

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*

ITALIAN BEEF FLATBREAD - 21

*braised shortrib, pomodoro sauce,
fresh mozzarella, pecorino, giardiniera*

FRIED PANEER BITES - 16

masala salt, tomato chutney

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*

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*

THE ILA'S EXPERIENCE

\$71 per guest | Before tax & gratuity

when mom makes dinner you eat what she makes, experience Ila's like being at home

BEVERAGE CHOICE

Choice of Ube Sour, Midnight in Mumbai, Draft Beer, or House Wine

APPETIZER

1 Empanada
2 Pierogies

ENTREE

Small Panzanella Salad
Sweet Corn Agnolotti

DESSERT

Individual Japanese Cheesecake

End your meal just like Ila with shot of Dragonos +\$4

LEARN MORE ABOUT ILA'S EXPERIENCE HERE



*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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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

Parmesan Raspberry Cheesecake - 12

*creamy parmesan, fresh raspberry filling,
crisp toasted sesame crust*

Three Chocolate Cake - 15

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

Japanese Cheesecake - 13

fluffy souffle style cheesecake, yuzu mousse

Blueberry Almond Tart (GF-V) - 12

*cashew and coconut mousse with
blueberry lemon notes, almond date tart*

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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