



ILIOS

GREEK ESTIATORIO

ENGLISH



WHERE TASTE
Meets Passion





ILIOS honors the diverse nuances of traditional Greek cuisine by taking it from all regions of Greece to a new level of elegance and sophistication amidst decor inspired by the conspicuous landscape and beauty.

A majestic experience filled with energy, mystery, and the flavor of Mediterranean cuisine at its finest, authentic dishes that will delight the most discerning palates, and an atmosphere where all your senses converge, creating the perfect combination for an unforgettable memory.





➤ GOLD MENU ➤

APPETIZERS
(TO CHOOSE)

MEDITERRANEAN SALAD
Figs, giant beans, white beans, feta cheese,
spring onion, greens, and tomato vinaigrette

SANTORINI CEVICHE* 5 OZ
Catch of the day, cucumber, cherry tomato, onion, local citrus
with cilantro and fried garlic

SHORT RIB KABAB 5 oz
Grilled. On pita bread with parsley, onion and tzatziki salad

MAIN COURSES
(TO CHOOSE)

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

MUSAKA
With ground beef, potato and eggplant slices, spices, and
creamy sauce gratinated with feta cheese

SEASONAL FISH FILLET 8 oz
Grilled with olive oil and mixed salts, over a stew of beans with
fennel, carrot, grilled lime, arugula, and roasted shishito peppers

HALF CHICKEN 18 oz
With herbed potatoes and grilled onion

DESSERTS
(TO CHOOSE)

SOKOLATINA
Smooth chocolate flourless cake, chocolate namelaka,
sesame brittle and yogurt-passion fruit ice cream

BAKLAVA
With phyllo pastry, filled with pecan nuts, sugar, and cinnamon,
covered with a creamy layer of cheese and lemon syrup.
With vanilla ice cream and pistachio brittle

KATAIFI CHEESECAKE
With homemade Greek yogurt, pistachio praline
and kataifi pastry. With berries sauce and cassiss

\$2,000 MEXICAN PESOS
Price per person

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.

➤ PLATINUM MENU ➤

APPETIZERS
(TO CHOOSE)

GREEK SALAD
House recipe

TUNA SASHIMI * 4 oz
With green olive sauce, parsley, yellow lemon, confit garlic, and Greek olive oil. With pita chips

GREEK MEATBALLS 3 pcs
With tomato sofrito, chipotle and lemon jococoque with mint

MAIN COURSES
(TO CHOOSE)

ORZO AND BRAISED CHEEK
In honey and butter, pomodoro sauce, arugula, and parmesan cheese

SALMON FILLET 8 oz
Creamy lemon with mint and peas sautéed in hazelnut butter

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

PRIME BEEF FILLET 10 oz

DESSERTS
(TO CHOOSE)

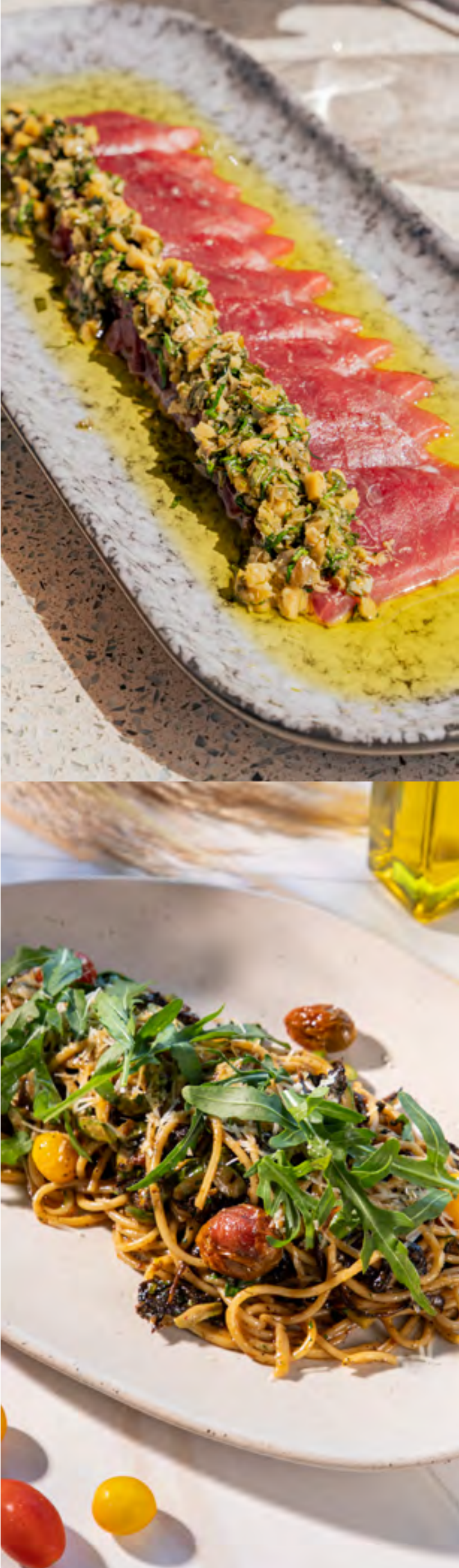
SOKOLATINA
Smooth chocolate flourless cake, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

BAKLAVA
With phyllo pastry, filled with pecan nuts, sugar, and cinnamon, covered with a creamy layer of cheese and lemon syrup.
With vanilla ice cream and pistachio brittle

KATAIFI CHEESECAKE
With homemade Greek yogurt, pistachio praline and kataifi pastry. With berries sauce and cassis

\$2,500 MEXICAN PESOS
Price per person

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➤ BLACK MENU ◀

APPETIZERS

(TO CHOOSE)

BEEF CARPACCIO* 4 oz

Cherry tomatoes, fresh herbs, and Kalamata olive and anchovy dressing

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 red peppers, parsley pesto, fried capers, baby arugula, and lemon

MAIN COURSES

(TO CHOOSE)

ORZO AND BRAISED CHEEK

In honey and butter, pomodoro sauce, arugula, and parmesan cheese

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

Smooth chocolate flourless cake, chocolate namelaka, sesame brittle and yogurt-passion fruit ice cream

BAKLAVA

With phyllo pastry, filled with pecan nuts, sugar, and cinnamon, covered with a creamy layer of cheese and lemon syrup. With vanilla ice cream and pistachio brittle

KATAIFI CHEESECAKE

With homemade Greek yogurt, pistachio praline and kataifi pastry. With berries sauce and cassis

\$3,000 MEXICAN PESOS

Price per person

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





Premium

OPEN BAR

\$1,200 MEXICAN PESOS
PRICE PER PERSON
(\$600 MEXICAN PESOS ADDITIONAL HOUR)

INCLUDES:

Rum: Bacardí Blanco, Matusalem Platino, Captain Morgan Spiced, Appleton Signature Blend, Havana 7Y, Zacapa Centenario 23Y

Vodka: Smirnoff, Smirnoff Tamarindo, Ketel One, Grey Goose, Stolichnaya

Whisky: Johnnie Walker Red Label, Jack Daniel's, Johnnie Walker Black Label, Buchanan's 12Y, Bushmills Black Bush, Dewar's 12

Tequila: Cuervo Tradicional Reposado, Cuervo Tradicional Plata, Patrón Silver, Patrón Cristalino, Don Julio Reposado, Dobel Diamante, 1800 Cristalino, Herradura Blanco, Herradura Reposado, Don Julio Blanco, Casamigos Blanco

Gin: Tanqueray, Beefeater, Hendrick's, Bombay Sapphire, Puerto de Indias Strawberry

Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Montelobos Espadín

Cognac: Hennessy V.S, Hennessy V.S.O.P

Brandy: Torres 10

Liquor: Baileys, Jägermeister

Beer: Domestic and Imported

Classic Cocktails

*Wines, bottled water and energizing drinks are not included.



Includes 2 hours of open bar, includes mixers | This menu only applies to groups of 10 or more people.
Avoid excess. | 15% gratuity charge not included | All prices include taxes

➤ FLOOR PLAN ➤



CAPACITY

TOTAL: 246 PEOPLE

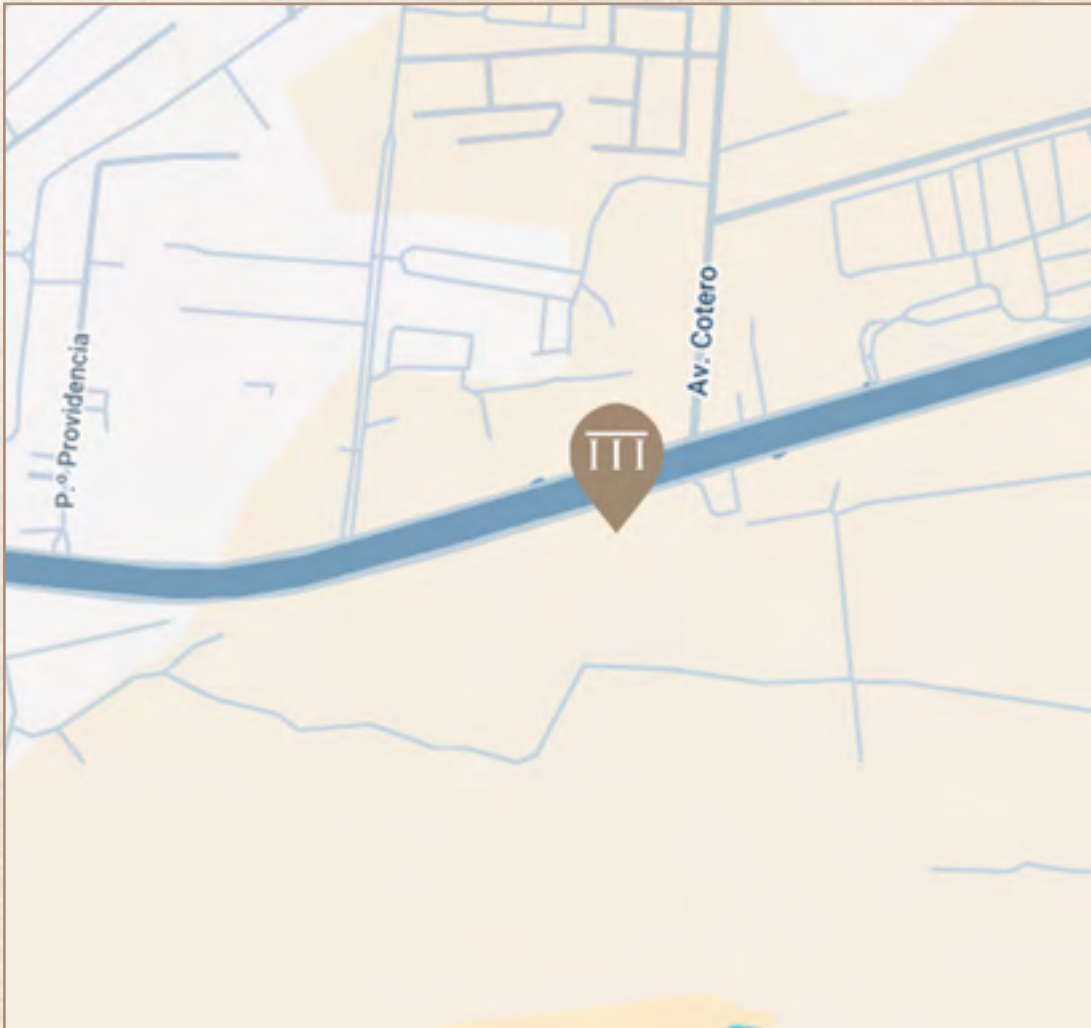
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MAIN HALL: 113 PEOPLE
- 2

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

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



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

HIROOF

Carlitos Charles

Señor Floggy

Fred's

Nicoletta

BODEGA ARGENTINA

ROWLEY'S

Tap Line

THE LEDGE

NASSAU PORT