



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	1/4 BTL	1/2 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 ^{12 oz} 12

CAN

VÄSEN, WEST COAST IPA - VA ^{16 oz} 14

VÄSEN, MEXICAN LAGER - VA ^{16 oz} 14

BEALES GOLD HELLES, LAGER - VA ^{12 oz} 12

ilili Muse 19

APHRODITE'S ORHARD

EFFERVESCENT / LUSH / FLORAL

vodka, clarified passion fruit cordial, floral syrup, saffron tincture

ZAYTOUN & HONEY

SOPHISTICATED / ELEGANT / CAPTIVATING

bourbon, amaretto, olive oil, honey cordial, egg whiteflambé

STRAWBERRY CREAM G&T

FRUITY / PLAYFUL / REFRESHING

gin, strawberry cream cordial, mediterranean tonic

JASMINE WHITE NEGRONI

DELICATE / REFINED / GILDED

jasmine infused gin, salers aperitif, dolin blanc

CARAJILLO BLANCO

SEXY / SILKY / BUTTERY

coffee brown butterd tequila, licor 43, orange bitters

BADINJAN

CREAMY / SMOKEY / LITTLE NUTTY & BOLD

mezcal, tequila blanco, lillet blanc, eggplant velouté

VINTAGE

VELVETY / TOASTY / UMAMI-LACED

bourbon, tahini, old fashioned bitters, black sesame oil

A LITTLE PICK'LE' ME UP

SAVORY-SLICK / UMAMI-CHARGED / UNAPOLOGETIC

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

ARAK SOUR

FLORAL-KISSED / DELICATE / AROMATIC

arak, Lebanese simple syrup, orgeat & framboise foam

THYME AFTER TIME

BREEZY / BITTERSWEET / BRIGHT

vodka, aperol, thyme grapefruit cordial

Demodé 72

SPICED & SMOLDERING / RICH / OPULENT

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: *fresh lemon juice, mint, Lebanese simple syrup*

NON-ALCOHOLIC BEER

GRUVI, JUICY IPA - 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, 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>	

Lebanese Journey

tasting menu served family style 90 PP
for up to 8 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

'FATTOUSH CRISP' 🍴

preserved tomatoes, Persian cucumber, sumac, pomegranate molasses

'TUNA NAYE'*

pickled shallots, bulghur crisp

COLD MEZZA

HUMMUS 🌿🍴

BABA GHANNOUJ 🌿🍴

MOUHAMARA 🍴

MIXED LEBANESE OLIVES 🌿🍴

HOT MEZZA

AMBERED CARROTS 🌿🍴

FALAFEL 🍴

BEEF FRIED KIBBEH*

REFRESHER

TABBOULEH 🍴

TO SHARE - please select one for the table

HEARTH BAKED LOUP DE MER 🌿

WHOLE FREE RANGE CHICKEN 🌿

LAMB SHANK 🌿

RIB EYE* 🌿 +15 PP

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

SWEET FAREWELL

BAKLAVA pistachio & cashew

Enhancement

elevate your plate & add a flavorful touch

PETROSSIAN CAVIAR* - 30g per serving	85
<i>rich & buttery with a balanced brined savory</i>	
SUMMER TRUFFLES - 10g per serving	40
<i>aka French black truffles, earthy, musky, and oaky 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!

