



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 🌱🌱 15

chickpea purée, tahini, lemon, olive oil

PINENUTS +5 | JALAPEÑO +3 | LAMB CONFIT +6 | BASTERMA +5

WILD MUSHROOMS +5

BABA GHANNOUJ 🌱🌱 15

eggplant, tahini, olive oil, pomegranate seeds

MOUHAMARA 🌱 15

walnuts, sundried peppers, pomegranate molasses

FATTOUSH 🌱 18

Lebanese garden salad, toasted pita,
Sumac lemon vinaigrette

TABBOULEH 🌱 18

parsley, mint, tomato, burghul

FALAFEL 🌱🌱 14

fried chickpea & fava beans croquettes, sesame seeds

MOUSSAKA 🌱🌱 19

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

WARAK ENAB BIL ZEIT 🌱🌱 14

grape leaves, rice, tomato oil, parsley oil

LABNE 🌱🌱 14

strained yogurt, olive oil, fresh mint, zaatar

CHANKLEESH 🌱🌱 16

feta cheese, onion, tomato, zaatar

ARNABEET MEKLE 🌱🌱 16

cauliflower, tahini labne, chili, mint

MEKANEK 18

sautéed lamb sausage, lemon, pine nuts

KIBBEH NAYE BEIRUTIEH* 22

steak tartare, burghul, jalapeno, onion, mint

KEBAB KEREZ 19

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

BEEF FRIED KIBBEH 18

spiced beef, pine nuts, onion, yogurt

SWORDFISH KIBBEH 22

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

HAMACHI CRUDO* 30

fisherman's spice cured Hamachi, chili, costal herbs

TUNA CRUDO* 28

pomegranate aguachile, ninja raddish, smoked jalapenos

OCTOPUS 30

potato confit, capers, Lebanese chimichurri

KING CRAB 120

lemon harissa butter, cilantro

FEAST FROM THE GRILL

WAGYU SKEWERS 28

Australian wagyu, bosfair kosho, scallion

DUCK SHAWARMA 28

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

INSPIRED BY TRADITION

CASHEW LABNE 🌱🌱 15

vegan labne, olive oil, mint, zaatar

MANTI 25

spiced lamb dumpling, Beirut adobo, labne, mint

HARVEST OF THE EARTH

BEET SHAWARMA 🌱🌱 24

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

BRUSSELS SPROUTS 🌱🌱 18

yogurt, fig jam, walnuts, grapes

BATATA HARRA 🌱 15

potato pavée, harra spice, cilantro toum

CARROTS 🌱🌱 18

labne, sumac honey, pistachio dhukka

To Indulge

PUMPKIN KIBBEH TART <i>roasted pumpkin, burghul, spinach, pine nuts, spicy maple yogurt</i>	32
DUCK <i>smoked magret, bharat escabeche, carrot, cherry gastric, almond</i>	52
BLACK BASS* <i>Pan roasted, sumac velouté sauteed dandelion greens, Leeks, olives, crispy hen of the woods</i>	42
SNAPPER* <i>crispy whole snapper samke harra style, blistered tomato, cilantro</i>	85
LAMB RACK* <i>lamb fat confit potato, brown butter pomegranate emulsion, mint, lamb jus</i>	52

To Share

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

SAHTEIN!