



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	18
MERSEL, 'LEB NAT PINK' ROSE, BOUSIT, LEBANON, 2021 	18
NICOLAS FEUILLATTE, RESERVE EXCLUSIVE BRUT, 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
ANTINORI BRAMITO DELLA SALA, CHARDONNAY, UMBIA, ITALY 2023	19
PERLIÑAS ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2021	18
EMILIO MORO 'POLVORETE' GODELLO, BIERZO, CASTILLA Y LEON, SPAIN 2023	19

ROSE

ROSE GOLD, GRENACHE, CINSAULT, CÔTES DE PROVENCE, FRANCE, 2023	19
MASSAYA, CINSAULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021 	19

RED

CHÂTEAU KEFRAYA, LES COTEAUX, CAB SAUV, CINSAUT, TEMPRANILLO, WEST BEKAA, LEBANON, 2019 	20
DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, USA 2020 	28
BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2021	19
BODEGA LANZAGA, LZ, TEMPRANILLO, GARNACHA, GRACIANO, RIOJA, SPAIN 2021	18
DOMAINE MARATRAY-DUBREUIL, PINOT NOIR, BOURGOGNE, BURGUNDY, FRANCE 2023	20

Lebanese Arak

	GL	¼ BTL	½ BTL	BTL
DOM. DES TOURELLES BRUN 10 YEAR RESERVE	27	74	138	270
DOM. DES TOURELLES BRUN 5 YEAR RESERVE	23	60	115	215
DOM. DES TOURELLES	18	50	95	175
CHATEAU KSARA KSARAK	15	43	78	150
MASSAYA	17	45	90	180
CHATEAU MUSAR L'ARAK DE MUSAR	26	72	137	266

Beer

BOTTLE

ALMAZA, PILSNER - LEBANON 	12
EVOLUTION EXILE, RED ALE - MD <small>12 oz</small>	12

CAN

VÄSEN, WEST COAST IPA - VA <small>16 oz</small>	14
VÄSEN, MEXICAN LAGER - VA <small>16 oz</small>	14
BEALES GOLD HELLES, LAGER - VA <small>12 oz</small>	12

ilili Muse 19

BOLD & SPIRITED

NEGRONI BIL FELFEL AKHDAR

shishito mescal, luxardo bitter, vermouth de chambéry blanc

SPICES OF ATLAS

gin, rass al hanout, saffron, preserved lemon, marinated black olives

A LITTLE PICK'LE' ME UP

jun gin, pickled shishito pepper & onion brine, arak rinse

CRAFTY & ON-BRAND

IT'S A DATE

cognac, sweet vermouth, date & carob cordial

VINTAGE

bourbon, tahini, old fashioned bitters, black sesame oil

ARAK SOUR

arak, Lebanese simple syrup, orgeat & framboise foam

FRUITY & PLAYFUL

CINDERELLA'S MIDNIGHT FUEL

bourbon, creme de moka, espresso, levant pumpkin spiced cordial

EL-IJĀS

tequila, pear & ginger cordial, orange bitters

THYME AFTER TIME

vodka, aperol, thyme grapefruit cordial

Démodé 72

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

bourbon, cardamom, old fashioned bitters

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

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

BLUE FIN TUNA NAYE* 🌿	25
<i>pomegranate broth, winter citrus, smoked jalapeno</i>	
BONE MARROW* 🌿	20
<i>steak tartar, pomegranate seeds, pickles</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>	

Easter Prix Fixe Dinner

served family style 90 PP

minimum 3 guests

To Indulge

KOUSA MAHSHI 🍴🌱	25
<i>eggplant, stuffed Summer squash, squash blossom, tomatoes, pickled shishito</i>	
DAY BOAT SCALLOPS	42
<i>parsnip, tahini labneh, seasonal fruit mostarda</i>	
HALIBUT 🍴	40
<i>za'atar and lemon, cousa squash, kishk, mint oil</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>	

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>	

AHLAN WA SAHLAN ~ let's snack

'MOUSSAKA' 🍴

black sesame cornet, smoked eggplant ragout, fresh herbs

COLD MEZZA

HUMMUS 🍴🌱

BABA GHANNOUJ 🍴🌱

MOUHAMARA 🍴

MIXED LEBANESE OLIVES 🍴🌱

HOT MEZZA

ARAYES

kafta, lemon tahini, green pepper shatta

FALAFEL 🍴

BEEF FRIED KIBBEH*

REFRESHER

TABBOULEH 🍴

TO SHARE - please select one for the table

WHOLE FREE RANGE CHICKEN 🍴

GRILLED FLOUNDER 🍴

morels, hindbeh

LAMB SHOULDER

pomogranate molasses, freekeh, mouneh, za'atar pita

RIB EYE* 🍴 +15 PP

24oz bone in aged ribeye, café de Beirut butter, batata harra, charred shishitos

SWEET FAREWELL

BAKLAVA

pistachio & cashew

ASSORTED MA'MOUL COOKIES

date, pistachios & bitter orange, orange blossom

Enhancement

elevate your plate & add a flavorful touch

PETROSSIAN CAVIAR* - 30g per serving	85
<i>rich & buttery with a balanced brined savory</i>	
PERIGORD TRUFFLES - 10g per serving	52
<i>aka French black truffles, earthy, musky, and oakly aromas with impressive umami qualities</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!

