



## MEZES



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

## APPETIZERS

### HOT

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

### COLD

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

## SALAD AND SOUP

## PASTAS

<b>GREEK SALAD</b> Traditional house recipe	\$280	<b>PASTITSIO</b> Bucatini pasta with rib eye, au gratin with feta cheese and jocoque	\$390
<b>GLAZED BEET 12.3 oz</b> Red beets glazed with honey, rosemary and zaatar. Served on lemon jocoque, pistachio and toasted hazelnut	\$180	<b>MAKARONIA 5 pcs</b> Ravioli stuffed with mushrooms and Graviera cheese in red wine. On mushroom sauce, buttered asparagus, pea shoots and feta cheese foam	\$390
<b>PUMPKIN CREAM 6.7 fl oz</b> With feta foam	\$180		
<b>FAKES</b> 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-190922





# 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, 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

\$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

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

\$170

SUMAC CAULIFLOWER

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

\$210

GREEK POTATOES

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

\$170

ASPARAGUS

Served with Ilios dressing and fine herbs

\$220

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.

Senior Flings

Fred's

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## MIXOLOGY

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<b>BRIKI</b>	\$280
Butter Vodka 1.5 oz, Frangelico®.5 oz, espresso and spice syrup	
<b>DASOS</b>	\$320
Tequila Don Julio Blanco® 1.5 oz, Ouzo®.5 oz, watermelon juice, cucumber juice, lime juice and simple syrup	
<b>ICARUS</b>	\$300
Tanqueray London Dry Gin® 1.5 oz, Campari® 1 oz, strawberry puree, lime juice and ginger beer	
<b>TROPIKÓS</b>	\$350
Buchanan's 18® 1 oz, Campari®.5 oz, mango puree, orange juice, simple syrup and ginger beer	
<b>OPHIUCHUS</b>	\$280
Mezcal Unión® 1.5 oz and fruit punch	
<b>ACHILLES</b>	\$260
Vodka Smirnoff® 1.5 oz, mango shrub, pineapple juice, lime juice and simple syrup	

## COCKTAILS

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<b>APEROL SPRITZ</b>	\$240
Aperol® 2 oz, sparkling water and Prosecco	
<b>MARGARITA</b>	\$240
Patron Silver® Tequila 1.5 oz, Controy® 1 oz and lemon juice	
<b>MARTINI ESPRESSO</b>	\$240
Smirnoff® Vodka 1.5 oz, Kahlua® .5 oz and espresso coffee	
<b>MOJITO</b>	\$160
Bacardí Blanco® Rum 1.5 oz, top soda, mint and lemon	
<b>NEGRONI</b>	\$230
Bombay Sapphire® Gin 1 oz, Campari® 1 oz and red vermouth	
<b>OLD FASHIONED</b>	\$240
Bulleit Bourbon® 2 oz and angostura bitters	
<b>VESPER MARTINI</b>	\$320
Bombay Sapphire® Gin 3 oz, Grey Goose® Vodka 1 oz, Lillet Blanc® .5 oz and lemon	

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## MOCKTAILS

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<b>HADES</b>	\$85	<b>POSEIDÓN</b>	\$85
Strawberry juice, lemon juice, spice syrup, blackberry, raspberry and mint		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	

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## SOFT DRINKS

Lemonade	\$50	355ml
Orangeade	\$50	355ml
Clamato	\$75	325ml
Soda	\$50	355ml
Juices (orange, apple, cranberry and pineapple)	\$55	300ml
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

### NATURAL

Evian	\$140	750ml
Agua de Piedra	\$110	650ml
Fiji	\$65	330ml
Fiji	\$140	1000ml

### SPARKLING

Perrier	\$75	330ml
Perrier	\$135	750ml
Topo Chico	\$65	355ml

### TONIC

Schweppes	\$50	296ml
Fever Tree	\$110	200ml

## BEER

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

Ojo Rojo	\$30	150ml
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\*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 and Peppermint	\$90	355ml

## 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	\$3,050	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

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## AÑEJO

	Glass	Bottle	
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			
Patrón	\$280	\$4,250	750ml
Avion 44 Añejo	\$640	\$9,750	750ml
Maestro Dobel 50 Extra Añejo	\$1,900	\$27,350	750ml
Gran Patrón Piedra Extra Añejo	\$2,080	\$31,000	750ml
Gran Patrón Burdeos Añejo	\$2,180	\$32,050	750ml

## CRISTALINO

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

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# MEZCAL

	Glass	Bottle	
Unión Joven	\$205	\$3,100	750ml
Unión El Viejo	\$260	\$3,800	750ml
Pierde Almas Espadín Joven	\$320	\$4,800	750ml
Pierde Almas Joven Tosalá	\$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 Tosalá	\$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 Tosalá con Piña	\$460	\$6,900	750ml
Doña Juana Hojas Mágicas	\$450	\$6,850	750ml

# GIN

## LONDON DRY

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

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# WHISKY | BOURBON

## SINGLE MALT

	Glass	Bottle	
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

## BOURBON & TENNESSEE

Bulleit	\$205	\$3,100	750ml
Maker's Mark	\$205	\$3,100	750ml
Jack Daniel's	\$195	\$2,800	700ml
Jack Daniel's Honey	\$205	\$2,900	700ml
Jack Daniel's Single Barrel	\$360	\$5,150	700ml
Woodford Reserve	\$260	\$3,750	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

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ILIOS CUN 290822



# COGNAC | BRANDY

## COGNAC

	Glass	Bottle	
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

# RUM

## BLANCOS

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	750ml

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# LIQUEUR | CREAM

## GREEK

	Glass	Bottle	
Katsaros Mastiha	\$275	\$4,360	700ml
Katsaros Jivaeri Ouzo	\$275	\$4,360	700ml
Metaxa	\$280	\$3,900	700ml

## SWEET

Baileys	\$170	\$2,400	750ml
Kahlúa	\$150	\$3,150	1000ml
Licor 43	\$200	\$2,800	750ml
Licor 43 Orochata	\$195	\$2,950	750ml
Frangelico	\$150	\$2,150	700ml
Amaretto Disaronno	\$195	\$2,800	700ml

## ANISEED

Sambuca Vaccari	\$150	\$2,150	700ml
Sambuca Vaccari Nero	\$170	\$2,400	700ml
Chinchón Seco	\$170	\$3,550	1000ml
Chinchón Dulce	\$170	\$3,550	1000ml
Strega	\$240	\$3,750	750ml
Galliano	\$240	\$2,550	500ml
Chartreuse Verde	\$320	\$4,600	700ml
Chartreuse Amarillo	\$320	\$4,500	700ml

## AMAROS

Jägermeister	\$175	\$2,500	700ml
Fernet Blanca de Hierbas	\$200	\$3,100	750ml
Peychaud's	\$195	\$2,950	750 ml

## FORTIFIED

Antica Formula	\$295	\$6,150	750ml
Tio Pepe	\$170	\$2,600	750ml
2PM	\$160	\$2,450	750ml

## PORT WINE

Ferreira Tawny	\$195	\$2,950	750ml
Ramos Pinto 10	\$340	\$5,100	750ml
Royal 10	\$300	\$4,600	750ml
Royal 20	\$400	\$6,150	750ml

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