

BRUNCH PRIX FIXE

39 PER PERSON

SHELLFISH & CAVIAR

ENHANCE YOUR EXPERIENCE

Chilled Oysters* GF
ouzo cocktail sauce
preserved-lemon mignonette 27
add caviar 35 supplement

Chilled Lobster Salad GF
jimmy nardello peppers
mango, hass avocado 36

Royal Caviar Fateer* GF
petrossian daurenki caviar
ashta cream, chive, dill MP

Spice Poached Chilled Shrimp GF
ouzo cocktail sauce
fresh horseradish 27

STARTERS

SELECT ONE

Brokaw Hass Avocado Toast V
serrano shug, sesame semolina bread

Greek Yogurt VEG
house-made granola, seasonal fruit

Orla Salad VEG|GF
butter lettuce, crisp apple, walnuts
poppy seed-yogurt dressing

Marinated Big Eye Tuna* GF
crispy falafel, whipped tahini
salata baladi, urfa
supplement + 8

Whipped Chickpea Hummus V
tri-colored cauliflower, pomegranate, pistachio

Za'atar Cured Salmon*
zucchini fritters, trout roe, tzatziki

The Greek VEG|GF
persian cucumbers, kalamata olives
heirloom tomato, red onion, feta

Ketaifi Wrapped Prawns
young conconut, spicy mango
lime leaf
supplement + 6

ENTRÉES & EGGS

SELECT ONE

Farm Egg Shakshuka
spicy tomato and pepper stew
crunchy shallot, pita

Dungeness Crab Cake Benedict
black lime hollandaise, bloomingdale spinach

Baklava French Toast VEG
walnut streusel, mango jam, apollonia

ORLA Breakfast Wrap
scrambled eggs, halloumi, sweet potato
caramelized onions, tzatziki
add lamb kofta + 12

Egg White Frittata GF
tomato raisins, spinach, feta

Alexandria Fish Fry
spiced beer batter, steak fries
orla tartar, harissa ketchup

Simply Grilled Market Fish GF
steamed wild greens, lemon vinaigrette

Ember Roasted Rosa Bianca Eggplant V|GF
preserved lemon quinoa, tomato jam, serrano schug

Steak & Eggs*
prime flat iron
black garlic vinaigrette
supplement + 9

Wagyu Beef Hawashi*
egyptian style pita burger
tabbouleh, tahina secret sauce

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.