Kukulcán Km 13.5, Hotel Zone, 77500,
Cancun, Quintana Roo

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

SALES & GROUPS

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GRUPO ANDERSON'S EST. 1963