

## Royal Caviar Fateer

### DAURENKI

1oz. 86 1/2oz. 43

Petrossian Caviar, Clotted Cream, Chives, Dill

## Cold Mezze

## Hot Mezze

### Breads, Spreads, Pickles

4 per person

#### Marinated Big Eye Tuna\* GF

Crispy Falafel, Whipped Tahini  
Spicy Cucumber 32

#### Hamachi Crudo\* GF

Apricot, 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

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

#### Whipped Chickpea Hummus GF|V

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

#### Charcoal Grilled Octopus GF

Chickpea Conserva, Saffron Broth  
Salsa Verde 26

#### Kataifi Wrapped Prawns

Young Coconut, Spicy Mango  
Lime Leaf 28

#### Pan Fried Cheese V

Saganaki, Roasted Wild Mushrooms  
Honey, Greek Brandy 25

#### Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon 18

#### Macaroni V

Mushroom Duxelles  
Parmigiano, Black Truffle Crema 25

#### Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas  
Urfa & Aleppo Pepper 22

## Entrées

### FISH MARKET

#### Chargrilled Whole Branzino GF

Steamed Wild Greens, Lemon Vinaigrette 48

#### Oven-Roasted Red Snapper GF

Slow-Cooked Fennel, Kalamata Olives  
Yukon Potato 64

#### "Fish & Chips"

Alexandria Style, Beer Batter, Tartar Sauce  
Steak Fries, Spicy Ketchup 56

#### Salt-Baked Sea Bream GF

Summer Squash, Oregano Vinaigrette 61

#### Phyllo-Crusted Petrale Sole

English Pea & Potato Purée  
Caviar Cream 54

#### Tomato-Ginger Glazed Salmon\*

Saffron Couscous, Dill Yogurt  
Blistered Cherry Tomatoes 48

#### Sizzling Lobster Tail

Fresno Chilies, Spring Onion  
Orange-Aleppo Oil MP

### CHARCOAL-GRILLED MEATS

#### Spice-Rubbed 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 8oz. Filet \*

Blistered Asparagus, Crispy Onion Ring  
Black Garlic Vinaigrette 69

#### Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint 48

#### Kebab Platter for Two\* GF

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

#### Australian Lobster Skewer

supplement per tail MP

### ACCOMPANIMENTS

#### Hand Cut Fries & Spreads V|GF 16

#### Creamy Lemon Potatoes V|GF 13

#### Grilled Asparagus GF 14

#### Blistered Brentwood Corn V|GF 14

#### Saffron Basmati Rice Pilaf V|GF 16

\*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

\$125 PER PERSON

Beverage Pairing \$79

#### AMUSE

**Caviar Fateer**

\$40 supplement per person

*paired with the Basil*

#### MEZZE TO START

**Urfa Dusted Big Eye Tuna**

**The Greek**

**Whipped Chickpea Hummus with Pita**

*paired with Cucumber & Mint*

#### PASTA COURSE

**Toasted Orzo with Spicy Duck Ragout**

**Macaroni Bechamel**

*paired with E. Guigal Condrieu, Rhone Valley*

#### FOR THE TABLE

**Chargrilled Branzino**

**Kebab Platter – Filet Mignon, Kofta, Chicken Dolma**

**Australian Lobster Skewer**

\$98 supplement per tail

**Saffron Rice, Pita Bread**

**Grilled Asparagus**

*paired with Sigalas Assyrtiko, Santorini  
& Gilles Robin Syrah, Crozes Hermitage*

#### DESSERT

**Orla Rice Pudding**

**Lemon Olive Oil Semolina Cake**

*paired with Turkish Espresso Martini*

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