

ORLA

LUNCH MENU

STARTERS

Duo of Spreads V
whipped hummus, smokey eggplant
warm pita bread 15

Lamb Kofta "Pops"
medjool date glaze, cinnamon
tangerine labneh 28

The Greek VEG | GF
tomato, cucumber, pepperoncini
kalamata olives, red onions, feta 21

Grilled Octopus* GF
gigante beans
red onions, capers 27

Marinated Bigeye Tuna* GF
egyptian falafel, tahini
urfa, spicy cucumbers 29

Avocado & Beet Fattoush V
crispy pita, blood orange
sumac vinaigrette 23

MAINS

Mediterranean Sea Bass
caper-oregano vinaigrette
bloomsdale spinach 59

ORA King Salmon
tomato-cumin vinaigrette
bloomsdale spinach 49

Ross Bianca Eggplant
preserved lemon, tomato jam
serrano schug 39

American Wagyu Burger
tzatziki, feta cheese, tomato tahina
shedded lettuce, hand-cut **ORLA** fries 32

Maine Lobster Spaghetti
blistered cherry tomato sauce 54

Cairo Fried Chicken Breast
MINA spice, tomato tahina sauce
cucumber, pickled red onions 44

Grilled Lamb Chops
classic tzatziki
hand-cut **ORLA** fries 57

Desserts

The Lemon
brightland olive oil cake
cirtus mousse, vanilla crumble 16

Passion Fruit Labneh Cheesecake
basbousa semolina crust
ashta cream 16

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.