



# ILIOS

GREEK ESTIATORIO

ENGLISH





WHERE TASTE  
*Meets Passion*

ILIOS







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
- AVOCADO 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 TARTAR\* 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 10.5 oz, 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

<b>CHIPS ILIOS</b>	\$240
Crispy zucchini and eggplant chips. With feta creamy sauce	
<b>ROASTED EGGPLANT 1 pc</b>	\$280
Stuffed with raisins, cauliflower, almonds, tomato, herbs and spices	
<b>SPANAKOPITA 3 pcs</b>	\$280
Filo crujiente rellena de espinacas y queso feta	
<b>GRILLED BRÓKOLO</b>	\$240
With jocoque, lime and almonds	
<b>TYRI FETA CAULIFLOWER</b>	\$240
Grilled. On a creamy feta sauce. With mint leaves, zaatar and honey	
<b>GYRITOS 2 pcs</b>	\$380
Chicken, avocado tzatziki, lettuce, red onion, tomato and french fries	
<b>PIPÉRI OCTOPUS 7 oz</b>	\$650
Grilled. With roasted peppers, Ilios dressing, fried caper, baby arugula and yellow lemon	
<b>GRILLED GIANT SHRIMPS 6 oz</b>	\$520
Spicy garum with sesame and herbs with lemon dressing	
<b>CRAB CAKE 5 oz</b>	\$520
King Crab salad with lemon mayonnaise, chives, herb oil and chili	
<b>GREEK MEATBALLS 3 pcs</b>	\$350
With tomato sofrito, chipotle and lemon jocoque with mint	
<b>SHORT RIB KABAB 5 oz</b>	\$320
Grilled. On pita bread with parsley, onion and tzatziki salad	
<b>BEEF FILET SOUVLAKI 3.5 oz</b>	\$360
Grilled with Mediterranean spices	

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# PASTAS

<b>RIB EYE MUSAKA</b>	\$420
Potato and eggplant slices, spices and creamy sauce au gratin with feta cheese	
<b>SEAFOOD RICE</b>	\$680
Carnaroli rice with calamari, shrimp and octopus	
<b>MILOS LOBSTER SPAGHETTI 10 oz</b>	\$1,600
Tomato sauce flamed with brandy, butter lobster confit, curry, parsley and Greek olive oil	
<b>QUIOS PASTA WITH LOBSTER</b>	\$950
Orzo, arrabiata sauce and Caribbean lobster confit in butter	
<b>MERAKI SPAGHETTI</b>	\$390
With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, asparagus and grana padano cheese	

## 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

### CORVINE - PACIFIC

RED SNAPPER

SNAPPER

SEA BASS

GROUPEL - CARIBBEAN SEA

HOGFISH

CARIBBEAN SNAPPER

DOVER SOLE - BAJA CALIFORNIA

#### PRICE PER GRAM

ROASTED ON THE GRILL, WOOD OVEN OR FRIED \$1.3  
PLAKI OR SALT \$1.6

BRANZINO - MAR MEDITERRÁNEO

STRIPED BASS - BAJA CALIFORNIA

#### PRICE PER GRAM

ROASTED ON THE GRILL, WOOD OVEN OR FRIED \$1.8  
PLAKI OR SALT \$2

### GRILLED

<b>BLUEFIN TUNA FILLET 8 oz</b>	\$680
<b>SEASON FISH FILLET 8 oz</b>	\$550
<b>SALMON FILLET 8 oz</b>	\$590
<b>BRANZINO FILLET 8 oz</b>	\$1,100



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<b>PAI PAI OYSTERS</b>	\$90	Per piece
<b>CHINGON OYSTERS</b>	\$90	Per piece
<b>ALASKAN KING CRAB</b>	\$9	Per gram
<b>STONE CRAB CLAWS</b>	\$2.1	Per gram
<b>CARIBBEAN LOBSTER</b>	\$4.8	Per gram
<b>MAINE LOBSTER</b>	\$3.5	Per gram

Grilled. Seasoned with paprika, Greek olive oil, smoked salt and grilled yellow lemon

## GRILLED

<b>HALF CHICKEN 18 oz</b>	\$520
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Baked. Organic with herbed potatoes and grilled onion

<b>LAMB RACK 10 oz</b>	\$950
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Grilled. With steamed local herbs and roasted shishito peppers

<b>OVEN BAKED LAMB SHANK 21 oz (To share)</b>	\$1,250
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Cooked 18 hours at low temperature. With Greek potatoes

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

<b>BEEF FILLET -BLACK ANGUS 10 oz</b>	\$1,150
<b>RIB EYE - BLACK ONYX 14 oz</b>	\$1,600
<b>NEW YORK WAGYU CROSS 28 oz 5+ / AUSTRALIAN</b>	\$4,400

Served with salad and roasted cherry tomatoes

## ACCESORIES

<b>SHISHITO PEPPERS</b>	\$220
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Grilled. With sea salt

<b>KAPSOURA TOMATOES</b>	\$170
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Variety of tomatoes, onion, black vinegar and chives

<b>TOPIKÓ QUELITES</b>	\$150
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Steamed. With lime vinaigrette

<b>ALMOND ASPARAGUS</b>	\$250
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Grilled. With lemon vinaigrette

<b>GREEK POTATOES</b>	\$180
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Potato wedges with oregano, salt, black pepper, olive oil and Ilios dressing

<b>LEMONI FARRO</b>	\$250
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Italian buckwheat in yellow lemon cream and fresh dill



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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** \$290  
 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

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

## COCKTAILS

<b>APEROL SPRITZ</b>	\$290
Aperol® 60 ml, sparkling water and Prosecco	
<b>MARGARITA</b>	\$290
Patrón Silver® Tequila 45 ml, Controy® 30 ml and lemon juice	
<b>MARTINI ESPRESSO</b>	\$290
Smirnoff® Vodka 45 ml, Kahlua® 15 ml and espresso coffee	
<b>MOJITO</b>	\$190
Bacardí Blanco® Rum 45 ml, top soda, mint and lemon	
<b>NEGRONI</b>	\$280
Bombay Sapphire® Gin 30 ml, Campari® 30 ml and red vermouth	
<b>OLD FASHIONED</b>	\$290
Bulleit Bourbon® 60 ml and angostura bitters	
<b>VESPER MARTINI</b>	\$350
Bombay Sapphire® Gin 90 ml, Grey Goose® Vodka 30 ml, Lillet Blanc® 15 ml and lemon	

## MOCKTAILS

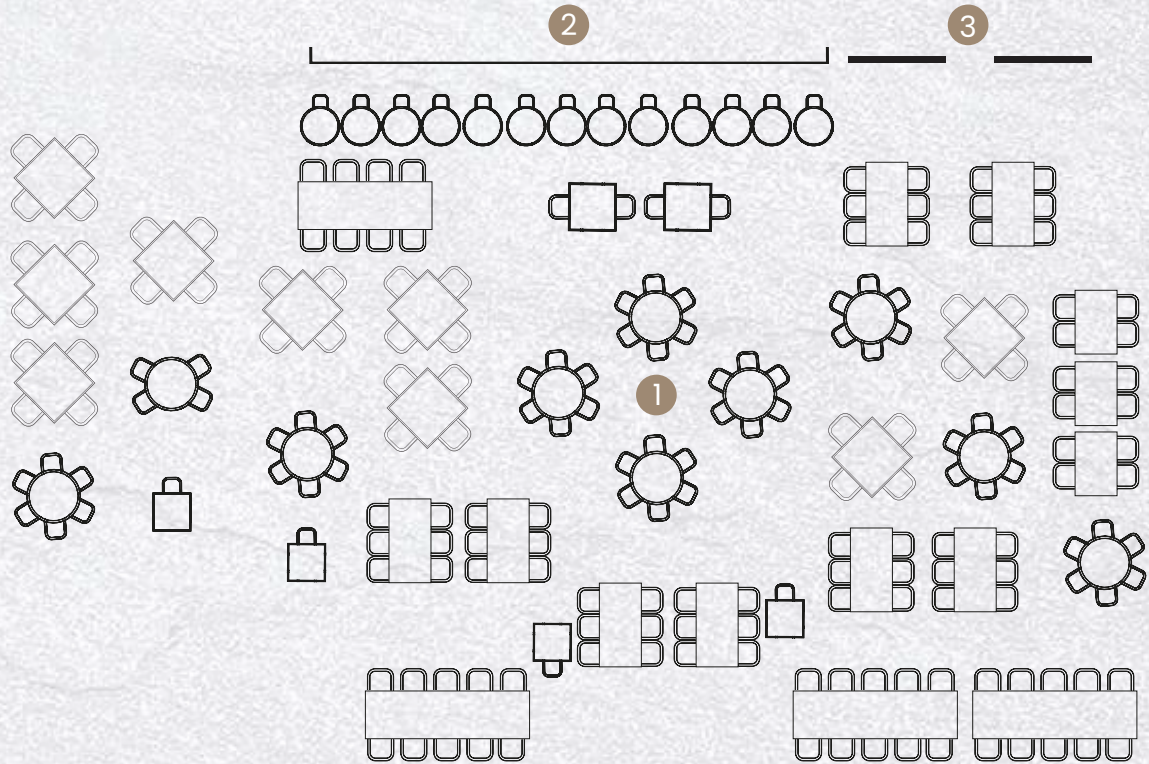
<b>HADES</b>	\$85
Strawberry juice, lemon juice, spice syrup, blackberry, raspberry and mint	
<b>POSEIDON</b>	\$85
Mint infusion, aloe juice, lemon juice, natural syrup and dill	
<b>ZEUS</b>	\$160
Pineapple juice, cucumber juice, orange juice, Red Bull Tropical® and parsley	







# FLOOR PLAN



## CAPACITY

TOTAL: 242 PEOPLE

- 1 MAIN HALL: 230 PEOPLE
- 2 BAR: 12 PEOPLE
- 3 RESTROOMS





# Ilios

GREEK ESTIATORIO

TEL. (984) 176 7183  
 TULUM, HOTEL ZONE, KM 8  
[juancarlos.garza@grupoandersons.com](mailto:juancarlos.garza@grupoandersons.com)

GRUPO  
**ANDERSON'S**  
 EST. 1963

Ilios

Harry's

Porfirio's

BAK'

CAO

EL SQUID ROE

LA VICENTA

ROOF

Central Kitchen

Señor Frogs

MANTELA

Tred's

Nicoletta

moonlight

ERIZO