

Prix Fixe Lunch

39 PER PERSON

MEZZE FOR THE TABLE

- Whipped Chickpea Hummus V|GF
- Grilled Halloumi & Asian Pear VEG|GF
- Tahina Dressed Beets V|GF
- Marinated Olives V|GF
- Lamb Meatballs
- Hearts of Palm Salad V|GF

MIDDLE COURSE \$14 SUPPLEMENT PER PERSON

- Macaroni Bechamel V
- Spicy Duck Orzo

ENTRÉES SERVED WITH WILD ARUGULA FREEKEH & GRILLED SCALLION select one

- Shebazi Marinated Shrimp Skewer
- Baharat Spiced Organic Chicken Kebab
- Filet Mignon* & Oyster Mushrooms
\$12 supplement
- Tomato-Ginger Glazed Salmon*
- Ember Roasted Eggplant VEG

DESSERT \$8 SUPPLEMENT PER PERSON

- The Lemon
Chocolate Cake Parfait

A La Carte

MEZZE

- Urfa Dusted Big Eye Tuna*** GF
crispy falafel, whipped tahini
salata baladi 32
- Zucchini Fritters** VEG
tzatziki, dill, meyer lemon 17
- The Greek** VEG|GF
heirloom tomato, red onion
persian cucumber
kalamata olives, feta 21
- Black Truffle Saganaki** VEG
roasted wild mushrooms
honey, metaxa 25
- Whipped Chickpea Hummus** V|GF
graffiti cauliflower, pomegranate
pistachio 15
- Orla Salad** VEG|GF
red gem, crisp apple, walnut
poppy seed dressing 18
- Hearts of Palm** V|GF
ruby grapefruit, avocado, radish
dijon vinaigrette 19
- Marinated Beets** V|GF
spicy tahina vinaigrette
smoked dukkah 16

SALAD SUPPLEMENTS salmon 18 | chicken 22 | steak 24

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

ENTRÉES

- Simply Grilled Market Fish** GF
steamed wild greens
lemon vinaigrette mp
- Black Harissa-Grilled Lamb Chops*** GF
baby carrots, fava bessara
lime yogurt 67
- Ember Roasted Eggplant** V|GF
preserved lemon quinoa
tomato jam, serrano schug 41
- Roasted Lemon Chicken** GF
lemon potatoes, chilies
feta, mint 49
- Tomato-Ginger Glazed Salmon***
saffron couscous
blistered cherry tomatoes 47
- Alexandria Fish Fry**
spiced beer batter, steak fries
orla tartar sauce 39
- Heritage Turkey "Kø-burger"**
heirloom tomato, pepperoncini
harissa aioli 27
- Wagyu Beef Hawawshi***
egyptian style pita burger
tahina secret sauce, tabbouleh 33

SIDES

- Saffron Couscous** VEG 11
- Lemon Potatoes** VEG|GF 14
- Brussels Sprouts** GF 14
- Grilled Broccoli** GF 15

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.