



*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*

## 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>GRILLED OCTOPUS</b> 🌱	26
<i>marble potato, heirloom cherry tomato, black garlic toum, salsa verde</i>	
<b>BLACK IRON SHRIMP</b> 🌱	18
<i>cast iron seared shrimp with jalapeño, garlic and micro-cilantro</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>CHICKEN LIVERS</b> 🌱	17
<i>pan-roasted organic chicken livers in pomegranate molasses, lemon, and sumac</i>	
<b>TUNA TARTARE</b> 🌱	24
<i>yellowfin tuna with crushed avocado, mint yogurt Aleppo oil</i>	
<b>DUCK EGG</b> 🌱	20
<i>truffle oil, sumac, kashkaval</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>spiced pumpkin and bulgur kibbeh shell filled with baby spinach, walnuts, and golden raisins served with a side of mint yogurt</i>	
<b>RKAYKAT BIL JIBNEH</b> 🌱	17
<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>HINDBEH</b> 🌱🌱	14
<i>dandelion greens seared with caramelized onions, pine nuts</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>	

## Signature Dishes for Two

### Signature Mezza

<b>KIBBEH NAYYEH</b>	22
<i>traditional Lebanese steak tartare with bulgur, onion, 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>	
<b>ATAYEF VEAL BACON</b>	21
<i>Lebanese pancakes with house cured veal bacon, pickles, hot peppers</i>	
<b>KIBBEH BIL LABAN</b>	24
<i>Lebanese beef dumplings in a yogurt sauce with kouzbara, Aleppo pepper, dried mint</i>	

<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>	

### Main Dishes

<b>SCALLOPS</b> ✨	40
<i>moujaddara puree, braised leeks, crispy shallots</i>	
<b>BLACK COD SIYADIEH</b>	34
<i>onion rice, cumin fume, crispy onions, tahini tajen</i>	
<b>CHICKEN TAOUK DUO</b> ✨	27
<i>grilled chicken breast and thigh, seasonal grilled vegetables, and a side of sumac toum</i>	
<b>SALMON A LA PLANCHA</b> ✨	35
<i>delicata squash, carrot puree, eggplant caponata</i>	
<b>LAMB CHOPS</b> ✨	58
<i>seared, served with zaatar salsa verde, herb roasted tomatoes</i>	
<b>WARAK ENAB COCOTTE</b> ✨	34
<i>rice stuffed grape leaves, lamb confit, served with a side of mint yogurt</i>	
<b>CAN BE MADE VEGAN</b>	

**SAHTEIN!**