



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 HDOUCHE
General Manager

SATINDER VIJ
Executive Chef

Wine by the Glass

PLEASE ASK YOUR SERVER FOR A FULL WINE LIST

CHAMPAGNE & SPARKLING WINE

CA DEL DOGE PROSECCO VENETO, ITALY, NV	17
MERSEL, 'LEB NAT PINK' ROSE, BOUSIT, LEBANON, 2021	18
HENRIOT, BRUT SOUVERAIN, CHAMPAGNE, FRANCE, NV	28
RAVENTÓS I BLANC, BLANC DE BLANCS, CONCA DEL RIU ANOIA, CATALONIA, SPAIN 2021	20

WHITE

CHATEAU KSARA 'BLANC DE BLANCS' BEKAA VALLEY, LEBANON 2021	18
ICONIC 'HEROINE' CHARDONNAY SONOMA COAST, 2022	19
PERLIÑAS ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2021	18
BRUNO GIACOSA, ARNEIS, PIEDMONT, ITALY 2022	21

ROSE

CHATEAU DE L'ESCARELLE 'RUMEURS', MEDITERANNEE, COTES DE PROVENCE, FRANCE, 2023	19
MASSAYA, CINSAUT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021	19

RED

RESERVE AMMIQ CUVÉE, CABERNET SAUVIGNON, CINSAUT, CARIGNAN, WEST BEKAA, LEBANON, 2021	21
DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, USA 2020	28
BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2021	18

CORAVIN

CHATEAU BELLE-VUE, LE CHATEAU, SYRAH AND CABERNET FRANC, BHAMDOUN, MOUNT LEBANON, 2013	44
MASSAYA, GOLD RESERVE, CABERNET SAUVIGNON, MOURVEDRE, SYRAH, BEKAA VALLEY, 2011	36

Lebanese Arak

	GL	1/4 BTL	1/2 BTL	BTL
DOM. DE TOURELLES BRUN 5 YEAR RESERVE	26	72	137	266
DOM. DE TOURELLES	18	50	95	175
CHATEAU KSARA KSARAK	15	43	78	150
MASSAYA	17	45	90	180
CHATEAU MUSAR L'ARAK DE MUSAR	23	60	115	215

Beer

BOTTLE

ALMAZA, PILSNER - LEBANON	12
EVOLUTION EXILE, RED ALE - MD ^{12 oz}	12
TAYBEH, WITBIER - PALESTINE	12

CAN

VÄSEN, WEST COAST IPA - VA ^{16 oz}	14
VÄSEN, ROSE LAGER - VA ^{16 oz}	13
BEALES GOLD HELLES, LAGER - VA ^{12 oz}	12
BACK HOME BEER, SUMAC GOSE - NY ^{12oz}	12

Zero Proof 11

BOTTLED MOCKTAIL

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

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

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

NON-ALCOHOLIC BEER

GRUVI, JUICY IPA - COLORADO

GRUVI, GOLDEN - COLORADO

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 | CITRUSSY

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

Démodé 72

PRESENTED IN A SMOKED BOURBON DECANTER (SERVES UP TO 4 DRINKS)

bourbon, cardamom, old fashioned bitters

Cold Mezza

HUMMUS 🌱 ⬠	14
<i>chickpea purée, tahini, lemon, olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB CONFIT +6 CRAB FALAFEL +8	
BASTERMA +5 WILD MUSHROOMS +5	
BABA GHANNOUJ 🌱 ⬠	15
<i>eggplant, tahini, olive oil, pomegranate seeds</i>	
LABNE 🌱 ⬠	14
<i>strained yogurt, olive oil, fresh mint, zaatar</i>	
MOUHAMARA ⬠	14
<i>walnuts, sundried peppers, pomegranate molasses</i>	
MIXED LEBANESE OLIVES 🌱 ⬠	10
<i>green & black olives, citrus, thyme</i>	
KABIS 🌱 ⬠	10
<i>homemade pickled turnip, cauliflower, Persian cucumber, radish</i>	
KIBBEH NAYE BEIRUTIEH	22
<i>steak tartare, burghul, onion, mint</i>	
FATTOUSH ⬠	19
<i>Lebanese garden salad, toasted pita, sumac lemon vinaigrette</i>	
TABBOULEH ⬠	18
<i>parsley, mint, tomato, burghul</i>	
CHANKLEESH 🌱 ⬠	16
<i>feta cheese, onion, tomato, zaatar</i>	
MOUSSAKA 🌱 ⬠	15
<i>ragout of roasted eggplant, tomato, garlic, old world spices</i>	
WARAK ENAB BIL ZEIT 🌱 ⬠	14
<i>grape leaves, rice, tomato oil, parsley oil</i>	

Hot Mezza

FALAFEL ⬠	14
<i>fried chickpea & fava beans croquettes</i>	
BRUSSELS SPROUTS ⬠	18
<i>grapes, fig jam, walnuts, mint yogurt</i>	
GRILLED AKKAWI 🌱 ⬠	16
<i>nigella seed honey, blistered cherries</i>	
AMBERED CARROTS 🌱 ⬠	18
<i>sumac vinaigrette, pistachio dukkah, sea salt</i>	
HINDBEH 🌱 ⬠	15
<i>dandelion greens, pine nuts, caramelized onion</i>	
BATATA HARRA ⬠	14
<i>cilantro toum, Aleppo pepper</i>	
ARNABEET MEKLE ⬠	16
<i>cauliflower, tahini labne, chili, mint</i>	
MEKANEK 🌱	18
<i>sautéed lamb sausage, lemon, pine nuts</i>	
DUCK SHAWARMA	25
<i>pita pillows, fig toum, pomegranate seeds, micro chives</i>	
KEBAB KEREZ	19
<i>lamb & beef meatballs, cherry sauce, kataifi, micro chives</i>	
BEEF FRIED KIBBEH	18
<i>spiced beef, pine nuts, onion, yogurt</i>	
RIZ ⬠	11
<i>Lebanese rice, toasted vermicelli, mixed nuts</i>	

Signature Mezza

HIRAMASA CRUDO ✦	24
<i>zaatar yuzu ponzu, pickled grapes, chili</i>	
BONE MARROW ✦	18
<i>steak tartar, pomegranate seeds, pickles</i>	
'MOGRABIEH' SMOKED SQUASH ✦	18
<i>Lebanese couscous, squash puree, preserved lemon</i>	
OCTOPUS	29
<i>mouhamara coulis, Aleppo pommes paille, fresh herbs</i>	
KING PRAWNS ✦	28
<i>ezme, harissa, lemon, fresh herbs</i>	
SMOKED BEETS ✦	19
<i>whipped labne & burrata, pomegranate, zaatar</i>	

To Indulge

SAMKEH HARRA ✦	32
<i>seared striped bass, confit tomatoes, Aleppo tahini, marconas</i>	
LAMB RACK ✦	52
<i>carob jus, roasted turnips</i>	
LAMB STUFFED GRAPE LEAVES ✦	34
VEGAN OPTION AVAILABLE UPON REQUEST	
<i>lamb confit, rice, mint yogurt</i>	
DAY BOAT SCALLOPS	42
<i>parsnip, tahini labneh, seasonal fruit mostarda</i>	

To Share

HEARTH BAKED LOUP DE MER ✦	75
<i>farmed seasonal mixed green, tarator sauce</i>	
WHOLE FREE RANGE CHICKEN ✦	65
<i>house pickled kabis, toum</i>	
MIXED GRILL ✦	79
<i>chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa</i>	
LAMB SHANK ✦	75
<i>Lebanese dirty rice, old world jus</i>	

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 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.

SAHTEIN!

