

MOTHER'S DAY BRUNCH PRIX FIXE

65 PER PERSON

95 WITH BOTTOMLESS MIMOSAS & ROSE

SHELLFISH & CAVIAR

ENHANCE YOUR EXPERIENCE

Chilled Oysters* GF
ouzo cocktail sauce
preserved-lemon mignonette 27
add caviar + 35

1/2 Chilled Lobster GF
espelette dijonnaise 36

Royal Caviar Fateer* GF
petrossian caviar
ashta cream, chive, dill MP

Spice Poached Chilled Shrimp GF
ouzo cocktail sauce
fresh horseradish 27

Shellfish Tower* GF
chilled oysters, shrimp & 1/2 lobster
ouzo cocktail sauce, espelette dijonnaise
preserved-lemon mignonette MP

STARTERS

FAMILY STYLE

Brokaw Hass Avocado Toast V
serrano shug, sesame semolina bread

The Greek VEG|GF
persian cucumbers, kalamata olives
heirloom tomato, red onion, feta

Za'atar Cured Salmon*
zucchini fritters, trout roe, tzatziki

Whipped Chickpea Hummus V
pomegranate, pistachio
roasted cauliflower

Tuna Falafel* GF
crispy falafel, whipped tahini
salata baladi, urfa
supplement + 5 per person

ENTRÉES & EGGS

SELECT ONE

Arugula Pesto Rigatoni
chermoula grilled prawns
chili crunch

Farm Egg Benedict
black lime hollandaise, bloomsdale spinach
add dungeness crab + 9

Baklava French Toast VEG
walnut streusel, mango jam, apollonia

ORLA Breakfast
two eggs any style, olive oil fried potatoes
choice of bacon, chicken sausage, or lamb kofta

Egg White Frittata GF
tomato raisins, spinach, feta

Tomato-Ginger Glazed Salmon*
saffron couscous, dill yogurt
blistered cherry tomatoes

Chargrilled Branzino GF
steamed wild greens, lemon vinaigrette

Ember Roasted Rosa Bianca Eggplant V|GF
preserved lemon quinoa, tomato jam, serrano schug

Steak & Eggs*
onion ring, black garlic vinaigrette
filet supplement +9

Wagyu Beef Hawashi*
egyptian style pita burger
tabbouleh, tahina secret sauce

SIDES

A LA CARTE

Baharat Candied Bacon
12

Olive Oil Fried Potatoes
14

Macaroni Bechamel
28