

## Royal Caviar Fateer

DAURENKI 140 | BAIKA 175 | SPECIAL RESERVE OSETRA 280

ashta cream, chive, dill

### Cold Mezze

**Urfa Dusted Big Eye Tuna\*** GF  
crispy falafel, whipped tahini  
salata baladi 32

**Hamachi Crudo\*** GF  
stone fruit, mint  
chili crunch 28

**Chilled Lobster Salad** GF  
jimmy nardello peppers  
mango, hass avocado 36

**Orla Salad** VEG|GF  
red gem, crisp apple, walnut  
poppy seed dressing 18

**The Greek** VEG|GF  
heirloom tomato, persian cucumber  
kalamata olives, red onions, feta 21

**Orla Bread Service** VEG  
eggplant butter  
SMFM pickles 14

### Grains & Pastas

**Macaroni Béchamel** VEG  
mushroom duxelles  
parmigiano reggiano, black truffle 26

**Toasted Orzo & Spicy Duck**  
kefalograviera cheese, fresh peas  
urfa & aleppo pepper 23

### Hot Mezze

**Charcoal Grilled Octopus** GF  
gigante beans, capers  
red onion 27

**Whipped Chickpea Hummus** V  
graffiti cauliflower, pomegranate  
pistachio 15

**Kataifi Wrapped Prawns**  
young coconut, spicy mango  
lime leaf 27

**Black Truffle Saganaki** VEG  
roasted wild mushrooms  
honey, metaxa 25

**Zucchini Fritters** VEG  
tzatziki, dill, meyer lemon 17  
add caviar 35 supplement

**Crab Fregola**  
king crab, heirloom carrots  
basil 33

**Gnudi & Lamb Meatballs**  
ricotta dumplings, date chutney  
preserved lemon 23

## Entrées

### FISH MARKET

**Chargrilled Whole Branzino\*** GF  
steamed wild greens, lemon vinaigrette 49

**Spice Marinated Red Snapper\*** GF  
slow-cooked fennel, kalamata olives  
yukon potatoes 64

**Alexandria Fish Fry**  
spiced beer batter, orla tartar sauce  
steak fries, charred lemon 56

**Salt-Baked Sea Bream\*** GF  
shaved zucchini, oregano vinaigrette 64

**Phyllo-Crusted Dover Sole**  
pole beans, skordalia  
caviar cream 74

**Tomato-Ginger Glazed Salmon\***  
saffron couscous, dill yogurt  
blistered cherry tomatoes 47

**Sizzling King Crab**  
fresno chilies, spring onion  
orange-aleppo oil 109

### CHARCOAL GRILLED

**Roasted Lemon Chicken** GF  
lemon potatoes, chilies  
feta, mint 49

**Hawaij Spiced Prime New York Strip\*** GF  
matbucha, charred scallion  
olive oil smashed yams 79

**Black Harissa-Grilled Lamb Chops\*** GF  
baby carrots, fava bessara  
lime yogurt 67

**Center Cut Chargrilled Prime Filet\***  
broccolini, crispy onion rings  
black garlic vinaigrette 84

**Slowly Braised Lamb Shank**  
chickpea & orzo koshy, fried onions  
cherry tomato sauce 58

**Ember Roasted Rosa Bianca Eggplant** V|GF  
preserved lemon quinoa  
tomato jam, serrano schug 41

**Kebab Platter for Two\*** GF  
filet mignon, lamb kofta, chicken dolmas  
halloumi, tangerine labneh, smoked eggplant dip  
saffron basmati rice & pita 172

### SIDES

**Hand Cut Fries & Spreads** VEG|GF 13

**Creamy Lemon Potatoes** VEG|GF 14

**Blistered Brentwood Corn** VEG|GF 15

**Grilled Broccolini** GF 14

**Saffron Basmati Rice** 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  
A 20% gratuity will be added to the bill for all parties of six or more guests.



## 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.

## Sensory Intrigue of the Mediterranean

Channeling the aromatic markets and bazaars of the Mediterranean and reimagining 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 \$95  
Reserve Wine Pairings \$175

**ROYAL CAVIAR FATEER**  
\$70 supplement per person

#### MEZZE TO START

**Urfa Dusted Big Eye Tuna**  
**The Greek**  
**Whipped Chickpea Hummus**  
**Toasted Orzo & Spicy Duck Ragout**  
**Macaroni Bechamel**

#### FOR THE TABLE

**Kebab Platter**  
**Harissa Grilled Lamb Chops**  
\$20 supplement per person  
**Chargrilled Branzino**  
**Broccolini, Saffron Rice, Pita Bread**

#### DESSERT

**The Lemon**

Our Orla Experience is created as a shared menu designed for at least two guests. We kindly ask for full participation of the entire table.