



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



LEIGH ANN HEIDELBERG
General Manager

CARLO ROSCIANO
Chef de Cuisine

Classic Mezza

HUMMUS 🌱🌱	15
<i>chickpea purée, tahini, lemon, olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB CONFIT +6 BASTERMA +5	
WILD MUSHROOMS +5	
BABA GHANNOUJ 🌱🌱	15
<i>eggplant, tahini, olive oil, pomegranate seeds</i>	
MOUHAMARA 🌱	15
<i>walnuts, sundried peppers, pomegranate molasses</i>	
FATTOUSH 🌱	18
<i>Lebanese garden salad, toasted pita, Sumac lemon vinaigrette</i>	
TABBOULEH 🌱	18
<i>parsley, mint, tomato, burghul</i>	
FALAFEL 🌱🌱	14
<i>fried chickpea & fava beans croquettes, sesame seeds</i>	
MOUSSAKA 🌱🌱	19
<i>ragout of roasted eggplant, tomato, garlic, old world spices</i>	
WARAK ENAB BIL ZEIT 🌱🌱	14
<i>grape leaves, rice, tomato oil, parsley oil</i>	
LABNE 🌱🌱	14
<i>strained yogurt, olive oil, fresh mint, zaatar</i>	
CHANKLEESH 🌱🌱	16
<i>feta cheese, onion, tomato, zaatar</i>	
ARNABEET MEKLE 🌱🌱	16
<i>cauliflower, tahini labne, chili, mint</i>	
MEKANEK 🌱	18
<i>sautéed lamb sausage, lemon, pine nuts</i>	
KIBBEH NAYE BEIRUTIEH* 🌱	22
<i>steak tartare, burghul, jalapeno, onion, mint</i>	
KEBAB KEREZ	19
<i>lamb & beef meatballs, cherry sauce, kataifi, micro chives</i>	
BEEF FRIED KIBBEH	18
<i>spiced beef, pine nuts, onion, yogurt</i>	
SWORDFISH KIBBEH	22
<i>citrus spiced Atlantic swordfish with saffron, pine nut, sweet pepper, mermaid tahini</i>	

Modern Mezza

TREASURES OF THE SEA

PRAWNS 🌱	28
<i>ezme, harissa, lemon, fresh herbs</i>	
HAMACHI CRUDO* 🌱	30
<i>fisherman's spice cured hamachi, chili, costal herbs</i>	
TUNA CRUDO* 🌱	28
<i>pomegranate aguachile, ninja raddish, smoked jalapenos</i>	
OCTOPUS 🌱	30
<i>potato confit, capers, Lebanese chimichurri</i>	

FEAST FROM THE GRILL

WAGYU SKEWERS 🌱	28
<i>Australian wagyu, bosfair kosho, scallion</i>	
DUCK SHAWARMA 🌱	28
<i>confit duck, fig toum, pomegranate, bibb lettuce, pita pillows</i>	

INSPIRED BY TRADITION

CASHEW LABNE 🌱🌱	15
<i>vegan labne, olive oil, mint, zaatar</i>	
MANTI	25
<i>spiced lamb dumpling, Beirut adobo, labne, mint</i>	

HARVEST OF THE EARTH

BEET SHAWARMA 🌱🌱	24
<i>spiced shaved beetroot, cashew labne, parsley, olive, crispy shallots in pita pillows</i>	
BRUSSELS SPROUTS 🌱🌱	18
<i>yogurt, fig jam, walnuts, grapes</i>	
BATATA HARRA 🌱🌱	15
<i>potato pavée, harra spice, cilantro toum</i>	
CARROTS 🌱🌱	18
<i>labne, sumac honey, pistachio dhukka</i>	

To Indulge

PUMPKIN KIBBEH TART <i>roasted pumpkin, burghul, spinach, pine nuts, spicy maple yogurt</i>	32
DUCK 🍴 <i>smoked magret, bharat escabeche, carrot, cherry gastric, almond</i>	52
BLACK BASS 🍴 <i>caramelized onion rice, pine nuts</i>	42
SNAPPER 🍴 <i>crispy whole snapper samke harra style, blistered tomato, cilantro</i>	85
LAMB RACK* 🍴 <i>lamb fat confit potato, brown butter pomegranate emulsion, mint, lamb jus</i>	52

To Share

PORTER HOUSE* 🍴 <i>Lebanese spiced Bordelaise, cognac cream sauce</i>	MP
LAMB SHANK <i>Lebanese dirty rice, old world jus, roasted vegetables</i>	78
BRANZINO <i>4lbs, zaatar meunniere, fresh herb, lemon</i>	MP
MIXED GRILL* 🍴 <i>chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa</i>	82
WHOLE ORGANIC CHICKEN 🍴 <i>pickled chanterelle, greens</i>	76

SAHTEIN!