



*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
ICONIC 'HEROINE' CHARDONNAY SONOMA COAST, 2022	19
PERLIÑAS ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2021	18
BRUNO GIACOSA, ARNEIS, PIEDMONT, ITALY 2022	21

## ROSE

CHATEAU DE L'ESCARELLE 'RUMEURS', MEDITERRANEE, COTES DE PROVENCE, FRANCE, 2023	19
MASSAYA, CINSAUT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021	19

## RED

RESERVE AMMIQ CUVÉE, CABERNET SAUVIGNON, CINSAUT, CARIGNAN, WEST BEKAA, LEBANON, 2021	21
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

## Lebanese Arak

	GL	1/4 BTL	1/2 BTL	BTL
DOM. DE TOURELLES BRUN 5 YEAR RESERVE	26	72	137	266
DOM. DE TOURELLES	18	50	95	175
CHATEAU KSARA KSARAK	15	43	78	150
MASSAYA	17	45	90	180
CHATEAU MUSAR L'ARAK DE MUSAR	23	60	115	215

## 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
BACK HOME BEER, SUMAC GOSE - NY 12oz	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

<b>HUMMUS</b> 🌱🌱	14
<i>chickpea purée, tahini, lemon, olive oil</i>	
PINENUTS +5   JALAPEÑO +3   LAMB CONFIT +6   CRAB FALAFEL +8	
BASTERMA +5   WILD MUSHROOMS +5	
<b>BABA GHANNOUJ</b> 🌱🌱	15
<i>eggplant, tahini, olive oil, pomegranate seeds</i>	
<b>LABNE</b> 🌱🌱	14
<i>strained yogurt, olive oil, fresh mint, zaatar</i>	
<b>MOUHAMARA</b> 🌱	14
<i>walnuts, sundried peppers, pomegranate molasses</i>	
<b>MIXED LEBANESE OLIVES</b> 🌱🌱	10
<i>green &amp; black olives, citrus, thyme</i>	
<b>KABIS</b> 🌱🌱	10
<i>homemade pickled turnip, cauliflower, Persian cucumber, radish</i>	
<b>KIBBEH NAYE BEIRUTIEH</b>	22
<i>steak tartare, burghul, onion, mint</i>	
<b>FATTOUSH</b> 🌱	19
<i>Lebanese garden salad, toasted pita, sumac lemon vinaigrette</i>	
<b>TABBOULEH</b> 🌱	18
<i>parsley, mint, tomato, burghul</i>	
<b>CHANKLEESH</b> 🌱🌱	16
<i>feta cheese, onion, tomato, zaatar</i>	
<b>MOUSSAKA</b> 🌱🌱	15
<i>ragout of roasted eggplant, tomato, garlic, old world spices</i>	
<b>WARAK ENAB BIL ZEIT</b> 🌱🌱	14
<i>grape leaves, rice, tomato oil, parsley oil</i>	

## Hot Mezza

<b>FALAFEL</b> 🌱	14
<i>fried chickpea &amp; fava beans croquettes</i>	
<b>BRUSSELS SPROUTS</b> 🌱	18
<i>grapes, fig jam, walnuts, mint yogurt</i>	
<b>GRILLED AKKAWI</b> 🌱🌱	16
<i>nigella seed honey, blistered cherries</i>	
<b>AMBERED CARROTS</b> 🌱🌱	18
<i>sumac vinaigrette, pistachio dukkah, sea salt</i>	
<b>HINDBEH</b> 🌱🌱	15
<i>dandelion greens, pine nuts, caramelized onion</i>	
<b>BATATA HARRA</b> 🌱	14
<i>cilantro toum, Aleppo pepper</i>	
<b>ARNABEET MEKLE</b> 🌱	16
<i>cauliflower, tahini labne, chili, mint</i>	
<b>MEKANEK</b> 🌱	18
<i>sautéed lamb sausage, lemon, pine nuts</i>	
<b>DUCK SHAWARMA</b>	25
<i>pita pillows, fig toum, pomegranate seeds, micro chives</i>	
<b>KEBAB KEREZ</b>	19
<i>lamb &amp; beef meatballs, cherry sauce, kataifi, micro chives</i>	
<b>BEEF FRIED KIBBEH</b>	18
<i>spiced beef, pine nuts, onion, yogurt</i>	
<b>RIZ</b> 🌱	11
<i>Lebanese rice, toasted vermicelli, mixed nuts</i>	

## To Indulge

<b>KOUSA MAHSHI</b> 🌿🌿	25
<i>eggplant, stuffed Summer squash, squash blossom, tomatos, pickled shishito</i>	
<b>DAY BOAT SCALLOPS</b>	42
<i>parsnip, tahini labneh, seasonal fruit mostarda</i>	
<b>HALIBUT</b> 🌿	34
<i>za'atar and lemon, cousa squash, kishk, mint oil</i>	
<b>LAMB RACK</b> 🌿	52
<i>carob jus, roasted turnips</i>	
<b>LAMB STUFFED GRAPE LEAVES</b> 🌿	34
VEGAN OPTION AVAILABLE UPON REQUEST	
<i>lamb confit, rice, mint yogurt</i>	

## Signature Mezza

<b>BLUE FIN TUNA NAYE</b> 🌿	25
<i>pomegranate broth, cured cherry plumcots, smoked jalapeno</i>	
<b>BONE MARROW</b> 🌿	20
<i>steak tartar, pomegranate seeds, pickles</i>	
<b>OCTOPUS</b> 🌿	29
<i>mouhamara coulis, Aleppo pommes paille, fresh herbs</i>	
<b>KING PRAWNS</b> 🌿	28
<i>ezme, harissa, lemon, fresh herbs</i>	
<b>SMOKED BEETS</b> 🌿	19
<i>whipped labne &amp; burrata, pomegranate, zaatar</i>	

## To Share

<b>HEARTH BAKED LOUP DE MER</b> 🌿	75
<i>farmed seasonal mixed green, tarator sauce</i>	
<b>WHOLE FREE RANGE CHICKEN</b> 🌿	65
<i>house pickled kabis, toum</i>	
<b>MIXED GRILL</b> 🌿	79
<i>chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa</i>	
<b>LAMB SHANK</b> 🌿	75
<i>Lebanese dirty rice, old world jus</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!

