

Royal Caviar Fateer

DAURENKI

1oz. 86 1/2oz. 43

Petrossian Caviar, Clotted Cream, Chives, Dill

Cold Mezze

Hot Mezze

Breads, Spreads, Pickles

4 per person

Marinated Big Eye Tuna* GF

Crispy Falafel, Whipped Tahini, Urfa
Spicy Cucumber 32

Hamachi Crudo* GF

Stone Fruit, Cara Cara Orange
Chili Crunch 26

Chilled Lobster Salad GF

Blistered Peppers
Mango, Hass Avocado 36

Orla Salad V|GF

Butter Lettuce, Crisp Apple, Walnut
Poppy Seed Yogurt 19

The Greek V|GF

Heirloom Tomato, Persian Cucumber
Kalamata Olives, Red Onions, Feta 23

Whipped Chickpea Hummus GF|V

Extra Virgin Olive Oil
Za'atar 14
Add Foie Gras 29

Charcoal Grilled Octopus GF

Chickpea Conserva, Saffron Broth
Salsa Verde 26

Kataifi Wrapped Prawns

Young Coconut, Spicy Mango
Lime Leaf 28

Pan Fried Cheese V

Saganaki, Roasted Wild Mushrooms
Honey, Greek Brandy 25

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon 18

Macaroni V

Mushroom Duxelles
Parmigiano, Black Truffle Crema 25

Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas
Urfa & Aleppo Pepper 22

Entrées

FISH MARKET

Chargrilled Whole Branzino GF

Steamed Wild Greens, Lemon Vinaigrette 48

Oven-Roasted Red Snapper GF

Slow-Cooked Fennel, Kalamata Olives
Yukon Potato 64

"Fish & Chips"

Alexandria Style, Beer Batter, Tartar Sauce
Steak Fries, Spicy Ketchup 56

Salt-Baked Sea Bream GF

Zucchini, Oregano Vinaigrette 61

Phyllo-Crusted Petrale Sole

Whipped Scordalia & Brussel Sprouts
Caviar Cream 54

Tomato-Ginger Glazed Salmon*

Saffron Couscous, Dill Yogurt
Blistered Cherry Tomatoes 48

Sizzling Lobster Tail

Fresno Chilies, Spring Onion
Orange-Aleppo Oil MP

CHARCOAL-GRILLED MEATS

Spice-Rubbed New York Striploin* GF

Matbucha, Charred Scallion
White Yam 71

Black Harissa-Grilled Lamb Chops* GF

Baby Carrots, Fava Bessara, Lime Yogurt 61

Center Cut 8oz. Filet *

Blistered Asparagus, Crispy Onion Ring
Black Garlic Vinaigrette 69

Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint 48

Kebab Platter for Two* GF

Filet Mignon, Kofta, Chicken Dolmas
Tangerine Labneh and Smoked Eggplant Dip
Saffron Basmati Rice and Pita 168

Australian Lobster Skewer

supplement per tail MP

ACCOMPANIMENTS

Hand Cut Fries & Spreads V|GF 16

Creamy Lemon Potatoes V|GF 13

Grilled Broccolini GF 14

Crispy Brussel Sprouts V|GF 14

Saffron Basmati Rice Pilaf V|GF 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



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.

The Big Idea

Sensory Intrigue of the Mediterranean

Channeling the aromatic markets and bazaars of the Mediterranean and re-imagining them through a highly hospitable lens, Orla is an ever-evolving and elevated dining experience that awakens our senses and enlivens our imagination. Here, creativity comes to life in unexpected ways—whether it's introducing our fresh interpretation on the classics or testing out innovative cooking styles—endlessly inspired by the Mediterranean and Middle Eastern spirit and cultures.

The Orla Experience

\$125 PER PERSON

Wine Pairing \$79

AMUSE

Caviar Fateer

\$40 supplement per person

MEZZE TO START

Urfa Dusted Big Eye Tuna

The Greek

Whipped Chickpea Hummus with Pita

PASTA COURSE

Toasted Orzo with Spicy Duck Ragout

Macaroni Bechamel

FOR THE TABLE

Chargrilled Branzino

Kebab Platter – Filet Mignon, Kofta, Chicken Dolma

Australian Lobster Skewer

\$98 supplement per tail

Saffron Rice, Pita Bread

Grilled Asparagus

DESSERT

Orla Rice Pudding

Lemon Olive Oil Semolina Cake

Our Orla Experience is created as a shared menu.
We do ask for full participation of the entire table.