



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
Pita bread, cabbage, red onion, and french fries. Served with tzatziki		
\$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	\$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

blackberry, raspberry and mint

COCKTAILS

BRIKI Butter Vodka 1.5 oz, Frangelico®.5 oz,	\$280	APEROL SPRITZ Aperol® 2 oz, sparkling water and Prosecco	\$290
espresso and spice syrup DASOS Tequila Don Julio Blanco® 1.5 oz, Ouzo®.5 oz, watermelon juice, cucumber juice, lime	\$320	MARGARITA Patron Silver® Tequila 1.5 oz, Controy® 1 oz and lemon juice	\$290
juice and simple syrup ICARUS	\$300	MARTINI ESPRESSO Smirnoff® Vodka 1.5 oz, Kahlua® .5 oz and espresso coffee	\$290
Tanqueray London Dry Gin® 1.5 oz, Campari® 1 oz, strawberry puree, lime juice and ginger beer		MOJITO Bacardí Blanco® Rum 1.5 oz, top soda, mint and lemon	\$190
TROPIKÓS Buchanan's 18® <i>1 oz</i> , 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	\$280
OPHIUCHUS Mezcal Unión® <i>1.5 oz</i> and fruit punch	\$280	OLD FASHIONED Bulleit Bourbon® 2 oz and angostura bitters	\$290
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	\$350
MOCKTAILS		POSEIDÓN Mint infusion, aloe juice, lemon juice, natural syrup and dill	\$85
HADES Strawberry juice, lemon juice, spice syrup,	\$85	ZEUS Pineapple juice, cucumber juice, orange juice, Red Bull Tropical® and parsley	\$160

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SOFT DRINKS

Lemonade	\$60	240ml
Orangeade	\$60	240ml
Clamato	\$75	325ml
Soda	\$55	355ml
Juices (orange, apple,	\$55	300ml
cranberry and pineapple)		
Ginger Ale	\$55	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			

Just Water Evian Evian	\$110 \$85 \$135	500ml 330ml 750ml
SPARKLING		
Perrier	\$75	330ml
Perrier	\$135	750ml
Topo Chico	\$65	355ml
TONIC		

\$50

\$110

\$30

150ml

296ml

BEER

Ojo Rojo

Schweppes

Fever Tree

Fix Hellas	\$260	330ml
Heineken	\$90	355ml
Heineken Silver	\$90	355ml
Heineken 0.0	\$80	355ml
Bohemia Clara	\$90	355ml
Bohemia Obscura	\$90	355ml
Bohemia Weizen	\$90	355ml
Bohemia Cristal	\$90	355ml
Amstel Ultra	\$90	355ml
XX Lager	\$85	325ml
XX Lager Ultra	\$85	325ml
XX Ambar	\$85	325ml
Tecate Original	\$80	325ml
Tecate Light	\$80	325ml
Indio	\$80	325ml
Tulum	\$120	355ml
EXTRAS		

^{*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.



HARD SELTZERS & CIDERS

Strongbow Cider Gold	\$95	330ml
Amstel Ultra Seltzer Lime and Ginger	\$90	355ml
Amstel Ultra Seltzer Raspberry and Black Tea	\$90	355ml
Amstel Ultra Seltzer Passion Fruit	\$90	355ml
and Peppermint		

TEQUILA

REPOSADO	Glass	Bottle	
Don Julio	\$245	\$3,450	700ml
Casamigos	\$320	\$4,800	750ml
1800 Reposado	\$220	\$3,100	700ml
Reserva De La Familia	\$360	\$5,400	750ml
Maestro Dobel	\$220	\$3,300	750ml
Tradicional	\$180	\$2,500	695ml
Antiguo de Herradura	\$180	\$2,500	700ml
Herradura	\$220	\$3,100	700ml
Patrón	\$245	\$3,700	750ml
Clase Azul Cerámica	\$650	\$9,750	750ml

BLANCO

Don Julio	\$220	\$3,100	700ml
Casamigos	\$255	\$3,850	750ml
1800 Blanco	\$210	\$2,950	700ml
Reserva De La Familia Platino	\$280	\$4,200	750ml
Maestro Dobel	\$240	\$3,600	750ml
Tradicional Plata	\$210	\$2,900	695ml
Volcán De Mi Tierra	\$340	\$5,100	750ml
Herradura	\$210	\$2,950	700ml
Herradura Plata	\$210	\$2,950	70 0ml
Casa Dragones Blanco	\$435	\$6,550	750ml
Casa Dragones Joven	\$1,115	\$16,750	750 ml
Patrón Silver	\$270	\$4,050	750ml
Clase Azul Plata	\$470	\$7,050	750ml

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AÑEJO	Glass	Bottle	
Don Julio	\$320	\$4,500	700ml
Don Julio 1942	\$775	\$11,650	750ml
Don Julio 1942 Última Reserva	\$1,925	\$28,000	750ml
Don Julio Real	\$1,375	\$20,650	750ml
Casamigos	\$320	\$4,800	750ml
1800 Añejo	\$245	\$3,450	700ml
Reserva De La Familia Extra Añejo	\$670	\$10,050	750ml
Maestro Dobel	\$280	\$4,200	750ml
Herradura	\$295	\$4,450	750ml
Herradura Seleccion	\$1,045	\$15,700	750ml
Suprema Extra Añejo			
Patrón	\$280	\$4,200	750ml
Gran Patrón Piedra Extra Añejo	\$1,980	\$29,500	750ml
Gran Patrón Burdeos Añejo	\$2,080	\$30,500	750ml
CRISTALINO			
Don Julio 70 Añejo	\$370	\$5,200	700ml
Maestro Dobel Diamante	\$280	\$3,900	700ml
Maestro Dobel 50 Extra Añejo	\$820	\$12,300	750ml
Maestro Dobel Pavito	\$300	\$4,500	750ml
Maestro Dobel Humito	\$260	\$3,900	750ml
1800 Cristalino	\$245	\$3,450	700ml
Volcán de Mi Tierra	\$480	\$7,200	700ml
Herradura Ultra	\$280	\$4,200	750ml

VODKA

Ketel One	\$205	\$3,100	750ml
Ketel One Botanicals Cucumber & Mint	\$210	\$3,150	750ml
Ketel One Botanicals Peach & Orange	\$210	\$3,150	750ml
Ketel One Botanicals Grapefruit & Rose	\$210	\$3,150	750ml
Smirnoff	\$170	\$2,550	750ml
Smirnoff Tamarindo	\$205	\$3,100	750ml
Cîroc	\$265	\$4,000	750ml
Stolichnaya	\$185	\$2,800	750ml
Belvedere Pure	\$285	\$4,000	700ml
Tito's	\$265	\$4,000	750ml
Grey Goose	\$265	\$4,000	750ml
Absolut Azul	\$180	\$2,700	750ml
Beluga Gold	\$1,335	\$20,050	750ml

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MEZCAL	Glass	Bottle	
Unión Joven	\$210	\$3,150	750ml
Unión El Viejo	\$265	\$4,000	750ml
Pierde Almas Espadín Joven	\$300	\$4,500	750ml
Pierde Almas Joven Tobalá	\$460	\$6,900	750ml
400 Conejos Espadín Joven	\$220	\$3,300	750ml
400 Conejos Espadín Reposado	\$245	\$3,700	750ml
Creyente Espadín	\$245	\$3,700	750ml
Amarás Espadín Joven	\$260	\$3,900	750ml
Amarás Espadín Reposado	\$260	\$3,900	750ml
Amarás Cupreata	\$280	\$4,200	750ml
Amarás Logia Tobalá	\$320	\$4,500	700ml
Montelobos Joven	\$295	\$4,450	750ml
Ojo de tigre Ensamble	\$245	\$3,700	750ml
Las Garrafas Mono Azul	\$285	\$4,300	750ml
Las Garrafas Serpiente Rosada	\$570	\$8,550	750ml
Las Garrafas XWaterr	\$1,065	\$16,000	750ml
Divino Maguey Espadin	\$235	\$3,550	750ml
Divino Maguey Espadin Tamarindo	\$250	\$3,750	750ml
y Chiles			
Doña Juana Hojas Mágicas	\$495	\$7,450	750ml
Divino Maguey Tepeztate	\$595	\$8,950	750ml
Divino Maguey Tobalá con Piña	\$510	\$7,650	750ml

GIN

LONDON DRY

Tanqueray	\$260	\$3,900	750ml
Tanqueray Ten	\$280	\$4,200	750ml
Tanqueray Rangpur	\$280	\$4,200	750ml
Tanqueray Sevilla	\$260	\$3,900	750ml
The London N° 1	\$300	\$4,200	700ml
Boodles	\$280	\$4,200	750ml
Boodles Rose	\$280	\$4,200	750ml
Boodles Mulberry	\$260	\$3,900	750ml
Beefeater	\$260	\$3,900	750ml
Beefeater 24	\$280	\$4,200	750ml
Bombay Sapphire	\$260	\$3,900	750ml
Star Of Bombay	\$300	\$4,500	750ml
Bulldog	\$280	\$4,200	750ml
Martin Miller's	\$300	\$4,500	750ml
Hendrick's	\$300	\$4,500	750ml
Monkey 47	\$560	\$5,600	500ml
Mom	\$290	\$4,050	700ml
Malfy Originale	\$280	\$3,900	700ml
Gin Mare	\$360	\$5,050	700ml

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WHISKY | BOURBON

SINGLE MALT Singleton 12 Macallan Triple Cask 12 Macallan 15 Macallan 18 Macallan 25 Macallan Rare Cask Macallan Double Cask 12 Macallan Reflexion Glenmorangie 10 Glenmorangie 18 Glenfiddich 12 Glenfiddich 15 Glenfiddich 21 Glen Grant 10	Glass \$360 \$420 \$690 \$1,800 \$10,150 \$2,100 \$460 \$7,130 \$340 \$980 \$340 \$460 \$630 \$1,650 \$435	8ottle \$5,050 \$5,900 \$9,650 \$25,200 \$142,100 \$29,400 \$6,450 \$1,100 \$5,100 \$5,100 \$6,900 \$9,450 \$24,750 \$6,100	700ml 700ml 700ml 700ml 700ml 700ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml
Jameson	\$210	\$3,150	750ml
Bushmills Black Bush	\$250	\$3,750	750ml
Bushmills 10	\$320	\$4,500	700ml
BOURBON & TENNESSEE Bulleit Maker's Mark Jack Daniel's Jack Daniel's Honey Jack Daniel's Single Barrel Woodford Reserve	\$200	\$3,000	750ml
	\$210	\$3,150	750ml
	\$210	\$2,950	700ml
	\$220	\$3,100	700ml
	\$345	\$4,850	700ml
	\$280	\$3,900	700ml
Johnnie Walker Red Label Johnnie Walker Black Label Johnnie Walker Blue Label Johnnie Walker Gold Label Johnnie Walker Green Label Johnnie Walker Flatinum Label Johnnie Walker Platinum Label Johnnie Walker Double Black Label Dewars 12 Dewars 18 Old Parr 12 Buchanan's 12 Buchanan's Select 15 Buchanan's Master Buchanan's Red Seal Chivas Regal 12 Chivas Regal 18	\$190 \$280 \$1,250 \$420 \$460 \$510 \$2,615 \$300 \$190 \$445 \$210 \$250 \$360 \$490 \$320 \$965 \$250 \$490	\$2,650 \$4,200 \$18,750 \$6,300 \$6,450 \$7,650 \$39,250 \$4,500 \$2,850 \$6,700 \$3,150 \$5,400 \$7,350 \$4,800 \$14,500 \$3,500 \$7,350	700ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml

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ILIOS TUM 290822



COGNAC | BRANDY

COGNAC	Glass	Bottle	
	\$340	\$4,750	700ml
Hennessy VS	\$490	\$6,850	700ml
Hennessy VSOP Hennessy XO	\$1,450	\$20,300	700ml
Hennessy Paradis	\$8,900	\$124,600	700ml
Rémy Martin Louis XIII	\$14,310	\$200,350	
Northy Martin Louis Am	φι,σισ	Ψ200,000	
BB (AVDV			
BRANDY Torres 10	\$220	\$3,100	700ml
Torres 20	\$370	\$5,100	700ml
Terry Centenario	\$220	\$3,200	700ml
,		•	
Terry 1900	\$220	\$3,100	700ml
Gran Duque de Alba	\$380	\$5,300	700ml
Cardenal de Mendoza	\$390	\$5,450	700ml
Gran Reserva			
Carlos I Solera Gran Reserva	\$370	\$5,200	700ml
RUM			
BLANCOS			
Matusalem Platino	\$170	\$2,550	750ml
Bacardí Carta Blanca	\$170	\$2,550	750ml
AÑEJOS			
Captain Morgan Spiced	\$170	\$2,400	700ml
Zacapa Ambar 12	\$250	\$3,750	750ml
Zacapa Centenario 23	\$295	\$4,450	750ml
Zacapa XO	\$630	\$9,450	750ml
Matusalem Clásico	\$180	\$2,700	750ml
Matusalem Gran Reserva 15	\$180	\$2,700	750ml
Matusalem Gran Reserva 18	\$250	\$3,750	750ml
Matusalem Gran Reserva 23	\$360	\$5,400	750ml
Appleton Estate Signature Blend	\$180	\$2,700	750ml
Bacardí	\$170	\$2,550	750ml
Bacardí 8	\$205	\$3,100	750ml
Bacardí 10	\$340	\$5,100	750ml
Bacardi Santa Teresa	\$340	\$5,400	750ml
Havana Club 7	\$180	\$2,500	700ml
Flor De Caña 7	\$180	\$2,300	750ml
Flor De Caña 12	\$245		750ml
		\$3,700	
Flor De Caña 18	\$290	\$4,400	750ml
Flor De Caña 20	\$680	\$10,350	750ml

\$880 \$13,400 700ml

Flor De Caña 25



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LIQUEUR | CREAM

GREEK Katsaros Mastiha Katsaros Jivaeri Ouzo Metaxa	Glass \$275 \$185 \$260	84,360 \$2,980 \$3,600	700ml 700ml 700ml
SWEET Baileys Kahlúa Licor 43 Licor 43 Horchata Frangelico Amaretto Disaronno	\$180	\$2,500	700ml
	\$160	\$3,200	1000ml
	\$200	\$2,800	700ml
	\$210	\$3,150	750ml
	\$250	\$3,500	700ml
	\$220	\$3,100	700ml
ANISEED Sambuca Vaccari Sambuca Vaccari Nero Chinchón Seco Chinchón Dulce Strega Galliano Chartreuse Verde Chartreuse Amarillo	\$180 \$175 \$180 \$180 \$330 \$260 \$360 \$360	\$2,500 \$2,450 \$3,600 \$3,600 \$4,950 \$2,600 \$5,050 \$5,050	700ml 700ml 1000ml 1000ml 750ml 500ml 700ml
AMAROS Jägermeister Fernet Branca de Hierbas Peychaud's	\$210 \$230 \$270	\$2,950 \$3,450 \$4,050	700ml 750ml 750 ml
FORTIFIED Antica Formula Tio Pepe 2PM	\$330	\$6,600	750ml
	\$220	\$3,300	750ml
	\$260	\$3,900	750ml
FORT WINE Ferreira Tawny Ramos Pinto 10 Royal 10 Royal 20	\$220	\$3,300	750ml
	\$340	\$5,100	750ml
	\$305	\$4,600	750ml
	\$410	\$6,150	750ml

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