



Lebanese food revolves around balance and diversity, and defines itself as being a melting pot of experiences. Here at ilili, we hope the love and passion that we have for the food and spirit of Lebanon resonates in the hospitality, flavors, textures and essence of all the dishes you enjoy with us.

PHILIPPE MASSOUD
EXECUTIVE CHEF & OWNER



FABIAN ORTIZ
General Manager

GARETH REES
Beverage Director

EFRAIN VARILLAS
Chef de Cuisine

Lebanese Arak

CHATEAU KSARA KSARAK	15
DOMAINE DES TOURELLES BRUN 5 YEAR RESERVE / 10 YEAR SPECIAL RESERVE	20 / 24
DOMAINE WARDY	15
MASSAYA	18
IXSIR	18
CHATEAU MUSAR L'ARAK DE MUSAR	23
GANTOUS & ABOU RAAD	14

Beer & Hard Seltzer

BEER

LEBANESE MICHELADA  <i>Almaza, Clarified 'Not So Bloody' Mary Mix, Lemon Juice, Spicy Rim Salt</i>	17
ALMAZA PILSNER 11.2 OZ BOTTLE  <i>Lebanon</i>	14
BACK HOME SUMAC GOSE 12 OZ CAN <i>Staten Island, New York, USA</i>	14
THREES 'VLIET' PILSNER 16 OZ CAN <i>Brooklyn, New York, USA</i>	16
TALEA 'SUN UP' HAZY INDIA PALE ALE <i>Brooklyn, New York, USA 16 OZ CAN</i>	18
KCBC 'VENOMOUS VILLAINS' WEST COAST IPA <i>Brooklyn, New York, USA 16 OZ CAN</i>	18
GREENPORT HARBOR BREWING 'HARBOR ALE' <i>Greenport, New York, USA 12 OZ CAN</i>	12
DUVEL 6.66 Belgium 11.2 OZ BOTTLE	18
HARD SELTZER	
LUNAR, BROOKLYN, NEW YORK 12 OZ CAN <i>Yuzu / Lychee / Passion Fruit / Plum</i>	12

Cocktails: Fall - Winter

LEBANESE PICKLEBACK 8 <i>A measure of Buffalo Trace Bourbon, chased by a shot of our house-made Shishito & Sweet Onion pickle brine</i> <i>Our ode to Bushwick Country Club—a playful updating of the New York dive bar classic, this is a wonderful way to cleanse your palate, whet your appetite, and aid digestion</i>	
ARTISTE MARTINI 21 <i>Misguided Vodka, Chinola Passionfruit Liqueur, Maraschino, Falernum, Passionfruit, Lemon, Vanilla, Orange Blossom</i> Luxurious, layered, fruity	
MISHMISH SMASH 21 <i>Sage-infused GinBey, Neversink New York Dry Gin, Kina L'Aero D'Or, Apricot, Lime, Lavender Bitters</i> Fruity, herbaceous, refreshing	
GOLDEN SOUK 21 <i>Brown Butter-washed Four Roses Bourbon, Amaretto, Lebanese Spiced Honey, Lemon, Pumpkin</i> Pumpkin Spice, seasonal, balanced	
SPICY SUMAC MARGARITA 21 <i>Chile-Infused Cazcabel Tequila, Lime, Pomegranate, Mint</i> Fruity, crushable, not too spicy	
ARAK EPILOGUE 23 <i>Orange-infused Arak, Green Chartreuse, Maraschino, Lemon</i> Surprisingly approachable, anise, intense	
ALEPPO & SMOKE 21 <i>Lopez Real Mezcal, Xila Agave Licor, Cocchi Americano, Ginger-Thyme Cordial, Pomegranate Molasses, Fresh Ginger Syrup, Aleppo Salt</i> Smokey, gingery, delicious	
PALM ISLAND PUNCH CLARIFIED MILK PUNCH 23 <i>Probitas White Rum, Ten to One Rum, Velvet Falernum, Pistachio Orgeat, Lime, Labneh, Bogart's Bitters</i> Tropical, sophisticated, layered	
BLIND DATE WITH ROB ROY 36 <i>The Macallan 12yr Sherry Oak Cask, Amontillado Sherry, Spiced Date, Bittermen's Xocolatl Mole Bitters</i> Rich, complex, prestigious	
THREE LEAF NEGRONI 22 <i>Fig Leaf Neversink NY Dry & Four Pillars Olive Leaf Gins, Dolin Blanc, Method Dry Vermouth, Luxardo Bitter Bianco</i> Silky, herbaceous, bittersweet	
PATIENCE & FORTITUDE 21 <i>Pueblo Viejo Reposado Tequila, Licor 43, Spiced Fig, Cardamom Espresso, Xocolatl Mole Bitters</i> Refined, smooth, bittersweet	
BEIRUT TO MANHATTAN 22 <i>Four Roses Bourbon, Rye & Sons Straight Rye, Arak Massaya, Tahini-infused Cardamaro, Apricot Liqueur, Orange Blossom</i> Powerful, bold, smooth	

Wines by the Glass

SPARKLING

GOSSET BRUT OR ROSÉ *Champagne, France* CORAVIN 34/48

MONGARDA PROSECCO SUPERIORE 2023 20
Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT ROSÉ NV *France* 18

WHITE

GRANBAZAN 'ETIQUETA VERDE' ALBARIÑO 2024 19
Rias Baixas, Galicia, Spain

PETIT FREYLON SAUVIGNON 2022 *Bordeaux, France* 16

IXSIR 'ALTITUDES' VIOGNIER BLEND 2023 20
Batroun, Lebanon

ILLIMIS CHENIN BLANC 2021 21
Western Cape, South Africa

DUMOL CHARDONNAY 2023 28
Russian River Valley, Sonoma, California, USA

ROSÉ & ORANGE

MASSAYA ROSÉ 2023 18
Bekaa Valley, Lebanon

MERSEL 'ABYAD' SAUVIGNON & MERWAH 2022 18
Annoubine & Bekaa Valleys, Lebanon

RED

KSARA 'PRINTEMPS' GAMAY BLEND 2023 18
SERVED CHILLED *Bekaa Valley, Lebanon*

CHATEAU MUSAR 'HOCHAR' CINSULT BLEND 2020 25
Bekaa Valley, Lebanon

CHÂTEAU KEFRAYA 'LES COTEAUX' 18
SYRAH-CABERNET BLEND 2019 *Bekaa Valley, Lebanon*

CHÂTEAU BELLE-VUE 'LA RENAISSANCE' 30
BORDEAUX BLEND 2013 *Bhamdoun Lebanon*

MASSAYA 'TERRASSES DE BAALBECK' GSM 2021 21
Bekaa Valley, Lebanon

CHATEAU BIAC 'FELIX DE BIAC' MERLOT 2019 22
Cadillac Cotes de Bordeaux, France

HEDGES CABERNET SAUVIGNON 2022 28
Red Mountain, Washington, USA

Alcohol Free

NON ALCOHOLIC COCKTAILS

SPICY SIDON SLING 15
Ferağaia, Blood Orange & Pomegranate Cordial, Harissa, Orange Blossom, Lemon, Soda

ST. IVES PALOMA 15
Pentire Seaward Citrus Botanical Spirit, Mandarin Cordial, Lemon, Aquafaba, Grapefruit Soda

FIGUEROA 15
Pentire Adrift Coastal Botanical Spirit, Pathfinder Amaro, Roots Divino Bianco Vermouth, Fig Syrup

ILILI LEMONADE 12
Cucumber, Ginger, Mint

NON ALCOHOLIC WINES & PROXIES

TOMORROW CELLARS SPARKLING WHITE 15 / 75
California, USA 750 ML BOTTLE
Refreshing, textural, fruity

TOMORROW CELLARS RED BLEND 15 / 75
California, USA 750 ML BOTTLE
Fuller-bodied, a little gippy, pleasingly herbaceous

PROXIES 'BIG RED' 60
Canada 750 ML BOTTLE
Juicy red cherry, light and bright

BOTAN 'POMELO ASADO' 80
Belgium 750 ML BOTTLE
Charred grapefruit and jalapeño—savory, smoke and citrus

VILLEBRYGG 'SKOG 03' 75
Norway 750 ML BOTTLE
Foraged Nordic botanicals—spruce, citrus, forest lemongrass

UNIFIED FERMENTS *New York, USA 750 ML BOTTLE*
JASMINE 65
DEEP-ROASTED NILGIRI GREEN 70

NON *Victoria, Australia 750 ML BOTTLE*
#1 SALTED RASPBERRY & CHAMOMILE 15 / 65
#3 TOASTED CINNAMON & YUZU 65
#7 STEWED CHERRY & COFFEE 65

NON ALCOHOLIC BEER

ATHLETIC BREWING CO. *Connecticut, USA 12 OZ CAN* 12
'UPSIDE DAWN' - GOLDEN ALE
'RUN WILD' - IPA
'RIPE PURSUIT' - LEMON RADLER

OUR MEZZA

The Dips

HUMMUS 🌱 ⬢	15
<i>chickpea purée with tahini, lemon, olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB +6 SHRIMP +10 BASTERMA +5	
BABA GHANNOUJ 🌱 ⬢	15
<i>fire roasted eggplant blended with tahini, olive oil</i>	
LABNE 🌱 ⬢	14
<i>tangy strained yogurt with zaatar, fresh mint, olive oil</i>	
MOUHAMARA ⬢	15
<i>toasted walnuts mixed with roasted peppers and pomegranate molasses</i>	

Meat & Fish

BEEF FRIED KIBBEH	18
<i>spiced ground beef and pine nut dumplings fried in a beef and bulgur shell served with a side of mint yogurt</i>	
OCTOPUS 🌱	28
<i>green harra sauce, roasted heirloom tomato, salsa verde, toasted almonds, micro greens</i>	
KING PRAWNS	26
<i>ezme, harissa butter, herb salad, lemon</i>	
MEKANEK	18
<i>sautéed lamb sausages with pine nuts in a lemon sauce</i>	
KEBAB KEREZ	19
<i>lamb and beef meatballs cooked in a sweet & sour cherry sauce and topped with kataifi and scallions</i>	
HALIBUT CEVICHE*	24
<i>frisée cilantro salad, orange, green apple fennel sorbet, Aleppo pepper</i>	
ATAYEF VEAL BACON	21
<i>house cured & smoked veal, pickled cucumber, fig sauce, sweet & spicy chilies</i>	
TUNA TARTARE*	22
<i>avocado mousse, lemon zest, pita cracker, harissa</i>	

Vegetables, Grains & Cheese

TABBOULEH ⬢	18
<i>finely chopped parsley, tomato, onion, mixed with bulgur in a lemon vinaigrette</i>	
FATTOUSH ⬢	18
<i>Lebanese garden salad of fresh herbs with tomato, cucumber, radish, crispy pita, in a sumac citrus vinaigrette</i>	
WARM EGGPLANT 🌱 ⬢	16
<i>eggplant chips tossed in tomato and tamarind molasses</i>	
FALAFEL 🌱 ⬢	14
<i>chickpea and fava bean croquettes with a side of tahini sauce</i>	
PUMPKIN KIBBEH ⬢	17
<i>Swiss chard, raisins, onions, walnuts, minted yogurt</i>	
RKAYKAT BIL JIBNEH ⬢	15
<i>ilili cheese blend rolled in a crispy pastry dough</i>	
RIZ ⬢	11
<i>cinnamon-scented rice with toasted vermicelli and mixed nuts</i>	
CHANKLEESH 🌱 ⬢	16
<i>zaatar dusted feta cheese mixed with finely chopped onion and cherry tomato</i>	
WARAK ENAB BIL ZEIT 🌱 ⬢	14
<i>hand-rolled grape leaves stuffed with traditional rice, tomato, and parsley</i>	
MOUSSAKA 🌱 ⬢	14
<i>ragout of roasted eggplant, tomato, garlic, and old-world spices</i>	
ARNABEET MEKLE 🌱 ⬢	16
<i>golden cauliflower atop tahini-labne, red chilies</i>	

🌱 GLUTEN FREE ⬢ VEGETARIAN ⬢ VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Signature Mezza

KIBBEH NAYYEH*	22
<i>traditional Lebanese steak tartare with bulgur, onion, mint</i>	
KIBBEH BIL LABAN	24
<i>beef dumplings, yogurt, kouzbara, aleppo pepper, mint</i>	
DUCK SHAWARMA	22
<i>caramelized duck and chicken with fig toum, lettuce, scallions, and pomegranate seeds</i>	
LAMB SHAWARMA	22
<i>roasted lamb and beef with oven baked tomatoes, sumac parsley onion served with a side of tahini sauce</i>	
PHOENICIAN FRIES ✂️ ♦️	14
<i>hand-cut fries tossed in sumac parsley, and served with Aleppo toum</i>	
BRUSSELS SPROUTS ✂️ ♦️	18
<i>brussels sprouts tossed with grapes, walnuts, fig jam and mint yogurt</i>	

Lebanese Journey

tasting menu served family style 80PP

AHLAN WA SAHLAN - WELCOME SNACK
*pea mint hummus, citrus tuna tartare
 chicken liver mousse & apricot chutney*

MEZZA FOR THE TABLE
Lebanese olives, hummus, baba ghannouj, mouhamara, fattoush, falafel, fried kibbeh, carrots in labneh

SIGNATURE DISH *choice of one for the table*
Hearth Baked Loup de Mer
Traditional Lamb Shank
Mixed Grill
Côte de Boeuf (supplement 20PP)

DESSERT (SUPPLEMENT +8)
*single pistachio baklava topped with house made
 Arabian milk quenelle*

BEVERAGE PAIRING (SUPPLEMENT +42)
*Enjoy our carefully selected drinks selections to
 accompany your meal - starting with a refreshing and
 palate-cleansing glass of French sparkling wine, and then
 enjoying a paired glass of Lebanese wine from one of the
 most revered producers of the country, Chateau Belle-Vue*

ARAK (SUPPLEMENT +14)
*Truly embrace Lebanese culture, and enjoy a glass of
 invigorating Massaya Arak with your mezze course*

Main Dishes

HALIBUT	42
<i>acorn squash purée, Fioretto cauliflower, petty squash, Aleppo pumpkin seeds, beurre blanc parsley sauce</i>	
MUSHROOM GRAPE LEAVES ✂️ ♦️	32
<i>tomato yekhne, heirloom cherry tomatoes, shishito pickles, afilla cress, yogurt foam</i>	
CAN BE MADE VEGAN	
CHICKEN TAOUK DUO ✂️	27
<i>grilled chicken breast and thigh, seasonal grilled vegetables, and a side of sumac toum</i>	
LAMB CHOPS* ✂️	52
<i>baby turnips, rainbow carrots, radish, lamb carob molasses sauce</i>	
SCALLOPS*	39
<i>braised leeks, carrot purée, Serrano pepper, pearl onion, brown butter caper sauce</i>	
CHOUX DE BRUXELLES MAHCHI	34
<i>stuffed Brussels sprouts with lamb, tomato sauce, yogurt foam, red chili peppers, micro greens</i>	

Signature Dishes

MIXED GRILL* ✂️	82
<i>chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, and a side of toum trio</i>	
HEARTH BAKED LOUP DE MER ✂️	85
<i>whole mediterranean branzino roasted in our hearth oven, served with seasonal grilled vegetables & a side of tarator sauce</i>	
WHOLE ROASTED CHICKEN ✂️	70
<i>48-hour marinated whole chicken roasted in our hearth oven, served with seasonal vegetables, house pickled kabis and a side of sumac toum</i>	
TRADITIONAL LAMB SHANK ✂️	78
<i>lamb shank with Lebanese spices and herbs, served with dirty rice, mixed nuts, gravy, and a side of cucumber yogurt</i>	
COTE DE BOEUF*	185
<i>40 Day dry aged bone-in ribeye, blistered cipollini onions & shishito peppers, thyme butter</i>	
PAELLA DEL MAR	64
<i>spiced Egyptian rice, branzino, king prawns, clams, calamari</i>	

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OUR STORY

“Lebanese hospitality has been passed down from generation to generation. It reflects their warm hearts, rich culture, and love of life.”

Welcome to ilili, a culinary expression of Lebanon in all her forms — sultry, ancient, tantalizing, and bountiful — located in the heart of the Flatiron District in NYC. Come break fresh pita bread with us, clink your arak glass, and savor both traditional Mediterranean plates and their creative, contemporary descendants.

Chef - Owner Philippe Massoud invites you to experience all aspects of the Levant, whether through classical spices and textures, or our world-renowned generosity. No table is too small for an extra chair or more mezza.

From our ancestral palate, we're forging modern favorites for DC's eager appetite. Here you can unwind, celebrate, share, and revel in both the familiar and the novel. Feel close to home and a part of something new.

SAHTEIN!