



MEZES



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

APPETIZERS

HOT

ILIOS CHIPS 5.2 oz Crispy zucchini and eggplant chips. served with Ilios dip and parsley	\$240	IMAM BAYILDI 1 pc - EGGPLANT Roasted eggplants stuffed with raisins, cauliflower and almonds. Served with feta foam and ras el hanout	\$220
SAGANAKI GRAVIERA CHEESE 5.2 oz Roasted, served with Kalamata olives. Flamed with brandy	\$350	OKTAPODI STI SKARÁ 7 oz - GRILLED OCTOPUS Grilled octopus. Served with roasted peppers, Ilios dressing, capers, baby arugula and yellow lemon	\$580
CRAB CAKES 2 pcs Served with squid ink mayonnaise, watercress and yellow lemon	\$420	SOUTZOUKAKIA 4 pcs - MEATBALLS Beef meatballs, served with poached red pepper sauce and mint jocoque	\$290
SPANAKOTIROPITA 3 pcs Crispy phyllo stuffed with spinach and feta cheese	\$280	SOUVLAKI 7.05 oz - BEEF SKEWERS Grilled with Mediterranean spices and lamb Demi-glace	\$360
ANKINARA 1 pc -BAKED ARTICHOKE Grilled artichokes, served with nostimo dressing	\$220	SHORT RIB KABAB 5.2 oz Kebab meat grilled and served on pita bread with cucumber salad, avocado hummus, tzatziki and Ilios dressing	\$240
GYRITOS 2 pcs Lamb or chicken to choose. Pita bread, cabbage, red onion, and french fries. Served with tzatziki	\$380	BLACK MUSSELS 8.8 oz With butter, garlic, roasted peppers, white wine and yuzu	\$320
BROKOLO FOTIA 17.6 oz Grilled Broccoli. Served with lemon jocoque and almond	\$210		

COLD

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

SALAD AND SOUP

PASTAS

GREEK SALAD Traditional house recipe	\$280	PASTITSIO Bucatini pasta with rib eye, au gratin with feta cheese and jocoque	\$390
GLAZED BEET 12.3 oz Red beets glazed with honey, rosemary and zaatar. Served on lemon jocoque, pistachio and toasted hazelnut	\$180	MAKARONIA Ravioli stuffed with porcini mushroom, Graviera cheese with red wine. Served on mushroom velouté, asparagus and cherry tomatoes	\$390
PUMPKIN CREAM 6.7 fl oz With feta foam	\$180		
FAKES Served with Swiss chard greens	\$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. ** 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. ILIOS-020822





ILIOS' SEA MARKET



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

GROUPE

HOGFISH

DOVER SOLE - MEDITERRANEAN SEA

BESUGO - MEDITERRANEAN SEA

PARGO

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 \$1.30
PLAKI OR SALT \$1.60

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 - ALASKA

\$9 Per gram

EAST COAST OYSTERS

\$90 Per piece

CARIBBEAN LOBSTER

\$4.5 Per gram

SALMON FILLET 9.9 oz - NORWAY

\$590

FISH FILLET 9.9 oz

\$480

BRANZINO FILLET 9.9 oz

\$920

OCEAN PLATTER

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

With lemon butter, artichoke 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

\$420

Served with tzatziki and french fries

KOTOPOULO KRASI 17.6 oz
- BAKED CHICKEN

\$480

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

GRILLED PRAWNS 21.1 oz

\$1,600

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

RIB EYE - USDA PRIME 14.1 oz

\$1,300

COWBOY - BLACK ONYX 21.1 oz

\$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

24 k PORTERHOUSE WAGYU A9 2.2 lb

\$7,900

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

\$170

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

GREEK POTATOES

\$170

Baked with fresh oregano, lemon and garlic.
Served with Ilios dressing

SUMAC CAULIFLOWER

\$210

Served whipped feta dip, with mint leaves,
zaatar, honey and thyme

ASPARAGUS

\$220

Served with Ilios dressing and fine herbs

GRUPO
ANDERSON'S
EST. 1963

ILIOS

Harry's

PORFIRIO'S

BAK

MACARIO

CAO

EL SQUID ABE

LA VICENTA

H I ROOF

H moonlight

H Bar

Carl's Jr.

Señor Frog's

Fred's

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. ** 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. ILIOS-140922