



MEZZA CLASSICS

HUMMUS <i>chickpea purée with tahini, lemon & olive oil</i>	8
PINENUTS +5 JALAPEÑO +3 SHRIMP +10 	
LAMB CONFIT +6 BASTERMA +5 WILD MUSHROOMS +5	
BABA GHANNOUJ <i>fire roasted eggplant with tahini & olive oil</i>	9
MOUHAMARA <i>Walnuts, peppers, pomegranate molasses</i>	9
ZAATAR & LABNE <i>homemade zaatar cracker, labneh</i>	15
TABBOULEH <i>parsley, tomato, onion mixed, bulgur in a lemon vinaigrette</i>	18
FALAFEL <i>fried chickpea & fava bean croquettes lemon tahini</i>	14
KIBBEH NAYYE BEIRUTIEH* <i>steak tartare, burghul, onion, mint</i>	22
BEEF FRIED KIBBEH <i>spiced ground beef, pine nut dumplings fried in a beef, bulgur shell, mint yogurt</i>	18
KEBAB KERAZ <i>lamb & beef meatballs, cherry sauce kataifi, micro chives</i>	19
MEKANEK <i>sautéed lamb sausage, lemon, pine nuts</i>	18
MIXED OLIVES <i>marinated black and green Lebanese olives</i>	7
CRUDITTES <i>seasonal variety, maldon salt, Lebanese Olive Oil</i>	12

MODERN MEZZA

OCTOPUS <i>confit potato, Lebanese chimichurri, lemon zest</i>	30
MANTI <i>spiced lamb dumpling, Beirut adobo labneh, mint</i>	25
LES SANDOS	
DUCK SHAWARMA <i>confit duck, fig toum, pomegranate bibb lettuce, pita pillows</i>	28
FALAFEL BURGER <i>tomato, mint, pickled turnip, tahini</i>	20
WAGYU BURGER <i>smoked Lebanese cheese, bibb lettuce, chili remoulade, pickled turnips</i>	25
FRIED CHICKEN <i>Aleppo honey, malfoof, maple tahini Dijon</i>	23
LES KEBAB	
SHRIMP <i>king prawns, ezme, frisée</i>	28
SWORD FISH <i>toum, piperade, seasonal grilled vegetables</i>	28
CHICKEN <i>toum, seasonal grilled vegetables</i>	25
FILET MIGNON <i>toum, seasonal grilled vegetables</i>	25
WAGYU BEEF <i>toum, seasonal grilled vegetables</i>	32

BUSINESS LUNCH

MEZZA CLASSICS <i>select one</i>	26
HUMMUS BABA GHANNOUJ MOUHAMARA	
LES SANDOS <i>select one</i> DUCK SHAWARMA FALAFEL BURGER WAGYU BURGER FRIED CHICKEN	
EXECUTIVE LUNCH	
MEZZA CLASSICS <i>select one</i>	36
HUMMUS BABA GHANNOUJ MOUHAMARA	
LES KEBABS <i>select one</i> SHRIMP SWORD FISH CHICKEN FILET MIGNON	
BOTH WITH...	
BAKLAVA <i>pistachio & cashew</i>	
LE JARDIN / LES SALADES	
CHICKEN+10 BEEF +18 WAGYU +25 PRAWNS +22 SWORD FISH +20 TUNA+22	
FATTOUSH <i>Lebanese garden salad, toasted pita, sumac lemon vinaigrette</i>	18
NICOISE <i>Zaatar tuna, egg, tomato, olives, green beans, smoked potato, capers, sumac pearl onions, lemon Dijon vinaigrette</i>	27
FALL ENDIVE <i>labneh, roasted pears, candy walnuts, arugula, micro thyme, citrus dressing</i>	26
ILILI GARDEN <i>mixed lettuce, tomato, cucumber, thyme, radish, herb lemon vinaigrette</i>	22

LES MAINS

MIXED GRILL <i>chicken shish taouk, beef kebab, kafta, lamb chops, toum duo, harissa.</i>	41
BLACK BASS <i>seafood velouté, dandelion greens, olives, leeks, hen of the woods</i>	36
PUMPKIN KIBBEH TARTE <i>maple mint yogurt</i>	32
1/2 CHICKEN <i>greens picked chanterelles</i>	38

CAN'T LIVE WITHOUT THEM

MUSHROOMS <i>piopino & hen of the woods, shallot parsley, Aleppo</i>	16
DANDELION <i>caramelized onions, lemon</i>	15
ILILI BATATA <i>smoked fingerlings, cilantro toum</i>	15
BRUSSELS <i>grapes, fig jam, walnuts, mint yogurt</i>	18
LEBANESE RICE <i>Lebanese rice, toasted vermicelli, mixed nuts</i>	11

SWEETS OF THE SEASON

MOUHALABIEH <i>Lebanese panna cotta, pistachio, candied orange</i>	14
CRÈME BRULEE <i>coconut crème, charred pineapple, pink pepper</i>	14
ILILI CANDY BAR <i>chocolate ganache, coffee ganache, pistachio, chocolate ice cream</i>	15
MIXED BAKLAVA <i>cashew and pistachio baklava</i>	12