



ILIOS

GREEK ESTIATORIO

ENGLISH





WHERE TASTE
Meets Passion



THE BRIDAL ODYSSEY BY ILIOS

Embark on a one-of-a-kind journey with your best friends, where the vibrant essence of Greece merges seamlessly with the spirit of celebration.

ILIOS honors the many nuances of traditional Greek cuisine, elevating every bite to a level of elegance and flavor worthy of tribute. Surrounded by décor that evokes the rugged beauty of the Mediterranean, you'll be immersed in a majestic sensory experience.

From the first sip to the final toast, every moment is crafted to celebrate this special chapter with energy, allure, and a vibrant atmosphere. A setting where fine dining, music, and ambiance come together to create unforgettable memories.



➤ BLACK MENU ◀

APPETIZERS

(TO CHOOSE)

BEEF CARPACCIO* 4 oz

With cherry tomatoes, fresh herbs, Kalamata olive dressing and grana padano cheese

GREEK SALAD

House recipe

CRAB CAKE 4 oz

With crabmeat, served over tartar sauce.
Accompanied by arugula salad and lemoni

PIPÉRI OCTOPUS 7 oz

Grilled. With roasted peppers, Ilios dressing, fried caper, baby arugula and yellow lemon

MAIN COURSES

(TO CHOOSE)

LAMB RACK 10 oz

With herb blend and muhammara

PRIME RIB EYE 14 oz

BRANZINO WITH FASOLADA 8 oz

With stewed giant beans, white beans, peppers, and parsley pesto

MERAKI SPAGHETTI

With roasted mushrooms, truffle oil, creamy sauce, baked tomatoes, and grana padano cheese

LOBSTER MILOS SPAGHETTI 9 oz

Tomato sauce flamed with brandy, butter lobster confit, curry, parsley, and Greek olive oil

DESSERTS

(TO CHOOSE)

SOKOLATINA

Soft chocolate cake without flour, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

BAKLAVA

Filo pasta, filled and baked with cream cheese and pecan nut. With crunchy kataifi pasta, vanilla ice cream, caramelized pistachio and almond

KATAIFI CHEESECAKE

Kataifi crunchy pasta, berries coulis with cassis, yogurt, caramelized almonds with pistachio, dates and fresh berries

\$2,200 MEXICAN PESOS

Price per person

(Includes 2 mixology drinks)

This menu only applies to groups of 10 or more people. | All prices include taxes. | *Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included



➤ MIXOLOGY ◀

AQUILES

Ketel One® Vodka *45 ml*, pineapple juice, mango shrub, lime juice, and simple syrup

ADONIS

Tanqueray Ten® Gin *30 ml*, rosemary syrup, yellow lemon juice, cucumber juice, and basil

ÍCARO

Tanqueray Ten® Gin *45 ml*, Campari® *15 ml*, strawberry purée, lemon juice, and ginger beer

TROPIKOS

Don Julio® Blanco Tequila *45 ml*, banana liqueur *15 ml*, Galliano, pineapple juice, orange juice, lime juice, and simple syrup

THALASSA

Gin Monkey 47® *45 ml*, cucumber, Greek yogurt, lime juice, simple syrup, whole milk, and fresh dill

CALLIOPE

Casa Dragones® Blanco Tequila *45 ml*, Sainte Marguerite® Rosé Wine *60 ml*, strawberry purée, lychee purée, lime juice, and mint

➤ COCKTAILS ◀

PALOMA PERFECTA

Patrón Reposado® Tequila *45 ml*, Grapefruit juice and soda, agave syrup, and citrus mix

APEROL SPRITZ

Aperol® *60 ml*, sparkling water and Prosecco

MARGARITA

Patrón Silver® Tequila *45 ml*, Controy® *30 ml*, and lemon juice

MARTINI ESPRESSO

Smirnoff® Vodka *45 ml*, Kahlua® *15 ml*, and espresso coffe

MOJITO

Bacardí Blanco® Rum *45 ml*, top soda, mint, and lemon

NEGRONI

Bombay Sapphire® Gin *30 ml*, Campari® *30 ml*, and red vermouth

OLD FASHIONED

Bulleit Bourbon® *60 ml* and angostura bitters

VESPER MARTINI

Bombay Sapphire® Gin *90 ml*, Grey Goose® Vodka *30 ml*, Lillet Blanc® *15 ml*, and lemon

BLOODY MARY

Smirnoff® Vodka *45 ml*, tomato juice, lemon juice, chirimico sauce, tabasco, celery and olives

ST-GERMAIN SPRITZ

St-Germain® *60 ml*, sparkling water, Cinzano® Pro Spritz *90 ml*, lemon slice, and mint sprig





ELEVATED HAPPENINGS FOR ICONIC NIGHTS

**WE'VE CRAFTED ONE-OF-A-KIND EXPERIENCES DESIGNED
TO CELEBRATE IN TRUE ILIOS STYLE.**

Our exclusive happenings turn every toast into a show-stopping spectacle: theatrical entrances, dazzling lights, angel wings, golden chests, and a series of surprises that will take to your Bachelor or bachelorette party to the next level.

Each bottle package includes a dramatic presentation curated to make you feel like the star of the night.

**CHOOSE YOUR EXPERIENCE AND GET READY FOR A
CELEBRATION WORTHY OF THE GODS.**

ANGELS IN MARBLE



OPTION 1

Grey Goose Vodka
Clase Azul Reposado Tequila
Moët & Chandon Luminous

\$24,100

OPTION 2

Grey Goose Vodka
Avión Reserva 44 Tequila
Moët & Chandon Ice Magnum

\$24,000

ICE ICE BABY



OPTION 1

Beluga Vodka
Clase Azul Reposado Tequila
Armand de Brignac Brut

\$46,000

OPTION 2

Don Julio 1942 Tequila
Grey Goose Vodka Magnum
Dom Pérignon Rosé

\$52,900

OPTION 3

2 × Don Julio 1942 Tequila
2 × Tito's Vodka
4 × Veuve Clicquot Brut

\$51,900

MEDUSA AWAKENS



OPTION 1

Clase Azul Reposado Tequila Magnum
Grey Goose Vodka Magnum
Dom Pérignon Luminous Brut

\$75,200

OPTION 2

5 × Whispering Angel Rosé 3L
2 × Don Julio 1942 Tequila
1 × Moët & Chandon Luminous

\$77,000

IT BELONGS IN A MUSEUM!



OPTION 1

2 × Armand de Brignac Brut
2 × Clase Azul Reposado Tequila
2 × Beluga Vodka

\$95,800

OPTION 2

3 × Dom Pérignon Luminous Brut
1 × Clase Azul Reposado
Tequila Magnum

\$103,200

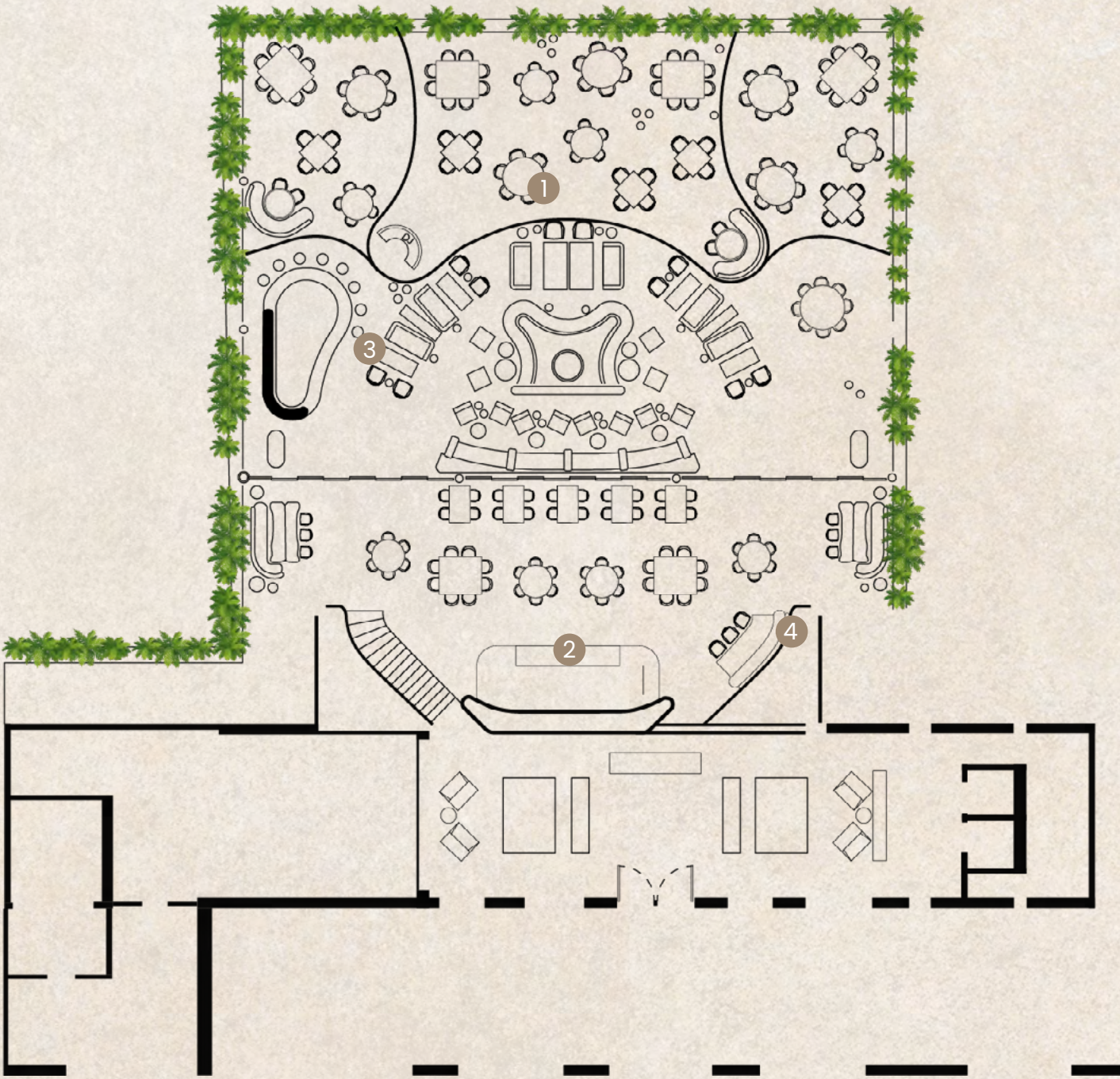
OPTION 3

15 × Moët & Chandon Ice Rosé
1 × Clase Azul Reposado
Tequila Magnum

\$125,000



> FLOOR PLAN <

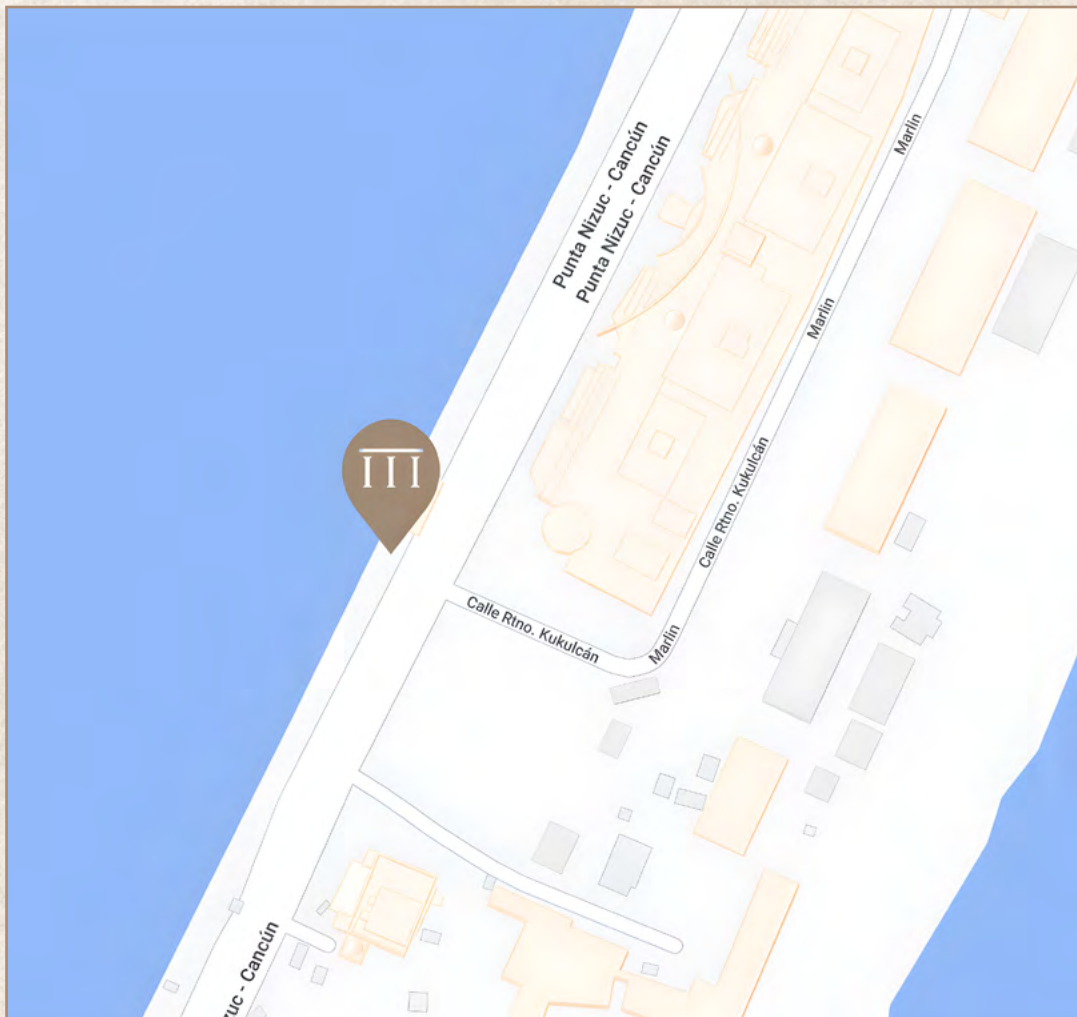


CAPACITY

TOTAL: 284 PEOPLE

- | | |
|------------------------|-------------|
| 1 TERRACE: 200 PEOPLE | 3 BAR |
| 2 MAIN HALL: 84 PEOPLE | 4 RESTROOMS |

➤ LOCATION ➤



Blvd. Kukulcán Km 13.5, Hotel Zone, 77500,
Cancun, Quintana Roo

Schedule: Daily from 5:00 pm to 1:00 am
Valet Parking: Daily

SALES & GROUPS

Contact:
ventas@andermail.com
55 1841 8016

SALES DIRECTOR
Juan Carlos Garza
juancarlos.garza@grupoandersons.com



DINNER WITH A SHOW

At Ilios, every evening becomes a celebration of the senses — where fine Greek cuisine meets exhilarating live performances. From fiery displays that light up the night to the timeless rhythm of belly dancers, each moment honors Hellenic tradition. And when the shout of OPA! echoes through the room, plates shatter and joy takes center stage, inviting you to live Greece with all your senses



GRUPO
ANDERSON'S
EST. 1963

TILOS *Harry's* PORFIRIO'S BAK' EL SQUID ROE LA VICENTA H | ROOF *Carlito's Charlie's* *Señor Floggs* *Fred's* Nicoletta BODEGA ARGENTINA ROWLEY'S Tap Line THE LEDGE NASSAU PORT