



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

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 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 Bourbon, Caffo 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, Aleppo Salt</i> Smokey, gingery, delicious	
PALM ISLAND PUNCH CLARIFIED MILK PUNCH	23
<i>Probitas White Rum, Ten to One Rum, Velbet 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>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* 34/48

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

RENÉ BRIAND BRUT BLANC DE BLANC NV *France* 18

RENÉ BRIAND BRUT ROSÉ NV *France* 18

WHITE

FIBBIANO VERMENTINO 2024 *Tuscany, Italy* 18

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

DOMAINE DES TOURELLES 'SKIN' MERWEH 2022 21
Bcharre, North Lebanon

RED

DOMAINE DES TOURELLES 'VIELLES VIGNES' 18
CINSAULT 2021 SERVED CHILLED *Bekaa Valley, Lebanon*

CHATEAU MUSAR 'JEUNE ROUGE' 21
CINSAULT BLEND 2022 *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' 21
GRENACHE BLEND 2021 *Bekaa Valley, Lebanon*

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

GRAMERCY CELLARS 'LOWER EAST' 24
CABERNET SAUVIGNON 2021 *Walla Walla, Washington*

Alcohol Free

NON ALCOHOLIC COCKTAILS

SPICY SIDON SLING 15
Feragaia, 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

'STEINBOCK' RIESLING ZERO SPARKLING 15 / 75
Mosel, Germany 750 ML BOTTLE
Refreshing, textural, fruity

NON *Victoria, Australia 750 ML BOTTLE*
#3 TOASTED CINNAMON & YUZU 15 / 65
#1 SALTED RASPBERRY & CHAMOMILE 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
'LITE' - LIGHT

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>illili 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 NYC'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!