

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

Asian Pear, 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

Burrata & Beet Fattoush

Pita Croutons, Pomegranate Molasses

Sumac 23

Specialties

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon 19

Arugula Pesto Rigatoni

Chermoula Grilled Prawns

Chili Crunch 37

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, Shaved Asparagus

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

Aleppo Butter Roasted Chicken GF

Lemon Potatoes, Chilies

Peas, 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

Blistered Snap Peas V|GF 14

Saffron Basmati Rice Pilaf V|GF 16

Hand-Cut Fries & Spreads V|GF 16

Creamy Lemon Potatoes V|GF 13

Grilled Asparagus GF 14

Black Truffle Macaroni V 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

Arugula Pesto Rigatoni

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.