

Pita & Spreads



GREEK

Whipped Chickpea Hummus V
tahini, paprika, za'atar
extra virgin olive oil 15

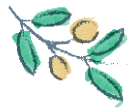
Classic Tzatziki VEG
true greek yogurt, cucumber
garlic 14



EGYPTIAN

Smokey Baba Ganoush V
roasted eggplant, lemon
roasted garlic 14

Muhammara V
toasted walnuts, roasted peppers
pomegranate molasses 16



GREEK

Sea Bream Crudo & Caviar*
petrossian caviar, lemon yogurt
phyllo crisp, dill 34

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

Zucchini Fritters VEG
tzatziki, dill, meyer lemon 17
add caviar +35

Grilled Octopus GF
gigante beans, red onions
capers, sea beans 27

ORLA Spanakopita
GF | TABLESIDE
bloomsdale spinach, leeks
feta cheese 25

Pan Fried Cheese VEG | TABLESIDE
saganaki, roasted wild mushrooms
black truffle honey, greek brandy 24



EGYPTIAN

Caviar Pancake*
petrossian caviar, ashta cream
lemon butter sauce 37

Michael's Dukkah Waldorf Salad VEG | GF
butter lettuce, granny smith apple
walnuts, lemon-poppysseed dressing 21
add lobster +25

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

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

Kataifi Wrapped Prawns
young coconut, spicy mango
kaffir lime leaf 35

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

Market Fish

Greek Way

lemon
caper
oregano
vinaigrette

Egyptian Way

lemon
tomato
cumin
vinaigrette

Mediterranean Sea Bass
mild & sweet, firm but flaky 59

ORA King Salmon*
rich & buttery, tender 49

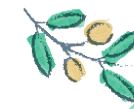
Snapper
rich & buttery, firm & crisp 57

Line-Caught Swordfish*
mild, firm & meaty 49

U-2 Tiger Prawns
mild sweetness, firm & snappy 44

Kona Kampachi
clean & mild, slightly sweet, 52

Mains



GREEK

Maine Lobster Spaghetti
blistered cherry tomato sauce 54

Grilled Lamb Chops* GF
orla fries, tzatziki
lemon & extra virgin olive oil 57

Salt-Baked Sea Bream
GF | TABLESIDE
zucchini, oregano vinaigrette 73



EGYPTIAN

Mama Mina's Baked Macaroni
wagyu ragu, béchamel sauce 39

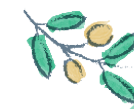
Slow Braised Wagyu Shortrib
chickpea & orzo koshy
roasted bone marrow 64

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

Center-Cut Filet Mignon* 72 | Prime NY Strip Steak* 74
stuffed cabbage rolls, egyptian red pepper sauce

Wagyu Short Rib, Lamb Chops* & Kofta, U-2 Tiger Prawn
roasted bone marrow, fried halloumi, grilled mushrooms
sautéed spinach, chickpea & orzo koshy 159

Athens to Alexandria Mixed Grill for Two



GREEK

Lemon Potatoes VEG | GF
garlic, parsley 14

Grilled Mushrooms V | GF
herb vinaigrette 16

Hand-Cut Fries V | GF
spicy ketchup 15



EGYPTIAN

Roasted Cauliflower V | GF
tomato tahina, pistachio 15

Delta Asparagus GF
lemon butter sauce, sumac 14

Saffron Basmati Rice VEG | GF
egyptian crunch 15

Sides

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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 Shared Experience

\$125 per person

TO START

Sea Bream Crudo & Caviar*
lemon yogurt, phyllo crisp, dill

STARTERS

Marinated Bigeye Tuna*
Whipped Chickpea Hummus
The Greek
Pan Fried Cheese

MAINS

Mediterranean Sea Bass
Grilled Lamb Chops
Center-Cut Filet Mignon*
Roasted Cauliflower
Maine Lobster Spaghetti +20 per person

DESSERT

The Lemon

Eclectic Wine Pairing \$75
Mediterranean Wine Pairing \$95
Reserve Wine Pairing \$175

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

At Orla Santa Monica, we source fresh, seasonal ingredients from local sustainable farms & partner with eco-friendly suppliers.



Egyptian Soul, Greek Spirit



The story of Orla begins with Alexander the Great's conquest of Egypt, ushering in Greece's 300-year rule and leaving a profound mark on the nation, its cuisine included. Growing up in an Egyptian household, Chef Michael Mina came to realize that many of the dishes from his childhood were deeply influenced by Greek flavors. At Orla, this history comes to life in a menu that blends heritage with bold creativity, celebrating the timeless flavors of Egypt shaped by the bright, coastal spirit of Greece.



The signature spice box is the soul of Orla, a poetic collection of flavors inspired by the Mediterranean Spice Trail. Fragrant herbs, warm spices, and sun-kissed citrus weave together past and present, inviting you on a timeless culinary journey where heritage and modern craft meet in every unforgettable bite.