

# ORLA

## HABIBI-Q

\$139 per person

(suggested for parties of 4 or more)

additional \$25 for Michael Mina's **My Egypt** cookbook

Celebrating the ingredients, flavors, and techniques from his heritage, Chef Michael Mina introduces his most personal project yet:

### *My Egypt: Cooking from my Roots*

We are excited to share dishes from this new project, inspired by the culinary journey that has shaped Micheal into the chef and person he is today.

#### SERVED FAMILY-STYLE

##### The Greek

Heirloom Tomato, Persian Cucumber, Kalamata Olives, Feta

##### Kataifi Wrapped Prawns

Young Coconut, Spicy Mango, Lime Leaf

##### Marinated Big Eye Tuna

Crispy Falafel, Whipped Tahina, Spicy Cucumber

##### Bread, Spreads, Pickles

House Tumeric Pickles, Tzatziki, Smokey Eggplant Dip, Hummus  
served for the table | add \$12

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##### 12-Hour Smoked Whole Short Rib

Habibi BBQ Sauce, Pomegranate Sumac Tare  
Warm Pita, Butter Lettuce Cups, Crispy Onion Ring

##### Assorted ORLA Condiments

Matbucha, Cardamom Schug, Mojo Verde  
Chili Crunch, Tangerine Labneh

##### Tomato-Ginger Glazed Salmon

Saffron Couscous, Dill Yogurt, Blistered Cherry Tomatoes

##### Saffron Basmati Rice Pilaf

Egyptian Crunch

\$98 supplement

##### Grilled Atlantic Lobster Skewer

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##### Lemon Olive Oil Semolina Cake

Whipped Cream, Toasted Pistachio, Seasonal Fruit

##### Rice Pudding

Ceylon Cinnamon Crisp