



III

GREEK FOOD IS ROOTED IN TRADITION BUT THERE



ROOMS

IS ALWAYS ROOM TO PUSH THE BOUNDARIES

Ψωμιά & Αλειμματα Breads & Dips

☀ BREAD BASKET - 58
selection of breads

☀ PITA BREAD - 23

☀ PIKILIA - 140
choice of 3 dips . pita

TARAMOSALATA - 79
whipped fish roe . lemon . olive oil

☀ TZATZIKI - 75
Greek yoghurt . cucumber . garlic . mint

☀ TIROKAFTERI - 85
roasted peppers . blended feta . chilli oil

☀ HUMMUS - 79
chickpeas . tahini . garlic . lemon . paprika

☀ FAVA - 82
yellow split peas . olive oil . lemon . capers

Σαλάτες Salads

☀ HORIATIKI - 145
tomato . cucumber . red onion . oregano
barrel-aged feta . kalamata olives

☀ MYKONIAN DAKOS - 155
barley rusks . heirloom tomatoes . red onion
capers . kalamata olives . creamy feta
oregano

☀ ILIOS SLAW - 105
shredded white cabbage . olive oil . red wine
vinegar . lemon

☀ HALLOUMI & ROCKET - 155
grilled halloumi . rocket . red onion . kalamata
olives . avo . rosa tomatoes . chives

STEAK - 195
sliced sirloin . cucumber . avo . cilantro
finely chopped jalapeño . pickled red onion
honey lime dressing

Τυλιχτό Gyro

tzatziki / hummus / tyrokafteri . pita . tomato
red onion . paprika . hand-cut chips / horiatiki
salad

BEEF FILLET - 140
gyro / souvlaki

CHICKEN - 135
gyro / souvlaki

BIFTEKI (SIGNATURE) - 150
kefalograviera . rocket
chilli

PORK - 135
souvlaki

LAMB - 150
souvlaki

☀ HALLOUMI - 135

☀ FALAFEL - 130

Πιάτο Σουβλάκια Souvlakia Plates

2 skewers . tzatziki / hummus / tyrokafteri . pita
tomato . red onion . hand-cut chips / horiatiki
salad

BEEF FILLET - 240

CHICKEN - 225

LAMB - 250

PORK - 225

Μ ε ζ έ δ ε ς
M e z z e

☀ HALLOUMI CHEESE - 112
grilled / fried cypriot cheese . lemon . oregano

☀ ILIOS FETA - 116
sesame crumbed feta . thyme honey

☀ SAGANAKI - 180
pan-fried kefalograviera cheese . lemon

☀ ILIOS CHIPS - 95
crispy fried zucchini slices . feta mousse

LANGOUSTINE SAGANAKI (SIGNATURE) - 180
ouzo . tomato . creamy feta . pita bread

GRILLED OCTOPUS - 185
charcoal grilled . capers . fava . parsley

KATAIFI PRAWNS - 135
prawns wrapped in kataifi . fried . olive mayo

CALAMARI - 130
fried . tirokafteri

SQUID HEADS - 120
fried . tirokafteri

☀ SPANAKOPITA - 90
phyllo pastry . spinach . feta cheese

☀ KOLOKITHOKEFTEDES - 95
zucchini fritters . feta . mint . dill . herb yoghurt

PAIDAKIA - 190
200g skinny lamb chops . charcoal grilled

KALAMAKI . SOUVLAKI
beef fillet 90 . chicken 80 . lamb 90 . pork 80

PERI PERI CHICKEN LIVERS - 115

KOFTA - 115
3 spiced lamb mince kebabs . parsley . garlic hummus . paprika

☀ DOLMADES - 88
vine leaves stuffed with rice . dill . yoghurt

KEFTEDAKIA - 95
greek meatballs . graviera cheese . tomato relish

CHAR-GRILLED SARDINES - 90
olive oil . lemon

GEMISTA - 110
oven-roasted stuffed tomato & pepper rice . minced beef . herbs

☀ FALAFEL - 88
deep-fried chickpea balls . hummus

Κ ρ έ α ς γ ι α Μ ο ί ρ α σ μ α
M e a t T o S h a r e

ANGUS RIBEYE (SIGNATURE) - SQ
prime cut on the bone . charcoal grilled . sliced

SIRLOIN - 365
400g Chalmar . charcoal grilled . sliced

PAIDAKIA - 390
400g skinny lamb chops . charcoal grilled

Σ χ ά ρ α
C o a l G r i l l

SIRLOIN 300G - 295

ANGUS RUMP 350G (SIGNATURE) - 365

FILLET 200G / 300G - 295 / 345

RIBEYE 300G - 350

BEEF TOMAHAWK 600G - 395

T-BONE 500G - 380

PORK TOMAHAWK 600G - 295

BIFTEKIA - 185
3 beef mince patties stuffed with kefalograviera

DEBONED BABY KOTA - 245
charcoal grilled baby chicken . lemon / peri peri

KOTA SKARA - 180
charcoal grilled chicken fillets . horiatiki salad

SMASH BURGER - 170
2 beef mince patties . cheddar cheese shredded lettuce . pickles . red onion secret sauce . hand-cut chips

CHICKEN BURGER - 165
lemon / peri peri chicken breasts . tomato lettuce . pickles . red onion . mayo . chips

ILIOS MIXED GRILL (SERVES TWO) - 755
deboned half baby chicken . 300g sliced sirloin 200g skinny lamb chops . pork souvlakia hand-cut chips

☀ Σ ά λ τ σ ε ς
S a u c e s

MUSHROOM & TRUFFLE - 45
PEPPERCORN - 45
CHEESE - 45
GARLIC HERB BUTTER - 40
OREGANO BUTTER - 40

☀ Σ τ ο Π λ ά ι
S i d e s

HAND-CUT CHIPS - 46 classic
SPICY SWEET CORN - 59
grilled sweet corn
spicy mayo . parmesan

HAND-CUT CHIPS - 52
graviera cheese & oregano
HORTA - 59
steamed wild greens
olive oil . lemon

HORIATIKI SALAD - 55
tomato . cucumber
red onion . oregano
barrel-aged feta
kalamata olives
KRITHARAKI - 46
pasta rice

SWEET POTATO FRIES - 69

ROAST POTATOES - 46

CHAR-GRILLED VEG - 56

CREAMED SPINACH - 65

ZUCCHINI FRIES - 68
grated graviera cheese
BARREL-AGED FETA - 59

Σ τ ο ν Φ ο ύ ρ ν ο I n t h e O v e n

PASTITSIO - 175

baked layered pasta . beef mince . bechamel
feta

KLEFTIKO - 390

slow-roasted lamb shank . kritharaki
kefalograviera

LAMB KRITHARAKI (SIGNATURE) - 345

pasta rice . lamb knuckle . tomato . extra virgin
olive oil . graviera cheese

Ζ υ μ α ρ ι κ á P a s t a

ASTAKO MAKARONADA (SIGNATURE) - 395

lobster . tomato . cream . garlic . linguine

STEAK RIGATONI - 245

beef fillet . garlic . butter . parmesan

PAPPARDELLE LAMB RAGÙ - 275

slow-braised lamb . tomato . herbs

CHICKEN RIGATONI - 220

grilled chicken breasts . tomato . feta
kalamata olives

PRAWN LINGUINE - 290

prawns . garlic . olive oil . chilli flakes . cream
lemon zest . parmesan

MAKARONIA ME KIMA - 185

slow-cooked beef mince . tomato . onion
garlic . linguine

Θ α λ α σ σ ι ν á S e a f o o d

CALAMARI - 250

grilled / fried . lemon

LAVRAKI (SIGNATURE) - 360

fresh sea bass . charcoal grilled . chilli lime

KINGKLIP - 330

charcoal grilled . lemon butter

WHOLE FISH - 330

charcoal grilled . ladolemono . when available

KING PRAWNS - 395

8 king prawns . grilled . signature basting

GRILLED PRAWNS - 285

12 M prawns . signature basting

PSARAKI & CHIPS - 210

fresh hake . grilled / fried . hand-cut chips

HAKE . CALAMARI . PRAWNS - 350

grilled / fried hake & calamari . 4 M prawns

a sharing style menu designed to bring
people together with George's touch

ILIOS

G R E E K E S T I A T O R I O

by George

Right of admission reserved. Ingredients may vary subject to availability and seasonality
Should you be allergic to any food items, please request information regarding the ingredients prior to ordering
☀️ Vegetarian | All extras will be charged and a surcharge may apply for substitutions
All olive oil used is extra virgin | Portion weights are raw weights | Ts & Cs apply