

# Bar Bites

## **Marinated Olives** V | GF

rosemary, citrus, fresno chilies 10

**Whipped Chickpea Hummus** 15 | **Smokey Baba Ganoush** 14

**Classic Tzatziki** 14 | **Muhamarra** 16

all dips served with warm pita

*ice cold crudite add 7*

## **Tumeric Pickled Vegetables** V | GF

assorted santa monica farmer's market selection 12

## **Zucchini Fritters** VEG

tzatziki, dill, meyer lemon 17

*daurenki caviar\* add 35*

## **Lamb Kofta "Pops"**

medjool date glaze, cinnamon, tangerine labneh 28

## **The Greek** V | GF

tomato, cucumber, kalamata olives, red onions, feta cheese 21

## **Hand-Cut ORLA Fries** V | GF

spicy ketchup, tzatziki, ORLA tartare sauce 13

## **Egyptian Stuffed Cabbage Rolls** VEG | GF

lemon yogurt, matbucha, 19

## **Tuna Falafel\*** V | GF

tahini sauce, spicy cucumbers 32

## **American Wagyu Hawashi Burger** V | GF

tomato tahina, shredded lettuce, red onion  
pepperoncini, feta cheese, tzatziki, brioche bun 32

## **The Lemon** V | GF

brightland olive oil cake, citrus mousse, vanilla crumble 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.