



## MEZZA CLASSICS

**HUMMUS** 8  
*chickpea purée with tahini, lemon & olive oil*  
PINENUTS +5 | JALAPEÑO +3 | SHRIMP +10 |  
LAMB CONFIT +6 | BASTERMA +5 | WILD MUSHROOMS +5

**BABA GHANNOUJ** 9  
*fire roasted eggplant with tahini & olive oil*

**MOUHAMARA** 9  
*Walnuts, peppers, pomegranate molasses*

**ZAATAR & LABNE** 15  
*homemade zaatar cracker, labneh*

**TABBOULEH** 18  
*parsley, tomato, onion mixed, bulgur in a lemon vinaigrette*

**FALAFEL** 14  
*fried chickpea & fava bean croquettes  
lemon tahini*

**KIBBEH NAYYE BEIRUTIEH\*** 22  
*steak tartare, burghul, onion, mint*

**BEEF FRIED KIBBEH** 18  
*spiced ground beef, pine nut dumplings  
fried in a beef, bulgur shell, mint yogurt*

**KEBAB KERAZ** 19  
*lamb & beef meatballs, cherry sauce  
kataifi, micro chives*

**MEKANEK** 18  
*sautéed lamb sausage, lemon, pine nuts*

**MIXED OLIVES** 7  
*marinated black and green Lebanese olives*

**CRUDITES** 12  
*seasonal variety, maldon salt,  
Lebanese Olive Oil*

## MODERN MEZZA

**OCTOPUS** 30  
*confit potato, Lebanese chimichurri,  
lemon zest*

**MANTI** 25  
*spiced lamb dumpling, Beirut adobo  
labneh, mint*

## LES SANDOS

**DUCK SHAWARMA** 28  
*confit duck, fig toum, pomegranate  
bibb lettuce, pita pillows*

**FALAFEL BURGER** 20  
*tomato, mint, pickled turnip, tahini*

**WAGYU BURGER** 25  
*smoked Lebanese cheese,  
bibb lettuce, chili remoulade, pickled turnips*

**FRIED CHICKEN** 23  
*Aleppo honey, malfoof, maple tahini Dijon*

## LES KEBAB

**SHRIMP** 28  
*king prawns, ezme, frisée*

**SWORD FISH** 28  
*toum, piperade, seasonal grilled vegetables*

**CHICKEN** 25  
*toum, seasonal grilled vegetables*

**FILET MIGNON** 25  
*toum, seasonal grilled vegetables*

**WAGYU BEEF** 32  
*toum, seasonal grilled vegetables*

## EXECUTIVE LUNCH

**\$35 PER PERSON**

### MEZZA

*select one*

**HUMMUS**  
**BABA GHANNOUJ**  
**MOUHAMARA**

### ENTRÉE

*select one*

**FALAFEL BURGER**  
**WAGYU BURGER**  
**FRIED CHICKEN SANDO**  
**NICOISE SALAD**  
**CHICKEN KEBAB**  
**SHRIMP KEBAB (+7)**  
**SWORDFISH KEBAB (+7)**  
**FILET MIGNON KEBAB (+7)**

### DESSERT

**BAKLAVA PISTACHIO & CASHEW**

## LE JARDIN / LES SALADES

**CHICKEN+10 | BEEF +18 | WAGYU +25 | PRAWNS +22 |  
SWORD FISH +20 | TUNA+22**

**FATTOUSH** 18  
*Lebanese garden salad, toasted pita, sumac  
lemon vinaigrette*

**NICOISE** 27  
*Zaatar tuna, egg, tomato, olives, green beans,  
smoked potato, capers, sumac pearl onions,  
lemon Dijon vinaigrette*

**FALL ENDIVE** 26  
*labneh, roasted pears, candy walnuts, arugula,  
micro thyme, citrus dressing*

**ILILI GARDEN** 22  
*mixed lettuce, tomato, cucumber, thyme, radish,  
herb lemon vinaigrette*

## LES MAINS

**MIXED GRILL** 41  
*chicken shish taouk, beef kebab, kafta,  
lamb chops, toum duo, harissa.*

**BLACK BASS** 36  
*caramelized onion rice, pine nuts*

**PUMPKIN KIBBEH TARTE** 32  
*maple mint yogurt*

**1/2 CHICKEN** 38  
*greens picked chanterelles*

## CAN'T LIVE WITHOUT THEM

**MUSHROOMS** 16  
*piopino & hen of the woods, shallot  
parsley, Aleppo*

**DANDELION** 15  
*caramelized onions, lemon*

**ILILI BATATA** 15  
*smoked fingerlings, cilantro toum*

**BRUSSELS** 18  
*grapes, fig jam, walnuts, mint yogurt*

**LEBANESE RICE** 11  
*Lebanese rice, toasted vermicelli, mixed nuts*

## SWEETS OF THE SEASON

**MOUHALABIEH** 14  
*Lebanese panna cotta, pistachio, candied orange*

**CRÈME BRULEE** 14  
*coconut crème, charred pineapple, pink pepper*

**ILILI CANDY BAR** 15  
*chocolate ganache, coffee ganache, pistachio,  
chocolate ice cream*

**MIXED BAKLAVA** 12  
*cashew and pistachio baklava*