

# ORLA



## BRUNCH

55 PER PERSON  
WINE PAIRING 35 PER PERSON  
AVAILABLE SATURDAY-SUNDAY 11:30AM-3PM

### MEZZE

for the table

**The Greek** VEG | GF  
persian cucumbers, kalamata olives  
heirloom tomato, red onion, feta

**Zucchini Fritters** VEG  
tzatziki, dill, meyer lemon

**Chef's Spread Trio** V  
baba ghanoush, muhammara  
butternut squash hummus, pita

**Tuna Falafel\*** Gf  
whipped tahini, spicy cucumbers  
supplement + 5 per person

### ENTRÉES

select one

**"Bazaar" American**  
two scrambled eggs  
olive oil-fried potatoes, bacon or sausage

**Orla Breakfast Sando**  
farm egg, prosciutto  
arugula pesto, muenster cheese

**Filet & Eggs\***  
onion ring, black garlic vinaigrette  
supplement + 21 per person

**Baklava French Toast** VEG  
strawberry, pistachi streusel  
whipped cream

**Alexandria Fish Fry**  
spiced beer batter, steak fries  
Orla tartar, harissa ketchup

**Wagyu Beef Hawashi\***  
Egyptian style pita burger  
tabbouleh, tahina secret sauce

### DESSERT

**The Lemon**  
brightland olive oil cake  
citrus mousse, vanilla crumble

We kindly ask for full participation of the entire table.

# ORLA



## LUNCH

35 PER PERSON  
WINE PAIRING 25 PER PERSON  
AVAILABLE MONDAY-FRIDAY 12PM-3PM

### MEZZE

for the table

**Butternut Squash Hummus** V  
**Grilled Halloumi & Asian Pear** VEG | GF  
**Tahina Dressed Beets** V|GF

### OPTIONAL MIDDLE COURSE

SUPPLEMENT + 7 PER PERSON  
select one

**Macaroni Bechamel** VEG  
**Arugula Pesto Rigatoni**

### ENTRÉES

SERVED WITH WILD ARUGULA  
FREEKEH & GRILLED SCALLION  
select one

**Baharat Spiced  
Organic Chicken Kebab  
Tomato-Ginger Glazed Salmon\***

**Ember Roasted Eggplant** VEG

**Filet Mignon\* & Oyster Mushrooms**  
supplement + 12 per person

### DESSERT

**The Lemon**  
brightland olive oil cake  
citrus mousse, vanilla crumble

We kindly ask for full participation of  
the entire table.