

OYSTERS

SELECTION OF OYSTERS

300 | 575

Half or Full Dozen Served with Mignonette, Lemon Wedges.

COLD APPETIZERS

FLORINIS (V)

65

Marinated Sweet Peppers, Caper Berries, Aged Balsamic Pearls & Garlic Confit.

CRUDITÉ (V)

70

Beetroot Hummus, Raw Vegetables, Endives, & Citrus Dressing.

CANTABRIAN ANCHOVIES

85

with Mediterranean Butter & Crostini.

GREEK SALAD (V)

90

with Selected Barrel Feta.

BURRATA (V)

95

Courgette, Figs & Walnuts.

TARAMA OCEAN EGG

115

Greek Spread with Caviar, "Trikalinos" Bottarga & Salmon Roe.

HOT APPETIZERS

PADRÓN PEPPERS (V)

50

with 'Pimenton de La Vera' & Lemon Wedges.

TYROPITA (V)

75

Feta in Phyllo Pastry, Tomato Chutney & Greek Honey.

KEFTEDAKIA

90

Oven Baked Meatballs in Tangy Tomato Sauce & Dill Yogurt.

GARIDES SAGANAKI

110

Stir Fried Shrimps, Tomato, Capers & Feta Cheese.

FRITTO MISTO

115

Crispy Seafood & Lime Aioli.

GRILLED OCTOPUS

125

Santorini Fava Purée & Pickled Onions.

CAVIAR

KALUGA 30GM | 50GM

390 | 600

Served with Blinis and Condiments.

PLATEAU ROYAL

Exquisite Mediterranean Seafood Served Crudo.

Carabineros, Scallops, Oysters, Tuna Tartare, Mazara Prawn & Atlantic Salmon.

Plateau for Two | 600

Plateau for Four | 1100

JAPANESE CORNER

SASHIMI OR NIGIRI (3 PCS)

Salmon	50
Seabass	50
Tuna Akami	58

MAKI ROLL (8 PCS)

Veggie	65
Salmon Teriyaki	95
California	105
Spicy Tuna	105

RAW

LAVRAKI

105

Marinated Seabass, Kumquat, Red Chili & Bottarga.

TUNA CARPACCIO

105

Olives Tapenade, Capers & Lemon Purée.

BEEF TARTARE

120

Bone Marrow & Egg Yolk Vinaigrette.

Ilios

Prices are in AED, inclusive of 5% VAT and subject to 10% service charge.

"Please notify our team of ingredient modification, dietary needs or allergies. We accommodate intolerances, but due to specific ingredients we may be unable to cater to all your allergies and preferences. Changes may occur due to the availability of seasonal ingredients".

FROM THE SEA

Immerse yourself in a selection of the freshest catches, sourced straight from Mediterranean waters. Each day, our “fish display” promises unrivalled quality.

Embark on a culinary adventure with our expert team, ready to share cooking tips tailored just for you.

SEA BREAM (per kg) Served Grilled.	300
GREEK SEA BASS (per kg) Served Grilled or Sea Salt Crust.	470
DOVER SOLE (per kg) Served “A La Meuniere”.	545
LANGOUSTINE (per kg) Served Grilled or with Pasta.	950
KING CRAB (per Leg) Served Grilled or with Pasta	220
CARABINEROS (4 PCS) Served Grilled or with Pasta	350
MUSSELS & CLAMS (300 GR) Sauteed Mediterranean Style.	125

PASTA

AGNOLOTTI (V) Stuffed with Spinach, Feta, Dill & Almonds Flakes.	85
SPAGHETTI POMODORO Datterino Tomato, Burrata & Cantabrian Anchovies	90
FOREST RISOTTO (V) with Black Truffle & Wild Mushrooms.	130
KRITHARAKI THALASSINON Orzo Pasta with Mediterranean Seafood.	135
SPAGHETTI CHITARRA Vongole, Bottarga & Tomato Confit.	135

FROM THE LAND

Indulge in succulent meats, expertly grilled over natural charcoal and infused with the delicate aroma of smoky herbs. Our carefully selected cuts are cooked to perfection, capturing the essence of fire-kissed cuisine.

Let the art of grilling elevate your dining experience, promising rich flavors and an unforgettable journey.

AUSTRALIAN BLACK ANGUS 150-Days Grain Fed	
Striploin 300gm	200
Tenderloin 200gm	220
AUSTRALIAN WAGYU Grade 6/7 BMS 400-days Grain Fed	
Striploin 300 gm	315
Rib-Eye 350 gm	365
PRIBE RIB 800GM 150-Days Grain Fed	535
GRILLED LAMB CHOPS with Dill Yogurt.	220
GRILLED CORN FED BABY CHICKEN Glazed with Honey Mustard.	115

SIDES

STEAMED VEGETABLES (V) with Yuzu-Honey Mustard Dressing	40
GRILLED ASPARAGUS (V) Lemon Olive Oil.	40
HAND-CUT POTATO FRIES (V) with Oregano & Lime Zest.	40
GRATINATED MASHED POTATOES (V) Agria Potato, Parmesan Cheese & Chives.	40
BONE MARROW with Thyme & Trilogy of Peppercorns.	75

Ilios