



Mixed Grill

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.

Every item has its menu name and index number.

i.e. If a menu item has four ingredients, you will see the menu item's name and: 1/4, 2/4, 3/4, 4/4. The (/) signifies (of).

This was done to insure that you keep your ingredients organized when you unpack your box and when ready to cook.

Some ingredients will not have an index because they are used in multiple recipes such as cherry tomatoes, parsley, olive oil, salt and sumac.

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

When you unpack your box, only the baklava, olive oil, sumac and kosher salt containers should be kept at room temperature. **Make sure to refrigerate remaining ingredients immediately upon arrival.**

Let us know how we did on Survey Monkey.



TODAY'S MENU

HUMMUS

CHICKPEA PUREE / TAHINI / LEMON / OLIVE OIL

CHANKLEESH

SEASONED FETA / ONION / TOMATO / ZAATAR / OLIVE OIL

FATTOUSH

ROMAINE / PARSLEY/ ARUGULA/MINT/TOMATO/RADISH/CUCUMBER/ TOASTED PITA
POMEGRANATE SUMAC LEMON VINAIGRETTE

EGGPLANT TARTARE

ROASTED EGGPLANT / TOMATO / PARSLEY / OLIVE OIL / GARLIC / POMEGRANATE MOLASSES

MIXED GRILL

CHICKEN BREAST / BEEF TENDERLOIN / BEEF & LAMB KAFTA / LAMB CHOPS

LEBANESE RICE

JASMINE RICE / CINNAMON / ROSEMARY / TOASTED VERMICELLI

HOME MADE SAUCES & PICKLES

HARISSA / VERY SPICY ASSORTED PEPPER PASTE

SUMAC GARLIC WHIP / GARLIC, SUMAC, LEMON, OIL

ALEPPO GARLIC WHIP / GARLIC, ALEPPO PEPPER, LEMON, OIL

MINTED GARLIC WHIP / GARLIC, MINT, LEMON, OIL

BAKLAVA PETIT FOURS

Suggested Beverages with this meal: Beer, Arak, Rose Wine, Sauvignon Blanc, Chenin Blanc, Dry Riesling, Chardonnay

MIXED GRILL

We have provided you with a selection of ilili's most popular kebabs. The lamb and beef are grass fed and the chicken is naturally raised without hormones and antibiotics.

1. We recommend that you cook all meats on a natural charcoal wood barbecue, however you can also pan sear or broil in your oven.
2. If you are using the wooden skewers, place your skewers in water and soak for at least three hours prior to cooking. Once ready, skewer your chicken, beef and season each approximately one Tsp of salt and 1 Tbsp of sumac. (1/10, 2/10, 3/10)
3. The kafta patties should be cooked like a hamburger and must be seasoned with approximately 1 Tsp of salt and 1 Tbsp of sumac. (4/10)
4. The lamb chops should also be seasoned with approximately one Tsp of salt and cooked as they are. Cover the bones with foil if you want to avoid charring of the bones. (5/10)
5. Remember to always season both sides of the proteins.
6. Have a water spray bottle ready if you are cooking on charcoal as the lamb and kafta contain fat and will cause flare ups on the barbecue.

CHEF'S NOTES:

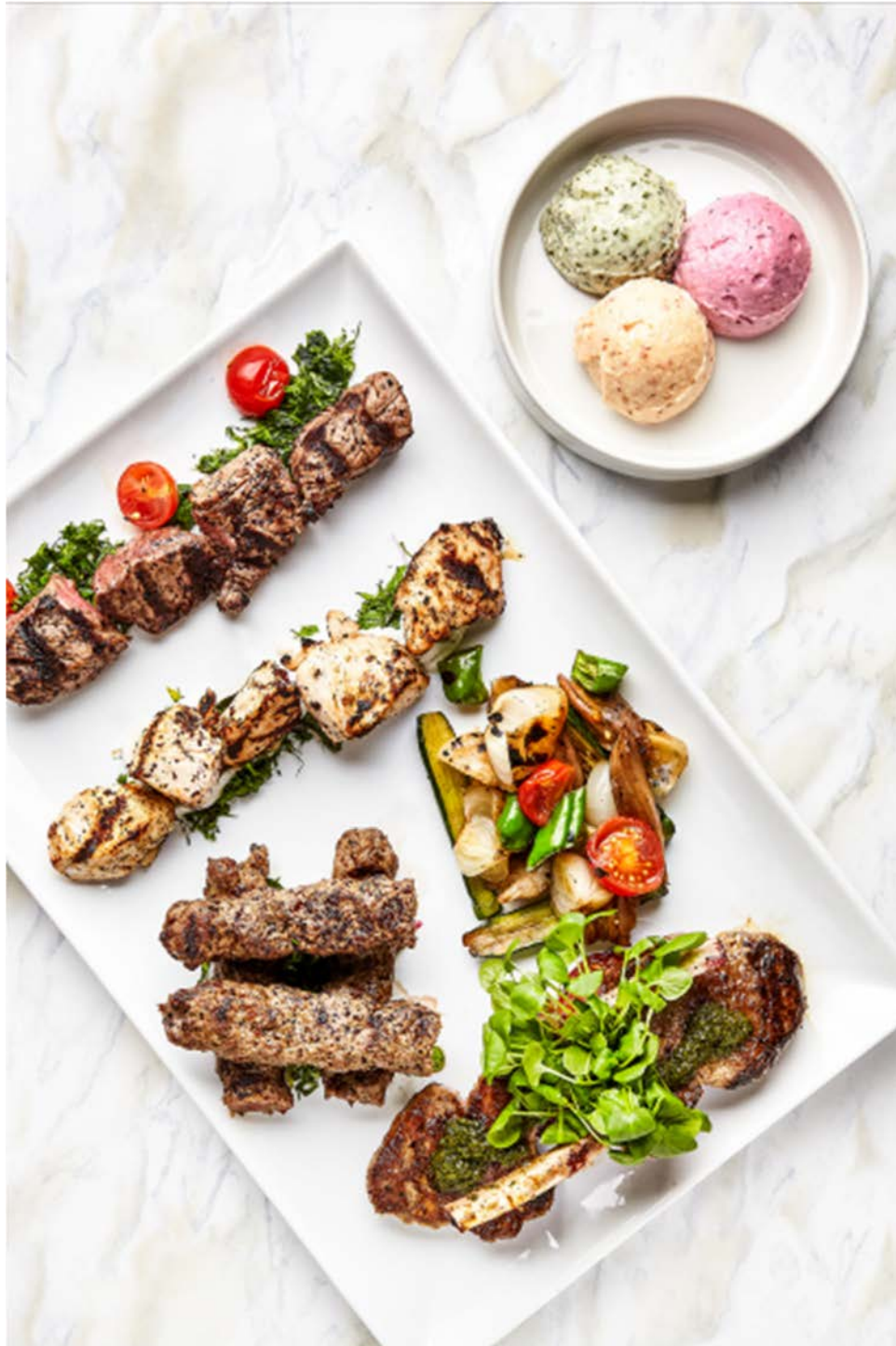
Start with your chicken, followed by your lamb chops, kafta, and finish with the tenderloin. This will allow you to cook the tenderloin to the desired doneness.

Always remember to clean and oil your grill before placing the meats on it.

You will want to start your fire at least 45 minutes before you plan on cooking.

Once your embers have a white look, spread them evenly across the cooking area.

Make sure to also have a water spray bottle at hand to help you put out any flareups from grease.



HUMMUS

Our hummus is prepared in a traditional Lebanese way without garlic or cumin. It is hummus in its purest form; a perfect blend of chickpeas, tahini and lemon. Should you wish to add garlic and cumin to it, do not hesitate.

1. Place the hummus in the center of the plate as if you were building a mound. With a large spoon, gently press in the center of the hummus pushing your spoon outward, in order to create a well effect.
2. You should spread the hummus to the outer edges of the plate and ideally should have no more than 1/4 to 1/2 inch thickness in the center and thicker edges as shown in this picture. (1/2)
3. Decorate the hummus with the provided Aleppo pepper at 12, 3, 6 and 9 o'clock or 12&6. (2/2)
4. Drizzle a 1/4 to 1/2 cup of olive oil provided inside the well you created.
5. Hummus should be served slightly colder than room temp.



CHANKLEESH

Traditionally, Chankleesh is a ripened sun dried yogurt cheese. This version is an emulation of the original and is made with a very high grade feta cheese.

1. Cut approximately 4-5 cherry tomatoes into eights.
2. Dice your onion into a brunoise (small dice)(2/2).
3. In your serving plate, do your best to place all three ingredients in equal spreads, as if to form 3 slices of pie or a pie cut into 3. The cherry tomatoes, onions, and chankleesh cheese (1/2) should almost equal each other. Alternatively toss all ingredients gently.
4. Sprinkle two Tbsp of chiffonade of parsley on top to decorate. You should take from the eggplant tartare as enough was provided for both.
5. Drizzle approximately a quarter cup of olive oil, add more as desired.
6. When ready to eat, mix all ingredients together.



FATTOUSH

This salad is the quintessential garden salad in Lebanon. The combination of herbs and lettuces with the toasted pita, come together into a colorful bouquet. Some people serve it with vinegar others with lemon and some add garlic as well. Ours has no garlic and is made with Lemon Sumac Pomegranate Vinaigrette.

1. Place the pita chips on a sheet tray and toast in the oven or toaster oven at 350°f for 1-2 minutes. Reserve for later use. While they are already toasted, they might lose crunchiness due to refrigeration. (6/6)
2. Chop the romaine lettuce hearts down the center into one inch bands. (5/6)
3. Slice approximately 4-5 cherry tomatoes into halves.
4. Slice your cucumbers into halves lengthwise, then cut into 1/4 inch slices. (2/6)
5. Slice your radishes into thin quarter sized circles. (3/6)
6. Combine all the ingredients above and the mixed greens (1/6) into a bowl. Add the dressing (6/6) and toss gently until everything is coated, then sprinkle with one Tbsp of sumac.
7. Variations: Add garlic or vinegar to the dressing.



EGGPLANT TARTARE

This is one of my favorite ways of preparing eggplant. This salad is called Raheb Batinjan in Lebanon. Each eggplant is hand roasted and peeled for ultimate smokiness. Our version is lighter and does not include bell peppers and onions.

1. Rough chop your roasted eggplant and place in a bowl (1/4).
2. Cut approximately 4-5 cherry tomatoes into small dice and add to bowl.



3. Add your chiffonade of parsley (3/4), garlic whip (2/4), about 1.5 Tsp of salt, 2 Tbsp of olive oil into the bowl and mix all ingredients until homogenous. Careful not to mush it and consider folding them together.

4. Place the mixture on a flat plate and spread to fill the plate.
5. Drizzle another 2 Tbsp of olive oil as garnish
6. Drizzle or with a spoon, drip dots of pomegranate molasses(4/4).
7. You can also garnish with Pomegranate seeds (not provided).

PITA BREAD

Lebanese Pita bread is usually paper thin. The bread is supposed to be an accompaniment to the bite and not a main ingredient.

In Lebanon and the region, pita bread is basically used as a utensil.

You are to spread the bread apart and tear out little triangles to scoop up hummus and other menu items with it. Alternatively, think of it as a tortilla in which you are wrapping a selection of the menu items to create a delicious mini sandwich.

Pita bread should always be kept in a sealed bag so it does not dry up.

You may want to microwave it for 5-10 seconds, but not more should you wish it lukewarm.

BAKLAVA

1. By now the Baklava is at room temperature(1/2)
2. Place it on plate and sprinkle pistachio as a garnish(2/2)

ALLERGY SHEET

MENU ITEM	ALRG SESAME	ALRG NUTS	ALRG GARLIC	ONION	ALRG DAIRY	TREENUT	SHELL- FISH	ALRG GLUTEN	VEGETAR- IAN
PITA BREAD								X	V
HUMMUS	X								V
EGGPLANT TARTARE			○						V
FATTOUSH DRESSING						X			V
FATTOUSH PITA CHIPS						X			V
CHANKLEESH	X	○		○	X			X	X
LEBANESE RICE								X	V
CHICKEN KEBOB			X						
LAMB CHOPS			X						
KAFTA PATTIES			○	X					
KABISS ASSORTED			X	○					V
HARISSA			X						
MINTED GARLIC WHIP			X						
SUMAC GARLIC WHIP			X			X			
ALEPPO GARLIC WHIP			X						
MIXED BAKLAVA		X			X	X		X	

Blank signifies no allergy

X Signifies cannot be removed or fits the category

○ Signifies can be removed/avoided

V Signifies vegetarian

Ready to Serve the Meal

1. Your Hummus, Eggplant Tartare, Chankleesh and Fattoush are now ready and placed at the center of the table.
2. Your mixed grill accoutrements: Garlic Whip Trio (6/10, 7/10,8/10), Harissa (9/10), pickles (10/10) should all be placed in separate bowls and served.
3. Your side of rice should be warmed (microwave or in a pot) and placed in a serving platter (1/1) to join the rest.
4. Your pita bread should remain in bags until the last minute. By now it should be at room temperature; each guest gets approximately one to two pitas.
5. Your meats have now rested for 5 minutes and can now be served. At the restaurant, we place all the cuts on one plate and pass it around.

Your ilili Mixed Grill feast is now ready!

Bon Appetit :)

YUMMY TIPS

- Eating this meal should bring out the inner chef in you and your guests.
- Eat the salad first to better digest the food.
- Do not hesitate to mix hummus with harissa, garlic whip, pickles and any of the cuts of meat in one bite, that is a phenomenal combination.

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 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 LAMB KIT \$160/\$40pp



VEGETARIAN KIT \$90/\$22PP



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

