

## 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 yogurt 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

## Hot Mezze

### 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.