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 HDouce
General Manager

SATINDER VIJ
Executive Chef
Wine by the Glass
PLEASE ASK YOUR SERVER FOR A FULL WINE LIST

CHAMPAGNE & SPARKLING WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>CA DEL DOGE PROSECCO VENETO, ITALY, NV</td>
<td>17</td>
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<tr>
<td>STIFT KLOSTER NEUBURG, GRUNER VELTLINER SEKT, NIEDEROSTERREICH, AUSTRIA, NV</td>
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<tr>
<td>MERSEL, ‘LEB NAT PINK’ ROSE, BOUSIT, LEBANON, 2021</td>
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<tr>
<td>HENRIOT, BRUT SOUVERAIN, CHAMPAGNE, FRANCE, NV</td>
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<td>WHITE</td>
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<td>CHATEAU KSARA ‘BLANC DE BLANCS’ BEKAA VALLEY, LEBANON 2021</td>
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<td>PRESQUI’LE CHARDONNAY SANTA BARBARA, 2020</td>
<td>19</td>
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<tr>
<td>PERLIÑAS ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2021</td>
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<tr>
<td>PAUMANOK CHENIN BLANC, NORTHFORK OF LONG ISLAND, NY, 2021</td>
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<td>ROSE</td>
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<tr>
<td>CHATEAU DE L’ESCARELLE ‘RUMEURS’, MEDITERANNEE, COTES DE PROVENCE, FRANCE, 2022</td>
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<tr>
<td>MASSAYA, CINSAULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021</td>
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<td>RED</td>
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<td>RESERVE AMMIQ CUVEE, CABERNET SAUVIGNON, CINSAULT, CARIGNAN, WEST BEKAA, LEBANON, 2021</td>
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<td>COEUR DE TERRE, PINOT NOIR, WILLAMETTE VALLEY, OREGON, USA, 2021</td>
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<td>DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, USA 2020</td>
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<td>BORGOGNO, BARBERA, BARBERA D’ALBA, PIEDMONT, ITALY 2021</td>
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<td>CORAVIN</td>
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<td>CHATEAU BELLE-VUE, LE CHATEAU, SYRAH AND CABERNET FRANC, BHAMDOUN, MOUNT LEBANON, 2013</td>
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<tr>
<td>MASSAYA, GOLD RESERVE, CABERNET SAUVIGNON, MOURVEDRE, SYRAH, BEKAA VALLEY, 2011</td>
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Lebanese Arak

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>DOM. DE TOURELLES BRUN 5 YEAR RESERVE</td>
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<td>DOM. DE TOURELLES</td>
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<td>CHATEAU KSARA KSARAK</td>
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<td>MASSAYA</td>
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<td>CHATEAU MUSAR L’ARAK DE MUSAR</td>
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Beer 12

BOTTLE

<table>
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<tr>
<th>Name</th>
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<tbody>
<tr>
<td>ALMAZA, PILSNER - LEBANON</td>
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<tr>
<td>TAYBEH, WITBIER - PALESTINE</td>
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<tr>
<td>PORT CITY, METRO RED - VIRGINIA</td>
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<tr>
<td>ALEWORKS SUPERB, INDIAN PALE ALE - VIRGINIA</td>
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<td>EVOLUTION EXILE, RED ALE - MARYLAND</td>
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<td>CAN</td>
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<tr>
<td>BEALES GOLD HELLES, LAGER - VIRGINIA</td>
<td></td>
</tr>
<tr>
<td>BACK HOME BEER, SUMAC GOSE - NEW YORK</td>
<td></td>
</tr>
</tbody>
</table>

LEBANESE AFFILIATED WINERIES / DISTILLERIES / BREWERIES
**Zero Proof**

**BOTTLED MOCKTAIL 10**

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

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

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

**NON-ALCOHOLIC BEER 11**

**GRUVI, JUICY IPA - COLORADO**

**GRUVI, GOLDEN - COLORADO**

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**ilili Muse 19**

**ARABICA NEGRONI** CLASSIC | BITTER | ELEGANT
gin, sweet vermouth, campari, arabic coffee

**FALL INTO WINTER** REFINED | TROPICAL | SMOKY
mezcal, maraschino liqueur, roasted pineapple juice, zaatar cordial

**ESPRESSO BLISS** SILKY | TOFFEED | LUSCIOUS
vodka, amaro nardini, creme de moka, vanilla extract, espresso

**JAZAR** SPICED | SMOOTH | CITRUSY
bourbon, fall spiced carrot juice, lemon juice

**A LITTLE PICK’LE’ ME UP** TANGY | BRIGHT | SALTY
jun gin, pickled shishito pepper & onion brine, arak rinse

**ARAK SOUR** FUN | FLORAL | LIQUORISH
arak, Lebanese simple syrup, orgeat & framboise foam

**THYME AFTER TIME** BRIGHT | JUICY | SUMMARY
vodka, aperol, thyme grapefruit cordial

**THE CURE** OAKY | JUICY | SPICED
blended scotch, pomegranate molasses, ginger honey reduction, lemon juice

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**Démolé 72**

**PRESENTED IN A SMOKED BOURBON DECANTER** (SERVES UP TO 4 DRINKS)
bourbon, cardamom, old fashioned bitters
Hot Mezza

FALAFEL  Thumbnail
fried chickpea & fava beans croquettes  14

BRUSSELS SPROUTS  Thumbnail
grapes, fig jam, walnuts, mint yogurt  18

GRILLED AKKAWI  Thumbnail
nigella seed honey, blistered cherries  16

AMBERED CARROTS  Thumbnail
sumac vinaigrette, pistachio dukkah, sea salt  16

HINDBEH  Thumbnail
dandelion greens, pine nuts, caramelized onion  14

BATATA HARRA
cilantro toum, Aleppo pepper  14

ARNABEET MEKLE
cauliflower, tahini labne, chili, mint  16

MEKANEK
sautéed lamb sausage, lemon, pine nuts  18

DUCK SHAWARMA
pita pillows, fig toum, pomegranate seeds, micro chives  25

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

BEEF FRIED KIBBEH
spiced beef, pine nuts, onion, yogurt  18

RIZ
Lebanese rice, toasted vermicelli, mixed nuts  11
To Indulge

**SAMKEH HARRA**
seared striped bass, confit tomatoes, Aleppo tahini, marconas

**LAMB RACK**
carob jus, roasted turnips

**LAMB STUFFED GRAPE LEAVES**
VEGAN OPTION AVAILABLE UPON REQUEST
lamb confit, rice, mint yogurt

**DAY BOAT SCALLOPS**
parsnip, tahini labneh, seasonal fruit mostarda

To Share

**HEARTH BAKED LOUP DE MER**
farmed seasonal mixed green, tarator sauce

**WHOLE FREE RANGE CHICKEN**
house pickled kabis, toum

**MIXED GRILL**
chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa

**LAMB SHANK**
Lebanese dirty rice, old world jus

Signature Mezza

**HIRAMASA CRUDO**
zaatar yuzu ponzu, pickled grapes, chili

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

**'MOGRABIEH' SUMMER SQUASH**
Lebanese couscous, squash puree, preserved lemon

**OCTOPUS**
mouhamara coulis, Aleppo pommes paille, fresh herbs

**KING PRAWNS**
ezme, harissa, lemon, fresh herbs

**SMOKED BEETS**
whipped labne & burrata, pomegranate, zaatar

REV. 10/02/2023
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.