



ILLIOS

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.





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

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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

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

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PASTAS

RIB EYE MUSAKA	\$420
Potato and eggplant slices, spices and creamy sauce au gratin with feta cheese	
SEAFOOD RICE	\$680
Carnaroli rice with calamari, shrimp and octopus	
MILOS LOBSTER SPAGHETTI 10 oz	\$1,600
Tomato sauce flamed with brandy, butter lobster confit, curry, parsley and Greek olive oil	
QUIOS PASTA WITH LOBSTER	\$950
Orzo, arrabiata sauce and Caribbean lobster confit in butter	
MERAKI SPAGHETTI	\$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

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



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

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

GRILLED

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

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

OVEN BAKED LAMB SHANK 21 oz (To share)	\$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.

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

Served with salad and roasted cherry tomatoes

ACCESORIES

SHISHITO PEPPERS	\$220
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Grilled. With sea salt

KAPSOURA TOMATOES	\$170
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Variety of tomatoes, onion, black vinegar and chives

TOPIKÓ QUELITES	\$150
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Steamed. With lime vinaigrette

ALMOND ASPARAGUS	\$250
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Grilled. With lemon vinaigrette

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

LEMONI FARRO	\$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** \$240
 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

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

COCKTAILS

APEROL SPRITZ Aperol® 60 ml, sparkling water and Prosecco	\$240
MARGARITA Patrón Silver® Tequila 45 ml, Controy® 30 ml and lemon juice	\$240
MARTINI ESPRESSO Smirnoff® Vodka 45 ml, Kahlua® 15 ml and espresso coffee	\$240
MOJITO Bacardí Blanco® Rum 45 ml, top soda, mint and lemon	\$160
NEGRONI Bombay Sapphire® Gin 30 ml, Campari® 30 ml and red vermouth	\$230
OLD FASHIONED Bulleit Bourbon® 60 ml and angostura bitters	\$240
VESPER MARTINI Bombay Sapphire® Gin 90 ml, Grey Goose® Vodka 30 ml, Lillet Blanc® 15 ml and lemon	\$320

MOCKTAILS

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

