



ILILI RESTAURANT

BRUNCH

BRUNCH PRIX FIXE

\$28.00

CHOICE OF

AMERICAN COFFEE / ORANGE JUICE / GRAPEFRUIT JUICE

& CHOICE OF

POMEGRANATE CAVA / MIMOSA / BELLINI

SELECT ONE MAIN PLATE & ONE SIDE

THIS MENU IS AVAILABLE SATURDAY & SUNDAY 12:00 PM - 4:00 PM

BRUNCH SAFAR

MAIN PLATES

AWARMA EGGS IN COCOTTE <i>LAMB CONFIT / THREE POACHED EGGS HASH BROWN DUMPLINGS / ARUGULA SALAD</i>	19	DRIED FRUIT KATAYEF <i>LEBANESE PANCAKE / DRIED FRUIT COMPOTE ASHTA / WALNUTS / MULBERRY SYRUP</i>	15
CHAKCHOUKA EGGS IN COCOTTE <i>SPICY TOMATO SAUCE / THREE POACHED EGGS HASH BROWN DUMPLINGS / ARUGULA SALAD</i>	18	FRESH FRUIT KATAYEF <i>LEBANESE PANCAKE / STRAWBERRIES / ASHTA TOASTED ALMOND / ORANGE BLOSSOM SIMPLE SYRUP</i>	15
KASHKAVAL EGGS IN COCOTTE <i>SHEEPS MILK CHEESE / TRUFFLE / THREE POACHED EGGS HASH BROWN DUMPLINGS / ARUGULA SALAD</i>	18	LAMB BURGER <i>BASTERMA / KASHKAVAL / ARUGULA</i>	18
CHANKLEESH EGG MANOUCHE <i>THREE BAKED EGGS / WHOLE WHEAT PITA CHANKLEESH CREAM / PIQUILLO PEPPERS / BASTERMA</i>	18	BRAISED LAMB SHANK <i>FRIED EGGPLANT / PIQUILLO PEPPERS LABNE / MINT</i>	19
MEKANEK EGG MANOUCHE <i>THREE BAKED EGGS / WHOLE WHEAT PITA LAMB SAUSAGE / OLIVE OIL / LEMON</i>	18	LAMB DIP <i>SLOW ROASTED LEG OF LAMB HOUSE MADE BUN / AU JUS / HORSERADISH</i>	19
TRUFFLE EGGS BENEDICT <i>TWO POACHED EGGS / HOUSE MADE BUN BASTERMA / TRUFFLE HOLLANDAISE HASH BROWN DUMPLINGS / ARUGULA SALAD</i>	18	MANOUCHE BI ZAATAR <i>WHOLE WHEAT PITA / CUCUMBER / MINT LABNE / OLIVES / TOMATOES (NOT INCLUDED IN PRIX FIXE)</i>	15
ZAATAR EGGS BENEDICT <i>TWO POACHED EGGS / HOUSE MADE BUN TATSOY / ROASTED TOMATO / ZAATAR HOLLANDAISE HASH BROWN DUMPLINGS / ARUGULA SALAD</i>	18	MANOUCHE BI JIBNEH <i>WHOLE WHEAT PITA / FARMERS CHEESE / TOMATO / FRESH MINT (NOT INCLUDED IN PRIX FIXE)</i>	14

SIDES

VEAL BACON <i>HOUSE MADE WITH CARAWAY</i>	6	FOUL MADAMAS <i>FAVA BEANS / CHICKPEAS / LEMON / GARLIC</i>	5
MEKANEK <i>SAUTÉED LAMB SAUSAGE / LEMON / PINE NUTS</i>	12	HOMMUS <i>CHICKPEA PURÉE / TAHINI / LEMON / OLIVE OIL PINE NUTS 2 JALAPENO 1 LAMB 3 SHRIMP 6 BASTERMA 3</i>	7.5
GRILLED BEETS <i>ALEPPO HONEY BUTTER</i>	5	BATATA HARRA <i>CUBED FRIES W/ KOUZBARA / ALEPPO PEPPER</i>	9

FOR YOUR CONVENIENCE A GRATUITY OF 20% WILL BE ADDED TO GROUPS OF 6 OR MORE

THIS MENU IS SUBJECT TO CHANGE. WE APOLOGIZE IN ADVANCE IF YOUR SELECTION IS NOT AVAILABLE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

COLD MEZZA

DIPS

HOMMUS 7.5

CHICKPEA PURÉE / TAHINI / LEMON / OLIVE OIL
PINE NUTS 2 JALAPENO 1
LAMB 3 SHRIMP 6 BASTERMA 3

BABA GHANNOUJ 9

EGGPLANT / TAHINI / OLIVE OIL

MOUHAMARA 10

WALNUTS / SUNDRIED PEPPERS / POMEGRANATE MOLASSES

MOUJADARA 8

GREEN LENTIL PURÉE / CRISPY RED ONION

LABNE 9

STRAINED YOGURT / OLIVE OIL / FRESH MINT / ZAAATAR

BIL ZEIT

WARAK ENAB BIL ZEIT 10

GRAPE LEAVES / RICE / TOMATO / TOMATO OIL / PARSLEY OIL

SALATA

TABBOULEH 12

PARSLEY / FRESH MINT / TOMATO / BURGHUL

FATTOUSH 12

LEBANESE GARDEN SALAD
TOASTED PITA / SUMAC LEMON VINAIGRETTE

ALBAN

CHANKLEESH 10

FETA CHEESE / ONIONS / TOMATO / ZAAATAR

WHOLE MILK YOGURT 10

W/ FRUITS / NUTS / HONEY

SALAD

DAIRY

TARTAR

NAYEH

KIBBEH NAYEH BEIRUTIEH 15

STEAK TARTAR / BURGHUL / ONION / MINT

HOT MEZZA

KHODRA

FALAFEL 8

FRIED CHICKPEA & FAVA BEAN DUMPLINGS

WARM EGGPLANT 10

TOMATO / SCALLIONS / TAMARIND MOLASSES

BRUSSEL SPROUTS 14

GRAPES / FIG PUREE / WALNUTS / MINT YOGURT

ARNABEET MEKLE 12

CAULIFLOWER / RED FINGER CHILI
MINT / LABNE TAHINI

PHOENICIAN FRIES 9

SUMAC / PARSLEY / GARLIC WHIP

HINDBEH 9

DANDELION GREENS / PINE NUTS
CARAMELIZED ONIONS

RIZ 8

LEBANESE RICE / TOASTED VERMICELLI / MIXED NUTS

VEGETABLES

JIBNEH

RKAYKAT BIL JIBNEH 9

CHEESE ROLLS W/ KASHKAVAL / FETA / FRESH MINT

SAMAK

BLACK IRON SHRIMP 15

JALAPENO / GARLIC / CILANTRO

TUNA BELLY 15

AVOCADO PUREE / BARBERRY CHUTNEY / RADISH

CHEESE

FISH

HOT MEZZA

LAHMEH

BEEF FRIED KIBBEH 11
SPICED BEEF DUMPLINGS / PINE NUTS

LAHMAJEEN 11
PITA TOPPED W/ LAMB / ALEPPO PEPPER / LEMON

VEAL SWEETBREADS 15
LETTUCE CUP / GARLIC WHIP / KABISS

BONE MARROW 15
SOUR CHERRY TABBOULEH / PITA PILLOWS

MEKANEK 12
SAUTÉED LAMB SAUSAGE / LEMON / PINE NUTS

LAMB KEBAB 23
GUANCIALE OF LAMB / TOMATO / SUMAC ONIONS

MEAT

CHICKEN SHISH TAOUK 15
*MARINATED CHICKEN BREAST / CRISPY CHICKEN SKIN
 GARLIC WHIP / SUMAC ONIONS*

DUCK MAGRET KEBAB 16
ROMAINE LETTUCE / GARLIC WHIP / CAROB MOLASSES

KAFTA 15
*SPICED GROUND BEEF & LAMB / TOMATO
 MINT / SUMAC ONIONS*

BEEF KEBAB 23
BONE MARROW SUMAC ONION JAM / SHISHITO PEPPERS

KIBBEH BI LABAN 13
*BEEF DUMPLINGS / YOGURT / KOUZBARA
 ALEPPO PEPPER*

SAFAR JOURNEYS

SALATA

FRIED CALAMARI ON FATTOUSH 14
LEBANESE GARDEN SALAD

GRILLED CHICKEN SALAD 13
*ROMAINE SALAD / LEMON GARLIC
 PISTACHIO / TOASTED PITA*

GRILLED SHRIMP SALAD 15
*ROMAINE SALAD / LEMON VINAIGRETTE
 DATE / AVOCADO / CITRUS*

LAHMEH

LAMB CHOPS 38
*SEARED W/ ZAATAR SALSA VERDE
 HERB ROASTED TOMATOES*

BONELESS RIBEYE 20oz 48
*SEMOLINA DUMPLINGS / KOUZBARA BUTTER
 SCALLION / CHERRY TOMATO*

LAMB BURGER 18
BASTERMA / KASHKAVAL / ARUGULA

MIXED KEBAB PLATE 42
CHICKEN SHISH TAOUK / LAMB KEBAB / KAFTA

SALAD

MEAT

SAMAK

STEEL HEAD TROUT 25
CAROM VINAIGRETTE / RADISH / MICRO GREENS / OLIVES

LOBSTER HOMMUS 28
*LOBSTER / BEURRE MONTÉ
 HONSHIMEJI & OYSTER MUSHROOMS*

CITRUS TROUT 25
*CITRUS CELLS / ORANGE TAHINI / ARUGULA
 SMOKED ALMONDS*

FISH

KLINA SAWA

SHARING

MEZZA SGHIRE 62
HOMMUS / BABA GHANNOUJ / FALAFEL / FATTOUSH / MEKANEK / LAHMAJEEN

MEZZA PETITE

MEZZA KHODRA 58
HOMMUS / BABA GHANNOUJ / FALAFEL / FATTOUSH / MOUJADARA / GRAPE LEAVES

MEZZA VEGETARIAN

MEZZA KBIRE 139
*HOMMUS / BABA GHANNOUJ / CHANKLEESH / GRAPE LEAVES
 TABBOULEH / FATTOUSH / FALAFEL / MOUJADARA / KIBBEH NAYEH / LAHMAJEEN
 MEKANEK / BEEF FRIED KIBBEH / PHOENICIAN FRIES*

MEZZA ROYALE