

PRIX FIXE OPTIONS

\$15

SELECT ONE LUNCH SALAD OR SANDWICH AND ONE SIDE

\$24.07

SELECT ONE LUNCH SALAD OR SANDWICH
TWO SIDES AND ONE DESSERT

SALADS & SANDWICHES

FRIED CALAMARI ON FATTOUSH
LEBANESE GARDEN SALAD

GRILLED CHICKEN SALAD
ROMAINE SALAD / LEMON GARLIC / PISTACHIO
TOASTED PITA

GRILLED SHRIMP SALAD
ROMAINE SALAD / LEMON VINAIGRETTE
DATE / AVOCADO / POMEGRANATE / CITRUS

FRIED CHICKEN
SUMAC / MAYONNAISE / ONION
PARSLEY / KABIS

FALAFEL
PARSLEY / TOMATO / MINT
TAHINI / LEBANESE PICKLES
INCLUDES SIDE OF FRIES

LAMB DIP
SLOW ROASTED LEG OF LAMB
BUN SERVED AU JUS HORSERADISH SAUCE

LEBANESE BURGER
BASTERMA / KASHKAVAL / ARUGULA

GRILLED CHICKEN BREAST
GARLIC WHIP / LETTUCE AND KABIS

BRAISED LAMB SHANK
FRIED EGGPLANT
PIQUILLO PEPPERS / LABNE / MINT

GRILLED BEEF FILET
SHISHITO PEPPERS / HOMMUS / ROASTED
TOMATO / SUMAC ONION

GRILLED LAMB TENDERLOIN
ILILI HARISSA / TOMATO / HOMMUS
SUMAC ONION

SIDES

HOMMUS / BABA GHANNOUJ
LABNE / ILILI FRIES / DANDELION
RIZ / GRAPE LEAVES / TABBOULEH
CARROT SALAD / BRAISED LEEKS

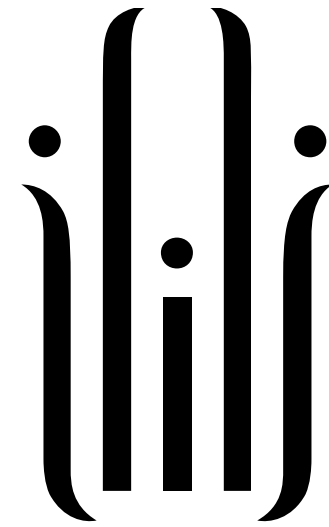
PRIX FIXE DESSERTS

HOMEMADE LEBANESE ICE CREAM
ONE FLAVOR ONLY
VANILLA / PISTACHIO / APRICOT / CHOCOLATE

ACHTA
TRADITIONAL LEBANESE DESSERT
W/ SIMPLE SYRUP & BANANAS

AWAIMAT
LEBANESE BEIGNET
W/ ORANGE BLOSSOM SIMPLE SYRUP

ILILI CANDY BAR
CHOCOLATE KATAIFI CRUNCH / CHOCOLATE
GANACHE / PISTACHIO AND FIG CARAMEL
TABLE SIDE FINISH WITH WARM CHOCOLATE SAUCE



ILILI RESTAURANT
LUNCH

KHODRA VEGETABLES

HOMMUS CHICKPEA PUREE / LEBANESE TAHINI / LEMON / OLIVE OIL PINE NUTS 2 JALAPENO 1 LAMB 3 SHRIMP 6	7.5
BABA GHANNOUJ EGGPLANT / LEBANESE TAHINI / TOMATO	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
MOUHAMARA WALNUTS / SUNDRIED PEPPERS / POMEGRANATE MOLASSES	10
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
TABBOULEH PARSLEY / FRESH MINT / TOMATO / BURGHUL	11
FATTOUSH LEBANESE GARDEN SALAD / TOASTED BREAD SUMAC LEMON VINAIGRETTE	12
CARROT SALAD WATERCRESS / NIGELA / TAHINI	7
HEARTS OF PALM & ARTICHOKE PRESERVED LEMON / MACHE	8
BRAISED LEEKS TRUFFLE SUMAC VINAIGRETTE	8

LUNCH SALADS

FRIED CALAMARI ON FATTOUSH LEBANESE GARDEN SALAD	14
GRILLED CHICKEN SALAD ROMAINE SALAD/ LEMON GARLIC/ PISTACHIO TOASTED PITA	12
GRILLED SHRIMP SALAD ROMAINE SALAD / LEMON VINAIGRETTE DATE / AVOCADO / POMEGRANATE / CITRUS	15

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
KONA KAMPACHI RAW / THIN SLICED W/SPICED BABA GHANNOUJ	13
BABY SEPIA (CHOPITOS) SAUTÉED / PARSLEY / GARLIC / TOASTED ALMONDS ORANGE BLOSSOM / WHITE WINE	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
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
LEBANESE BURGER BASTERMA / KASHKAVAL / ARUGULA	12
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	12	22
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	14	26
TUNA KEBAB SPICED RARE TUNA SKEWERED W/RED & YELLOW PEPPERS	17	32
BEEF KAFTA SPICED GROUND BEEF W/PARSLEY / ONION	11	20
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)	60
MEZZA KHODRA HOMMUS / BABA GHANNOUJ / FALAFEL / FATTOUSH / MOUJADARA / GRAPE LEAVES	MEZZA VEGETARIAN (3 TO 5)	56
MEZZA KBIRE ONE OF EACH OF ALL OUR LEBANESE MEZZA	MEZZA ROYALE (5 TO 7)	124

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