

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 14

Market Fish

Greek Way	Egyptian Way
lemon	lemon
caper	tomato
oregano	cumin
vinaigrette	vinaigrette

Mediterranean Sea Bass
mild & sweet, firm but flaky 59

ORA King Salmon*
rich & buttery, tender 48

Sea Bream
delicate, slightly flaky 65

Line-Caught Swordfish*
mild, firm & meaty 40

U-2 Tiger Prawns
mild sweetness, firm & snappy 55

Red Snapper
subtly sweet, firm 67

Mains



GREEK

Sea Bream Crudo & Caviar*
petrossian caviar, lemon yogurt
phyllo crisp, dill 35

The Greek ^{VEG|GF}
heirloom tomato, persian
cucumber, kalamata olives
red onions, feta 24

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

Grilled Octopus ^{GF}
gigante beans, red onions
capers 27

ORLA Spanakopita ^{TABLESIDE}
bloomsdale spinach, leeks
feta cheese 25

Pan Fried Cheese ^{VEG | TABLESIDE}
saganaki, roasted wild mushrooms
black truffle honey, greek brandy 26



EGYPTIAN

Caviar Crêpe*
petrossian caviar, sweet potato
lemon butter sauce 35

Michael's Dukkah Waldorf Salad ^{VEG}
butter lettuce, granny smith apple
walnuts, lemon poppyseed dressing 21
add lobster +25

Marinated Bigeye Tuna* ^{GF}
egyptian falafel, whipped tahini
urfa, spicy cucumber 26

Avocado & Beet Fattoush ^V
crispy pita, pomegranate
sumac vinaigrette 23

Kataifi Wrapped Prawns
young coconut, spicy mango kaffir lime
leaf 29

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



GREEK

Maine Lobster Spaghetti
blistered cherry tomato sauce 52

Grilled Lamb Chops* ^{GF}
orla fries, tzatziki
lemon & extra virgin olive oil 65

Salt-Baked Sea Bream
^{GF | TABLESIDE}
zucchini, oregano vinaigrette 75

Center-Cut Filet Mignon* 72 | Mishima Wagyu New York 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 kosmary 185



EGYPTIAN

Mama Mina's Baked Macaroni
wagyu beef ragu, béchamel sauce 34

Slow Braised Wagyu Beef Shortrib
chickpea & orzo kosmary
roasted bone marrow 68

Cairo Fried Chicken Breast
tomato tahina sauce, MINA spice
cucumber, pickled red onions 36

Athens to Alexandria Mixed Grill for Two

Sides



GREEK

Lemon Potatoes ^{VEG|GF}
garlic, parsley 13

Grilled Mushrooms ^{V|GF}
herb vinaigrette 17



EGYPTIAN

Roasted Cauliflower ^{V|GF}
tomato tahina, pistachio 16

Crispy Brussels ^{V|GF}
pomegranate molasses, mint 15

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



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.

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 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
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 Las Vegas, we source fresh, seasonal ingredients from local sustainable farms & partner with eco-friendly suppliers.