

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
asian pear, mint
chili crunch 28

Chilled Lobster Salad GF
blistered 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

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 Kona Kampachi* GF
slow-cooked fennel, kalamata olives
yukon potatoes 72

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
brussels sprouts, skordalia
caviar cream 69

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 Green Circle 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 koshary, 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

Crispy Brussels Sprouts 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.

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 Michael into the chef and person he is today.

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