

## Power Lunch Prix Fixe

39 PER PERSON

### MEZZE FOR THE TABLE

**Whipped Chickpea Hummus** V|GF  
**Grilled Halloumi & Asian Pear** VEG|GF  
**Tahina Dressed Beets** V|GF  
**Marinated Olives** V|GF  
**Lamb Meatballs**  
**Hearts of Palm Salad** V|GF

### MIDDLE COURSE \$7 SUPPLEMENT PER PERSON

**Macaroni Bechamel** V  
**Pesto Prawn Rigatoni**

### ENTRÉES SERVED WITH WILD ARUGULA FREEKEH & GRILLED SCALLION select one

**Shebazi Marinated  
Shrimp Skewer**  
**Baharat Spiced  
Organic Chicken Kebab**  
**Filet Mignon\* & Oyster Mushrooms**  
 \$12 supplement  
**Tomato-Ginger Glazed Salmon\***  
**Ember Roasted Eggplant** VEG

### DESSERT \$8 SUPPLEMENT PER PERSON

**The Lemon**  
**Chocolate Cake Parfait**

## A La Carte

### MEZZE

**Orla Bread Service** VEG  
 eggplant butter  
 SMFM pickles 14

**Tuna Falafel\*** GF  
 whipped tahini  
 spicy cucumbers 29

**Zucchini Fritters** VEG  
 tzatziki, dill  
 meyer lemon 17

**The Greek** VEG|GF  
 heirloom tomato, red onion  
 persian cucumber  
 kalamata olives, feta 21

**Black Truffle Saganaki** VEG  
 roasted wild mushrooms  
 honey, metaxa 23

**Whipped Chickpea Hummus** V|GF  
 roasted cauliflower, pomegranate  
 pistachio 15

**Charcoal Grilled Octopus** GF  
 gigante beans, capers  
 red onion 27

**Hearts of Palm** V|GF  
 ruby grapefruit, avocado  
 radish, basil 19

**Beet & Burrata Fattoush** VEG  
 crunchy vegetables  
 pomegranate, pita croutons 23

SALAD SUPPLEMENTS salmon 18 | chicken 22 | steak 24

### ENTRÉES

**Arugula Pesto Rigatoni**  
 chermoula grilled prawns  
 chili crunch 27

**Black Harissa-Grilled  
Lamb Chops\*** GF  
 baby carrots, fava bessara  
 lime yogurt 57

**Ember Roasted Eggplant** V|GF  
 preserved lemon quinoa  
 tomato jam, serrano schug 37

**Aleppo Butter Roasted Chicken** GF  
 lemon potatoes, peas  
 feta, mint 43

**Alexandria Fish Fry**  
 spiced beer batter, steak fries  
 orla tartar sauce 47

**Tomato-Ginger  
Glazed Salmon\***  
 saffron couscous  
 blistered cherry tomatoes 49

**Heritage Turkey "Kø-burger"**  
 heirloom tomato, pepperoncini  
 harissa aioli 27

**Wagyu Beef Hawawshi\***  
 egyptian style pita burger  
 tahina secret sauce, tabbouleh 33

### SIDES

**Saffron Couscous** VEG 11  
**Lemon Potatoes** VEG|GF 14

**Blistered Snap Peas** V|GF 15  
**Grilled Delta Asparagus** GF 14

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.