



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



SOFIA DAKKOUNI
General Manager

SATINDER VIJ
Executive Chef

Wine by the Glass

PLEASE ASK YOUR SERVER FOR A FULL WINE LIST

CHAMPAGNE & SPARKLING WINE

CA DEL DOGE PROSECCO VENETO, ITALY, NV	18
MERSEL, 'LEB NAT PINK' ROSE, BOUSIT, LEBANON, 2021	18
LALLIER, REFLECTION, BRUT SERIE R.021, CHAMPAGNE, FRANCE, 2021	28

WHITE

CHATEAU KSARA 'BLANC DE BLANCS' BEKAA VALLEY, LEBANON 2021	19
ANTINORI BRAMITO DELLA SALA, CHARDONNAY, UMBIA, ITALY 2023	19
MAR DE FRADES ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2024	20
EMILIO MORO 'POLVORETE' GODELLO, BIERZO, CASTILLA Y LEON, SPAIN 2023	19

ROSE

DOMAINE SAUTEREAU, PINOT NOIR, SANCERRE ROSÉ, LOIRE VALLEY, FRANCE 2025	23
MASSAYA, CINSAULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021	19

RED

CHÂTEAU KEFRAYA, LES COTEAUX, SYRAH, CABERNET FRANC, MARSELAN, BEKAA VALLEY, LEBANON, 2019	20
DOMAINE GERARD MILLET 'SANCERRE ROUGE' PINOT NOIR, LOIRE VALLEY, FRANCE 2025	25
BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2021	19
DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA, USA 2023	28

Lebanese Arak

	GL	¹ / ₄ BTL	¹ / ₂ BTL	BTL
DOM. DES TOURELLES BRUN 10 YEAR RESERVE	27	74	138	270
DOM. DES TOURELLES BRUN 5 YEAR RESERVE	23	60	115	215
DOM. DES TOURELLES	18	50	95	175
CHATEAU KSARA KSARAK	15	43	78	150
MASSAYA	17	45	90	180
CHATEAU MUSAR L'ARAK DE MUSAR	26	72	137	266

Beer

BOTTLE

ALMAZA, PILSNER - LEBANON	12
961 LPA, LEBANESE PALE ALE - LEBANON	12
EVOLUTION EXILE, RED ALE - MD	12

CAN

VÄSEN, WEST COAST IPA - VA ¹⁶ oz	14
BEALES GOLD HELLES, LAGER - VA ¹² oz	12
GOOD TIME, NA PILSNER - NY ¹² oz	11

Spirit Free Cocktails 15

OLIVE YOU MARGARITA

BRINY / SAVORY / SPICY

ilili NA tequila, Thai chili peppers, clarified lime juice, olive brine spuma

ARAK SOUR

FLORAL-KISSED / DELICATE / AROMATIC

ilili NA arak, Lebanese simple syrup, orgeat & framboise foam

KERAZ CARCIOFO NEGRONI

BITTER-SWEET / LUSCIOUS / ELEGANT

ilili NA gin, Pathfinder, carciofo infused blood orange, pomegranate molasses

Artisan Sodas 11

KARKADIH

FLORAL / DELICATELY TART / FRAGRANT

hibiscus & rosehips cordial, rose water, lime juice

GRAPEFRUIT THYME SODA

CRISP / BRIGHT / ZESTY

thyme grapefruit cordial, fever tree soda water

LEVANTINE LEMONADE

COOLING / CITRUSY / MINTY

fesh lemon juice, mint, Lebanese simple syrup

ilili Muse 21

OLIVE YOU MARGARITA

BRINY / SAVORY / SALTY-SMOOTH

tequila, clarified fresh lime juice, olive brine spuma

KERAZ CARCIOFO NEGRONI

BITTER-SWEET / LUSCIOUS / ELEGANT

gin, campari, cynar, cherry gastrique, dolin rouge

MINION FUEL

TROPICAL / ROASTY / ENERGIZING

dark rum, banana liqueur, espresso, chocolate bitters

MAGIC MUSHROOM

VELVETY / EARTHY / UMAMI-LACED

brown buttered bourbon, porcini mushrooms, old fashioned bitters

BUBBLE GUM SODA

NOSTALGIC / PLAYFUL / CRISP

bubble gum vodka, banana cordial, Maraschino bitters, soda water

APHRODITE'S

EFFERVESCENT / LUSH / FLORAL

vodka, clarified passion fruit cordial, floral syrup, saffron tincture

BANADOURA

UMAMI / HERBACEOUS / SILKY

tahini washed vodka, tomato water, zaater & tomato oil

A LITTLE PICK'LE' ME UP

SAVORY-SLICK / UMAMI-CHARGED / UNAPOLOGETIC

jun gin, pickled shishito pepper & onion brine, arak rinse

ARAK SOUR

FLORAL-KISSED / DELICATE / AROMATIC

arak, Lebanese simple syrup, orgeat & framboise foam

The Mezze Pour

DÉMODÉ - SERVES UP TO 4 DRINKS

75

SPICED & SMOLDERING / RICH / OPULENT

PRESENTED IN A SMOKED BOURBON DECANTER

Bourbon, Cardamom, Old Fashioned Bitters

Cold Mezza

HUMMUS 🌱🌱	14
<i>chickpea purée, tahini, lemon, olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB CONFIT +6 CRAB FALAFEL +8	
BASTERMA +5 WILD MUSHROOMS +5	
BABA GHANNOUJ 🌱🌱	15
<i>eggplant, tahini, olive oil, pomegranate seeds</i>	
LABNE 🌱🌱	14
<i>strained yogurt, olive oil, fresh mint, zaatar</i>	
MOUHAMARA 🌱	14
<i>walnuts, sundried peppers, pomegranate molasses</i>	
MIXED LEBANESE OLIVES 🌱🌱	10
<i>green & black olives, citrus, thyme</i>	
KABIS 🌱🌱	10
<i>homemade pickled turnip, cauliflower, Persian cucumber, radish</i>	
KIBBEH NAYE BEIRUTIEH*	22
<i>steak tartare, burghul, onion, mint</i>	
FATTOUSH 🌱	19
<i>Lebanese garden salad, toasted pita, sumac lemon vinaigrette</i>	
TABBOULEH 🌱	18
<i>parsley, mint, tomato, burghul</i>	
CHANKLEESH 🌱🌱	16
<i>feta cheese, onion, tomato, zaatar</i>	
MOUSSAKA 🌱🌱	15
<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>	

Hot Mezza

FALAFEL 🌱	14
<i>fried chickpea & fava beans croquettes</i>	
BRUSSELS SPROUTS 🌱	18
<i>grapes, fig jam, walnuts, mint yogurt</i>	
GRILLED AKKAWI 🌱🌱	17
<i>nigella seed honey, blistered cherries, pistachio</i>	
AMBERED CARROTS 🌱🌱	18
<i>sumac vinaigrette, pistachio dukkah, sea salt</i>	
HINDBEH 🌱🌱	15
<i>dandelion greens, pine nuts, caramelized onion</i>	
BATATA HARRA 🌱	14
<i>cilantro toum, Aleppo pepper</i>	
ARNABEET MEKLE 🌱	16
<i>cauliflower, tahini labne, chili, mint</i>	
MEKANEK* 🌱	19
<i>sautéed lamb sausage, lemon, pine nuts</i>	
DUCK SHAWARMA	26
<i>pita pillows, fig toum, pomegranate seeds, micro chives</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>	
RIZ 🌱	11
<i>Lebanese rice, toasted vermicelli, mixed nuts</i>	

Signature Mezza

BLUE FIN TUNA NAYE* 🌱	25
<i>pomegranate aguachile, grapes, smoked jalapenos</i>	
SPRING ASPARAGUS 🌱🌱	29
<i>sugar snaps, labneh, orange blossom vinaigrette</i>	
BONE MARROW* 🌱	20
<i>steak tartar, pomegranate seeds, pickles</i>	
OCTOPUS AL-HAMRA	29
<i>shatta hamra, sunchoke crisps, herb mix</i>	
KING PRAWNS 🌱	29
<i>ezme, harissa, lemon, fresh herbs</i>	
DAY BOAT SCALLOPS	44
<i>burnt harissa butter, preserved lemon, fresh mint</i>	
SMOKED BEETS 🌱🌱	20
<i>whipped labne & burrata, pomegranate, zaatar</i>	

To Indulge

GRILLED COD 🌿	40
<i>roast tomatoes & olive ezme, khishk, za'atar oil</i>	
LAMB RACK* 🌿	52
<i>carob jus, roasted turnips</i>	
LAMB STUFFED GRAPE LEAVES 🌿	36
<i>lamb confit, rice, mint yogurt</i>	
VEGETARIAN GRAPE LEAVES 🌿	34
VEGAN OPTION AVAILABLE UPON REQUEST	
<i>eggplant ragout, rice, mint yogurt</i>	
MALFOUF 🌿	32
<i>grilled caraflex cabbage, moughrabieh, molasses, spiced onion jus, toum</i>	

To Share

HEARTH BAKED LOUP DE MER 🌿	75
<i>farmed seasonal mixed green, tarator sauce</i>	
WHOLE FREE RANGE CHICKEN 🌿	70
<i>house pickled kabis, toum</i>	
MIXED GRILL* 🌿	79
<i>chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa</i>	
RIB EYE* 🌿	145
<i>24oz bone in aged ribeye, café de Beirut butter, batata harra, charred shishitos</i>	
LAMB SHANK 🌿	75
<i>Lebanese dirty rice, old world jus</i>	

Lebanese Journey

tasting menu served family style 95 PP
for up to 8 guests

AHLAN WA SAHLAN ~ let's snack

'MOUSSAKA' 🌿

black sesame cornet, smoked eggplant ragout, fresh herbs

'FATTOUSH CRISP' 🌿

preserved tomatoes, Persian cucumber, sumac, pomegranate molasses

'TUNA NAYE'*

pickled shallots, bulghur crisp

COLD MEZZA

HUMMUS 🌿

BABA GHANNOUJ 🌿

MOUHAMARA 🌿

MIXED LEBANESE OLIVES 🌿

HOT MEZZA

AMBERED CARROTS 🌿

FALAFEL 🌿

BEEF FRIED KIBBEH*

REFRESHER

TABBOULEH 🌿

TO SHARE - please select one for the table

HEARTH BAKED LOUP DE MER 🌿

WHOLE FREE RANGE CHICKEN 🌿

LAMB SHANK 🌿

RIB EYE* 🌿 +20 PP

SWEET FAREWELL

BAKLAVA pistachio & cashew

Enhancement

elevate your plate & add a flavorful touch

PETROSSIAN CAVIAR* - 30g per serving	90
<i>rich & buttery with a balanced brined savory</i>	
PERIGORD TRUFFLES - 10g per serving	60
<i>Luxuriously fragrant, with savory mushroom depth, delicate garlicky nuances, and soft cocoa notes layered over an earthy, woodland finish</i>	

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 Wharf in DC. 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 DC'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!

