



Dips & Mezza

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| SOUP DU JOUR <i>a rotating selection of soups</i> | 12 |
| HUMMUS   <i>chickpea purée with tahini, lemon and olive oil</i> PINE NUTS +3 JALAPEÑO +2 LAMB +3 SHRIMP +5 BASTERMA +3 | 8 |
| BABA GHANNOUJ   <i>fire roasted eggplant blended with tahini and olive oil</i> | 9 |
| LABNE   <i>strained yogurt with zaatar, fresh mint and olive oil</i> | 8 |
| MOUHAMARA  <i>toasted walnuts mixed with roasted peppers and pomegranate molasses</i> | 7 |
| TABBOULEH  <i>finely chopped parsley, tomato and onion mixed with bulgur in a lemon vinaigrette</i> | 10 |
| KIBBEH NAYYEH <i>traditional Lebanese steak tartare with bulgur, onion, and mint</i> | 22 |
| BRUSSELS SPROUTS   <i>crispy brussels sprouts tossed with grapes, walnuts, fig jam and mint yogurt</i> | 18 |
| LEBANESE OLIVES   <i>mixed olives, marinated a la maison</i> | 7 |
| KABIS   <i>pickled cucumber, shishito, cauliflower, and seasonal vegetables</i> | 7 |
| GRILLED OCTOPUS  <i>marble potato, heirloom cherry tomato, black garlic toum, salsa verde</i> | 26 |
| TUNA TARTARE  <i>yellowfin tuna, crushed avocado, mint yogurt, and Aleppo oil</i> | 24 |
| KIBBEH BIL LABAN <i>Lebanese beef dumplings in a yogurt sauce with kouzbara, Aleppo pepper, dried mint</i> | 24 |
| FALAFEL   <i>chickpea and fava bean croquettes with a side of tahini sauce</i> | 14 |
| BEEF FRIED KIBBEH <i>spiced ground beef and pine nut dumplings in a beef and bulgur shell served with a side of mint yogurt</i> | 18 |
| RKAYKAT BIL JIBNEH  <i>ilili cheese blend rolled in a crispy pastry dough</i> | 15 |
| CRISPY CALAMARI <i>polenta crusted calamari served with a caper and dill tarator sauce</i> | 18 |
| MEKANEK <i>sautéed lamb sausages with pine nuts in a lemon butter sauce</i> | 18 |
| KEBAB KEREZ <i>lamb and beef meatballs cooked in a sweet and sour cherry sauce topped with kataifi and scallions</i> | 19 |

Salads

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| CHICKEN +10 SALMON +14 SHRIMP+16 CALAMARI +12 FILET MIGNON +18 | |
| TUNA NIÇOISE <i>zaatar crusted yellow fin tuna, soft boiled eggs, baby potato, haricot vert, cherry tomato, olives, cucumber</i> | 28 |
| LEBANESE CAESAR <i>romaine lettuce with toasted croutons in an anchovy dressing</i> | 18 |
| FATTOUSH  <i>Lebanese garden salad of fresh herbs with tomato, cucumber, radish, and crispy pita in a sumac citrus vinaigrette</i> | 18 |
| FALL SALAD   <i>arugula, shitake mushroom, roasted butternut squash, feta cheese, pistachio, shallots, in a balsamic vinaigrette</i> | 18 |

Burgers & Pita Wraps

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| SERVED WITH CHOICE OF SALAD OR FRIES | |
| BURGERS SERVED ON HOUSE-MADE BUNS | |
| THE AMERICAN LEBANESE BURGER <i>ground lamb, Lebanese pickled cucumber, American cheese, veal bacon, pickled onion</i> | 25 |
| SALMON BURGER <i>avocado, fennel and red onion slaw served with caper tarator sauce</i> | 23 |
| FALAFEL BURGER <i>tomato, cucumber, parsley, mint, tahini, pickled beets</i> | 20 |
| PITA WRAPS SERVED ON HOUSE-MADE PITA | |
| DUCK SHAWARMA <i>caramelized duck and chicken with fig toum, lettuce, scallions & pomegranate seeds</i> | 24 |
| LAMB SHAWARMA <i>roasted lamb and beef with oven baked tomatoes, sumac parsley onion served with a side of tahini sauce</i> | 24 |
| SHISH TAOUK <i>chicken kebab, iceberg lettuce, toum, kabiss</i> | 24 |
| KAFTA <i>sumac parsley onion, hummus, roasted tomatoes</i> | 22 |



Main Plates

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| SALMON A LA PLANCHA  | 35 |
| <i>delicata squash, carrot puree, eggplant caponata</i> | |
| BRAISED CAULIFLOWER STEAK   | 24 |
| <i>chickpea salad and cauliflower purée</i> | |
| KEBAB SKEWERS | |
| <i>Lebanese rice, hummus, grilled eggplant, cherry tomato salad</i> | |
| CHICKEN TAOUK | 26 |
| FILET MIGNON | 36 |
| SHRIMP | 27 |
| MIXED GRILL FOR TWO  | 82 |
| <i>chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio</i> | |
| LAMB CHOPS  | 58 |
| <i>seared, served with zaatar salsa verde, herb roasted tomatoes</i> | |
| SCALLOPS  | 40 |
| <i>moujaddara puree, braised leeks, crispy shallots</i> | |

Sides

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| RIZ  | 11 |
| <i>jasmine rice, cinnamon, rosemary, olive oil, mixed nuts</i> | |
| HINDBEH   | 15 |
| <i>cilantro, garlic, carmelized onion, pine nuts</i> | |
| SHOESTRING PHOENICIAN FRIES   | 14 |
| <i>house cut, sumac, aleppo toum</i> | |

Dessert

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| MIXED BAKLAVA | 12 |
| <i>pistachio & cashew</i> | |
| ILILI CANDY BAR  | 15 |
| <i>caramel fondant with sesame crunch and chocolate ice cream</i> | |
| MOUHALABIYEH  | 14 |
| <i>milk pudding with orange zest, orange blossom syrup and pistachio dust</i> | |
| SELECTION OF ICE CREAM & SORBETS (3 SCOOPS)  | 10 |
| ICE CREAM | |
| <i>pistachio, Arabian milk, chocolate, hazelnut</i> | |
| SORBET  | |
| <i>chocolate arak, pear, fig</i> | |

Coffee & Tea

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| SPECIALTY HOT TEA - PLAIN T | 7 |
| <i>ceylon / chamomile / earl grey / green tea / mint</i> | |
| TURKISH COFFEE | 7 |
| AFFICIONADO COFFEE | 5 |
| <i>regular or decaf</i> | |
| AFFICIONADO ESPRESSO | 5 / 8 |
| <i>single / double</i> | |
| AFFICIONADO CAPPUCCINO | 7 |
| <i>regular or decaf</i> | |
| WHITE COFFEE <small>CAFFEINE FREE</small> | 7 |
| <i>traditional Lebanese comforting cup of warm orange blossom essence</i> | |
| FRESH MINT TEA | 7 |