

ORLA

LUNCH MENU

STARTERS

Duo of Spreads V

whipped hummus, smokey eggplant
warm pita bread 15 *

The Greek VEG | GF

tomato, cucumber, pepperoncini
kalamata olive, red onion, feta 21 *

add: chicken 18 | salmon 22 | filet 29

Charcoal Grilled Octopus* GF *

gigante bean red
onion, caper, lemon
vinaigrette 27

Lamb Kofta "Pops"

medjool date glaze, cinnamon
tangerine labneh 28

Marinated Bigeye Tuna* GF

egyptian falafel, tahini
urfa, salata baladi 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

saffron
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 *

Rosa Bianca Eggplant

preserved lemon, tomato
jam serrano schug 39 *

Cairo Fried Chicken Breast

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

American Wagyu Burger

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

Maine Lobster Spaghetti

blistered cherry tomato sauce
chiliflake, crispy basil, chili flake 64

DESSERTS

The Lemon

brightland olive oil cake citrus
mousse, vanilla crumble 16

Passion Fruit Labneh Cheesecake

basbousa semolina crust
ashta cream 16

* healthy option

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.