

Royal Caviar Fateer

DAURENKI 85 | BAIKA 145 | OSSETRA 178

Petrossian Caviar, Clotted Cream, Red Onion, Dill

Cold Mezze

Urfa Dusted Big Eye Tuna* GF
Crispy Falafel, Whipped Tahini
Salada Baladi 36

Za'atar Cured Wild King Salmon*
Zucchini Fritter
Lemon Crema, Dill 30

Hamachi Crudo* GF
Persimmon, Cara Cara Orange
Chili Crunch 31

Chilled Lobster Salad GF
Blistered Peppers
Mango, Hass Avocado 39

Orla Salad V|GF
Butter Lettuce, Crisp Apple, Walnut
Poppy Seed Yogurt 23

The Greek V|GF
Persian Cucumber, Kalamata Olives
Tomato, Red Onions, Feta 26

Hot Mezze

Charcoal Grilled Octopus* GF
Ful Medames, Cardamon Schug
Poached Egg 30

Whipped Chickpea Hummus GF|V
Extra Virgin Olive Oil
Za'atar 17
Add Foie Gras 29

Kataifi Wrapped Prawns
Young Coconut, Spicy Mango
Lime Leaf 32

Hand Cut Fries & Spreads V|GF
Fava Bessara, Onion Yogurt
Spicy Housemade Ketchup 19

Saganaki V
Roasted Wild Mushrooms, Honey
Metaxa 29

Roasted Pumpkin & Lentil Soup V|GF
Black Kale, Pumpkin Seed Tahina 13 per person

Grains & Pastas

Macaroni Béchamel V
Mushroom Duxelles
Parmigiano Reggiano, Black Truffle 29

Toasted Orzo & Spicy Duck
Kefalograviera Cheese, Fresh Peas
Urfa & Aleppo Pepper 26

Crab Fregola
King Crab, Heirloom Carrots
Basil 27

Gnudi & Lamb Meatball
Cheese Dumplings, Date Chutney
Preserved Lemon 28

For the Table

FISH MARKET

Chargrilled Whole Branzino GF
Steamed Wild Greens, Lemon Vinaigrette 53

Salt-Baked Sea Bream* GF
Shaved Zucchini, Oregano Vinaigrette 66

Spice Marinated Red Snapper GF
Slow-cooked Fennel, Kalamata Olives
Yukon Potato 71

Alexandria Fish Fry
Spiced Beer Batter, Orla Tartar Sauce
Steak Fries, Charred Lemon 61

Grilled Orange Swordfish
Smoky Eggplant, Crushed Peanut
Preserved Lemon 53

Phyllo-Crusted Petrale Sole
Smoked Dukkah, Smashed Cauliflower
Golden Raisins, Turmeric Butter 59

Tomato-Ginger Glazed Salmon*
Saffron Couscous, Dill Yogurt
Blistered Cherry Tomatoes 53

Sizzling King Crab
Fresno Chilies, Spring Onion
Orange-Aleppo Oil MP

CHARCOAL-GRILLED MEATS

Hawaij Spiced New York Striploin* GF
Matbucha, Charred Scallion
White Yam 76

Black Harissa-Grilled Lamb Chops* GF
'Yemista' Stuffed Squash, Roasted Pepper 66

Spice-Roasted Rohan Duck*
Smoked Beet Cream, Freekeh, Sour Cherries 58

Roasted Lemon Chicken GF
Lemon Potatoes, Chilies, Feta, Mint 51

Slowly Braised Lamb Shank GF
Chickpeas, Celery Root, Mina Spice 54

Kebab Platter for Two* GF
Filet Mignon, Kofta, Chicken Dolmas
Tangerine Labneh and Smoked Eggplant Dip
Saffron Basmati Rice and Pita 173

ACCOMPANIMENTS

Creamy Lemon Potatoes V|GF 17

Steamed Wild Greens V|GF 15

Roasted Baby Eggplant V|GF 16

Saffron Basmati Rice Pilaf V|GF 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

The Big Idea

Sensory Intrigue of the Mediterranean

Channeling the aromatic markets and bazaars of the Mediterranean and re-imagining them through a highly hospitable lens, Orla is an ever-evolving and elevated dining experience that awakens our senses and enlivens our imagination. Here, creativity comes to life in unexpected ways—whether it's introducing our fresh interpretation on the classics or testing out innovative cooking styles—endlessly inspired by the Mediterranean and Middle Eastern spirit and cultures.

The Orla Experience

\$105 PER PERSON

Wine Pairings \$79

Reserve Wine Pairings \$175

MEZZE TO START

Urfa Dusted Big Eye Tuna

The Greek

Whipped Chickpea Hummus with Pita
Seared Foie Gras \$7 supplement per person

Toasted Orzo and Spicy Duck Ragout

Macaroni Bechamel

FOR THE TABLE

Chargrilled Branzino

Kebab Platter – Filet Mignon, Kofta, Chicken Dolma

Saffron Rice, Pita Bread

Roasted Baby Eggplant

Harissa Grilled Lamb Chops
\$20 supplement per person

DESSERT

Orla Rice Pudding

Satilia Chocolate Parfait

Our Orla Experience is created as a shared menu.
We do ask for full participation of the entire table.