

Power Lunch Prix Fixe

39 PER PERSON

MEZZE

FOR THE TABLE

Butternut Squash 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
Arugula Pesto 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

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
Butternut Squash Hummus V|GF
 pomegranate
 pistachio 15
Charcoal Grilled Octopus GF
 gigante bean, caper
 red onion 27
Hearts of Palm V|GF
 ruby grapefruit, avocado
 radish, basil 19
Kataifi Wrapped Prawns
 young coconut, spicy mango
 lime leaf 35

SALAD SUPPLEMENTS salmon 18 | chicken 22 | steak 24

ENTRÉES

Arugula Pesto Rigatoni
 burrata, meyer lemon
 chili crunch 43
**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
Fries & Spreads VEG|GF 13
Brussels Sprouts V|GF 15
Grilled Delta Asparagus GF 14
Macaroni Bechamel VEG 26

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.