

## Power Lunch Prix Fixe

39 PER PERSON

### MEZZE

FOR THE TABLE

- Whipped Chickpea Hummus** V|GF
- Grilled Halloumi & Asian Pear** VEG|GF
- Tahina Dressed Beet** V|GF
- Marinated Olives** V|GF
- Lamb Meatball**
- Hearts of Palm Salad** V|GF

### MIDDLE COURSE

\$14 SUPPLEMENT PER PERSON

select one

- Macaroni Bechamel** VEG
- 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 Mushroom**  
\$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

- pita, eggplant butter
- Orla pickles 14

#### Tuna Falafel\* GF

- whipped tahini
- spicy cucumber 29

#### Zucchini Fritters VEG

- tzatziki, dill
- meyer lemon 17

#### Black Truffle Saganaki VEG

- roasted wild mushroom
- honey, metaxa 23

#### The Greek VEG|GF

- heirloom tomato, red onion
- kalamata olive, feta
- persian cucumber 21

#### Whipped Chickpea Hummus V|GF

- roasted cauliflower, pomegranate
- pistachio 15

#### Charcoal Grilled Octopus GF

- gigante bean, caper
- red onion 27

#### Hearts of Palm V|GF

- ruby grapefruit, avocado
- radish, basil 19

#### Grilled Stone Fruit Fattoush VEG

- cucumber, crunchy pita
- fresno chili 24

SALAD SUPPLEMENTS salmon 18 | chicken 22 | steak 24

### ENTRÉES

#### Arugula Pesto Rigatoni

- chermoula grilled prawn
- chili crunch 35

#### Harissa-Grilled

#### Lamb Chops\* GF

- baby carrot, fava bessara
- lime yogurt 57

#### Roasted Rosa Bianca Eggplant V|GF

- preserved lemon quinoa
- tomato jam, serrano schug 37

#### Aleppo Butter Roasted Chicken GF

- lemon potato, pea
- feta, mint 48

#### Alexandria Fish Fry

- spiced beer batter, steak fries
- orla tartar sauce 47

#### Tomato-Ginger

#### Glazed Salmon\*

- saffron couscous
- blistered cherry tomato 49

#### Heritage Turkey "Kø-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 Potato VEG|GF 14

#### Blistered Snap Pea 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.