



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



SHEILA JAMIESON
General Manager

CARLO ROSCIANO
Chef de Cuisine

Classic Mezza

HUMMUS 🌱🌱 15

chickpea purée, tahini, lemon, olive oil

PINENUTS +5 | JALAPEÑO +3 | LAMB CONFIT +6 | BASTERMA +5

WILD MUSHROOMS +5 | SHRIMP +10

BABA GHANNOUJ 🌱🌱 15

eggplant, tahini, olive oil, pomegranate seeds

MOUHAMARA 🌱 15

walnuts, sundried peppers, pomegranate molasses

FATTOUSH 🌱 18

Lebanese garden salad, toasted pita,
Sumac lemon vinaigrette

TABBOULEH 🌱 18

parsley, mint, tomato, burghul

FALAFEL 🌱🌱 14

fried chickpea & fava beans croquettes, sesame seeds

MOUSSAKA 🌱🌱 19

ragout of roasted eggplant, tomato, garlic, old world spices

WARAK ENAB BIL ZEIT 🌱🌱 14

grape leaves, rice, tomato oil, parsley oil

LABNE 🌱🌱 14

strained yogurt, olive oil, fresh mint, zaatar

SMOKED TROUT ROE +10

CHANKLEESH 🌱🌱 16

feta cheese, onion, tomato, zaatar

ARNABEET MEKLE 🌱🌱 16

cauliflower, tahini labne, chili, mint

MEKANEK 🌱 18

sautéed lamb sausage, lemon, pine nuts

KIBBEH NAYE BEIRUTIEH* 🌱 22

steak tartare, burghul, jalapeno, onion, mint

KEBAB KEREZ 19

lamb & beef meatballs, cherry sauce, kataifi, micro chives

BEEF FRIED KIBBEH 18

spiced beef, pine nuts, onion, yogurt

SWORDFISH KIBBEH 22

citrus spiced Atlantic swordfish with saffron, pine nut,
sweet pepper, mermaid tahini

Modern Mezza

TREASURES OF THE SEA

PRAWNS 🌱 28

ezme, harissa, lemon, fresh herbs

CEVICHE* 🌱 30

market fish, strawberries, cashew leche de tigre

TUNA CRUDO* 🌱 28

pomegranate aguachile, ninja raddish, smoked jalapenos

OCTOPUS 🌱 30

potato confit, capers, Lebanese chimichurri

FEAST FROM THE GRILL

WAGYU SKEWER 🌱 34

Australian wagyu, bosfair kosho, scallion

OPTIONAL ENHANCEMENT: 5G OSETRA CAVIAR +35

DUCK SHAWARMA 28

confit duck, fig toum, pomegranate, bibb lettuce,
pita pillows

INSPIRED BY TRADITION

CASHEW LABNE 🌱🌱 15

vegan labne, olive oil, mint, zaatar

MANTI 25

spiced lamb dumpling, Beirut adobo, labne, mint

HARVEST OF THE EARTH

HEIRLOOM TOMATOES 🌱🌱 26

peaches, melons, chankleesh truffles, pomegranate
vinaigrette

BEET SHAWARMA 🌱🌱 24

spiced shaved beetroot, cashew labne, parsley, olive,
crispy shallots in pita pillows

BRUSSELS SPROUTS 🌱🌱 18

yogurt, fig jam, walnuts, grapes

BATATA HARRA 🌱🌱 15

potato pavée, harra spice, cilantro toum

CARROTS 🌱🌱 18

labne, sumac honey, pistachio dhukka

To Indulge

BLACK COD 🍷

pistachio beurre blanc, Osetra Caviar

44

SNAPPER 🍷

*grilled whole snapper samke harra style,
blistered tomato, cilantro*

85

SCALLOPS 🍷

marjoram, corn puree, pickled chanterelles

OPTIONAL ENHANCEMENT: 5G OSETRA CAVIAR +35

46

DUCK 🍷

*smoked magret, bharat escabeche, carrot,
cherry gastric, almond*

52

LAMB RACK* 🍷

*lamb fat confit potato, brown butter pomegranate
emulsion, mint, lamb jus*

52

KOUSA MAHSHI 🍷

*Summer squash, Egyptian rice, lamb, laban &
tomato sauce*

34

PUMPKIN KIBBEH TART 🍷

*roasted pumpkin, burghul, spinach, pine nuts,
spicy maple yogurt*

32

To Share

PORTER HOUSE * 🍷

Lebanese spiced Bordelaise, cognac cream sauce

MP

LAMB SHANK 🍷

Lebanese dirty rice, old world jus, roasted vegetables

78

BRANZINO

*4lbs, marjoram pomegranate meunniere, tarator,
fresh herb, lemon*

MP

MIXED GRILL* 🍷

*chicken shish taouk, beef kebab, kafta, lamb chops,
Lebanese toum trio*

82

OPTIONAL ENHANCEMENT: WAGYU KEBAB +30

WHOLE ORGANIC CHICKEN 🍷

pickled chanterelle, greens

76



SAHTEIN!

