



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



LEIGH ANN HEIDELBERG
General Manager

AUSTIN TORSIELLO
Chef de Cuisine

Classic Mezza

HUMMUS

chickpea purée, tahini, lemon, olive oil

PINENUTS +5 | JALAPEÑO +3 | LAMB CONFIT +6 | CRAB FALAFEL +8
BASTERMA +5 | WILD MUSHROOMS +5

BABA GHANNOUJ

eggplant, tahini, olive oil, pomegranate seeds

LABNE

strained yogurt, olive oil, fresh mint, zaatar

MOUHAMARA

walnuts, sundried peppers, pomegranate molasses

KIBBEH NAYE BEIRUTIEH*

steak tartare, burghul, onion, mint

FATTOUSH

Lebanese garden salad, toasted pita, sumac
lemon vinaigrette

TABBOULEH

parsley, mint, tomato, burghul

CHANKLEESH

feta cheese, onion, tomato, zaatar

MOUSSAKA

ragout of roasted eggplant, tomato, garlic, old world spices

RAHEB

eggplant, garlic toum, tomato, parsley, lemon

WARAK ENAB BIL ZEIT

grape leaves, rice, tomato oil, parsley oil

ARNABEET MEKLE

cauliflower, tahini labne, chili, mint

MEKANEK

sautéed lamb sausage, lemon, pine nuts

FALAFEL

fried chickpea & fava beans croquettes

KEBAB KEREZ

lamb & beef meatballs, cherry sauce, kataifi, micro chives

BEEF FRIED KIBBEH

spiced beef, pine nuts, onion, yogurt

SWORDFISH KIBBEH

citrus spiced Atlantic swordfish with saffron, pine nut,
sweet pepper, mermaid tahini

Modern Mezza

TREASURES OF THE SEA

PRAWNS 28

ezme, harissa, lemon, fresh herbs

SNAPPER CRUDO* 26

fisherman's spice cured snapper, chili, coastal herbs

TUNA CRUDO* 28

citrus caviar, Seville orange, Serrano

OCTOPUS 30

black baba ghanouj, preserved lemon, chili, croquettes

KING CRAB 45

lemon harissa butter, cilantro

FEAST FROM THE GRILL

WAGYU SKEWERS 28

Australian wagyu, bosfair kosho, scallion

TRUFFLE +30 CAVIAR +25 UNI +20

DUCK SHAWARMA 28

confit duck, fig toum, pomegranate, bib lettuce,
pita pillows

INSPIRED BY TRADITION

CASHEW LABNE 15

vegan labne, olive oil, mint, zaatar

MANTI 25

spiced lamb dumpling, chili paste, labne, mint

HARVEST OF THE EARTH

BEET SHAWARMA 24

spiced shaved beetroot, cashew labne, parsley, olive,
crispy shallots in pita pillows

BRUSSELS SPROUTS 18

hung yogurt, fig jam, walnuts, grapes

BATATA HARRA 15

potato pavée, harissa, sea salt

CARROTS 18

labne, chili, pistachio dhukka

To Indulge

DUCK	52
<i>smoked magret, bharat escabeche, carrot, cherry gastric. almond</i>	
SALMON*	42
<i>slow poached, squash and yogurt curry, roasted squash, pickled turnip</i>	
SNAPPER*	85
<i>crispy whole snapper samke harra style, blistered tomato, cilantro</i>	
LAMB RACK*	52
<i>lamb fat potato pavé, brown butter pomegranate emulsion, mint</i>	
PUMPKIN KIBBEH TART	32
<i>roasted pumpkin, burghul, spinach, pine nuts, spicy maple yogurt</i>	
CALAMARI MAHSHI	42
<i>smoked tomato butter, white bean, dirty rice stuffed hoods with olive, while thyme, sumac</i>	

To Share

PORTER HOUSE	MP
<i>Lebanese spiced bordelaise, cognac cream sauce</i>	
LAMB SHANK	78
<i>Lebanese dirty rice, old world jus, roasted veg</i>	
BRANZINO	MP
<i>4lbs, zaatar meunniere, fresh herb, lemon</i>	
MIXED GRILL*	82
<i>chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa</i>	
WHOLE ORGANIC CHICKEN	76
<i>,pickled chanterelle, greens, fried shallot</i>	

SAHTEIN!