



# 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

**\$2,500 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

### APOLLO

Unión® Mezcal *15 ml*, Vermouth Rosso® *45 ml*, cinnamon syrup, lemon juice, and ginger ale

### ARTEMIS

Don Julio® Blanco Tequila *15 ml*, Ojo Del Amo Blend red wine *45 ml*, raspberry syrup, lemon juice, and a touch of soda

### 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

### MYKONOS

Casa Dragones Blanco® Tequila *45 ml*, Frangelico *15 ml*, honey syrup, lime juice, egg white (optional), chopped pistachios, cinnamon, and powdered kataifi

## ➤ 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

### CALLIOPE

Sainte Marguerite® rosé wine *90 ml*, strawberry purée, lychee purée, lime juice, and mint

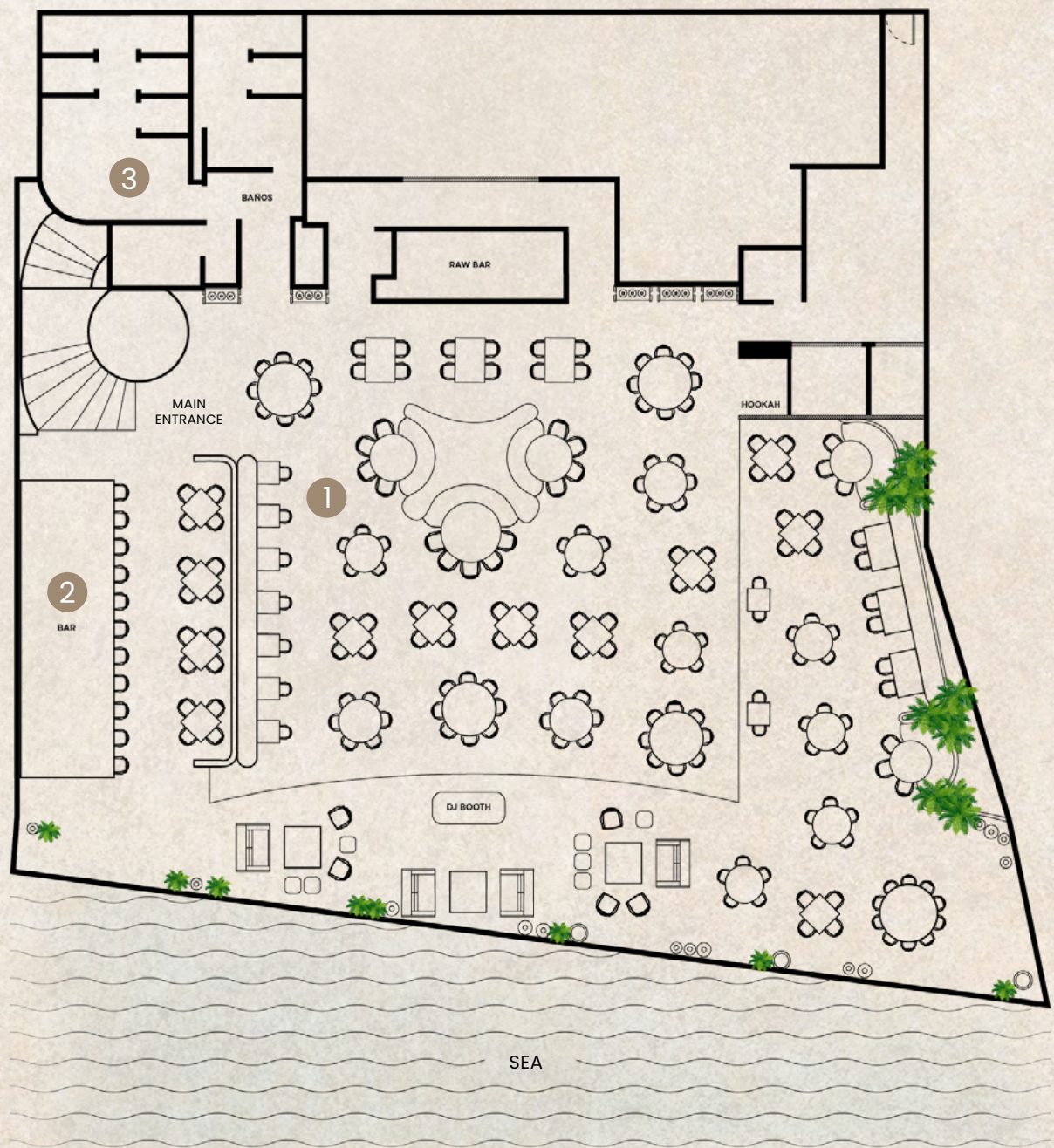








➤ FLOOR PLAN ➤



CAPACITY

TOTAL: 246 PEOPLE

- 1

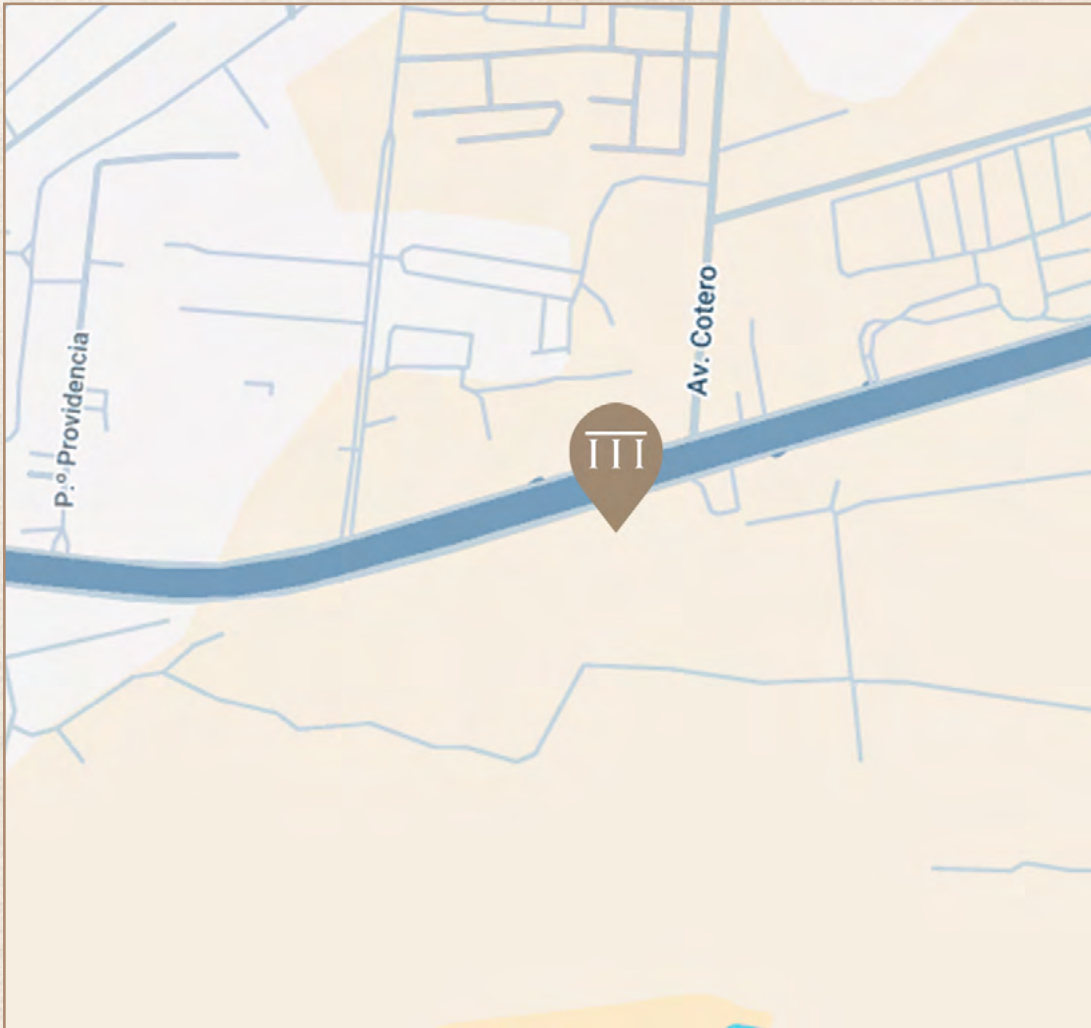
MAIN HALL: 113 PEOPLE
- 2

BATHROOMS
- 3

BAR



## ➤ LOCATION ➤



Carr. Transpeninsular Supermanzana Sjc Lote Csl-Km 5,  
Tourist Corridor, 23410 Cabo San Lucas, B.C.S.

Schedule: Daily from 5:00 pm to 2:00 am  
Valet Parking: Daily

### SALES & GROUPS

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Contact:  
[ventas@andermail.com](mailto:ventas@andermail.com)  
55 1841 8016

**SALES DIRECTOR**  
Juan Carlos Garza  
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## 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





## THE SUNSET & VIEW AT ILIOS LOS CABOS

Nestled between desert and sea, Ilios Los Cabos delivers an unforgettable scene: golden sunsets reflecting over the Pacific, as the ocean breeze gently wraps the moment. It's a sacred pause — where nature becomes part of the Greek ritual we celebrate every evening





GRUPO  
**ANDERSON'S**  
EST. 1963

TILOS

Harry's

PORFIRIO'S

BAK

EL SQUID ROE

LA VICENTA

H | ROOF

Carlito's

Señor Fogg

Fred's

Nicoletta

BODEGA ARGENTINA

ROWLEY'S

Tap Line

THE LEDGE

NASSAU PORT