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Menu Prices — October 24, 2026

ilili menu with prices in United States, updated October 2019: 157 items across 10 categories, prices from $1.84 to $82.00.

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ilili Menu with Prices (United States)

ilili menu with prices in United States, updated October 2019: 157 items across 10 categories, prices from $1.84 to $82.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/ilili

Menu categories: Popular Items · Cold Mezza · Hot Mezza · Main Plates · Desserts · Drinks · Salads · Sandwiches · Dessert · Add On Items

Popular Items

ITEM	PRICE
Fattoush Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	**$18.00**
Hommus Chickpea purée / tahini / lemon / olive oil.	**$12.00**
Chicken Taouk Duo Chicken breast & thigh / sumac.	**$27.00**
Brussels Sprouts Grapes / fig jam / walnuts / mint yogurt.	**$18.00**
Baba Ghannouj Eggplant / tahini / olive oil.	**$13.50**
Riz Lebanese rice / toasted vermicelli / mixed nuts.	**$10.00**
Kafta Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	**$26.00**
Moussaka Eggplant / tomato / garlic / onion / olive oil.	**$13.00**
Kebab Kerez Lamb & beef meatballs / cherry sauce / kataifi / scallions.	**$18.00**
Labne Strained yogurt / olive oil / fresh mint / zaatar.	**$12.00**

Cold Mezza

ITEM	PRICE
Heirloom Tomato Salad Shallots/ dry olives/ cucumber/ feta/ micro thyme	**$22.00**
Hommus (Cold Mezza) Chickpea purée / tahini / lemon / olive oil.	**$12.00**
Baba Ghannouj (Cold Mezza) Eggplant / tahini / olive oil.	**$13.50**
Mouhamara Walnuts / sundried peppers / pomegranate molasses.	**$14.00**
Labne (Cold Mezza) Strained yogurt / olive oil / fresh mint / zaatar.	**$12.00**
Tabbouleh Parsley / mint / tomato / burghul.	**$18.00**
Fattoush (Cold Mezza) Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	**$18.00**
Lebanese Thyme Salad Herbs / lebanese arugula / parsley / lemon / green olive / onion.	**$18.00**

ITEM	PRICE
Moussaka (Cold Mezza) Eggplant / tomato / garlic / onion / olive oil.	**$13.00**
Chankleesh Feta cheese / onions / tomato / zaatar.	**$16.00**

Hot Mezza

ITEM	PRICE
Falafel Fried chickpea & fava bean croquettes.	**$13.00**
Warm Eggplant Tomato / scallions / tamarind molasses.	**$16.00**
Brussels Sprouts (Hot Mezza) Grapes / fig jam / walnuts / mint yogurt.	**$18.00**
Phoenician Fries Sumac / parsley / garlic whip.	**$14.00**
Hindbeh Dandelion greens / pine nuts / caramelized onions.	**$14.00**
Riz (Hot Mezza) Lebanese rice / toasted vermicelli / mixed nuts.	**$10.00**
Arnabeet Mekle Cauliflower / tahini labne / chili / mint.	**$16.00**
Rkaykat Bil Jibneh Cheese rolls / kashkaval / feta / fresh mint.	**$13.00**
Beef Fried Kibbeh Spiced beef / onion / pine nuts / yogurt.	**$17.00**
Mekanek Sautéed lamb sausage / lemon / pine nuts.	**$17.00**
Kebab Kerez (Hot Mezza) Lamb & beef meatballs / cherry sauce / kataifi / scallions.	**$18.00**
Atayef & Veal Bacon Fig jam / pickles / hot peppers.	**$21.00**
Duck Shawarma Duck magret & chicken / fig jam / green onion / garlic whip.	**$22.00**
Beef Shawarma Beef & lamb / tomato / sumac onion / tahini.	**$21.00**
Black Iron Shrimp Alapeno / garlic / cilantro.	**$18.00**
Octopus Harissa/squid ink labne/ lime	**$24.00**

Main Plates

ITEM	PRICE
Mixed Grill (Serves Two) Chicken shish taouk / beef kebab / kafta lamb chops / garlic whip trio / seasonal grilled vegetables.	**$72.00**
Whole Organic Chicken (Serves Two) seasonal vegetables / house pickled kabis / sumac garlic whip.	**$65.00**

ITEM	PRICE
Chicken Taouk Duo (Main Plates) Chicken breast & thigh / sumac.	**$27.00**
Lamb Chops Seared w/ zaatar salsa verde / herb roasted tomatoes.	**$48.00**
Boneless Ribeye 12oz Heirloom beets/ baby watercress/ kouzbara chimichurri	**$46.00**
Kafta (Main Plates) Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	**$26.00**
Idaho Brook Trout Roasted market vegetables/ sauce vierge	**$38.00**
Salmon a la Plancha Asparagus/ quinoa/ tomato basil broth	**$32.00**
Day boat Sea Scallops Cauliflower/ peas/ olive salmoriglio	**$38.00**
House-Made Semolina Gnocchi Lemon/ sorrel/ broccoli rabe/ kashkaval crisp	**$26.00**
Hearth Baked Loup de Mer (Serves Two) seasonal vegetables / tarator sauce	**$78.00**
Lamb Shank Lebanese dirty rice/ roasted baby vegetables/ old world lamb jus/ mixed nuts	**$68.00**

Desserts

ITEM	PRICE
Ashta Traditional Lebanese clotted cream, rose water syrup, seasonal fruit.	**$10.00**
Knafe Bil Jibneh Up side down sweet cheese tart, sesame pita pillows, orange blossom syrup.	**$20.00**
ilili Candy Bar caramel fondant, sesame crunch	**$15.00**

Drinks

ITEM	PRICE
Bottled Water	**$1.84**

Popular Items

ITEM	PRICE
Hommus Chickpea purée / tahini / lemon / olive oil.	**$12.00**
Brussels Sprouts Grapes / fig jam / walnuts / mint yogurt.	**$18.00**
Chicken Taouk Duo Chicken breast & thigh / sumac.	**$27.00**
Baba Ghannouj Eggplant / tahini / olive oil.	**$13.50**

ITEM	PRICE
Kafta Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	**$26.00**
Fattoush Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	**$18.00**
Moussaka Eggplant / tomato / garlic / onion / olive oil.	**$13.00**
Black Iron Shrimp Alapeno / garlic / cilantro.	**$18.00**
Arnabeet Mekle Cauliflower / tahini labne / chili / mint.	**$16.00**
Mouhamara Walnuts / sundried peppers / pomegranate molasses.	**$14.00**

Salads

ITEM	PRICE
Grilled Chicken Salad Romaine salad / lemon / garlic pistachio / toasted pita.	**$18.00**
Grilled Shrimp Salad Romaine salad / lemon vinaigrette / dates / avocado / citrus / dried cherries.	**$21.00**

Cold Mezza

ITEM	PRICE
Hommus (Cold Mezza) Chickpea purée / tahini / lemon / olive oil.	**$12.00**
Baba Ghannouj (Cold Mezza) Eggplant / tahini / olive oil.	**$13.50**
Mouhamara (Cold Mezza) Walnuts / sundried peppers / pomegranate molasses.	**$14.00**
Labne Strained yogurt / olive oil / fresh mint / zaatar.	**$12.00**
Tabbouleh Parsley / mint / tomato / burghul.	**$18.00**
Fattoush (Cold Mezza) Lebanese garden salad / toasted pita / sumac lemon vinaigrette.	**$18.00**
Moussaka (Cold Mezza) Eggplant / tomato / garlic / onion / olive oil.	**$13.00**
Chankleesh Feta cheese / onions / tomato / zaatar.	**$16.00**

Hot Mezza

ITEM	PRICE
Falafel Fried chickpea & fava bean croquettes.	**$13.00**
Warm Eggplant Tomato / scallions / tamarind molasses.	**$16.00**

ITEM	PRICE
Brussels Sprouts (Hot Mezza) Grapes / fig jam / walnuts / mint yogurt.	**$18.00**
Phoenician Fries Sumac / parsley / garlic whip.	**$14.00**
Hindbeh Dandelion greens / pine nuts / caramelized onions.	**$14.00**
Riz Lebanese rice / toasted vermicelli / mixed nuts.	**$10.00**
Arnabeet Mekle (Hot Mezza) Cauliflower / tahini labne / chili / mint.	**$16.00**
Rkaykat Bil Jibneh Cheese rolls / kashkaval / feta / fresh mint.	**$13.00**
Beef Fried Kibbeh Spiced beef / onion / pine nuts / yogurt.	**$17.00**
Mekanek Sautéed lamb sausage / lemon / pine nuts.	**$17.00**
Kebab Kerez Lamb & beef meatballs / cherry sauce / kataifi / scallions.	**$18.00**
Black Iron Shrimp (Hot Mezza) Alapeno / garlic / cilantro.	**$18.00**
Grilled Octopus Harissa/ squid ink labne/ lime	**$24.00**

Main Plates

ITEM	PRICE
Mixed Grill (Serves Two) Chicken shish taouk / beef kebab / kafta lamb chops / garlic whip trio / seasonal grilled vegetables.	**$72.00**
Whole Organic Chicken (Serves Two) Seasonal grilled vegetables/ house pickles kabis/ sumac garlic whip	**$65.00**
Chicken Taouk Duo (Main Plates) Chicken breast & thigh / sumac.	**$27.00**
Lamb Chops Seared w/ zaatar salsa verde / herb roasted tomatoes.	**$48.00**
Boneless Ribeye 12oz Heirloom beets/ baby watercress/ kouzbara chimichurri	**$46.00**
Kafta (Main Plates) Spiced ground beef & lamb / sumac garlic whip / seasonal grilled vegetables.	**$26.00**
Idaho Brooks Trout Roasted market vegetables/ sauce vierge	**$38.00**
Salmon a la Plancha Asparagus/ quinoa/ tomato basil broth	**$32.00**
Day boat sea Scallops Cauliflower/ peas/ olive salmoriglio	**$38.00**
House-made Semolina Gnocchi Lemon/ sorrel/ broccoli rabe/ kashkaval crisp	**$26.00**
Lamb Burger (Lunch) Syrian air cured beef / kashkaval / arugula.	**$25.00**

ITEM	PRICE
Hearth Baked Loup de Mer (Serves Two) seasonal vegetables / tarator sauce	**$78.00**
Lamb Shank Lebanese dirty rice/ roasted baby vegetables/ old world lamb jus/ mixed nuts	**$68.00**

Desserts

ITEM	PRICE
Ashta Traditional Lebanese clotted cream, rose water syrup and seasonal fruit.	**$10.00**
Knafe Bil Jibneh Upside down sweet cheese tart, sesame pita pillows, orange blossom syrup, pistachio dust.	**$20.00**
ilili Candy Bar Dark chocolate ganache, fig caramel and salted pistachio.	**$15.00**

Drinks

ITEM	PRICE
Bottled Water	**$1.84**
Soda	**$2.07**

Cold Mezza

ITEM	PRICE
Hummus chickpea purée / tahini / lemon / olive oil	**$13.00**
Baba Ghannouj eggplant / tahini / olive oil	**$15.00**
Kibbeh Naye ToGo steak tartare / burghul / onion / mint / crudités of onions / jalapeno / mint	**$24.00**
Moussaka eggplant / tomato / garlic / onion / olive oil	**$14.00**
Warak Enab Bil Zeit grape leaves / rice / tomato oil / parsley oil	**$14.00**
Chankleesh feta cheese / onions / tomato / zaatar	**$16.00**
Labne strained yogurt / olive oil / fresh mint / zaatar	**$13.00**
Tuna Tartare yellow fin tuna / crushed avocado / mint yogurt and Aleppo oil	**$24.00**
Mouhamara walnuts / sundried peppers / pomegranate molasses	**$14.00**

Hot Mezza

ITEM	PRICE
Fried Kibbeh spiced beef / onion / pine nuts / yogurt	**$18.00**

ITEM	PRICE
Kibbe Pumpkin swiss chard / raisins / onions / minted yogurt	**$17.00**
Arnabeet Mekle cauliflower / tahini labne / chili / mint	**$16.00**
Riz lebanese rice / toasted vermicelli / mixed nuts	**$11.00**
Atayef and Veal Bacon fig jam / pickles / hot peppers	**$21.00**
Kebab Kerez lamb & beef meatballs / cherry sauce / kataifi / micro chives	**$19.00**
Brussels Sprouts grapes / fig jam / walnuts / mint yogurt	**$18.00**
Warm Eggplant tomato / micro citrus / tamarind molasses	**$16.00**
Falafel fried chickpea & fava bean croquettes	**$14.00**
Rkaykat bil Jibneh cheese rolls / kashkaval / feta / fresh mint	**$14.00**
Mekanek sautéed lamb sausage / lemon / pine nuts	**$18.00**
Phoenician Fries sumac / parsley / garlic whip	**$14.00**
Crispy Calamari polenta crusted calamari served with caper and dill tarator sauce	**$18.00**
Kibbeh Bi Laban (in yogurt) yogurt / kouzbara / mint	**$24.00**

Salads

ITEM	PRICE
Fattoush lebanese garden salad / toasted pita / sumac lemon vinaigrette	**$18.00**
Lebanese Caesar romaine salad / lemon / garlic / pistachio / toasted pita	**$18.00**
Tabbouleh parsley / mint / tomatoes / burghul / lemon vinaigrette	**$18.00**
Tuna Nicoise seared yellow fin tuna / poached eggs / baby potato / haricot verts / kabis pearl onion	**$28.00**

Sandwiches

ITEM	PRICE
Lamb and Beef Shawarma roasted lamb & beef / oven baked tomatoes / sumac parsley onion / tahini sauce	**$24.00**
Duck Shawarma. caramelized duck & chicken / fig toum / lettuce / scallions / pomegranate seeds	**$24.00**
Falafel Wrap tomato / cucumber / parsley / mint / tahini, / pickled beets	**$18.00**

ITEM	PRICE
Salmon Burger fennel and red onion slaw served with tarator sauce	**$22.00**
Lamb Burger syrian air cured beef / kashkaval / arugula	**$25.00**

Main Plates

ITEM	PRICE
Beef Kebab Lebanese rice / hummus / grilled eggplant / cherry tomato salad	**$36.00**
Mixed Grill chicken shish taouk / beef kebab / kafta / lamb chops /seasonal grilled vegetables / garlic whip trio	**$82.00**
Branzino Mouhamara Sauce sauteed spinach / cumin / pine nuts / sauce mouhamara	**$38.00**
Roasted Chicken Breast feta mashed potatoes / thumbelina carrots / asparagus / thyme jus	**$32.00**
Grilled Cauliflower Steak harissa honey glaze cauliflowe / pecio chickpea salad	**$24.00**
Salmon a-la Plancha butternut squash caponata / pomegranate, / hazelnuts	**$34.00**

Dessert

ITEM	PRICE
Mixed Baklava home made the traditional way: pistachio / cashew	**$12.00**
Mouhalabiyeh ToGo Think Lebanese panna cotta: milk / candied orange zest / orange blossom / pistachio dust	**$14.00**
ilili Candy Bar caramel fondant / sesame crunch / chocolate ice cream (no ice cream for delivery or take out)	**$15.00**
Knafe Bil Jibneh (serves two) inverted sweet cheese tart / sesame pita pillows / orange blossom syrup	**$20.00**

Add On Items

ITEM	PRICE
Garlic Whip Trio	**$6.00**
Yogurt Cucumber Bowl	**$5.00**
Extra Pita for Delivery	**$2.50**
Jalapeno Raw	**$3.00**
Tahini Side	**$4.00**
Garlic Whip Fig	**$3.00**
Garlic Whip Plain	**$3.00**
Garlic Whip Aleppo	**$3.00**
Garlic Whip Mint	**$3.00**

ITEM	PRICE
Garlic Whip Sumac	**$3.00**
Harissa	**$2.50**
Yogurt Mint Side	**$3.00**