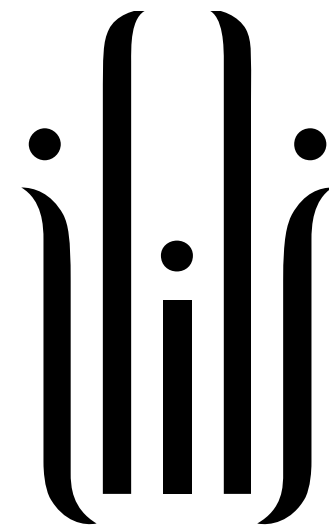


Thank you for joining us at ILILI.

We offer a flexible menu that is designed for sharing and encourages a full experience of our diverse cuisine.

Some plates are offered in small and large sizes. The small dishes are Mezza or appetizer portions and the large items are entrees.

For additional guidance on portions and ordering, kindly allow us to make suggestions.



ILILI RESTAURANT
A LA CARTE

KHODRA VEGETABLES

HOMMUS CHICKPEA PUREE / LEBANESE TAHINI / LEMON / OLIVE OIL PINE NUTS 2 JALAPENO 1 LAMB 3 SHRIMP 6	7.50
BABA GHANNOUJ EGGPLANT / LEBANESE TAHINI / POMEGRANATE	9
LABNE STRAINED YOGURT / OLIVE OIL / FRESH MINT / ZAAATAR	8
CHANKLEECH FETA CHEESE / ONIONS / TOMATO / ZAAATAR	9
WARAK ENAB BIL ZEIT GRAPE LEAVES W/ RICE / TOMATO / OLIVE OIL	10
TABBOULEH PARSLEY / FRESH MINT / TOMATO / BURGHUL	11
MOUHAMARA WALNUTS / SUNDRIED PEPPERS / POMEGRANATE MOLASSES	10
FATTOUSH LEBANESE GARDEN SALAD / TOASTED BREAD SUMAC LEMON VINAIGRETTE	12
RKAYKAT BIL JIBNEH (CHEESE ROLLS) KASHKAVAL / FETA / FRESH MINT	8
FALAFEL FRIED CHICKPEA & FAVA BEAN DUMPLINGS	8
MOUJADARA GREEN LENTILS PUREE W/ CRISPY RED ONION	7
WARM EGGPLANT TOMATO / TAMARIND MOLASSES / SCALLIONS	10
BRUSSELS SPROUTS FRIED W/GRAPES / FIG PUREE / WALNUTS / MINT	13

SAMAK FISH

ROUGET (RED MULLET) W/ PITA CHIPS / TAHINI / LEMON	17
SAMKEH HARRA (BRANZINO) A LA PLANCHA / TAHINI PEPPER SAUCE	17
SCALLOP SIYA DIEH BLACK INK RISOTTO / CRISPY ONIONS	16
AMBERJACK RAW / THIN SLICED W/SPICED BABA GHANNOUJ	13
BLACK IRON SHRIMP JALAPENO / GARLIC / CILANTRO	15
IN HOUSE MARINATED SARDINES TABBOULEH / CANDIED LEMON ZEST	14
WHOLE DORADE (DEBONED HEAD AND TAIL ON) A LA PLANCHA / FENNEL MACHE ORANGE SALAD	22
SIDON BLACK COD SIYA DIEH RICE / TAHINI TAJEN	18

LAHMEH MEAT

KIBBEH NAYA STEAK TARTAR / BURGHUL / ONION / MINT	14
LAHMAJEEN PITA TOPPED W/ LAMB / ALEPPO PEPPER / LEMON	11
MEKANEK LAMB SAUSAGE SAUTÉED W/ OLIVE OIL / LEMON	12
BEEF FRIED KIBBEH DUMPLINGS W/ SPICED BEEF / PINE NUTS	11
KIBBEH BI LABAN BEEF DUMPLINGS / YOGURT / KOUZBARA / ALEPPO PEPPER	12
CHICKEN LIVERS LEMON / POMEGRANATE MOLASSES / SUMAC	8
BEEF SHAWARMA W/ TOMATO / SUMAC ONION / TAHINI	13
DUCK SHAWARMA W/FIG / GREEN ONION / GARLIC WHIP	14
BONE MARROW SOUR CHERRY TABBOULEH / PITA PILLOWS	15
VEAL SWEETBREADS LETTUCE CUP / GARLIC WHIP/ MIXED LEBANESE PICKLES	14
LAMB MAKLOUBEH PULLED LAMB / EGGPLANT / LEBANESE BROWN RICE CUCUMBER YOGURT	16
LAMB RIBS BI KARAZ SOUR CHERRY SAUCE / SCALLIONS	18
LAMB CHOPS SEARED W/ ZAAATAR SALSA VERDE	SM 18 LG 36

MESHWEH GRILL

OUR LAMB AND BEEF ARE GRASS FED AND OUR POULTRY IS NATURALLY FED

	SM	LG
CHICKEN SHISH TAOUK CHICKEN BREAST MARINATED IN GARLIC & LEMON	14	24
BEEF KEBAB MARINATED FILET / SKEWERED W/SHISHITO PEPPERS	15	28
LAMB KEBAB MARINATED LAMB LOIN / SKEWERED W/CHERRY TOMATOES	17	32
DUCK MAGRET KEBAB LETTUCE / GARLIC WHIP / SPICED PITA	15	28
TUNA KEBAB SPICED RARE TUNA SKEWERED W/RED & YELLOW PEPPERS	17	32
BEEF KAFTA SPICED GROUND BEEF W/PARSLEY / ONION	12	22
MIXED GRILL CHICKEN SHISH / BEEF KEBAB / BEEF KAFTA	36	

KILNA SAWA SHARING

MEZZA SGHIRE HOMMUS / BABA GHANNOUJ / FALAFEL / FATTOUSH / MEKANEK / LAHMAJEEN	MEZZA PETITE (3 TO 5)	59
MEZZA KHODRA HOMMUS / BABA GHANNOUJ / FALAFEL / FATTOUSH / MOUJADARA / GRAPE LEAVES	MEZZA VEGETARIAN (3 TO 5)	52
MEZZA KBIRE ONE OF EACH OF ALL OUR LEBANESE MEZZA	MEZZA ROYALE (5 TO 7)	126

SIDES

BATATA HARRA	CUBED FRIES WITH KOUZBARA & ALEPPO PEPPER	9
PHOENICIAN FRIES	WITH GARLIC WHIP SIDE	9
HINDBEH	DANDELION GREENS	9
RIZ	RICE	8

FOR YOUR CONVENIENCE A GRATUITY OF 20.00% WILL BE ADDED TO GROUPS OF 6 OR MORE
EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES