

# 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*

##### WOOD-GRILLED SCALLOPS - 29

*roman gnocchi, cipollini onion jam,  
crispy prosciutto*

##### 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  
chicken and leek, soy sauce glaze*

##### BREAD PLATE - 22

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

##### CRISPY PORK BELLY - 22

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

##### FRIED PANEER BITES - 16

*masala salt, tomato chutney*

#### FROM THE GARDEN

##### LITTLE GEM SALAD - 19

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

##### PHOENICIAN SALAD - 22

*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 - 28

*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*

##### STEAK SANDWICH - 29

*grilled filet mignon, calabrian chile aioli, caciocavallo, arugula, giardiniera, ciabatta, fresh cut fries*

##### ILA'S VEGGIE BURGER - 24

*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*

##### CARROT CAVATELLI - 24

*pistachio pesto, asparagus, blistered tomatoes, citrus bread crumb*

##### PAPPARDELLE - 28

*slow-braised oxtail ragu, pecorino*  
*\*\*vegetarian style: creamy spiced tomato sauce, chili oil, ricotta & parmesan cheese*

##### SESAME PEANUT NOODLE - 24

*chewy noodle, spicy sesame oil, oyster mushroom, preserved vegetable (add ramen egg - 4)*

##### SWEET CORN AGNOLOTTI- 27

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

##### CRISPY CONFIT DUCK LEG - 32

*sweet potato puree, braised collard greens, piri piri jus*

##### SHORT RIB - 37

*sesame mashed potatoes, kalbi beef gravy, kimchi*

##### ORA KING SALMON - 36

*roasted fennel, grilled peaches, peach curry sauce*



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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*

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