Brunch with Santa Claus

INCLUDES ASSORTED PASTRIES

SELECT ONE STARTER & ONE MAIN | 95 PER PERSON | 55 KIDS 9 & UNDER

STARTERS

choice of

Hass Avocado Toast v sesame semolina bread

Whipped Chickpea Hummus v graffiti cauliflower, pomegranate, pistachio

Za'atar Cured Salmon tzatziki, zucchini fritters, trout roe

The Greek VEG|GF persian cucumbers, kalamata olives heirloom tomato, red onion

Orla Salad VEG|GF butter lettuce, crisp apple, walnuts poppy seed-yogurt dressing

Ufra Dusted Big Eye Tuna GF crispy falafel, whipped tahini salata baladi

Granola Yogurt Parfait VEG mixed stone fruit, mint house-made granola

Shellfish & Caviar

ENHANCE YOUR EXPERIENCE

Royal Caviar Fateer ashta, dill powder petrossian daurenki caviar 140

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

Spice Poached Chilled Shrimp GF ouzo cocktail sauce fresh horseradish 27

> Ketaifi Wrapped Prawns young conconut spicy mango, lime leaf 27

MAINS

choice of

Farm Egg Shakshuka GF spicy tomato and pepper stew crunchy shallot

Baklava French Toast VEG cinnamon sugar, walnut streusel, apricot jam

> **Wagyu Hawashi** egyptian style pita burger steak fries, harissa ketchup

Egg White Frittata VEG|GF tomato raisins, spinach, feta

Steak & Eggs angus flat iron, black garlic vinaigrette crispy onion rings

Crab Cake Benedict jumbo lump crab, black lime hollandaise

> Alexandria Fish Fry spiced beer batter, orla tartar steak fries, harissa ketchup

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

ACCOMPANIMENTS

Baharat	Chicken or Pork	Roasted	Potato & Halloumi
Spiced Bacon	Sausage	Cauliflower	Hash
14	12	12	12

At Orla Santa Monica, we source fresh, seasonal ingredients from local, sustainable farms & partner with eco-friendly suppliers

*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.