



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

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</i> 16 OZ CAN	18
KCBC 'VENOMOUS VILLAINS' WEST COAST IPA <i>Brooklyn, New York, USA</i> 16 OZ CAN	18
GREENPORT HARBOR BREWING 'HARBOR ALE' <i>Greenport, New York, USA</i> 12 OZ CAN	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, 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>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

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

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

MERSEL 'LEBNANI AHMAR' CINSAULT 2023 18
Bekaa Valley, Lebanon SERVED CHILLED

MERSEL 'ELEVATE' PINOT NOIR 2022 26
Bekaa Valley, Lebanon

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

PODERI FOGLIATI 'LANGHE NEBBIOLO' 2022 23
Piedmont, Italy

MASSAYA 'TERRASSES DE BAALBECK' 21
GRENAICHE BLEND 2021 *Bekaa Valley, Lebanon*

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

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, zaatar, fresh mint, olive oil</i>	
MOUHAMARA ⚡	15
<i>toasted walnuts mixed, roasted peppers, pomegranate molasses</i>	

Land & Sea

BEEF FRIED KIBBEH	18
<i>spiced beef, pine nuts, bulgur, side of mint yogurt</i>	
OCTOPUS 🌱	28
<i>green harra sauce, heirloom tomato, salsa verde, toasted almonds</i>	
KING PRAWNS 🌱	26
<i>ezme, harissa butter, herb salad, lemon</i>	
MEKANEK	18
<i>sautéed lamb sausages, lemon, pine nuts</i>	
KEBAB KEREZ	19
<i>lamb and beef meatballs, cherry sauce, kataifi, scallions</i>	
HALIBUT CEVICHE* 🌱	24
<i>frisée cilantro salad, orange, green apple fennel sorbet</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>	
KIBBEH NAYYEH*	22
<i>steak tartare, bulgur, onion, mint</i>	
DUCK SHAWARMA	22
<i>caramelized duck and chicken, fig toum, lettuce, scallions, pomegranate seeds</i>	
LAMB SHAWARMA	22
<i>roasted lamb and beef, baked tomatoes, sumac parsley onion, side of tahini sauce</i>	

Harvest Table

TABBOULEH ⚡	18
<i>parsley, mint, tomato, onion, bulgur, lemon vinaigrette</i>	
FATTOUSH ⚡	18
<i>Lebanese garden salad, tomato, cucumber, radish, crispy pita, sumac citrus vinaigrette</i>	
SPRING ARTICHOKE S	18
<i>parsley, bright lemon garlic sauce</i>	
WARM EGGPLANT 🌱 ⚡	16
<i>eggplant chips tossed in tomato and tamarind molasses</i>	
FALAFEL 🌱 ⚡	14
<i>chickpea and fava bean croquettes, tahini</i>	
RKAYKAT BIL JIBNEH	15
<i>ilili cheese blend rolled in ⚡ crispy pastry dough</i>	
LEBANESE RIZ ⚡	11
<i>cinnamon-scented rice with toasted vermicelli and mixed nuts</i>	
CHANKLEESH 🌱 ⚡	16
<i>feta cheese, onion, cherry tomato, zaatar</i>	
WARAK ENAB BIL ZEIT 🌱 ⚡	14
<i>grape leaves, rice, tomato, and parsley</i>	
MOUSSAKA 🌱 ⚡	14
<i>ragout of roasted eggplant, tomato, garlic, old-world spices</i>	
ARNABEET MEKLE 🌱 ⚡	16
<i>cauliflower, tahini-labne, red chilies</i>	
PHOENICIAN FRIES 🌱 ⚡	14
<i>hand-cut fries tossed in sumac parsley, Aleppo toum</i>	
BRUSSELS SPROUTS 🌱 ⚡	18
<i>grapes, walnuts, fig jam, mint yogurt</i>	

🌱 GLUTEN FREE ⚡ VEGETARIAN ⚡ VEGAN

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

Main Dishes

HALIBUT ✨	42
<i>asparagus, carrots, snap peas, asparagus puree, carrot puree, afilla cress, beurre blanc sauce</i>	
MUSHROOM GRAPE LEAVES ✨ ✨	32
<i>yekhne, heirloom cherry tomatoes, shishito pickles, afilla cress, yogurt foam</i>	
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</i>	
MIXED GRILL* ✨	82
<i>chicken shish taouk, beef kebab, kafta, lamb chops, seasonal grilled vegetables, toum trio</i>	
HEARTH BAKED LOUP DE MER ✨	85
<i>seasonal grilled vegetables, tarator sauce</i>	
WHOLE ROASTED CHICKEN ✨	70
<i>seasonal vegetables, house pickled kabis, sumac toum</i>	
TRADITIONAL LAMB SHANK ✨	78
<i>Lebanese dirty rice, mixed nuts, old world j, 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>	

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 ghanouj, 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*

Signature Dishes for Two

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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!