

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

select one

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

select one

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

Grilled Stone Fruit Fattoush VEG

cucumber, crunchy pita

pickled fresno chili 24

SALAD SUPPLEMENTS salmon 18 | chicken 22 | steak 24

ENTRÉES

Arugula Pesto Rigatoni

chermoula grilled prawns

chili crunch 35

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 48

Alexandria Fish Fry

spiced beer batter, steak fries

orla tartar sauce 47

**Tomato-Ginger
Glazed Salmon***

saffron couscous

blistered cherry tomatoes 49

Heritage Turkey "Kæ-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.