

ORLA

Mediterranean by Michael Mina

Chef's Special Prix Fixe Menu

FIRST COURSE

Choice of

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon

Burrata & Beet Fattoush V

Pita Croutons, Pomegranate Molasses, Sumac

Marinated Bigeye Tuna GF

Crispy Falafel, Whipped Tahini, Urfa, Spicy Cucumber

SECOND COURSE

Choice of

Chargrilled Branzino GF

Steamed Wild Greens, Lemon Vinaigrette

Aleppo Butter Roasted Chicken GF

Lemon Potatoes, Chilies, Peas, Feta, Mint

Arugula Pesto Rigatoni

Chermoula Grilled Prawns, Chili Crunch

DESSERT

Choice of

Orla Rice Pudding V

Ceylon Cinnamon

Classic Baklava V

Black Walnuts, Crispy Phyllo Layers

\$79/person

V – Vegetarian GF – Gluten Free

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Contains ingredients that certain individuals may be allergic to.