

ÍLA'S

MAKE YOURSELF AT HOME

Menu

STARTERS

Empanada Duo - 17

butter chicken & roasted corn shishito, mint chutney, chimichurri ranch

Pork Lumpia Eggrolls - 18

slow-braised pork cheek, pickled cabbage, sweet & spicy blood orange and peach glaze

Grilled Scallops - 29

wood-grilled scallops, blistered shishito peppers, crispy leeks, pear, shishito vinaigrette (vegetarian option: 15)

Charred Octopus - 28

wood-grilled octopus, duck & pork sausage, crispy potatoes, crispy duck crackling, salsa matcha & aji verde sauce

Bread Plate - 21

kashmiri spiced flatbread, seasonal focaccia, rustic baguette, kabocha squash hummus with house dukkah whipped goat cheese and fresno jam, yuzu honey butter

Burrata and Focaccia - 20

creamy burrata, roasted figs, fig chutney, crispy prosciutto, pine nut brittle, red watercress, house-made rosemary focaccia

Spiced Lamb Flatbread - 17

house-made crust, spiced lamb & pork sausage, fresh feta, spiced tomato sauce, yogurt, dates

Spicy Toscano Flatbread - 15

house-made crust, oven-roasted tomatoes, calabrian chili, mozzarella, broccolini, ricotta

GREENS & SOUP

Little Gem Salad - 18

crisp gem lettuce, orange, pistachio vinaigrette, parmesan crisp, mint

Phoenician Salad - 20

mixed greens, couscous, feta, cucumber, tomato, grilled grape vine, crispy chickpeas, herb vinaigrette

Soup of the Day

Chef's soup of the day. Ask your server for details.



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HANDHELDS

Ila's Burger - 25

double brisket-chuck smash patties, hook's sharp cheddar, oxtail marmalade, aioli, lettuce, pickle, house-cut fries

"Italian" Beef - 25

braised short-rib, house-made giardiniera, rich au jus, baguette, house-cut fries

Grilled Cheese & Tomato Soup - 20

mahon cheese, spiced pepper spread, broccolini, fresh sourdough, smoked tomato soup

Crispy Chicken Sandwich - 22

crunchy japanese-style chicken, homemade slaw, citrus aioli, country bread, cucumber salad

CHEF'S SPECIALTIES

Birria Lamb Pierogies - 24

house-made dumplings, braised lamb, oaxaca cheese, rich broth reduction

Paneer Kebab - 20

wood-fired paneer cheese, seasonal vegetables, sweet chili glaze, ila's spiced indian rice

Sweet Corn Agnolotti - 27

house-made pillow pasta filled with sweet corn, cornbread foam, chili and garlic crunch, pecorino

Pappardelle - 28

house-made wide noodles, slow-braised oxtail ragu, pecorino

Ila's Spaghetti - 24

house-made spaghetti, creamy spiced tomato sauce, chili oil, basil, ricotta & parmesan cheese

Pan-Roasted Halibut - 42

herb-crust halibut, black lentils, fennel, fresh herbs, citrus butter sauce

Kalbi Short Rib - 33

braised short rib, sesame mashed potatoes, beef gravy, kimchi

Crispy Duck Leg - 30

Confit duck leg, pan-crisped, creamy sweet potato mash, slow-braised collard greens, piri piri duck sauce



*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ** Please inform your server of any allergies or dietary restrictions All parties of 5 or more are subject to auto gratuity

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After Dinner



DESSERTS

Pistachio Cake - 12

house made pistachio sponge cake, orange liqueur syrup, date caramel, chocolate whipped cream, chocolate pecan bark.

Panna Cotta - 12

matcha, with honey orange glaze, kumquat

Japanese Cheesecake - 12

fluffy souffle style cheesecake, yuzu mousse

COFFEE & TEA

Coffee - 7

Medium roast black coffee - Free refills

Tea - 7

*loose leaf tea served in a french press.
tea choices - irish breakfast, earl grey, green tea*



AFTER DINNER DRINKS

Espresso Martini - 17

Vusa vodka, espresso, coffee brandy liquor

Carajillo - 17

liqor 43, espresso

Ube Espresso Martini - 17

house made ube syrup, espresso, vusa vodka, coffee liquor

Ponche Slide - 17

Vusa Vodka, ponche pajarote chocolate liqueur, kahlua, heavy cream

APERITIFS, DIGESTIFS & LIQUORS

Pallin Limoncello - 9

Lucano Sambuca - 10

Baileys - 10

Kahlua - 10

Fernet Branca - 10

Malort - 8

Amaro Nonino - 10

Grand Marnier - 10

ILA'S CASA DRAGONES FLIGHT

Mama Ila's favorite tequila. Enjoy a curated tasting of Blanco, Reposado & Anejo - 50

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