

BRUNCH PRIX FIXE

59 PER PERSON

SHELLFISH & CAVIAR

ENHANCE YOUR EXPERIENCE

Maine Lobster Roll

lemon-caper aioli, serrano, sumac 27

Our Caviar Service*

The Only ossetra caviar, casolare mozzarella
za'atar focaccia
1oz 165

Oysters on the Half Shell* GF

harissa spiced Diane's Bloody Mary granita 27

Spice Poached Chilled Shrimp GF

ouzo cocktail sauce
fresh horseradish 27

STARTERS

SELECT ONE

Brokaw Hass Avocado Toast V

serrano shug, sesame semolina bread

Hearts of Palm V|GF

ruby grapefruit, avocado, radish, basil

Greek Yogurt VEG

house-made granola, seasonal fruit

The Greek VEG|GF

persian cucumbers, kalamata olives
heirloom tomato, red onion, feta

Whipped Chickpea Hummus V

roasted cauliflower, pomegranate, pistachio

Za'atar Cured Salmon*

zucchini fritters, trout roe, tzatziki

Kataifi Wrapped Prawns

young coconut, spicy mango, lime leaf

Tuna Falafel* GF

whipped tahini
spicy cucumbers

ENTRÉES & EGGS

SELECT ONE

"Bazaar" American

two eggs any style
olive oil-fried potatoes, bacon or sausage

Egg White Frittata GF

tomato raisins, shaved zucchini, feta

Dungeness Crab Benedict

black lime hollandaise, bloomdsdale spinach

Orla Breakfast Sando

farm egg, bacon or prosciutto
arugula pesto, muenster cheese

Baklava French Toast VEG

Harry's Berries strawberries
pistachio streusel
smoked cinnamon

Alexandria Fish Fry

spiced beer batter, steak fries
Orla tartar, harissa ketchup

Tomato-Ginger Glazed Salmon*

saffron couscous, blistered cherry tomatoes

Arugula Pesto Rigatoni

chermoula grilled prawns, chili crunch

Steak & Eggs*

prime flat iron, onion ring, black garlic vinaigrette
filet supplement + 14

Wagyu Beef Hawashi*

egyptian style pita burger
tabbouleh, tahina secret sauce

SIDES

A LA CARTE

Hobb's Thick-Cut Bacon 14

Macaroni Bechamel 26

Olive Oil-Fried Potatoes 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.