



*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

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

# Beer & Hard Seltzer

## BEER

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

# Cocktails: Fall - Winter

<b>LEBANESE PICKLEBACK</b> 8 <i>A measure of Buffalo Trace Bourbon, chased by a shot of our house-made Shishito &amp; 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>	
<b>ARTISTE MARTINI</b> 21 <i>Misguided Vodka, Chinola Passionfruit Liqueur, Maraschino, Falernum, Passionfruit, Lemon, Vanilla, Orange Blossom</i> Luxurious, layered, fruity	
<b>MISHMISH SMASH</b> 21 <i>Sage-infused GinBey, Neversink New York Dry Gin, Kina L'Aero D'Or, Apricot, Lime, Lavender Bitters</i> Fruity, herbaceous, refreshing	
<b>GOLDEN SOUK</b> 21 <i>Brown Butter-washed Four Roses Bourbon, Amaretto, Lebanese Spiced Honey, Lemon, Pumpkin</i> Pumpkin Spice, seasonal, balanced	
<b>SPICY SUMAC MARGARITA</b> 21 <i>Chile-Infused Cazcabel Tequila, Lime, Pomegranate, Mint</i> Fruity, crushable, not too spicy	
<b>ARAK EPILOGUE</b> 23 <i>Orange-infused Arak, Green Chartreuse, Maraschino, Lemon</i> Surprisingly approachable, anise, intense	
<b>ALEPPO &amp; SMOKE</b> 21 <i>Lopez Real Mezcal, Xila Agave Licor, Cocchi Americano, Ginger-Thyme Cordial, Pomegranate Molasses, Fresh Ginger Syrup, Aleppo Salt</i> Smokey, gingery, delicious	
<b>PALM ISLAND PUNCH</b> 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	
<b>BLIND DATE WITH ROB ROY</b> 36 <i>The Macallan 12yr Sherry Oak Cask, Amontillado Sherry, Spiced Date, Bittermen's Xocolatl Mole Bitters</i> Rich, complex, prestigious	
<b>THREE LEAF NEGRONI</b> 22 <i>Fig Leaf Neversink NY Dry &amp; Four Pillars Olive Leaf Gins, Dolin Blanc, Method Dry Vermouth, Luxardo Bitter Bianco</i> Silky, herbaceous, bittersweet	
<b>PATIENCE &amp; FORTITUDE</b> 21 <i>Pueblo Viejo Reposado Tequila, Licor 43, Spiced Fig, Cardamom Espresso, Xocolatl Mole Bitters</i> Refined, smooth, bittersweet	
<b>BEIRUT TO MANHATTAN</b> 22 <i>Four Roses Bourbon, Rye &amp; 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*  
**#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

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

### Meat & Fish

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

### Vegetables, Grains & Cheese

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

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

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

## Signature Dishes for Two

<b>MIXED GRILL*</b> ✨	82
<i>chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, and a side of toum trio</i>	
<b>HEARTH BAKED LOUP DE MER</b> ✨	85
<i>whole mediterranean branzino roasted in our hearth oven, served with seasonal grilled vegetables &amp; a side of tarator sauce</i>	
<b>WHOLE ROASTED CHICKEN</b> ✨	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>	
<b>TRADITIONAL LAMB SHANK</b> ✨	78
<i>lamb shank with Lebanese spices and herbs, served with dirty rice, mixed nuts, gravy, and a side of cucumber yogurt</i>	
<b>COTE DE BOEUF*</b> ✨	185
<i>40 Day dry aged bone-in ribeye, blistered cipollini onions &amp; shishito peppers, thyme butter</i>	
<b>PAELLA DEL MAR</b>	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!**