

Shellfish & Caviar

Royal Caviar Fateer*
daurenki caviar, ashta cream, chive, dill
1/2oz 43 | 1oz 86

Our Caviar Service*
ossetra caviar, casolare mozzarella
za'atar focaccia
1oz 165

Chilled Oysters* GF
harissa spiced Diane's Bloody Mary granita 27

Spreads

served with toasted pita

Chef's Spread Trio V
butternut squash hummus, eggplant baba ghanoush
walnut muhammara 27

Gigante Bean & Caramelized Garlic V 14

Orange Labneh VEG 14

Butternut Squash Hummus V 15

Walnut Muhammara V 16

Eggplant Baba Ghanoush V 14

Turmeric Pickled Vegetables V 13

Build Your Own Trio (select 3) 35

Mezzes

Tuna Falafel* GF
whipped tahini
salata baladi 29

Charcoal Grilled Octopus GF
gigante bean, caper
red onion 27

Hamachi Crudo* GF
asian pear, mint
chili crunch 27

Kataifi Wrapped Prawns
young coconut, spicy mango
lime leaf 35

The Greek VEG|GF
heirloom tomato, persian cucumber
kalamata olive, red onion, feta 21

Black Truffle Saganaki VEG
roasted wild mushroom
honey, metaxa 23

Lobster Salad GF
heart of palm, ruby grapefruit
avocado, tarragon vinaigrette 35

Zucchini Fritter VEG
tzatziki, dill, meyer lemon 17
add caviar 35 supplement

Roasted Honeynut Squash VEG
chicories, dates
goat cheese 24

Roasted Eggplant Moussaka
tomato braised lamb, potato gratin
béchamel sauce 24

Individual Entrées

Phyllo-Crusted Sole
delta asparagus, caper
meunière sauce 52

Harissa-Grilled Lamb Chops* GF
baby carrot, fava bessara
lime yogurt 57

Tomato-Ginger Glazed Salmon*
saffron couscous, dill yogurt
blistered cherry tomato 49

8oz Chargrilled Prime Filet*
asparagus, crispy onion ring
black garlic vinaigrette 72

Alexandria Fish Fry
spiced beer batter, orla tartar sauce
hand cut fries, charred lemon 47

Slowly Braised Lamb Shank
chickpea & orzo koshary, fried onion
cherry tomato sauce 48

Aleppo Butter Roasted Chicken GF
lemon potato, pea
feta, mint 48

Roasted Rosa Bianca Eggplant V|GF
preserved lemon, quinoa
tomato jam, serrano schug 37

Arugula Pesto Rigatoni VEG
burrata, meyer lemon
chili crunch 43

Platters For The Table

Salt-Baked Sea Bream* GF
oregano caper vinaigrette
zucchini 73

48oz Hawaii Spiced Prime Tomahawk* GF
grilled sweet peppers
smoked yam 225

Kebab Platter* GF
lamb kofta, filet mignon, trumpet mushroom
crispy halloumi, saffron rice 147

Sides

Creamy Lemon Potato VEG|GF 14

Grilled Delta Asparagus GF 14

Brussels Sprouts V|GF 15

Saffron Basmati Rice V|GF 15

Hand Cut Fries VEG|GF
spicy ketchup, Orla tartar sauce, tzatziki 13

Macaroni Béchamel VEG
black truffle, mushroom duxelle 26

*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.



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.

Celebrating the ingredients, flavors, and techniques from his heritage, Chef Michael Mina introduces his most personal project yet: My Egypt: Cooking from My Roots. We are excited to share dishes from this new project, inspired by the culinary journey that has shaped Michael into the chef and person he is today.

Orla Experience

\$105 PER PERSON

Eclectic Wine Pairing \$75

Mediterranean Wine Pairing \$95

Reserve Wine Pairing \$175

PETROSSIAN ROYAL CAVIAR FATEER

\$43 supplement per person

MEZZE TO START

Tuna Falafel

The Greek

Whipped Chickpea Hummus

Arugula Pesto Rigatoni

Macaroni Bechamel

FOR THE TABLE

Kebab Platter

Harissa-Grilled Lamb Chops

\$20 supplement per person

Chargrilled Branzino

Asparagus, Saffron Rice, Pita Bread

DESSERT

The Lemon

Our Orla Experience is created as a shared menu designed for at least two guests. We kindly ask for full participation of the entire table.