

AEGEAN BRUNCH

Vibrant Greek Flavours, Straight from the Heart
of the Mediterranean Coastline.

• AED 450 •
House Package

• AED 325 •
Soft Package

STARTERS

GREEK SALAD (V)
with Selected Barrel Feta.

FLORINIS (V)
Marinated Sweet Peppers, Caper Berries,
Aged Balsamic & Garlic Confit.

LAVRAKI
Marinated Seabass, Kumquat,
Red Chili & Bottarga.

CRISPY CALAMARI
Lime Aioli.

GRILLED OCTOPUS
Santorini Fava Puree & Pickled Onion.

ZUCCHINI TEMPURA (V)
Served with Tzatziki.

MAIN

Select Your Favourite Main Course

SEABASS FILLET GRILLED
Greek Lavraki, Steamed Vegetables
& Mediterranean Dressing.

KEFTEDAKIA
Oven Baked Meatballs in Tangy Tomato
Sauce & Dill Yogurt.

FOREST RISOTTO (V)
with wild Mushrooms.

DESSERTS

CHEESECAKE
Vanilla & Figs With
Opalys White Chocolate Cream.

BEVERAGE SELECTION

BY THE GLASS
Prosecco | White Wine | Rosé Wine
| Red Wine

COCKTAILS
Espresso Martini | Passion Fruit Martini
Mojito | Aperol Spritz | Margarita

SPIRITS
Vodka | Gin | Rum | Tequila

BEER
Corona | Heineken

MOCKTAILS
Mojito | Passion Fruit Mojito
Nada Colada | Virgin Mary | Lemon & Mint

SOFT DRINKS
Ginger Ale | Coca Cola | Coca Cola Zero
Sprite | Sprite Light

COFFEE
Espresso | Double Espresso | Americano |
Latte | Cappuccino | Macchiato |
Double Macchiato

TEA
Earl Grey Tea | Assam Breakfast Tea |
Chamomile Tea | Jasmine Tea | Green Tea

FRESH JUICES
Orange Juice | Watermelon Juice

WATER
Still Water | Sparkling Water

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.