

## 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

## 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

**Sea Bream**  
delicate, slightly flaky 65

**Line-Caught Swordfish\***  
mild, firm & meaty 44

**U-2 Tiger Prawns**  
mild sweetness, firm & snappy 79

**Red Snapper**  
subtly sweet, firm 67

## Starters



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** GF | TABLESIDE  
saganaki, roasted wild mushrooms  
black truffle honey, greek brandy 32



EGYPTIAN

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

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

**Marinated Bigeye Tuna\*** GF  
egyptian falafels, whipped tahini  
urfa, spicy cucumber 29

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

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

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

## Mains



GREEK

**Maine Lobster Spaghetti**  
blistered cherry tomato sauce 64

**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 39

**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 44

## Athens to Alexandria Mixed Grill for Two

## Sides



GREEK

**Lemon Potatoes** VEG|GF  
garlic, parsley 13

**Grilled Mushroom** V|GF  
herb vinaigrette 17

**Hand Cut Fries** V|GF  
spicy ketchup 15



EGYPTIAN

**Roasted Cauliflower** V|GF  
tomato tahina, pistachio 16

**Crispy Brussels** V|GF  
pomegranate molasses, mint 15

**Saffron Basmati Rice** VEG|GF  
egyptian crunch 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.