



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



EFRAIN VARILLAS
Chef de Cuisine

GREGORY HERMANCÉ
General Manager

Lebanese Arak

CHATEAU KSARA	15
KSARAK	
DOMAINE DES TOURELLES	20 / 24
BRUN 5 YEAR RESERVE / 10 YEAR SPECIAL RESERVE	
DOMAINE WARDY	15
MASSAYA	18
IXSIR	18
CHÂTEAU MUSAR	23
L'ARAK DE MUSAR	
GANTOUS & ABOU RAAD	14

Beer

BOTTLE

ALMAZA PILSNER <i>Lebanon</i> 🇱🇧	14
DUVEL <i>Belgium</i> 11.2oz	18
CAN	
THREES 'VLIET' PILSNER <i>Brooklyn, New York</i>	16
TALEA 'SUN UP' HAZY IPA	14
<i>Brooklyn, New York</i>	
KCBC 'VENOMOUS VILLAINS' WEST COAST IPA	18
<i>Brooklyn, New York</i> 16oz	
BACK HOME BEER <i>Sumac Gose, New York</i>	14
GREENPORT HARBOR BREWING 'HARBOR ALE'	12
<i>Greenport, NY</i> 12oz	

Summer Cocktails

ARAK	
THE LAST DANCE	23
ANISE HERBAL REFRESHING BRIGHT	
Orange-Infused Arak, Green Chartreuse, Maraschino, Lemon	
YALLA NIGHTCAP	21
BOLD ANISE-KISSED LUSH	
Arak, Tequila Reposado, Licor 43, Tempus Fugit Mokka, Espresso, Cacao Dust	
VODKA	
ARTISTE MARTINI	21
BRIGHT FLORAL PLAYFUL	
Vodka, Passionfruit Liqueur, Velvet Falernum, Maraschino, Lemon, Vanilla-Orange Blossom Cordial	
TRIPOLI MIST	21
FRAGRANT LIVELY EFFERVESCENT	
Jasmine-Infused Vodka, Italicus, Genepi, Lebanese Cordial, Clarified lemon, Mediterranean Tonic.	
GIN	
BEY BASIL	21
HERBAL CRISP CITRUSY	
Ginbey Gin, Basil Cordial, Lemongrass, Lime, Saffron Tincture	
THREE LEAF NEGRONI	22
SAVORY BOTANICAL LINEAR	
Fig Leaf-Infused Four Pillars Olive Leaf Gin, Method Dry Vermouth, Luxardo Bitter Bianco, Grape leaf	
AGAVE	
SUMAC MARGARITA	21
HERBACEOUS CRUSHABLE TANGY	
Chile-Infused Tequila, Lime, Pomegranate, Cilantro & Mint Cordial	
MANGO & SODA	21
CRISP REFRESHING TROPICAL	
Mezcal, Cocchi Americano, Clarified Mango Water, Aleppo & Salt Air	
BOURBON	
OPEN SESAME	22
NUTTY ELEGANT ELEVATED	
Coconut Fat -Washed Bourbon, White Port, Toasted Sesame Honey	
BEIRUT TO MANHATTAN	22
COMPLEX ELEGANT AROMATIC	
Bourbon, Rye & Sons Straight Rye, Tahini-Infused Cardamaro, Apricot, Orange Blossom, Arak Mist	
RUM	
PHOENICIAN PEARL	23
CLEAN TROPICAL UNEXPECTED	
Rum Blend, Velvet Falernum, Pistachio Orgeat, Lime, Labneh, Bogart's Bitters	

Wines by the Glass

SPARKLING

LALLIER, REFLEXION, BRUT SERIE R.021 2021 28
Champagne, France

MONGARDA PROSECCO SUPERIORE 2025 20
Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT BLANC DE BLANC NV France 18

RENÉ BRIAND BRUT ROSÉ NV France 18

WHITE

GRANBAZAN ALBARINO 2024 Galicia, Spain 20

CHATEAU KSARA BLANC DE BLANCS 18
SAUVIGNON BLEND 2024
Bekaa Valley, Lebanon

PAUMANOK CHENIN BLANC 2025 19
North Fork, New York, USA

NIKOLAIHOF 'HEFEABZUG' GRUNER VELTLINER '23 21
Wachau, Austria

HARPER'S REST CHARDONNAY 2023 28
Russian River Valley, Sonoma, California, USA

ROSÉ & ORANGE

MASSAYA ROSÉ 2024 18
Bekaa Valley, Lebanon

DOMAINE DES TOURELLES 'SKIN' MERWEH 2023 21
Bcharre, North Lebanon

RED

MERSEL 'LEBNANI AHMAR' CINSAULT 2023 19
Bekaa Valley, Lebanon SERVED CHILLED

MERSEL 'ELEVATE' PINOT NOIR 2022 27
Bekaa Valley, Lebanon

CHÂTEAU KEFRAYA 'LES COTEAUX' 19
SYRAH-CABERNET BLEND 2019 Bekaa Valley, Lebanon

DOMAINE DU PAS DE L'ESCALETTE 19
GRENACHE BLEND 2024 Languedoc, France

CHÂTEAU MUSAR 'HOCHAR' 24
CINSAULT BLEND 2021 Bekaa Valley, Lebanon

CHÂTEAU BIAC 'FELIX DE BIAC' 23
MERLOT BLEND 2019 Cadillac Cotes de Bordeaux, France

Spirit Free

SOFT COCKTAILS

SUNSTONE CLEAN | VIBRANT | NA APERITIVO 15
Opius NA, Apricot Cordial, Passionfruit, Lemon, Soda

ST. IVES PALOMA SEASIDE-INSPIRED | ELEGANT | BRIGHT 15
Pentire Seaward, Mandarin Cordial, Lemon, Grapefruit Soda

NEGRONI BIL FRAISE CRISP | BITTERSWEET | TANGY 16
Pentire Adrift, Aperitivo, Roots Divino NA Vermouth, Strawberry-Sumac Cordial

ILILI LEMONADE CLEAN | LIGHT | MINTY 12
Cucumber, Ginger, Mint

NON-ALCOHOLIC BEERS

ATHLETIC 'RUN WILD' NA IPA Connecticut, USA 12

ATHLETIC LITE NA PILSNER Connecticut, USA 12

NON-ALCOHOLIC WINES

WEINGUT BRUT SPARKLING RIESLING Mosel, Germany 15

NON #1 SALTED RASPBERRY, Victoria, Australia 15

OUR MEZZA

The Dips

HUMMUS 🌱 ⬮	15
<i>chickpea purée with tahini, lemon, olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB +6 SHRIMP +10 BASTERMA +5	
BABA GHANNOUJ 🌱 ⬮	16
<i>fire roasted eggplant blended with tahini, olive oil</i>	
LABNEH 🌱 ⬮	15
<i>tangy strained yogurt, zaatar, fresh mint, olive oil</i>	
MOUHAMARA ⬮	15
<i>toasted walnuts mixed, roasted peppers, pomegranate molasses</i>	

Land & Sea

BEEF FRIED KIBBEH	19
<i>spiced beef, pine nuts, bulgur, side of mint yogurt</i>	
OCTOPUS 🌱	29
<i>green harra sauce, heirloom tomato, salsa verde, toasted almonds</i>	
KING PRAWNS 🌱	28
<i>ezme, harissa butter, herb salad, lemon</i>	
MEKANEK	18
<i>sautéed lamb sausages, lemon, pine nuts</i>	
KEBAB KEREZ	19
<i>lamb and beef meatballs, cherry sauce, kataifi, scallions</i>	
HALIBUT CEVICHE* 🌱	24
<i>frisée cilantro salad, orange, diced cucumber, green apple fennel sorbet</i>	
ATAYEF VEAL BACON	21
<i>house cured & smoked veal, pickled cucumber, fig sauce, sweet & spicy chilies</i>	
TUNA TARTARE*	24
<i>avocado mousse, lemon zest, pita cracker, harissa</i>	
KIBBEH NAYYEH*	24
<i>steak tartare, bulgur, onion, mint</i>	
DUCK SHAWARMA	24
<i>caramelized duck and chicken, fig toum, lettuce, scallions, pomegranate seeds</i>	
LAMB SHAWARMA	24
<i>roasted lamb and beef, baked tomatoes, sumac parsley onion, side of tahini sauce</i>	

Harvest Table

TABBOULEH ⬮	18
<i>parsley, mint, tomato, onion, bulgur, lemon vinaigrette</i>	
FATTOUSH ⬮	18
<i>Lebanese garden salad, tomato, cucumber, radish, crispy pita, sumac citrus vinaigrette</i>	
HEIRLOOM TOMATO SALAD	22
<i>watermelon, cucumber, feta cheese, mint, extra virgin olive oil, dehydrated black olives, maldon salt</i>	
GRILLED ARTICHOKES ⬮	18
<i>parsley, bright lemon garlic sauce</i>	
WARM EGGPLANT 🌱 ⬮	16
<i>eggplant chips tossed in tomato and tamarind molasses</i>	
FALAFEL 🌱 ⬮	14
<i>chickpea and fava bean croquettes, tahini</i>	
RKAYKAT BIL JIBNEH	16
<i>ilili cheese blend rolled in ⬮ crispy pastry dough</i>	
LEBANESE RIZ ⬮	11
<i>cinnamon-scented rice with toasted vermicelli and mixed nuts</i>	
CHANKLEESH 🌱 ⬮	17
<i>feta cheese, onion, cherry tomato, zaatar</i>	
WARAK ENAB BIL ZEIT 🌱 ⬮	16
<i>grape leaves, rice, tomato, and parsley</i>	
MOUSSAKA 🌱 ⬮	16
<i>ragout of roasted eggplant, tomato, garlic, old-world spices</i>	
ARNABEET MEKLEH 🌱 ⬮	16
<i>cauliflower, tahini-labneh, red chilies</i>	
PHOENICIAN FRIES 🌱 ⬮	15
<i>hand-cut fries tossed in sumac parsley, Aleppo toum</i>	
BRUSSELS SPROUTS 🌱 ⬮	19
<i>grapes, walnuts, fig jam, mint yogurt</i>	

🌱 GLUTEN FREE ⬮ VEGETARIAN ⬮ VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Main Dishes

HALIBUT 🌿	42
<i>summer squash, little neck clams, beurre blanc</i>	
MUSHROOM GRAPE LEAVES 🌿 🌱	32
<i>yekhne, heirloom cherry tomatoes, shishito pickles, afilla cress, yogurt foam</i>	
CHICKEN TAOUK DUO 🌿	28
<i>grilled chicken breast and thigh, seasonal grilled vegetables, and a side of sumac toum</i>	
LAMB CHOPS* 🌿	56
<i>baby turnips, rainbow carrots, radish, lamb carob molasses sauce</i>	
SCALLOPS* 🌿	39
<i>sauteed corn, corn puree, asparagus, aleppo pepper, pickled onions, potato kataifi</i>	
CHOUX DE BRUXELLES MAHCHI 🌿	34
<i>stuffed Brussels sprouts with lamb, tomato sauce, yogurt foam, red chili peppers</i>	

Signature Dishes for Two

MIXED GRILL* 🌿	86
<i>chicken shish taouk, beef kebab, kafta, lamb chops, seasonal grilled vegetables, toum trio</i>	
HEARTH BAKED LOUP DE MER 🌿	85
<i>seasonal grilled vegetables, tarator sauce</i>	
WHOLE ROASTED CHICKEN 🌿	70
<i>seasonal vegetables, house pickled kabis, sumac toum</i>	
TRADITIONAL LAMB SHANK 🌿	80
<i>Lebanese dirty rice, mixed nuts, old world jus, cucumber yogurt</i>	
COTE DE BOEUF* 🌿	185
<i>40 Day dry aged bone-in ribeye, blistered cipollini onions & shishito peppers, thyme butter</i>	
PAELLA DEL MAR	66
<i>spiced Egyptian rice, branzino, king prawns, clams, calamari</i>	

Lebanese Journey

tasting menu served family style 85PP

AHLAN WA SAHLAN *Welcome Snack*
PEA MINT HUMMUS
CITRUS TUNA NAYYE
CHICKEN LIVER MOUSSE & APRICOT CHUTNEY

MEZZA FOR THE TABLE
LEBANESE OLIVES
HUMMUS
BABA GHANNOUJ
MOUHAMARA
FATTOUSH
FALAFEL
FRIED KIBBEH
CARROTS IN LABNEH

SIGNATURE DISH *Choice of One for the Table*
HEARTH BAKED LOUP DE MER
TRADITIONAL LAMB SHANK
MIXED GRILL
CÔTE DE BOEUF (+20PP MIN. 3 GUESTS)

DESSERT
BAKLAVA BITE

🌿 GLUTEN FREE 🌱 VEGETARIAN 🌱 VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OUR STORY

“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 Flatiron District in NYC. 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 NYC'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.

SAHTEIN!