

ILA'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 & sour sauce*

FRIED PANEER BITES - 16

masala salt, tomato chutney

BREAD PLATE - 21

*kashmiri spiced flatbread, focaccia,
rustic baguette, seasonal hummus,
whipped goat cheese and fresno jam,
yuzu honey butter*

THREE CHEESE FLATBREAD - 16

*mozzarella, ricotta, caciocavallo,
pistachio pesto, arugula*

SPICED LAMB FLATBREAD - 18

*lamb & pork sausage, fresh feta,
spiced tomato sauce, yogurt, dates*

SAVORY KEBAB - 8 (each)

*paneer, soy sauce glaze
pork belly, soy sauce glaze
chicken and leek, soy sauce glaze*

LAMB MERGUEZ SAUSAGE - 19

*couscous salad, cucumber, tomatoes,
pickled apricots, mint chermoula*

WOOD-GRILLED SCALLOPS - 29

*roman gnocchi, cipollini onion jam,
crispy prosciutto*

GRILLED OYSTER MUSHROOM

'SCALLOPS' - 15

*blistered shishito peppers, crispy leeks,
pear puree, shishito vinaigrette*

CRISPY PORK BELLY - 22

*parsnip puree, sea island red peas,
pickled fennel, sweet peach glaze*

FROM THE GARDEN

LITTLE GEM SALAD - 18

*orange supremes, candied pistachios,
parmesan crisp, pistachio vinaigrette,
mint gremolata*

PHOENICIAN SALAD - 20

*mixed greens, couscous, feta, cucumbers,
tomatoes, crispy chickpeas, grilled grapes,
herb vinaigrette*

PANZANELLA SALAD - 20

*toasted sourdough, burrata,
heirloom tomatoes, grilled peaches, pickled
red onion, cucumbers, arugula, fresh herbs,
red wine vinaigrette*



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HANDHELDS

HOUSE CHEESEBURGER - 26

two smash patties, hook's sharp cheddar, oxtail marmalade, aioli, lettuce, pickle, fresh cut fries

CRISPY CHICKEN SANDWICH - 22

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

GRILLED CHEESE & TOMATO SOUP - 20

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

STEAK SANDWICH - 27

grilled filet mignon, calabrian chile aioli, caciocavallo, arugula, giardiniera, demi-baguette, fresh cut fries

ILA'S VEGGIE BURGER - 21

beet, lentil & oat patty, mahon cheese, cucumber, pickled red onion, aji verde, fresh cut fries

CHEF'S SPECIALTIES

LAMB BIRRIA PIEROGIES - 25

braised lamb dumplings, oaxacan cheese, consomme

ILA'S SPAGHETTI - 24

creamy spiced tomato sauce, chili oil, ricotta & parmesan cheese

SWEET CORN AGNOLOTTI- 27

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

PAPPARDELLE - 28

slow-braised oxtail ragu, pecorino

SESAME PEANUT NOODLE - 23

chewy noodle, spicy sesame oil, oyster mushroom, preserved vegetable (add ramen egg - 3)

CARROT CAVATELLI - 24

pistachio pesto, asparagus, blistered tomatoes, citrus bread crumb

CRISPY MAITAKE MUSHROOM - 21

bruleed parsnips, grilled plums, sweet and tangy plum sauce

ORA KING SALMON - 34

roasted fennel, grilled peaches, peach curry sauce

CRISPY CONFIT DUCK LEG - 32

sweet potato puree, braised collard greens, piri piri jus

SHORT RIB - 35

sesame mashed potatoes, kalbi beef gravy, kimchi



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After Dinner



DESSERTS

Pistachio Cake - 12

pistachio sponge cake, orange liqueur syrup, date caramel, chocolate whipped cream, chocolate pistachio bark

Three Chocolate Cake - 15

layers of white, milk & dark chocolate mousse, chocolate cake, whipped cream

Japanese Cheesecake - 12

fluffy souffle style cheesecake, yuzu mousse

COFFEE & TEA

Coffee - 7

Medium roast black coffee

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

*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