

MEZZE

Royal Caviar Fateer* GF

Flaky Egyptian Layered Pastry
Petrossian Caviar, Clotted Cream, Chives, Dill
1oz. 80 / 1/2oz. 45

Chilled Oysters*

Ouzo Cocktail Sauce
Preserved Lemon Mignonette 24

Our Caviar Service*

Petrossian Ossetra Caviar, Casolare Mozzarella
Za'atar Focaccia
1oz. 165

Breads, Spreads, Pickles

Tzatziki, Smoked Eggplant, Tumeric Butter
4 per person

Specialties

Marinated Big Eye Tuna* GF

Crispy Falafel, Whipped Tahini, Urfa
Spicy Cucumber 32

Hamachi Crudo* GF

Asian Pear, Cara Cara Orange
Chili Crunch 25

Arugula Pesto Rigatoni

Chermoula Grilled Prawns
Chili Crunch 37

Pan Fried Cheese v

TABLESIDE EXPERIENCE

Saganaki, Roasted Wild Mushrooms
Honey, Greek Brandy 26

Whipped Chickpea Hummus v

Extra Virgin Olive Oil, Za'atar, Pita 15
Add Foie Gras 19

Kataifi Wrapped Prawns

Young Coconut, Spicy Mango
Lime Leaf 29

Char-Grilled Octopus GF

Chickpea Conserva, Saffron Broth
Salsa Verde 27

Dungeness Crab Spaghetti

Blistered Cherry Tomato Sauce
Toasted Garlic, Aleppo 45

Salads

Heart of Palm & Lobster GF

Ruby Grapefruit, Avocado
Radish, Basil 35

The Greek v|GF

Heirloom Tomato, Persian
Cucumber, Kalamata Olives,
Red Onions, Feta 24

Burrata & Beet Fattoush

Pita Croutons, Pomegranate
Molasses, Sumac 23

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

Shaved Asparagus, Capers
Brown Butter Sauce 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
English Peas, Feta, Mint 48

Spice-Rubbed New York Strip Steak* GF

Matbucha, Charred Scallion
White Yam 71

ADD-ON SHELLFISH

Grilled Australian Lobster Tail

Market Price

For the Table

Salt-Baked Sea Bream GF

TABLESIDE EXPERIENCE

Summer Squash, Oregano Vinaigrette 82

2 lb. Whole Lobster

Turmeric Butter Poached, Saffron-Lobster Rice
Citrus Fennel Salad 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.