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

COURTNEY LORENTZ
General Manager
EFRAIN VARILLAS
Chef de Cuisine
OUR MEZZA

The Dips

HUMMUS 🌶️ 15
chickpea purée with tahini, lemon, olive oil
PINE NUTS +5  |  JALAPEÑO +3  |  LAMB +6  |  SHRIMP +10  |  BASTERMA +5

BABA GHANNOUJ 🍅 15
fire roasted eggplant blended with tahini, olive oil

LABNE 🌶️ 14
tangy strained yogurt with zaatar, fresh mint, olive oil

MOUHAMARA 🌶️ 15
toasted walnuts mixed with roasted peppers and pomegranate molasses

Vegetables, Grains & Cheese

TABBOULEH 🌶️ 18
finely chopped parsley, tomato, onion, mixed with bulgur in a lemon vinaigrette

FATTOUH 🌶️ 18
Lebanese garden salad of fresh herbs with tomato, cucumber, radish, crispy pita, in a sumac citrus vinaigrette

WARM EGGPLANT 🌶️ 16
eggplant chips tossed in tomato and tamarind molasses

FALAFEL 🌶️ 14
chickpea and fava bean croquettes with a side of tahini sauce

PUMPKIN KIBBEH 🌶️ 17
spiced pumpkin and bulgur kibbeh shell filled with baby spinach, walnuts, and golden raisins served with a side of mint yogurt

RKAYKAT BIL JIBNEH 🌶️ 17
ili cheese blend rolled in a crispy pastry dough

CHANKLEESH 🌶️ 16
zaatar dusted feta cheese mixed with finely chopped onion and cherry tomato

HINDBEH 🌶️ 14
dandelion greens seared with caramelized onions, pine nuts

WARAK ENAB BIL ZEIT 🌶️ 14
hand-rolled grape leaves stuffed with traditional rice, tomato, and parsley

MOUSSAKA 🌶️ 14
ragout of roasted eggplant, tomato, garlic, and old-world spices

ARNABEET MEKLE 🌶️ 16
golden cauliflower atop tahini-labne, red chilies

Meat & Fish

BEEF FRIED KIBBEH 18
spiced ground beef and pine nut dumplings fried in a beef and bulgur shell served with a side of mint yogurt

GRILLED OCTOPUS 🌶️ 26
marble potato, heirloom cherry tomato, black garlic toum, salsa verde

BLACK IRON SHRIMP 🌶️ 18
cast iron seared shrimp with jalapeño, garlic and micro-cilantro

MEKANEK 🌶️ 18
sautéed lamb sausages with pine nuts in a lemon sauce

KEBAB KEREZ 🌶️ 19
lamb and beef meatballs cooked in a sweet & sour cherry sauce and topped with kataifi and scallions

CHICKEN LIVERS 🌶️ 17
pan-roasted organic chicken livers in pomegranate molasses, lemon, and sumac

TUNA TARTARE 🌶️ 24
yellowfin tuna with crushed avocado, mint yogurt, Aleppho oil

DUCK EGG 🌶️ 20
truffle oil, sumac, kashkaval

Gluten Free  Vegetarian  Vegan
Signature Dishes for Two

**KIBBEH NAYYEH**  
Traditional Lebanese steak tartare with bulgur, onion, mint  
22

**DUCK SHAWARMA**  
caramelized duck and chicken with fig toum, lettuce, scallions, and pomegranate seeds  
22

**LAMB SHAWARMA**  
Roasted lamb and beef with oven baked tomatoes, sumac parsley, onion served with a side of tahini sauce  
22

**PHOENICIAN FRIES**  
Hand-cut fries tossed in sumac parsley, and served with Aleppo toum  
14

**BRUSSELS SPROUTS**  
Brussels sprouts tossed with grapes, walnuts, fig jam and mint yogurt  
18

**ATAYEF VEAL BACON**  
Lebanese pancakes with house cured veal bacon, pickles, hot peppers  
21

**KIBBEH BIL LABAN**  
Lebanese beef dumplings in a yogurt sauce with kouzbara, Aleppo pepper, dried mint  
24

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**MIXED GRILL**  
Chicken shish taouk, beef kebab, lamb Kafta, lamb chops, seasonal grilled vegetables, and a side of toum trio  
82

**HEARTH BAKED LOUP DE MER**  
Whole Mediterranean branzino roasted in our hearth oven, served with seasonal grilled vegetables & a side of tarator sauce  
85

**WHOLE ROASTED CHICKEN**  
48-hour marinated whole chicken roasted in our hearth oven, served with seasonal vegetables, house pickled kabis and a side of sumac toum  
70

**TRADITIONAL LAMB SHANK**  
lamb shank with Lebanese spices and herbs, served with dirty rice, mixed nuts, gravy, and a side of cucumber yogurt  
78

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**SCALLOPS**  
moujaddara puree, braised leeks, crispy shallots  
40

**BLACK COD SIYADIEH**  
onion rice, cumin fume, crispy onions, tahini tajen  
34

**CHICKEN TAOUK DUO**  
grilled chicken breast and thigh, seasonal grilled vegetables, and a side of sumac toum  
27

**SALMON A LA PLANCHA**  
delicata squash, carrot puree, eggplant caponata  
35

**LAMB CHOPS**  
Seared, served with zaatar salsa verde, herb roasted tomatoes  
58

**WARAK ENAB COCOTTE**  
Rice stuffed grape leaves, lamb confit, served with a side of mint yogurt  
34

*Can be made vegan*