

MEZZE

Whipped Chickpea Hummus GF|V
Extra Virgin Olive Oil, Za'atar, Pita 15
Add Foie Gras 19

Breads, Spreads, Pickles
Tzatziki, Smoked Eggplant, Tumeric Butter
4 per person

Seafood

Chilled Oysters*
Ouzo Cocktail Sauce
Preserved Lemon Mignonette 24

Marinated Big Eye Tuna* GF
Crispy Falafel, Whipped Tahini, Urfa
Spicy Cucumber 32

Hamachi Crudo* GF
Persimmon, Cara Cara Orange
Chili Crunch 25

Charcoal Grilled Octopus GF
Chickpea Conserva, Saffron Broth
Salsa Verde 27

Kataifi Wrapped Prawns
Young Coconut, Spicy Mango
Lime Leaf 29

Royal Caviar Fateer* GF
Flaky Egyptian Layered Pastry
Petrossian Caviar, Clotted Cream, Chives, Dill
1oz. 80 / 1/2oz. 45

Salads

The Greek V|GF
Heirloom Tomato, Persian Cucumber
Kalamata Olives, Red Onions, Feta 24

Orla Salad V|GF
Butter Lettuce, Crisp Apple, Walnut
Poppy Seed Yogurt 19

Chilled Lobster Salad GF
Blistered Peppers
Mango, Hass Avocado 35

Specialties

Zucchini Fritters V
Tzatziki, Dill, Meyer Lemon 19

Toasted Orzo & Spicy Duck
Kefalograviera Cheese, Fresh Peas
Urfa & Aleppo Pepper 22

Pan Fried Cheese V
TABLESIDE EXPERIENCE
Saganaki, Roasted Wild Mushrooms
Honey, Greek Brandy 26
Add Foie Gras 19

ENTREES

From the Sea

Whole Grilled Branzino GF
Wilted Wild Greens, Lemon Vinaigrette 49

Tomato-Ginger Glazed Salmon*
Saffron Couscous, Dill Yogurt
Blistered Cherry Tomatoes 48

Phyllo-Crusted Petrale Sole
Whipped Scordalia, Brussel Sprouts
Caviar Cream 54

"Fish & Chips"
Alexandria Style, Beer Batter, Tartar Sauce
Hand-Cut Steak Fries, Spicy Ketchup 56

From the Land

Black Harissa-Grilled Lamb Chops* GF
Baby Carrots, Fava Bessara, Lime Yogurt 61

Center Cut 8 oz. Filet *
Blistered Asparagus, Crispy Onion Ring
Black Garlic Vinaigrette 69

Roasted Lemon Chicken GF
Lemon Potatoes, Chilies
Feta, Mint 48

Spice-Rubbed New York Strip Steak* GF
Matbucha, Charred Scallion
White Yam 71

ADD-ON SHELLFISH
Australian Lobster Tail
Market Price

For the Table

SERVED FAMILY STYLE
INCLUDES SAFFRON BASMATI RICE & WARM PITA

Salt-Baked Sea Bream GF
TABLESIDE EXPERIENCE
Summer Squash, Oregano Vinaigrette 82

Sizzling Lobster Tail
Fresno Chilies, Spring Onion
Orange-Aleppo Oil MP

Oven-Roasted Red Snapper GF
Slow-Cooked Fennel, Kalamata Olives
Yukon Potato 84

Kebab Platter* GF
Filet Mignon, Kofta, Chicken Dolmas
Tangerine Labneh and Smoked Eggplant Dip 159

ACCOMPANIMENTS

Crispy Brussels Sprouts V|GF 14

Saffron Basmati Rice Pilaf V|GF 16

Hand-Cut Fries & Spreads V|GF 16

Creamy Lemon Potatoes V|GF 13

Grilled Broccolini GF 14

Black Truffle Macaroni GF 25

*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

\$129 Per Guest | \$79 Wine Pairing

AMUSE

Caviar Fateer

\$39 supplement per person

MEZZE TO START

Marinated Big Eye Tuna

The Greek

Whipped Chickpea Hummus with Warm Pita

PASTA COURSE

Toasted Orzo with Spicy Duck Ragout

Black Truffle 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.