

Royal Caviar Fateer

DAURENKI 85

Petrossian Caviar, Clotted Cream, Red Onion, Dill

Cold Mezze

Urfa Dusted Big Eye Tuna* GF

Crispy Falafel, Whipped Tahini
Salada Baladi 32

Hamachi Crudo* GF

Persimmon, Cara Cara Orange
Chili Crunch 26

Chilled Lobster Salad GF

Blistered Peppers
Mango, Hass Avocado 36

Orla Salad V|GF

Butter Lettuce, Crisp Apple, Walnut
Poppy Seed Yogurt 19

The Greek V|GF

Persian Cucumber, Kalamata Olives
Tomato, Red Onions, Feta 23

Hot Mezze

Charcoal Grilled Octopus* GF

Chickpea Conserva, Saffron Broth
Salsa Verde 26

Whipped Chickpea Hummus GF|V

Extra Virgin Olive Oil
Za'atar 14
Add Foie Gras 29

Kataifi Wrapped Prawns

Young Coconut, Spicy Mango
Lime Leaf 28

Saganaki V

Roasted Wild Mushrooms, Honey
Metaxa 25

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon 18

Grains & Pastas

Macaroni Béchamel V

Mushroom Duxelles
Parmigiano Reggiano, Black Truffle 25

Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas
Urfa & Aleppo Pepper 22

Crab Fregola

King Crab, Heirloom Carrots
Basil 23

Gnudi & Lamb Meatball

Cheese Dumplings, Date Chutney
Preserved Lemon 24

For the Table

FISH MARKET

Chargrilled Whole Branzino GF

Steamed Wild Greens, Lemon Vinaigrette 48

Spice Marinated Red Snapper GF

Slow-cooked Fennel, Kalamata Olives
Yukon Potato 64

Alexandria Fish Fry

Spiced Beer Batter, Orla Tartar Sauce
Steak Fries, Charred Lemon 56

Salt-Baked Sea Bream* GF

Shaved Zucchini, Oregano Vinaigrette 61

Phyllo-Crusted Petrale Sole

English Pea & Potato Puree
Caviar Cream 54

Tomato-Ginger Glazed Salmon*

Saffron Couscous, Dill Yogurt
Blistered Cherry Tomatoes 48

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 71

Black Harissa-Grilled Lamb Chops* GF

Baby Carrots, Fava Bessara, Lime Yogurt 61

Center Cut Chargrilled Filet

Blistered Asparagus, Crispy Onion Ring
Black Garlic Vinaigrette 67

Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint 46

Slowly Braised Lamb Shank

Chickpea & Orzo Ragu, Fried Onions
Cherry Tomato Sauce 49

Kebab Platter for Two* GF

Filet Mignon, Kofta, Chicken Dolmas
Tangerine Labneh and Smoked Eggplant Dip
Saffron Basmati Rice and Pita 168

ACCOMPANIMENTS

Hand Cut Fries & Spreads V|GF 16

Creamy Lemon Potatoes V|GF 13

Grilled Asparagus GF 14

Crispy Brussels Sprouts V|GF 13

Saffron Basmati Rice Pilaf V|GF 15

*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 Spice Box

The Signature Spice Box serves as the heartbeat of Orla, featuring an array of diverse flavors that capture the vibrant history of The Mediterranean Spice Trail. Drawing inspiration from the aromatic herbs, robust spices, and zesty citrus fruits that distinguished this ancient route, our dishes celebrate the essence of Mediterranean cuisine. Each spice allows us to infuse every dish with rich heritage, inviting you on a culinary journey where traditional flavors harmonize with contemporary techniques, creating an unforgettable dining experience.

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

\$97 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

Crispy Brussels Sprouts

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.