



| HUMMUS Ground chickpea with garlic, tahini, cumin and olive oil. Served with pita bread | \$190 | DOLMATHES 5 pcs Stuffed grape leaves with rice and zucchini | \$220 |
|--|-------|--|-------|
| TZATZIKI Greek dip of jocoque, cucumber and fresh mint | \$240 | BABA GANOUSH Mediterranean eggplant dip | \$220 |
| RED TIROKAFTERI Feta cheese dip, roasted bell pepper and olive oil | \$190 | KALAMATA OLIVE WITH PITS 5.2 oz Seasoned with olive oil, rosemary and garlic. Served with yellow lemon | \$190 |



HOT

| \$240 | IMAM BAYILDI 1 pc | \$220 |
|----------------------|--|---|
| | Roasted eggplants stuffed with raisins, | |
| \$350 | and ras el hanout | |
| | OKTAPODI STI SKARÁ 7 oz - GRILLED OCTOPUS | \$580 |
| \$420 | Grilled octopus. Served with roasted peppers, | |
| | llios dressing, capers, baby arugula and yellow lemon | |
| \$280 | SOUTZOUKAKIA 4 pcs | \$290 |
| | - MEATBALLS Beef meatballs, served with poached red pepper sauce and mint jocoque | |
| \$220 | SOUVLAKI 7.05 oz | \$360 |
| | Grilled with Mediterranean spices and | |
| \$380 | lamb Demi-glace | |
| | SHORT RIB KABAB 5.2 oz | \$240 |
| Sorvod with tratziki | | |
| \$210 | and Ilios dressing | |
| | BLACK MUSSELS 8.8 oz | \$320 |
| | With butter, garlic, roasted peppers, white wine and yuzu | |
| | \$350 \$420 \$280 \$220 \$380 | - EGGPLANT Roasted eggplants stuffed with raisins, cauliflower and almonds. Served with feta foam and ras el hanout OKTAPODI STI SKARÁ 7 oz - GRILLED OCTOPUS \$420 Grilled octopus. Served with roasted peppers, llios dressing, capers, baby arugula and yellow lemon \$280 SOUTZOUKAKIA 4 pcs - MEATBALLS Beef meatballs, served with poached red pepper sauce and mint jocoque \$220 SOUVLAKI 7.05 oz - BEEF SKEWERS Grilled with Mediterranean spices and lamb Demi-glace SHORT RIB KABAB 5.2 oz Kebab meat grilled and served on pita bread with cucumber salad, avocado hummus, tzatziki and llios dressing BLACK MUSSELS 8.8 oz With butter, garlic, roasted peppers, white |

COLD

| SALMON TARTAR* 5.2 oz | \$340 | OCTOPUS CARPACCIO* 3.9 oz | \$350 |
|--|-------|--|-------|
| Prepared with lemon-lime dressing, cucumber and radish | | With Kalamata olives, guajillo oil and arugula bud | |
| TUNA TARTAR* 5.2 oz | \$350 | BEEF CARPACCIO* 3.8 oz | \$520 |
| | φοσο | With cherry tomatoes, anchovies dressing, Kalamata | |
| With fried capers and ground Kalamata olives | | olives vinaigrette and Graviera cheese | |
| SEA BASS TARTAR* 4.2 oz | \$380 | | |
| With coriander, fennel bulb, red bell pepper, cucumber and green apple. Over avocado hummus | | | |



Served with Swiss chard greens



| GREEK SALAD Traditional house recipe | \$280 | PASTITSIO Bucatini pasta with rib eye, au gratin with | Bucatini pasta with rib eye, au gratin with | \$390 |
|---|-------|--|---|-------|
| GLAZED BEET 12.3 oz | \$180 | feta cheese and jocoque | | |
| Red beets glazed with honey, rosemary and zaatar. | | MAKARONIA 5 pcs | \$390 | |
| Served on lemon jocoque, pistachio and toasted hazelnut | | Ravioli stuffed with mushrooms and Graviera cheese in red wine. On mushroom sauce, | | |
| PUMPKIN CREAM 6.7 fl oz | \$180 | buttered asparagus, pea shoots and feta cheese foam | | |
| With feta foam | | Shouse fourt | | |
| FAKES | \$240 | | | |

Prices may change without notice. All our prices include taxes.. The tip is not mandatory. Prices in Mexican pesos. The weight of the proteins is prior to cooking. ** llios 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.. ILIOS-190922



ILIOS' SEA MARKET



\$920

\$480

AT ILIOS WE PRESENT A SELECTION OF PREMIUM FISH AND SEAFOOD BROUGHT FRESH FOR YOU.

CHOOSE ONE OF THE PREPARATIONS IN WHICH YOU WANT YOUR DISH: ROASTED ON THE GRILL, WOOD OVEN OR FRIED. PLAKI OR SALT

YELLOWTAIL SNAPPER

RED SNAPPER

ABADEJO

SEA BASS

GROUPER

HOGFISH

DOVER SOLE - MEDITERRANEAN SEA

BESUGO - MEDITERRANEAN SEA

PARGO

PRICE PER GRAM

VIEJA ROASTED ON THE GRILL, WOOD OVEN OR FRIED \$1.30

PLAKI OR SALT \$1.60 **BRANZINO**

ROCKOT - MEDITERRANEAN SEA

LOBINA

PRICE PER GRAM

ROASTED ON THE GRILL, WOOD OVEN OR FRIED \$1.80

PLAKI OR SALT \$2.0

| STONE CRAB CLAWS | | \$2 | Per gram |
|--|----------|-------------------------|-----------|
| ALASKAN KING CRAB - AL | LASKA | \$9 | Per gram |
| EAST COAST OYSTERS | | \$90 | Per piece |
| CARIBBEAN LOBSTER | | \$4.5 | Per gram |
| SALMON FILLET 9.9 oz FISH FILLET 9.9 oz BRANZINO FILLET 9.9 oz | - NORWAY | \$590 \$480 \$920 | |

Lobster 10.5 oz, East Coast oysters 8 pcs, giant shrimp 5 oz and stone crab claws 7 oz.

With lemon butter, Dijon mustard dressing and rasurado sauce

\$2,200

MAIN COURSES 😽

NEW ZEALAND LAMB RACK 9.87 oz

\$820

Served with chard and roasted cherry tomatoes, dill, parsley, mint and Ilios dressing

LAMB BURGER 9.87 oz

Served with tzatziki and french fries

KOTOPOULO KRASI 17.6 oz

- BAKED CHICKEN

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

and asparagus

\$1,600 **GRILLED PRAWNS 21.1 oz**

Served with cherry sauce, flamed with anise liqueur and roasted peppers

AT ILIOS WE PRESENT A SELECTION OF QUALITY MEAT CUTS AND PREMIUM MARBLING, NEVER FROZEN, BROUGHT FRESH FROM ORIGIN AT CONTROLLED TEMPERATURE

Served with sautéed chard and roasted cherry tomatoes

BEEF FILLET - USDA PRIME 9.9 oz

\$1,150

\$420

24 k PORTERHOUSE WAGYU A9 2.2 lb

\$7,900

RIB EYE - USDA PRIME 14.1 oz

COWBOY - BLACK ONYX 21.1 oz

\$1,300 \$2,400

This cut has undergone a WET AGE process – WET maturation - that maximizes its aroma, flavor,

smell, and texture

Seasoned with fine herb salt

Wagyu is a bovine breed of Japanese origin

distinguished by the production of an intense marbling that adds flavor, juiciness, and tenderness; also high in omega 6 and 3 which makes it one of the finest meats in the world

Seasoned with fine herb salt. Served with greek potato. Covered in 24k gold



ACCESSORIES



GRILLED VEGETABLES

Green beans, baby carrot, zucchini, cherry tomato, olive oil, garlic and shallot

GREEK POTATOES Baked with fresh oregano, lemon and garlic. \$170

SUMAC CAULIFLOWER

\$210

Served with Ilios dressing

\$170

zaatar, honey and thyme

\$220

Served with Ilios dressing and fine herbs

Served whipped feta dip, with mint leaves,

ANDERSON'S















ASPARAGUS









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MIXOLOGY

COCKTAILS

| BRIKI Butter Vodka 1.5 oz, Frangelico®.5 oz, | \$280 | APEROL SPRITZ Aperol® 2 oz, sparkling water and Prosecco | \$240 |
|---|---------------|---|-------|
| espresso and spice syrup DASOS Tequila Don Julio Blanco® 1.5 oz, Ouzo®.5 oz, | \$320 | MARGARITA Patron Silver® Tequila 1.5 oz, Controy® 1 oz and lemon juice | \$240 |
| watermelon juice, cucumber juice, lime juice and simple syrup ICARUS | \$300 | MARTINI ESPRESSO Smirnoff® Vodka 1.5 oz, Kahlua® .5 oz and espresso coffee | \$240 |
| Tanqueray London Dry Gin® 1.5 oz, Campari® 1 oz, strawberry puree, lime juice and ginger beer TROPIKÓS | ф <u>о</u> БО | MOJITO Bacardí Blanco® Rum 1.5 oz, top soda, mint and lemon | \$160 |
| Buchanan's 18® 1 oz, Campari®.5 oz, mango puree, orange juice, simple syrup and ginger beer | \$350 | NEGRONI Bombay Sapphire® Gin 1 oz, Campari® 1 oz and red vermouth | \$230 |
| OPHIUCHUS Mezcal Unión® 1.5 oz and fruit punch | \$280 | OLD FASHIONED Bulleit Bourbon® 2 oz and angostura bitters | \$240 |
| ACHILLES Vodka Smirnoff® 1.5 oz, mango shrub, pineapple juice, lime juice and simple syrup | \$260 | VESPER MARTINI Bombay Sapphire® Gin 3 oz, Grey Goose® Vodka 1 oz, Lillet Blanc® .5 oz and lemon | \$320 |
| MOCKTAILS | | POSEIDÓN | \$85 |
| | | Mint infusion, aloe juice, lemon juice, natural syrup and dill | |
| HADES Strawberry juice, lemon juice, spice syrup, blackberry, raspberry and mint | \$85 | ZEUS Pineapple juice, cucumber juice, orange juice, Red Bull Tropical® and parsley | \$160 |

All our prices include taxes. Prices in Mexican pesos. Tipping is not mandatory. ILIOSPDC140922

SOFT DRINKS

| Lemonade | \$50 | 355ml |
|--------------------------|------|-------|
| Orangeade | \$50 | 355ml |
| Clamato | \$75 | 325ml |
| Soda | \$50 | 355ml |
| Juices (orange, apple, | \$55 | 300ml |
| cranberry and pineapple) | | |
| Ginger Ale | \$50 | 355ml |
| ENERGY DRINKS | | |
| Red Bull Energy | \$95 | 250ml |
| Red Bull Sugar Free | \$95 | 250ml |
| Red Bull Tropical | \$95 | 250ml |
| Red Bull Watermelon | \$95 | 250ml |

WATER

| N | A' | T | IΤ | R | Δ | Ĭ |
|-----|-----|---|----|----|----|----|
| 7.4 | 7.7 | 1 | 0 | 11 | 7. | 1. |

| Evian | \$140 | 750ml |
|----------------|-------|--------|
| Agua de Piedra | \$110 | 650ml |
| Fiji | \$65 | 330ml |
| Fiji | \$140 | 1000mi |
| SPARKLING | | |
| Perrier | \$75 | 330ml |
| Perrier | \$135 | 750ml |
| Topo Chico | \$65 | 335ml |
| TONIC | | |
| Schweppes | \$50 | 296ml |
| Fever Tree | \$110 | 200ml |

BEER

| Fix Hellas | \$260 | 330ml |
|-----------------|-------|-------|
| Corona Extra | \$80 | 355ml |
| Victoria | \$80 | 355ml |
| Pacifico | \$90 | 355ml |
| Leon | \$80 | 355ml |
| Budweiser | \$90 | 355ml |
| Bud Light | \$90 | 355ml |
| Modelo Especial | \$90 | 355ml |
| Montejo | \$80 | 355ml |
| Negra Modelo | \$90 | 355ml |
| Corona Light | \$80 | 355ml |
| Stella Artois | \$90 | 330ml |
| Michelob | \$90 | 350ml |
| Tulum | \$120 | 355ml |
| | | |

EXTRAS

Ojo Rojo \$30 150ml

*45 ml (1.5 oz) serving per glass | *Mixing energizing beverages with distillates is responsibility of the consumer, the establishment disclaims any responsibility or liability derived from the mixing of such ingredients and its consumption | Bottles are accompanied by five mixers.



TEQUILA

| REPOSADO | Glass | Bottle | |
|-----------------------------------|----------------|--------------------|----------|
| Don Julio | \$260 | \$3,550 | 700ml |
| Casamigos | \$300 | \$4,550 | 750ml |
| 1800 Reposado | \$205 | \$2,900 | 700ml |
| Reserva De La Familia | \$355 | \$5,400 | 750ml |
| Maestro Tequilero | \$220 | \$3,250 | 750ml |
| Tradicional | \$175 | \$2,500 | 695ml |
| Antiguo de Herradura | \$175 | \$2,500 | 700ml |
| Herradura | \$220 | \$3,200 | 700ml |
| Cazadores | \$195 | \$2,800 | 700ml |
| Patrón | \$260 | \$3,650 | 750ml |
| Clase Azul Ceramica | \$680 | \$10,400 | 750ml |
| | | • | |
| BLANCO | | | |
| Don Julio | \$220 | \$3,200 | 700ml |
| Casamigos | \$260 | \$3,850 | 750ml |
| 1800 Blanco | \$205 | \$2,900 | 700ml |
| Reserva De La Familia Platino | \$300 | \$4,450 | 750ml |
| Maestro Tequilero | \$220 | \$3,250 | 700ml |
| Tradicional Plata | \$205 | \$2,900 | 695ml |
| Volcán De Mi Tierra | \$355 | \$5,400 | 750ml |
| Herradura | \$220 | \$3,400 | 700ml |
| | | | |
| Herradura Plata | \$205 | \$2,900 | 700ml |
| Casa Dragones Blanco | \$440 | \$6,550 | 750ml |
| Casa Dragones Joven | \$1,100 | \$16,750 | 750ml |
| Patrón Silver | \$260 | \$3,650 | 750ml |
| Clase Azul Plata | \$460 | \$7,100 | 750ml |
| AÑEJO | | | |
| Don Julio 1942 | \$760 | \$11,650 | 750ml |
| Don Julio 1942 Última Reserva | \$2,020 | \$29,400 | 750ml |
| Don Julio Real | \$1,360 | \$20,700 | 750ml |
| Casamigos | \$300 | \$4,450 | 750ml |
| 1800 Añejo | \$260 | \$3,400 | 700ml |
| Reserva De La Familia Extra Añejo | \$660 | \$10,000 | 750ml |
| Maestro Tequilero | \$300 | \$4,250 | 750ml |
| Herradura | \$280 | \$4,250 | 750ml |
| Herradura Seleccion | \$1,040 | \$15,700 | 750ml |
| Suprema Extra Añejo | Ψ1,040 | ψ10,700 | , 551111 |
| Patrón | \$280 | \$4,250 | 750ml |
| Avion 44 Añejo | \$200 \$640 | \$4,250 \$9,750 | 750ml |
| • | | | 750ml |
| Maestro Dobel 50 Extra Añejo | \$1,900 | \$27,350 | |
| Gran Patrón Piedra Extra Añejo | \$2,080 | \$31,000 | 750ml |
| Gran Patrón Burdeos Añejo | \$2,180 | \$32,050 | 750ml |

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| CRISTALINO | Glass | Bottle | |
|-----------------------------|-------|----------|-------|
| Don Julio 70 Añejo | \$380 | \$5,450 | 700ml |
| Maestro Dobel Diamante | \$260 | \$3,550 | 750ml |
| Maestro Dobel 50 Cristalino | \$760 | \$11,650 | 750ml |
| Maestro Dobel Pavito | \$280 | \$4,150 | 750ml |
| Maestro Dobel Humito | \$220 | \$3,250 | 750ml |
| 1800 Cristalino | \$260 | \$3,550 | 750ml |
| Volcán de Mi Tierra | \$455 | \$6,900 | 700ml |
| Herradura Ultra | \$300 | \$4,250 | 750ml |

VODKA

| Ketel One | \$195 | \$2,950 | 750ml |
|--|---------|----------|-------|
| Ketel One Botanicals Cucumber & Mint | \$200 | \$3,050 | 750ml |
| Ketel One Botanicals Peach & Orange | \$200 | \$3,050 | 750ml |
| Ketel One Botanicals Grapefruit & Rose | \$200 | \$3,050 | 750ml |
| Smirnoff | \$160 | \$2,450 | 750ml |
| Smirnoff Tamarindo | \$195 | \$2,950 | 750ml |
| Cîroc | \$260 | \$3,800 | 750ml |
| Stolichnaya | \$175 | \$2,650 | 700ml |
| Belvedere Pure | \$280 | \$4,050 | 700ml |
| Tito's | \$250 | \$3,800 | 750ml |
| Grey Goose | \$250 | \$3,800 | 750ml |
| Absolut Azul | \$170 | \$2,600 | 750ml |
| Beluga Gold | \$1,580 | \$24,100 | 750ml |

MEZCAL

| Unión Joven | \$205 | \$3,100 | 750ml |
|-------------------------------|---------|----------|-------|
| Unión El Viejo | \$260 | \$3,800 | 750ml |
| Pierde Almas Espadín Joven | \$320 | \$4,800 | 750ml |
| Pierde Almas Joven Tobalá | \$430 | \$6,550 | 750ml |
| 400 Conejos Espadín Joven | \$210 | \$3,200 | 750ml |
| 400 Conejos Espadín Reposado | \$230 | \$3,500 | 750ml |
| Creyente Espadín | \$230 | \$3,500 | 750ml |
| Amarás Espadín Joven | \$245 | \$3,700 | 750ml |
| Amarás Reposado | \$260 | \$3,700 | 700ml |
| Amarás Cupreata | \$280 | \$4,100 | 750ml |
| Montelobos Joven | \$280 | \$4,250 | 750ml |
| Ojo de Tigre Espadín Tobalá | \$230 | \$3,500 | 750ml |
| Las Garrafas Mono Azul | \$270 | \$4,100 | 750ml |
| Las Garrafas Serpiente Rosada | \$560 | \$8,600 | 750ml |
| Las Garrafas Xaguar | \$1,060 | \$16,050 | 750ml |
| Divino Maguey Espadín | \$215 | \$3,250 | 750ml |
| Divino Maguey Espadín | \$225 | \$3,550 | 750ml |
| Tamarindo & Chiles | | | |
| Divino Maguey Tepeztate | \$595 | \$9,050 | 750ml |
| Divino Maguey Tobalá con Piña | \$460 | \$6,900 | 750ml |
| Doña Juana Hojas Mágicas | \$450 | \$6,850 | 750ml |

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GIN

| LONDON DRY | Glass | Bottle | |
|-------------------|-------|---------|-------|
| Tanqueray | \$210 | \$3,200 | 750ml |
| Tanqueray Ten | \$260 | \$3,900 | 750ml |
| Tanqueray Rangpur | \$240 | \$3,650 | 750ml |
| Tanqueray Sevilla | \$240 | \$3,650 | 750ml |
| The London N° 1 | \$260 | \$3,850 | 700ml |
| Boodles | \$215 | \$3,250 | 750ml |
| Boodles Rose | \$200 | \$3,100 | 750ml |
| Boodles Mulberry | \$195 | \$2,950 | 750ml |
| Beefeater | \$205 | \$3,100 | 750ml |
| Beefeater 24 | \$250 | \$3,800 | 750ml |
| Bombay Sapphire | \$215 | \$3,250 | 750ml |
| Star Of Bombay | \$240 | \$3,550 | 750ml |
| Bulldog | \$205 | \$3,100 | 750ml |
| Martin Miller's | \$270 | \$4,100 | 750ml |
| Hendrick's | \$280 | \$4,300 | 750ml |
| Monkey 47 | \$540 | \$5,700 | 500ml |
| Mom | \$230 | \$3,300 | 750ml |
| Malfy Originale | \$250 | \$3,550 | 700ml |
| Mare | \$300 | \$4,200 | 700ml |

WHISKY | BOURBON

| OTAT | OLE | MATE |
|------|-----|------|
| 211 | GLE | MALT |

| Singleton 12 | \$360 | \$5,100 | 700ml |
|-------------------------|---------|-----------|-------|
| Macallan Triple Cask 12 | \$400 | \$5,650 | 700ml |
| Macallan 15 | \$660 | \$9,350 | 700ml |
| Macallan Rare Cask | \$1,580 | \$22,450 | 700ml |
| Macallan Double Cask 12 | \$440 | \$6,150 | 700ml |
| Macallan Reflexion | \$7,130 | \$108,400 | 700ml |
| Glenmorangie 10 | \$300 | \$4,600 | 750ml |
| Glenmorangie 18 | \$920 | \$14,100 | 700ml |
| Glenfiddich 12 | \$300 | \$4,600 | 750ml |
| Glenfiddich 15 | \$440 | \$6,700 | 750ml |
| Glenfiddich 18 | \$620 | \$9,500 | 750ml |
| Glenfiddich 21 | \$1,200 | \$18,150 | 750ml |
| Glen Grant | \$410 | \$5,850 | 700ml |

IRISH

| Jameson | \$205 | \$3,100 | 750ml |
|----------------------|-------|---------|-------|
| Bushmills Black Bush | \$220 | \$3,250 | 750ml |
| Bushmills 10 | \$300 | \$4,350 | 700ml |

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| BOURBON & TENNESSEE Bulleit Maker's Mark Jack Daniel's Jack Daniel's Honey Jack Daniel's Single Barrel Woodford Reserve | Glass \$205 \$205 \$195 \$205 \$360 \$260 | 80ttle \$3,100 \$3,100 \$2,800 \$2,900 \$5,150 \$3,750 | 750ml 750ml 700ml 700ml 700ml 700ml |
|---|---|--|--|
| BLENDED | | | |
| Johnnie Walker Red Label | \$175 | \$2,500 | 700ml |
| Johnnie Walker Black Label | \$260 | \$4,000 | 750ml |
| Johnnie Walker Blue Label | \$1,120 | \$16,900 | 750ml |
| Johnnie Walker Gold Label | \$360 | \$5,350 | 750ml |
| Johnnie Walker Green Label | \$360 | \$5,000 | 750ml |
| Johnnie Walker Platinum Label | \$500 | \$7,650 | 750ml |
| Johnnie Walker King George Label | \$2,740 | \$41,750 | 700ml |
| Johnnie Walker Double Black Label | \$300 | \$4,600 | 750ml |
| Dewars 12 | \$200 | \$3,100 | 750ml |
| Dewars 18 | \$420 | \$6,400 | 750ml |
| Old Parr 12 | \$220 | \$3,250 | 750ml |
| Buchanan's 12 | \$260 | \$4,000 | 750ml |
| Buchanan's 15 | \$320 | \$4,950 | 750ml |
| Buchanan's 18 | \$440 | \$6,700 | 750ml |
| Buchanan's Master | \$300 | \$4,600 | 750ml |
| Buchanan's Red Seal | \$960 | \$14,550 | 750 ml |
| Chivas Regal 12 | \$250 | \$3,550 | 700ml |
| Chivas Regal 18 | \$440 | \$6,700 | 750ml |

COGNAC | BRANDY

COGNAC

| Hennessy VS | \$340 | \$4,950 | 700ml |
|------------------------------|----------|-----------|-------|
| Hennessy VSOP | \$420 | \$6,300 | 700ml |
| Hennessy XO | \$1,260 | \$17,950 | 700ml |
| Hennessy Paradis | \$7,370 | \$110,250 | 700ml |
| Rémy Martin Louis XIII | \$14,180 | \$202,000 | 700ml |
| | | | |
| | | | |
| BRANDY | | | |
| Torres 10 | \$180 | \$2,550 | 700ml |
| Torres 20 | \$360 | \$4,750 | 700ml |
| Terry Centenario | \$175 | \$2,500 | 700ml |
| Terry 1900 | \$180 | \$2,500 | 700ml |
| Gran Duque de Alba | \$355 | \$5,050 | 700ml |
| Cardenal de Mendoza | \$380 | \$5,300 | 700ml |
| Gran Reserva | | | |
| Carlos I Solera Gran Reserva | \$340 | \$4,800 | 700ml |

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RUM

| BLANCOS | Glass | Bottle | |
|---------------------------------|-------|----------|-------|
| Matusalem Platino | \$150 | \$2,300 | 750ml |
| Bacardí Carta Blanca | \$175 | \$2,650 | 750ml |
| | | | |
| | | | |
| AÑEJOS | | | |
| Captain Morgan Spiced | \$150 | \$2,150 | 700ml |
| Zacapa Ambar 12 | \$220 | \$3,100 | 750ml |
| Zacapa Centenario 23 | \$300 | \$4,450 | 750ml |
| Zacapa XO | \$660 | \$10,100 | 750ml |
| Matusalem Clásico | \$170 | \$2,600 | 750ml |
| Matusalem Gran Reserva 15 | \$170 | \$2,600 | 750ml |
| Matusalem Gran Reserva 18 | \$220 | \$3,250 | 750ml |
| Matusalem Gran Reserva 23 | \$340 | \$5,050 | 750ml |
| Appleton Estate Signature Blend | \$170 | \$2,600 | 750ml |
| Bacardí | \$150 | \$2,300 | 750ml |
| Bacardí 8 Años | \$195 | \$2,950 | 700ml |
| Bacardí 10 Años | \$320 | \$4,800 | 750ml |
| Bacardí Santa Teresa | \$360 | \$5,400 | 750ml |
| Havana Club 7 | \$170 | \$2,400 | 750ml |
| Flor De Caña 7 | \$170 | \$2,600 | 750ml |
| Flor De Caña 12 | \$240 | \$3,650 | 750ml |
| Flor De Caña 18 | \$290 | \$4,400 | 750ml |
| Flor De Caña 20 | \$680 | \$10,350 | 750ml |
| Flor De Caña 25 | \$880 | \$13,400 | 700ml |
| | | | |

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LIQUEUR | CREAM

| GREEK Katsaros Mastiha Katsaros Jivaeri Ouzo Metaxa | Glass \$275 \$275 \$280 | 84,360 \$4,360 \$3,900 | 700ml 700ml 700ml |
|--|--|--|---|
| Baileys Kahlúa Licor 43 Licor 43 Orochata Frangelico Amaretto Disaronno | \$170 | \$2,400 | 750ml |
| | \$150 | \$3,150 | 1000ml |
| | \$200 | \$2,800 | 750ml |
| | \$195 | \$2,950 | 750ml |
| | \$150 | \$2,150 | 700ml |
| | \$195 | \$2,800 | 700ml |
| Sambuca Vaccari Sambuca Vaccari Nero Chinchón Seco Chinchón Dulce Strega Galliano Chartreuse Verde Chartreuse Amarillo | \$150 \$170 \$170 \$170 \$240 \$240 \$320 \$320 | \$2,150 \$2,400 \$3,550 \$3,550 \$3,750 \$2,550 \$4,600 \$4,500 | 700ml 700ml 1000ml 1000ml 750ml 500ml 700ml |
| AMAROS Jägermeister Fernet Branca de Hierbas Peychaud's | \$175 \$200 \$195 | \$2,500 \$3,100 \$2,950 | 700ml 750ml 750 ml |
| FORTIFIED Antica Formula Tio Pepe 2PM | \$295 | \$6,150 | 750ml |
| | \$170 | \$2,600 | 750ml |
| | \$160 | \$2,450 | 750ml |
| PORT WINE Ferreira Tawny Ramos Pinto 10 Royal 10 Royal 20 | \$195 | \$2,950 | 750ml |
| | \$340 | \$5,100 | 750ml |
| | \$300 | \$4,600 | 750ml |
| | \$400 | \$6,150 | 750ml |

^{*45} ml (1.5 oz) serving per glass | *Mixing energizing beverages with distillates is responsibility of the consumer, the establishment disclaims any responsibility or liability derived from the mixing of such ingredients and its consumption | Bottles are accompanied by five mixers. ILIOS PDC 290822

