

ORLA

The Mother's Day Experience

\$129 Per Guest | \$79 Wine Pairing

AMUSE

Caviar Fateer

\$39 supplement per person

MEZZE TO START

Marinated Big Eye Tuna

Halloumi & Watermelon Salad

Whipped Chickpea Hummus with Warm Pita

PASTA COURSE

King Crab Spaghetti

Black Truffle Macaroni Bechamel

FOR THE TABLE

Grilled Branzino

Kebab Platter – Filet Mignon, Kofta, Chicken Dolma

Saffron Rice

Warm Pita Bread & Spreads

Grilled Asparagus

add Australian Lobster Skewer

\$98 supplement per tail

add Grilled Lamb Chop Skewer

\$16 supplement per chop

DESSERT

Moroccan Chocolate Parfait

Lemon Olive Oil Semolina Cake

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