

Breads, Spreads, Pickles
Tzatziki, Smoked Eggplant, Tumeric Butter
4 per person

RAW BAR

Chilled Oysters*
Ouzo Cocktail Sauce
Preserved Lemon Mignonette 24

Marinated Bigeye Tuna* GF
Crispy Falafel, Whipped Tahini, Urfa
Spicy Cucumber 32

Hamachi & Caviar * GF
Shallot, Yuzu, Crispy Pita 55

Maine Lobster Cocktail* GF
Lemon-Dill Vinaigrette
Harissa Cocktail Sauce 45

Sea Bream Carpaccio* GF
Tomato, Basil
Lime Juice, Olive Oil 29

Sea Bass Ceviche* GF
Red Onion, Fresno Chili, Avocado
Pomegranate 25

SMALL PLATES

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
Gigante Beans, Capers
Red Onion 27

Zucchini Fritters v
Tzatziki, Dill, Meyer Lemon 17
add caviar +35

Pan Fried Cheese v
TABLESIDE EXPERIENCE
Saganaki, Roasted Wild Mushrooms
Honey, Greek Brandy 26

SALADS

Avocado & Butter Lettuce GF
Hearts of Palm, Ruby Grapefruit
Radish, Basil 21
add lobster +25

The Greek v|GF
Heirloom Tomato, Persian
Cucumber, Kalamata Olives,
Red Onions, Feta 24

Halloumi & Melons
Mint, Chili Garlic Crunch
Lemon, Olive Oil 22

MAINS

Dungeness Crab Spaghetti
Blistered Cherry Tomato Sauce
Toasted Garlic, Aleppo 45

Arugula Pesto Rigatoni
Chermoula Grilled Prawns, Chili Crunch 37

"Fish & Chips"
Alexandria Style, Beer Batter, Tartar Sauce
Hand-Cut Steak Fries, Spicy Ketchup 56

Phyllo-Crusted Petrale Sole
Shaved Asparagus, Capers, Brown Butter Sauce 54

Salt-Baked Sea Bream GF
TABLESIDE EXPERIENCE
Zucchini, Oregano Vinaigrette 82

Select Your Protein

Center-Cut 8oz. Filet 69

Black Harissa Grilled Lamb Chops 61

Spiced-Rubbed New York Strip Steak 71

Lemon Roasted Chicken 48

Kebab Trio: Beef, Lamb Meatball, Chicken 65

Select Your Preparation

Chermoula
or
Roasted Tomato & Pepper Sauce

Select Your Side

Saffron Basmati Rice
or
Olive Oil Sweet Potatoes

SIDES

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 is Orla’s heartbeat, an ode to the Mediterranean Spice Trail. Aromatic herbs, bold spices, and bright citrus breathe life into each dish, blending timeless flavors with modern flair.

Egyptian Soul, Greek Spirit

The story of Orla begins with Alexander the Great’s conquest of Egypt, which ushered in 300 years of Greek rule and left a profound mark on the nation - its cuisine included. On our menu, Chef Michael Mina brings this history to life by blending heritage with bold creativity, celebrating the timeless flavors of Egypt, shaped by the bright, coastal spirit of Greece.

The Orla Experience

\$99 Per Guest | \$59 Wine Pairing

AMUSE

Zucchini Fritter

add caviar \$35 per person

FOR THE TABLE

Breads, Spreads, Pickles

Tzatziki, Smoked Eggplant, Turmeric Butter

CHOICE OF STARTER

Marinated Big Eye Tuna

The Greek

Char-Grilled Octopus

Halloumi & Melons

CHOICE OF MAIN

Grilled Branzino

Center-Cut Filet Mignon

Lemon Roasted Chicken

Black Harissa Grilled Lamb Chops

SIDES FOR THE TABLE

Saffron Rice, Grilled Asparagus

CHOICE OF DESSERT

Orla Rice Pudding

Baklava

Our Orla Experience is created as a shared menu.
We do ask for full participation of the entire table.