

## 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**  
VEG | TABLESIDE  
bloomsdale spinach, leeks  
feta cheese 25

**Saganaki**  
VEG | TABLESIDE  
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**  
butter lettuce, granny smith apple  
walnuts, lemon-poppyseed dressing 21 \*  
add lobster +25 VEG | GF

**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 GF**  
young coconut, spicy mango  
kaffir lime leaf 35

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

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

## Market Fish

GREEK

lemon  
caper  
oregano  
vinaigrette

EGYPTIAN

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 59

## Mains



GREEK

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

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

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

**Rosa Bianca Eggplant \* V**  
preserved lemon, tomato jam,  
serrano schug 37

**Center-Cut Filet Mignon\* 72 | Prime NY Strip Steak\* 82**

stuffed cabbage rolls, matbucha

**Wagyu Short Rib, Lamb Chops\*, Kofta & U-2 Tiger Prawn**

roasted bone marrow, fried halloumi, grilled mushrooms  
sautéed spinach, chickpea & orzo koshy 159



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 VEG | GF**  
tomato tahina, pistachio 15 \*

**Delta Asparagus VEG | GF**  
lemon butter sauce, sumac 14 \*

**Saffron Basmati Rice VEG | GF**  
egyptian crunch 15

## Athens to Alexandria Mixed Grill for Two

## Sides



# Egyptian Soul, Greek Spirit



*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

**\$115 per person**

### AMUSE

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

### STARTERS

Marinated Bigeye Tuna\*  
Whipped Chickpea Hummus  
The Greek  
Saganaki

### 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.*

*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.*