



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



RACHID HDOUCHE
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
RAVENTÓS I BLANC, BLANC DE BLANCS, CONCA DEL RIU ANOIA, CATALONIA, SPAIN 2021	20

WHITE

CHATEAU KSARA 'BLANC DE BLANCS' BEKAA VALLEY, LEBANON 2021	18
ANTINORI BRAMITO DELLA SALA, CHARDONNAY, UMBIA, ITALY 2023	19
PERLIÑAS ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2021	18
EMILIO MORO 'POLVORETE' GODELLO, BIERZO, CASTILLA Y LEON, SPAIN 2023	19

ROSE

ROSE GOLD, GRENACHE, CINSAULT, CÔTES DE PROVENCE, FRANCE, 2024	20
MASSAYA, CINSAULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021	19

RED

CHÂTEAU KEFRAYA, LES COTEAUX, CAB SAUV, CINSAUT, TEMPRANILLO, WEST BEKAA, LEBANON, 2019	20
DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, USA 2020	28
BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2021	19
BODEGA LANZAGA, LZ, TEMPRANILLO, GARNACHA, GRACIANO, RIOJA, SPAIN 2021	18
DOMAINE MARATRAY-DUBREUIL, PINOT NOIR, BOURGOGNE, BURGUNDY, FRANCE 2023	20

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
VÄSEN, MEXICAN LAGER - VA ^{16 oz}	14
BEALES GOLD HELLES, LAGER - VA ^{12 oz}	12
GOOD TIME, NA PILSNER - NY ^{12 oz}	11
GRUVI, NA JUICY IPA - CO ^{12 oz}	11

ilili Muse 19

APHRODITE'S ORCHARD

EFFERVESCENT / LUSH / FLORAL

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

ZAYTOUN & HONEY

SOPHISTICATED / ELEGANT / CAPTIVATING

bourbon, amaretto, olive oil, honey cordial, egg whiteflambé

STRAWBERRY CREAM G&T

FRUITY / PLAYFUL / REFRESHING

gin, strawberry cream cordial, mediterranean tonic

JASMINE WHITE NEGRONI

DELICATE / REFINED / GILDED

jasmine infused gin, salers aperitif, dolin blanc

CARAJILLO BLANCO

SEXY / SILKY / BUTTERY

coffee brown butterd tequila, licor 43, orange bitters

BADINJAN

CREAMY / SMOKEY / LITTLE NUTTY & BOLD

mezcal, tequila blanco, lillet blanc, eggplant velouté

VINTAGE

VELVETY / TOASTY / UMAMI-LACED

bourbon, tahini, old fashioned bitters, black sesame 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

THYME AFTER TIME

BREEZY / BITTERSWEET / BRIGHT

vodka, aperol, thyme grapefruit cordial

Demodé 72

SPICED & SMOLDERING / RICH / OPULENT

PRESENTED IN A SMOKED BOURBON DECANTER

(SERVES UP TO 4 DRINKS)

Bourbon, Cardamom, Old Fashioned Bitters

Zero Proof 11



BOTTLED MOCKTAIL

KARKADIH: *hibiscus & rosehips cordial, rose water, lime juice*

GRAPEFRUIT THYME SODA: *thyme grapefruit cordial, fever tree soda water*

LEVANTINE LEMONADE: *fesh lemon juice, mint, Lebanese simple syrup*

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
steak tartare, burghul, onion, mint

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 🌱 16
nigella 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* 18
sautéed lamb sausage, lemon, pine nuts

DUCK SHAWARMA 25
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

BLUE FIN TUNA NAYE* 🌱 25
pomegranate broth, citrus, smoked jalapeno

HEIRLOOM TOMATOES 🌱 23
pomegranate molasses, olive oil ice cream

BONE MARROW* 🌱 20
steak tartar, pomegranate seeds, pickles

OCTOPUS 🌱 29
mouhamara coulis, Aleppo pommes paille, fresh herbs

KING PRAWNS 🌱 29
ezme, harissa, lemon, fresh herbs

SMOKED BEETS 🌱 19
whipped labne & burrata, pomegranate, zaatar

To Indulge

KOUSA MAHSHI 🌿🌿	25
<i>eggplant, stuffed Summer squash, squash blossom, tomatoes, pickled shishito</i>	
DAY BOAT SCALLOPS	42
<i>parsnip, tahini labneh, seasonal fruit mostarda</i>	
HALIBUT 🌿	40
<i>za'atar and lemon, cousa squash, kishk, mint oil</i>	
LAMB RACK* 🌿	52
<i>carob jus, roasted turnips</i>	
LAMB STUFFED GRAPE LEAVES 🌿	34
VEGAN OPTION AVAILABLE UPON REQUEST	
<i>lamb confit, rice, mint yogurt</i>	

To Share

HEARTH BAKED LOUP DE MER 🌿	75
<i>farmed seasonal mixed green, tarator sauce</i>	
WHOLE FREE RANGE CHICKEN 🌿	65
<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>	
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* 🌿 +15 PP

24oz bone in aged ribeye, café de Beirut butter, batata harra, charred shishitos

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>	
SUMMER TRUFFLES - 10g per serving	40
<i>aka French black truffles, earthy, musky, and oaky aromas with impressive umami qualities</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!

