



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

CHAMPAGNE & SPARKLING WINE

CA DEL DOGE PROSECCO VENETO, ITALY, NV	18
MERSEL, 'LEB NAT PINK' ROSE, BOUSIT, LEBANON, 2023	18
LALLIER, REFLECTION, BRUT SERIE R.021, CHAMPAGNE, FRANCE, 2021	28

WHITE

CHATEAU KSARA 'BLANC DE BLANCS' BEKAA VALLEY, LEBANON 2024	19
ANTINORI BRAMITO DELLA SALA, CHARDONNAY, UMBIA, ITALY 2025	19
MAR DE FRADES ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2025	20
EMILIO MORO 'POLVORETE' GODELLO, BIERZO, CASTILLA Y LEON, SPAIN 2025	19

ROSE

DOMAINE SAUTEREAU, PINOT NOIR, SANCERRE ROSÉ, LOIRE VALLEY, FRANCE 2025	23
MASSAYA, CINSULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2024	19

RED

CHÂTEAU KEFRAYA, LES COTEAUX, SYRAH, CABERNET FRANC, MARSELAN, BEKAA VALLEY, LEBANON, 2022	20
DOMAINE GERARD MILLET 'SANCERRE ROUGE' PINOT NOIR, LOIRE VALLEY, FRANCE 2023	25
BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2023	19
DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA, USA 2023	28

Lebanese Arak

	GL	¼ BTL	½ 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
GRÜVI, NA JUICY IPA - CO 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

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

fresh lemon juice, mint, Lebanese simple syrup

ilili Muse 21

COFFEE & OLIVE

SILKY / ROASTED / SAVORY

coffee-infused olive oil-washed vodka, cacao, dry vermouth

PEAR & POLLEN

CRISP / BOTANICAL / DELICATELY FLORAL

Tarragon-infused vodka, Italicus, Bartlett pear & lime cordial

APHRODITE'S

EFFERVESCENT / LUSH / FLORAL

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

OLIVE YOU MARGARITA

BRINY / SAVORY / SALTY-SMOOTH

tequila, clarified fresh lime juice, olive brine spuma

MAGIC MUSHROOM

VELVETY / EARTHY / UMAMI-LACED

brown buttered bourbon, porcini mushrooms, old fashioned bitters

OAK & BLOSSOM

VELVETY / FLORAL / BITTERSWEET

bourbon, amaro, Lebanese syrup, egg white

KERAZ NEGRONI

BITTER-SWEET / LUSCIOUS / ELEGANT

gin, campari, cynar, cherry gastrique, sweet vermouth

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

Hot Mezza

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

Signature Mezza

SCALLOP CRUDO* 🌱	25
kishk, pickled kohlrabi, gooseberries, purslane, fig leaf oil	
RADICCHIO & BASTURMA 🌱	29
fig, pinenut, sumac honey, herbs	
BONE MARROW* 🌱	20
steak tartar, pomegranate seeds, pickles	
OCTOPUS AL-HAMRA	29
shatta hamra, sunchoke crisps, herb mix	
KING PRAWNS 🌱	29
ezme, harissa, lemon, fresh herbs	
CHARRED LEEKS 🌱 ⬠	19
labneh, pistachio salsa macha	
SMOKED BEETS 🌱 ⬠	20
whipped labne & burrata, pomegranate, zaatar	

🌱 GLUTEN FREE ⬠ VEGETARIAN ⬠ VEGAN

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

To Indulge

"FASOULIA" GRILLED COD 🌿	42
haricot beans, pickled chanterelles, kezbra tomato yakhne	
DAY BOAT SCALLOPS	44
burnt harissa butter, preserved lemon, fresh mint	
LAMB RACK* 🌿	52
carob jus, roasted turnips	
LAMB STUFFED GRAPE LEAVES 🌿	36
lamb confit, rice, mint yogurt	
VEGETARIAN GRAPE LEAVES 🌿	34
VEGAN OPTION AVAILABLE UPON REQUEST eggplant ragout, rice, mint yogurt	
"MOUGHRABIEH" 🌿	32
charred roots, Lebanese couscous, toum, preserved lemon gremolata, caraway onion jus	

To Share

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

Lebanese Journey

tasting menu served family style 85PP

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
rich & buttery with a balanced brined savory	

BURGUNDY TRUFFLES - 10g per serving	60
luxuriously fragrant, with savory mushroom depth, delicate garlicky nuances, and soft cocoa notes layered over an earthy, woodland finish	

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.

