



Dips & Mezza

SOUP DU JOUR <i>a rotating selection of soups</i>	12
HUMMUS   <i>chickpea purée with tahini, lemon and olive oil</i> PINE NUTS +3 JALAPEÑO +2 LAMB +3 SHRIMP +5 BASTERMA +3	8
BABA GHANNOUJ   <i>fire roasted eggplant blended with tahini and olive oil</i>	9
LABNE   <i>strained yogurt with zaatar, fresh mint and olive oil</i>	8
MOUHAMARA  <i>toasted walnuts mixed with roasted peppers and pomegranate molasses</i>	7
TABBOULEH  <i>finely chopped parsley, tomato and onion mixed with bulgur in a lemon vinaigrette</i>	10
KIBBEH NAYYEH <i>traditional Lebanese steak tartare with bulgur, onion, and mint</i>	22
BRUSSELS SPROUTS   <i>crispy brussels sprouts tossed with grapes, walnuts, fig jam and mint yogurt</i>	18
LEBANESE OLIVES   <i>mixed olives, marinated a la maison</i>	7
KABIS   <i>pickled cucumber, shishito, cauliflower, and seasonal vegetables</i>	7
GRILLED OCTOPUS  <i>marble potato, heirloom cherry tomato, black garlic toum, salsa verde</i>	26
TUNA TARTARE  <i>yellowfin tuna, crushed avocado, mint yogurt, and Aleppo oil</i>	24
KIBBEH BIL LABAN <i>Lebanese beef dumplings in a yogurt sauce with kouzbara, Aleppo pepper, dried mint</i>	24
FALAFEL   <i>chickpea and fava bean croquettes with a side of tahini sauce</i>	14
BEEF FRIED KIBBEH <i>spiced ground beef and pine nut dumplings in a beef and bulgur shell served with a side of mint yogurt</i>	18
RKAYKAT BIL JIBNEH  <i>ilili cheese blend rolled in a crispy pastry dough</i>	15
CRISPY CALAMARI <i>polenta crusted calamari served with a caper and dill tarator sauce</i>	18
MEKANEK <i>sautéed lamb sausages with pine nuts in a lemon butter sauce</i>	18
KEBAB KEREZ <i>lamb and beef meatballs cooked in a sweet and sour cherry sauce topped with kataifi and scallions</i>	19

Salads

CHICKEN +10 SALMON +14 SHRIMP+16 CALAMARI +12 FILET MIGNON +18	
TUNA NIÇOISE <i>zaatar crusted yellow fin tuna, soft boiled eggs, baby potato, haricot vert, cherry tomato, olives, cucumber</i>	28
LEBANESE CAESAR <i>romaine lettuce with toasted croutons in an anchovy dressing</i>	18
FATTOUSH  <i>Lebanese garden salad of fresh herbs with tomato, cucumber, radish, and crispy pita in a sumac citrus vinaigrette</i>	18
FALL SALAD   <i>arugula, shitake mushroom, roasted butternut squash, feta cheese, pistachio, shallots, in a balsamic vinaigrette</i>	18

Burgers & Pita Wraps

SERVED WITH CHOICE OF SALAD OR FRIES	
BURGERS SERVED ON HOUSE-MADE BUNS	
THE AMERICAN LEBANESE BURGER <i>ground lamb, Lebanese pickled cucumber, American cheese, veal bacon, pickled onion</i>	25
SALMON BURGER <i>fennel and red onion slaw served with caper tarator sauce</i>	23
FALAFEL BURGER <i>tomato, cucumber, parsley, mint, tahini, pickled beets</i>	20
PITA WRAPS SERVED ON HOUSE-MADE PITA	
DUCK SHAWARMA <i>caramelized duck and chicken with fig toum, lettuce, scallions & pomegranate seeds</i>	24
LAMB SHAWARMA <i>roasted lamb and beef with oven baked tomatoes, sumac parsley onion served with a side of tahini sauce</i>	24
SHISH TAOUK <i>chicken kebab, iceberg lettuce, toum, kabiss</i>	24
KAFTA <i>sumac parsley onion, hummus, roasted tomatoes</i>	22



GLUTEN FREE



VEGETARIAN



VEGAN



Main Plates

SALMON A LA PLANCHA 	35
<i>delicata squash, carrot puree, eggplant caponata</i>	
BRAISED CAULIFLOWER STEAK  	24
<i>chickpea salad and cauliflower purée</i>	
KEBAB SKEWERS	
<i>Lebanese rice, hummus, grilled eggplant, cherry tomato salad</i>	
CHICKEN TAOUK	26
FILET MIGNON	36
SHRIMP	27
MIXED GRILL FOR TWO 	82
<i>chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio</i>	
LAMB CHOPS 	58
<i>seared, served with zaatar salsa verde, herb roasted tomatoes</i>	
SCALLOPS 	40
<i>moujaddara puree, braised leeks, crispy shallots</i>	

Sides

RIZ 	11
<i>jasmine rice, cinnamon, rosemary, olive oil, mixed nuts</i>	
HINDBEH  	15
<i>cilantro, garlic, carmelized onion, pine nuts</i>	
SHOESTRING PHOENICIAN FRIES  	14
<i>house cut, sumac, aleppo toum</i>	

Dessert

MIXED BAKLAVA	12
<i>pistachio & cashew</i>	
ILILI CANDY BAR 	15
<i>caramel fondant with sesame crunch and chocolate ice cream</i>	
MOUHALABIYEH 	14
<i>milk pudding with orange zest, orange blossom syrup and pistachio dust</i>	
SELECTION OF ICE CREAM & SORBETS (3 SCOOPS) 	10
ICE CREAM	
<i>pistachio, Arabian milk, chocolate, hazelnut</i>	
SORBET 	
<i>chocolate arak, pear, fig</i>	

Coffee & Tea

SPECIALTY HOT TEA - PLAIN T	7
<i>ceylon / ceylon decaf / chamomile / earl grey / green tea / mint</i>	
TURKISH COFFEE	7
AFFICIONADO COFFEE	5
<i>regular or decaf</i>	
AFFICIONADO ESPRESSO	5 / 8
<i>single / double</i>	
AFFICIONADO CAPPUCCINO	7
<i>regular or decaf</i>	
WHITE COFFEE <small>CAFFEINE FREE</small>	7
<i>traditional Lebanese comforting cup of warm orange blossom essence</i>	
FRESH MINT TEA	7