

Bar Bites

Marinated Olives V | GF

rosemary, citrus, fresno chilies 10

Whipped Chickpea Hummus V

graffiti cauliflower, pomegranate, pistachio 15

add ice cold crudite 10

Zucchini Fritters VEG

tzatziki, dill, meyer lemon 17

add caviar 35

Ketafi Wrapped Prawns

young coconut, spicy mango

lime leaf 27

The Greek V | GF

heirloom tomato, persian cucumber

kalamata olive, red onion, feta 21

Steak Fries & Dips V | GF

fava bessara, onion yogurt

harissa ketchup 13

Urfa Dusted Big Eye Tuna*

crispy falafel, whipped tehina

salada baladi 32

Heritage Turkey "Kø-burger"

heirloom tomato, pepperoncini

harissa aioli 28

Wagyu Beef Hawawshi*

egyptian style pita burger

tahina secret sauce, tabbouleh 33

The Lemon

brightland olive oil cake

citrus mousse, vanilla crumble 18

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.