

# ORLA VALENTINES DAY 2026

\$125 PER PERSON

WINE PAIRING \$75 | RESERVE WINE PAIRING \$175

## CAVIAR SUPPLEMENTS

### Zucchini Fritters\*

daurenki caviar, tzatziki  
meyer lemon 45

### Orla Caviar Service\*

daurenki caviar, casolare mozzarella  
za'atar focaccia 1oz 82

## FIRST COURSE

for the table

### The Greek VEG | GF

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

### Lamb Kofta GF

tzatziki, mint, kibbeh spice

### Charcoal Grilled Octopus GF

gigante beans, red onions, capers

## OPTIONAL MID COURSE

served individually

### Lobster Rigatoni

blistered cherry tomato sauce, aleppo pepper  
supplement + 19 per person

## THIRD COURSE

choice of

### Mediterranean Sea Bass GF

lemon caper vinaigrette, shaved zucchini

### Harissa Grilled Lamb Chops GF

labneh, heirloom carrots, brussels sprouts

### Mary's Duck Confit

chickpea & orzo koshary  
preserved lemon

### Mediterranean Steak Frites GF

center cut prime ribeye. tabbouleh  
shabazi hollandaise, thick cut fries

## DESSERT

served individually

### Baharat Chocolate Torte

dark chocolate, milk chocolate, luxardo cherries

### Sweet Endings

assorted chocolates & truffles

A 20% gratuity will be added to the bill for all parties.