



Baked Goodness  
Mini Cookbook



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## A NOTE FROM CHEF PHILIPPE

**ilili** (pronounced ee.l.ee.lee) means “tell me” in colloquial Lebanese. Our story is embedded in the rich heritage of Lebanese cuisine and hospitality. It began three generations ago in a small village in Mount Lebanon and evolved inside the walls of Beirut’s most iconic hotel, the Coral Beach, finding its way to the bustling streets of New York City.

Since 2007, our home in the Flatiron District has introduced the passion and generosity of the Lebanese table to hundreds of thousands of curious diners.

We passionately craft a sophisticated blend of modern and traditional Lebanese cuisine, drawing influences from across the eastern Mediterranean.

Flavorful herbs and spices combine to delight the palate; earthy and delicate textures emerge from innovative combinations of savory and sweet. Each bite reveals a deeper story behind the birth of the Mediterranean.

Our warm hospitality drives our mission to make every guest and team member feel fundamentally honored and genuinely welcomed.

We hope you will enjoy your meal as much as we enjoyed putting it together for you.

Warmly,

Philippe Massoud  
Executive Chef/Owner



Grandfather Alexander Massoud  
with his brothers in Beirut in front of Massoud Bros  
Restaurant, Patisserie & Catering Fall 1920



Coral Beach Hotel Opening  
Summer 1964

## GENERAL INSTRUCTIONS

We have packed all the items in a convenient way to help you stay organized in your cooking today.

All ovens behave differently, so the temperatures provided are an approximation.

When you unpack your box, **make sure to freeze all items immediately if for future use or refrigerate all immediately upon arrival. If you freeze them, make sure to defrost overnight the night before you plan on baking them. Note our Manoushes & Lahmajun doughs contain 2% milk protein.**

Let us know how we did on Survey Monkey.



## TODAY'S BAKED GOODS BOX

### MANOUSHE BIL ZAATAR

PITA BREAD / OLIVE OIL / HOUSE BLEND ZAATAR

### MANOUSHE BIL JIBNEH

PITA BREAD / LEBANESE WHITE CHEESE / NIGELLA SEEDS

### LAHMAJEEN

PITA BREAD / GROUND BEEF AND LAMB / GARLIC / ONION / TOMATO

### FATAYER

SPINACH PIES / PINE NUTS / SUMAC / ONION

### CHEESE ROLLS

TRIO OF CHEESE / FEUILLE DE BRICK / MINT

### FRIED KIBBEH

BEEF / BURGHUL / ONION / PINE NUTS

## MANOUSHE BIL ZAATAR

Manoushe, a flatbread best served fresh, is a Lebanese street food. It's topped with our amazing blend of house Zaatar, a thyme and herb mix with sesame seeds. People eat it for breakfast, lunch or dinner or even as a snack. It was also known as a meal for the everyman.

It can be served with labne, tomatoes, cucumber, fresh mint and olives. You can add Aleppo pepper to it or cheese such as shredded mozzarella.

If you plan on eating them within the same day, simply warm them in a toaster oven or regular oven on a sheet tray for 1-2 min at 350°F. You do not want to over cook them as they will dry up and become crispy.





## MANOUSHE BIL JIBNEH

This flatbread is topped with our amazing blend of Lebanese white cheese which is seasoned with Nigella seeds, it is then folded and baked, like a calzone.



It can be served for breakfast, lunch or dinner. You can eat it plain or with tomatoes, olives, cucumber, and fresh mint.

If you are reheating them from the freezer, microwave them for 45 seconds, wrap with aluminum foil and bake at 350°F for 7min. If you are reheating them from the refrigerator, microwave for 15 seconds, wrap with aluminum foil and bake at 350°F for 7 min.

If you are reheating them



Note that this Manoushe will ooze out so be careful when eating it.

## LAHMAJUN

Lahmajun (minced meat on dough) dates back to the 15th century. The best ones are made by the Armenian community of Lebanon. ilili's version is topped with ground beef, lamb, tomatoes, onions parsley, and seasoned with Aleppo pepper and other goodness.

It can be served for lunch or dinner. You can eat it plain or with minted yogurt, a squeeze of lemon, or a drizzle of pomegranate molasses

Don't hesitate spreading some Harissa if you have any left over from our other food boxes.

If you plan on eating them within the same day, simply warm them in a toaster oven or regular oven on a sheet tray, for 2-3 min at 350°F.

You do not want to over cook it as it will dry up and become crispy.



## SPINACH FATAYER

A typical Lebanese finger food consisting of dough, spinach onions, pine nuts and sumac. They can be made with purslane, sorrel, or swiss chard.

Lightly brush them with olive oil, and if you plan on eating them on the same day simply warm them in a toaster oven or regular oven on a sheet tray for 3-6 min at 350°F or longer if you want a browner result.

Fatayer are usually served with Lemon wedge.



## CHEESE ROLLS

A typical Lebanese finger food consisting of dough, feta cheese, mint, and additional seasonings.

If you plan on eating them on the same day, simply warm them in a toaster oven or regular oven on a sheet tray, for 4-5 min at 350°F or longer if you want a browner result.



## FRIED KIBBEH

The most commonly known type of kibbeh, fried Kibbeh, is made from finely ground meat, cracked wheat (burghul), onions and pine nuts. The northern Syrian city of Aleppo can lay claim to at least 17 types of kibbeh.

The outer shell is made like a dough and the inside is stuffed with ground beef, onion, pine nuts, and seasonings.

If you plan on eating them within the same day, simply warm them in a toaster oven or regular oven on a sheet tray, for 6-7 min at 350°F or longer if you want a browner result.

They can be eaten with either labne or yogurt.



# ALLERGY SHEET

MENU ITEM	ALRG SESAME	ALRG NUTS	ALRG GARLIC	ONION	ALRG DAIRY	TREENUT	SHELL- FISH	ALRG GLUTEN	VEGE- TARIAN
MANOUSHE BIL ZAATAR	X				X	X		X	V
MANOUSHE BIL JIBNEH					X			X	V
LAHMAJUN			X	X	X				
CHEESE ROLLS					X			X	V
FATAYER		X		X	X	X		X	V
BEEF FRIED KIBBEH		X		X		X		X	

- Blank signifies no allergy
- X Signifies cannot be removed or fits the category
- O Signifies can be removed/avoided
- V Signifies vegetarian

## SOME YUMMY TIPS

- A dough product is only as good as how properly handled through storage and baking. Make sure to freeze your items right away if you are not eating them within the same day, or refrigerate immediately.
- Each item has a different reheating time because of the thickness of the dough or the varying toppings.

Thank you for inviting us to your table, we are truly grateful. Please take the time to tag us on Instagram for freebies in the future.

QR codes are provided for your convenience on the next page.

We would love to hear from you, please email us at [foodboxes@ililirestaurants.com](mailto:foodboxes@ililirestaurants.com) with any comments, discoveries or suggestions.

Thank You!



## SOCIAL MEDIA & QR CODES





## OUR CURRENT OFFERINGS ON BALDOR



ROASTED CHICKEN KIT \$140/\$35pp



MIXED GRILL KIT \$180/\$45pp



BRAISED KIT \$160/\$40pp



VEGETARIAN KIT \$90/\$22PP



BAKED KIT \$70/6 ITEMS, 1/2 DOZ

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