

ORLA

HABIBI-Q

\$139 per person

(suggested for parties of 4 or more)
additional \$25 for Michael Mina's **My Egypt** cookbook

Celebrating the ingredients, flavors, and techniques from his heritage, Chef Micheal 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 Micheal into the chef and person he is today.

SERVED FAMILY-STYLE

The Greek

Heirloom Tomato, Persian Cucumber, Kalamata Olives, Feta

Kataifi Wrapped Prawns

Young Coconut, Spicy Mango, Lime Leaf

Marinated Big Eye Tuna

Crispy Falafel, Whipped Tahina, Spicy Cucumber

Bread, Spreads, Pickles

House Tumeric Pickles, Tzatziki, Smokey Eggplant Dip, Hummus

\$12 supplement for the table

12-Hour Smoked Whole Short Rib

Habibi BBQ Sauce, Pomegranate Sumac Tare
Warm Pita, Butter Lettuce Cups, Crispy Onion Ring

Assorted ORLA Condiments

Matbucha, Cardamom Schug, Mojo Verde
Chili Crunch, Tangerine Labneh

Tomato-Ginger Glazed Salmon

Saffron Couscous, Dill Yogurt, Blistered Cherry Tomatoes

Saffron Basmati Rice Pilaf

Egyptian Crunch

Grilled Lobster Skewer

\$98 supplement

Lemon Olive Oil Semolina Cake

Whipped Cream, Toasted Pistachio, Seasonal Fruit

Rice Pudding

Ceylon Cinnamon Crisp