

ORLA

LUNCH MENU

STARTERS

Duo of Spreads **V**

whipped hummus, smokey eggplant
warm pita bread 15

The Greek **VEG | GF**

tomato, cucumber, pepperoncini
kalamata olives, red onions, feta 21
add: chicken 18 | salmon 22 | filet 29

Grilled Octopus* **GF**

gigante beans
red onions, capers 27

Lamb Kofta "Pops"

medjool date glaze, cinnamon
tangerine labneh 28

Marinated Bigeye Tuna* **GF**

egyptian falafel, tahini
urfa, spicy cucumbers 29

Avocado & Beet Fattoush **V**

crispy pita, blood orange
sumac vinaigrette 23
add: chicken 18 | salmon 22 | filet 29

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 59

Line-Caught Swordfish*

mild, firm & meaty 52

U-2 Tiger Prawns

mild sweetness, firm & snappy 79

Kona Kampachi

clean & mild, slightly sweet, 57

MAINS

Grilled Lamb Chops

classic tzatziki
hand-cut **ORLA** fries 57

Ross Bianca Eggplant

preserved lemon, tomato jam
serrano schug 39

Cairo Fried Chicken Breast

MINA spice, tomato tahina sauce
cucumber, pickled red onions 44

American Wagyu Burger

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

Maine Lobster Spaghetti

blistered cherry tomato sauce
crispy basil 64

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.