

Shellfish & Caviar

Petrossian Royal Caviar Fateer*

daurenki caviar, ashta cream, chive, dill
1/2oz 43 | 1oz 86

Our Caviar Service*

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

Chilled Oysters* GF

harissa spiced Diane's Bloody Mary granita 27

Cold Mezze

Tuna Falafel* GF

whipped tahini
spicy cucumbers 29

Hamachi Crudo* GF

asian pear, mint
chili crunch 27

Beet & Burrata Fattoush

crunchy vegetables, pomegranate
pita croutons 23

Hearts of Palm & Lobster GF

ruby grapefruit, avocado
radish, basil 35

The Greek VEG|GF

heirloom tomato, persian cucumber
kalamata olives, red onions, feta 21

Orla Bread Service VEG

featuring Céor Bakery
eggplant butter, SMFM pickles 14

Pasta Mezze

Macaroni Béchamel VEG

black truffle, mushroom duxelles
parmigiano reggiano 26

Dungeness Crab Spaghetti

blistered cherry tomato sauce
toasted garlic, aleppo 37

Charcoal Grilled Octopus GF

gigante beans, capers
red onion 27

Whipped Chickpea Hummus V

roasted cauliflower, pomegranate
pistachio 15

Kataifi Wrapped Prawns

young coconut, spicy mango
lime leaf 27

Black Truffle Saganaki VEG

roasted wild mushrooms
honey, metaxa 23

Zucchini Fritters VEG

tzatziki, dill, meyer lemon 17
add caviar 35 supplement

Individual Entrées

Phyllo-Crusted Sole

delta asparagus, capers
meunière sauce 52

Tomato-Ginger Glazed Salmon*

saffron couscous, dill yogurt
blistered cherry tomatoes 49

Alexandria Fish Fry

spiced beer batter, orla tartar sauce
steak fries, charred lemon 47

Aleppo Butter Roasted Chicken GF

lemon potatoes, peas
feta, mint 43

Black Harissa-Grilled Lamb Chops* GF

baby carrots, fava bessara
lime yogurt 57

8oz Chargrilled Prime Filet*

asparagus, crispy onion rings
black garlic vinaigrette 72

Slowly Braised Lamb Shank

chickpea & orzo koshary, fried onions
cherry tomato sauce 48

Ember Roasted Rosa Bianca Eggplant V|GF

preserved lemon quinoa
tomato jam, serrano schug 37

Platters For The Table

Salt-Baked Sea Bream* GF

shaved zucchini
oregano vinaigrette 67

Hawaij Spiced Prime Tomahawk* GF

matbucha, charred scallion
olive oil smashed yams 75/lb

Kebab Platter* GF

filet mignon, lamb kofta, chicken dolmas
halloumi, tangerine labneh, smoked eggplant dip
saffron basmati rice & pita 147

Sides

Creamy Lemon Potatoes VEG|GF 14

Blistered Snap Peas V|GF 15

Grilled Delta Asparagus GF 14

Saffron Basmati Rice GF 15

Hand Cut Fries & Spreads VEG|GF

spicy ketchup, orla tartar sauce, tzatziki 13

*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.



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.

Celebrating the ingredients, flavors, and techniques from his heritage, Chef Michael Mina introduces his most personal project yet: My Egypt: Cooking from My Roots. We are excited to share dishes from this new project, inspired by the culinary journey that has shaped Michael into the chef and person he is today.

Orla Experience

\$105 PER PERSON

Eclectic Wine Pairing \$75

Mediterranean Wine Pairing \$95

Reserve Wine Pairing \$175

PETROSSIAN ROYAL CAVIAR FATEER

\$43 supplement per person

MEZZE TO START

Tuna Falafel

The Greek

Whipped Chickpea Hummus

Pesto Prawn Rigatoni

Macaroni Bechamel

FOR THE TABLE

Kebab Platter

Harissa Grilled Lamb Chops

\$20 supplement per person

Chargrilled Branzino

Asparagus, Saffron Rice, Pita Bread

DESSERT

The Lemon

Our Orla Experience is created as a shared menu designed for at least two guests. We kindly ask for full participation of the entire table.

At Orla Santa Monica, we source fresh, seasonal ingredients from local sustainable farms & partner with eco-friendly suppliers.