

# ORLA

SUMMER BY THE SEA

## PRIX-FIXE MENU

\$80 per person

### Breads, Spreads, Pickles

For the table

### FIRST COURSE

CHOICE OF

#### Charcoal Grilled Octopus <sup>GF</sup>

Chickpea Conserva, Saffron Broth, Salsa Verde

#### The Greek <sup>VJGF</sup>

Persian Cucumber, Kalamata Olives, Tomato, Red Onions, Feta

#### Hamachi Crudo <sup>GF</sup>

Apricot, Cara Cara Orange, Chili Crunch

### SECOND COURSE

CHOICE OF

#### Chargrilled Branzino <sup>GF</sup>

Steamed Wild Greens, Lemon Vinaigrette

#### Roasted Lemon Chicken <sup>GF</sup>

Lemon Potatoes, Chillies, Feta, Mint

#### Center Cut 8oz Filet <sup>GF</sup>

Blistered Asparagus, Crispy Onion Ring, Black Garlic Vinaigrette  
supplement \$24

### DESSERT

CHOICE OF

#### Orla Rice Pudding <sup>V</sup>

Ceylon Cinnamon

#### Classic Baklava <sup>V</sup>

Black Walnuts, Crispy Phyllo Layers

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