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

EFRAIN VARILLAS
Chef de Cuisine

GREGORY HERMANCE
General Manager

Lebanese Arak

CHATEAU KSARA 15
KSARAK

DOMAINE DES TOURELLES 20 / 24
BRUN 5 YEAR RESERVE / 10 YEAR SPECIAL RESERVE

DOMAINE WARDY 15

MASSAYA 18

IXSIR 18

CHÂTEAU MUSAR 23
L'ARAK DE MUSAR

GANTOUS & ABOU RAAD 14

Beer

BOTTLE

ALMAZA PILSNER *Lebanon* 14

DUVEL *Belgium* 11.2OZ 18

CAN

THREES 'VLIET' PILSNER *Brooklyn, New York* 16

TALEA 'SUN UP' HAZY IPA 14
Brooklyn, New York

KCBC 'VENOMOUS VILLAINS' WEST COAST IPA 18
Brooklyn, New York 16oz

BACK HOME BEER *Sumac Gose, New York* 14

GREENPORT HARBOR BREWING 'HARBOR ALE' 12
Greenport, NY 12oz

LEBANESE AFFILIATED WINERIES

Fall / Winter Cocktails

ARAK

THE LAST DANCE ANISE | HERBAL | REFRESHING | BRIGHT 23
Orange-Infused Arak, Green Chartreuse, Maraschino, Lemon

VODKA

ARTISTE MARTINI BRIGHT | FLORAL | PLAYFUL 21
Vodka, Passionfruit Liqueur, Velvet Falernum, Maraschino, Lemon, Vanilla-Orange Blossom Cordial

GIN

BEY BASIL HERBAL | CRISP | CITRUSY 21
Ginbey Gin, Basil Cordial, Lemongrass, Lime, Saffron Tincture

KERAZ NEGRONI BITTER-SWEET | LUSCIOUS | ELEGANT 22
Gin, Campari, Cynar, Cherry Gastrique, Sweet Vermouth

AGAVE

SUMAC MARGARITA HERBACEOUS | CRUSHABLE | TANGY 21
Chile-Infused Tequila, Lime, Pomegranate, Cilantro & Mint Cordial

ALEPPO & SMOKE SMOKY | LIVELY | REFRESHING 21
Mezcal, Xila, Cocchi Americano, Ginger-Thyme Cordial, Lemon, Pomegranate

BOURBON

MAGIC MUSHROOM VELVETY | EARTHY | UMAMI-LACED 22
Brown Buttered Bourbon, Porcini Mushrooms, Old Fashioned Bitters

HALAWE SOUR COMPLEX | BOLD | AROMATIC 22
Tahini-Infused Bourbon, Amontillado Sherry, Allspice Dram, Honey, Lemon, Walnut Bitter Mist

RUM

CAFÉ DAMOUR RICH | SPICED | ROASTED COFFEE 21
Dark Rum, Tempus Fugit Banana, Licor 43, Espresso, Spice Fig Foam

PHOENICIAN PEARL CLEAN | TROPICAL | UNEXPECTED 23
Rum Blend, Velvet Falernum, Pistachio Orgeat, Lime, Labneh, Bogart's Bitters

Wine by the Glass

SPARKLING

LALLIER, REFLEXION,BRUT SERIE R.021 2021 28
Champagne, France

MONGARDA PROSECCO SUPERIORE 2025 20
Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT BLANC DE BLANC NV *France* 18

RENÉ BRIAND BRUT ROSÉ NV *France* 18

WHITE

GRANBAZAN *ALBARINO* 2024 *Galicia, Spain* 20

CHATEAU KSARA BLANC DE BLANCS 18
***SAUVIGNON BLEND* 2024**
Bekaa Valley, Lebanon

MASSAYA BLANC *Sauvignon & Obeideh '23* 21
Mount Lebanon

PAUMANOK CHENIN BLANC 2025 19
North Fork, New York, USA

NIKOLAIHOF 'HEFEABZUG' *GRUNER VELTLINER* '23 21
Wachau, Austria

HARPER'S REST *CHARDONNAY* 2023 28
Russian River Valley, Sonoma, California, USA

ROSÉ & ORANGE

MASSAYA ROSÉ 2024 18
Bekaa Valley, Lebanon

DOMAINE DES TOURELLES 'SKIN' *MERWEH* 2023 21
Bcharre, North Lebanon

RED

MERSEL 'LEBNANI AHMAR' *CINSAULT* 2023 19
Bekaa Valley, Lebanon SERVED CHILLED

CHÂTEAU HERITAGE 'ST ELIE' 21
***CABERNET BLEND* 2019** *Bekaa Valley, Lebanon*

ALBERT BICHOT 'ORIGINES' *PINOT NOIR* 2022 22
Burgundy, France

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

DOMAINE DU PAS DE L'ESCALETTE 20
GRENACHE BLEND 2024 *Languedoc, France*

CHÂTEAU MUSAR 'HOCHAR' 24
***CINSAULT BLEND* 2021** *Bekaa Valley, Lebanon*

CHÂTEAU BIAC 'FELIX DE BIAC' 23
***MERLOT BLEND* 2019** *Cadillac Cotes De Bordeaux. France*

LEBANESE AFFILIATED WINERIES

Spirit Free

SOFT COCKTAILS

SUNSTONE CLEAN | VIBRANT | NA APERITIVO 15
Opius NA, Apricot Cordial, Passionfruit, Lemon, Soda

ST. IVES PALOMA SEASIDE-INSPIRED | ELEGANT | BRIGHT 15
Pentire Seaward, Mandarin Cordial, Lemon, Grapefruit Soda

NEGRONI BIL FRAISE CRISP | BITTERSWEET | TANGY 16
Pentire Adrift, Aperitivo, Roots Divino NA Vermouth, Strawberry-Sumac Cordial

ILILI LEMONADE CLEAN | LIGHT | MINTY 12
Cucumber, Ginger, Mint

NON-ALCOHOLIC BEERS

ATHLETIC 'RUN WILD' NA IPA *Connecticut, USA* 12

ATHLETIC LITE NA PILSNER *Connecticut, USA* 12

NON-ALCOHOLIC WINES

WEINGUT BRUT SPARKLING RIESLING *Mosel, Germany* *15*

NON #1 SALTED RASPBERRY, *Victoria, Australia* 15

OUR MEZZA

The Dips

HUMMUS 15
chickpea purée with tahini, lemon, olive oil
PINENUTS +5 | JALAPEÑO +3 | LAMB +6 | SHRIMP +10 | BASTERMA +5

BABA GHANNOUJ 16
fire roasted eggplant blended with tahini, olive oil

LABNEH 15
tangy strained yogurt, zaatar, fresh mint, olive oil

MOUHAMARA 15
toasted walnuts mixed, roasted peppers, pomegranate molasses

Land & Sea

BEEF FRIED KIBBEH 19
spiced beef, pine nuts, bulgur, side of mint yogurt

OCTOPUS 28
lemon herb salad, smoked paprika oil, romesco sauce

KING PRAWNS 28
ezme, harissa butter, herb salad, lemon

MEKANEK 18
sautéed lamb sausages, lemon, pine nuts

KEBAB KEREZ 19
lamb and beef meatballs, cherry sauce, kataifi, scallions

KIBBEH BIL LABAN 24
Lebanese beef dumplings in a yogurt sauce with kouzbara, Aleppo pepper, dried mint

ATAYEF VEAL BACON 21
house cured & smoked veal, pickled cucumber, fig sauce, sweet & spicy chilies

TUNA TARTARE* 24
wasabi labne, citrus yuzu, mandarins, chives, Serrano peppers, sesame tamari soya sauce

KIBBEH NAYYEH* 24
steak tartare, bulgur, onion, mint

DUCK SHAWARMA 24
caramelized duck and chicken, fig toum, lettuce, scallions, pomegranate seeds

LAMB SHAWARMA 24
roasted lamb and beef, baked tomatoes, sumac parsley onion, side of tahini sauce

Harvest Table

TABBOULEH 18
parsley, mint, tomato, onion, bulgur, lemon vinaigrette

FATTOUSH 18
Lebanese garden salad, tomato, cucumber, radish, crispy pita, sumac citrus vinaigrette

PUMPKIN KIBBEH 17
Swiss chard, raisins, onions, walnuts, minted yogurt

WARM EGGPLANT 16
eggplant chips tossed in tomato and tamarind molasses

FALAFEL 14
chickpea and fava bean croquettes, tahini

RKAYKAT BIL JIBNEH 16
ilili cheese blend rolled in a crispy pastry dough

LEBANESE RIZ 11
cinnamon-scented rice with toasted vermicelli and mixed nuts

CHANKLEESH 17
feta cheese, onion, cherry tomato, zaatar

WARAK ENAB BIL ZEIT 16
grape leaves, rice, tomato, and parsley

MOUSSAKA 16
ragout of roasted eggplant, tomato, garlic, old-world spices

ARNABEET MEKLEH 16
cauliflower, tahini-labneh, red chilies

PHOENICIAN FRIES 15
hand-cut fries tossed in sumac parsley, Aleppo toum

BRUSSELS SPROUTS 19
grapes, walnuts, fig jam, mint yogurt

GLUTEN FREE VEGETARIAN VEGAN

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

Main Dishes

RED SNAPPER 39
moujaddara puree, crispy onion, maple harissa carrots, cumin beurre blanc

MUSHROOM GRAPE LEAVES 32
yekhne, heirloom cherry tomatoes, shishito pickles, afilla cress, yogurt foam

CHICKEN TAOUK DUO 28
grilled chicken breast and thigh, seasonal grilled vegetables, and a side of sumac toum

LAMB CHOPS* 56
baby turnips, rainbow carrots, radish, lamb carob molasses sauce

SCALLOPS* 39
braised leeks, carrot puree, pine nuts, carrot kataifi, pomegranate beurre blanc

STUFFED PUMPKIN 34
lamb and aromatic rice stuffing, tomato coulis, yogurt foam, micro herbs

Signature Dishes for Two

MIXED GRILL* 86
chicken shish taouk, beef kebab, kafta, lamb chops, seasonal grilled vegetables, toum trio

HEARTH BAKED LOUP DE MER 85
seasonal grilled vegetables, tarator sauce

WHOLE ROASTED CHICKEN 70
seasonal vegetables, house pickled kabis, sumac toum

TRADITIONAL LAMB SHANK 80
Lebanese dirty rice, mixed nuts, old world jus, cucumber yogurt

COTE DE BOEUF* 185
40 Day dry aged bone-in ribeye, blistered cipollini onions & shishito peppers, thyme butter

PAELLA DEL MAR 66
spiced Egyptian rice, branzino, king prawns, clams, calamari

Lebanese Journey

tasting menu served family style 85PP

AHLAN WA SAHLAN *Welcome Snack*

PEA MINT HUMMUS

CITRUS TUNA NAYYE

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 (+20PP MIN. 3 GUESTS)

DESSERT

BAKLAVA BITE

GLUTEN FREE ◊ VEGETARIAN VEGAN

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

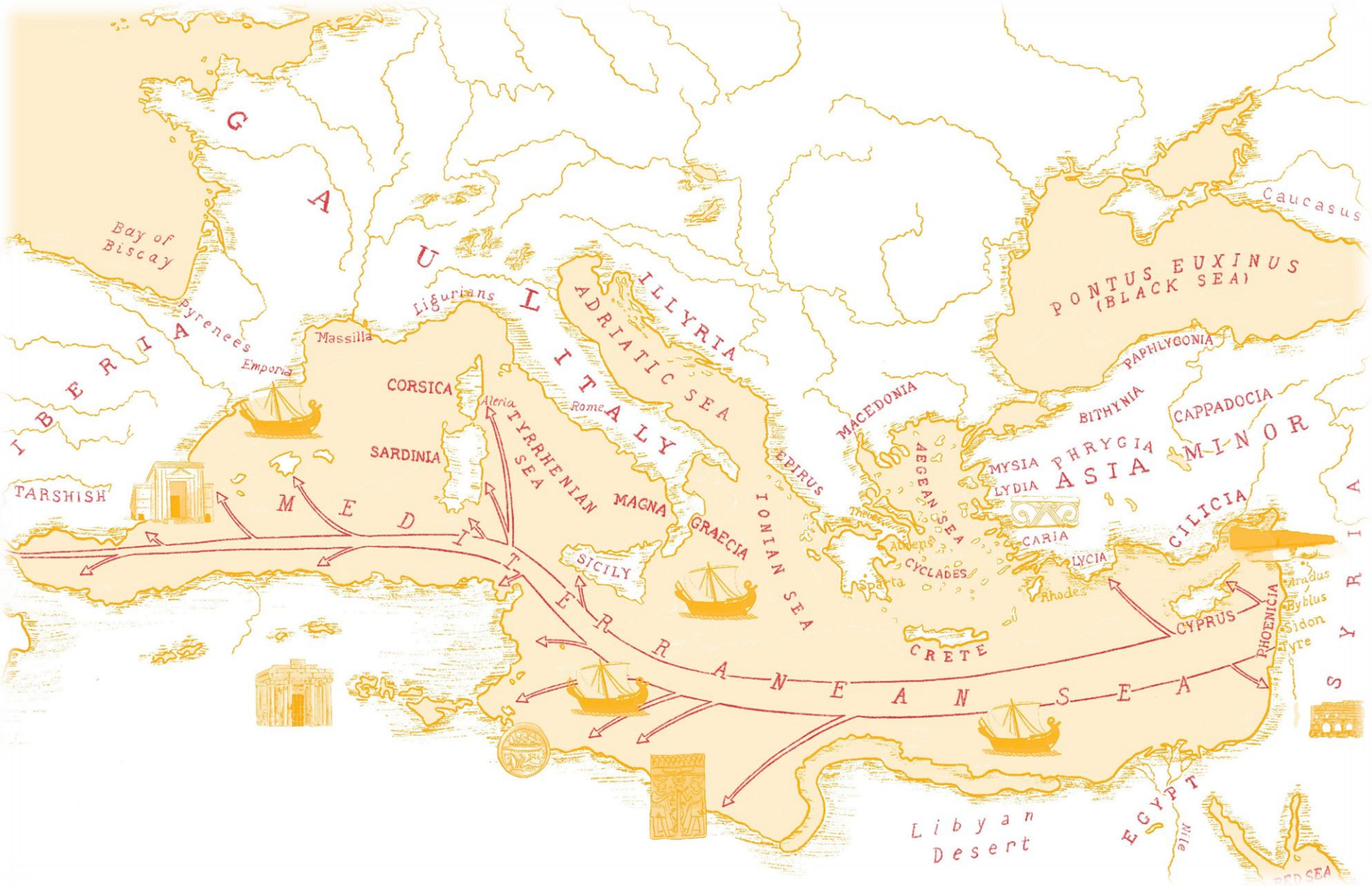
OUR STORY

“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.


GAUL
ITALY
IBERIA
Bay of Biscay
Pyrenees
Emporia
Massilla
Ligurians
CORSICA
Aleria
SARDINIA
TARSHISH
TYRRHENIAN SEA
Rome
MAGNA GRAECIA
SICILY
ILLYRIA
ADRIATIC SEA
IONIAN SEA
EPIRUS
MACEDONIA
AEGEAN SEA
Thebes
Athens
Sparta
CYCLADES
CRETE
Caucasus
PONTUS EUXINUS (BLACK SEA)
PAPHLYGONIA
BITHYNIA
CAPPADOCIA
MYSIA
PHRYGIA
LYDIA
ASIA MINOR
CARIA
LYCIA
Rhodes
CILICIA
CYPRUS
PHOENICIA
Aradus
Byblus
Sidon
Tyre
SYRIA
MEDITERRANEAN SEA
Libyan Desert
EGYPT
Nile
RED SEA