

orilla

BAR & GRILL

Ⓜ Gluten free Ⓥ Vegan 🌿 Vegetarian

STARTERS

Homemade Bread \$7

Labneh, Za'atar

Empanadas \$10

(choice of two)

Hand Cut Steak, Spinach & Cheese

Burrata Ⓜ \$18

Pesto, Peach and Aged Balsamic

Grilled Calamari \$20

Romesco Sauce, Garlic, Chili Flakes Lemon Zest and Baby Arugula

***Ahi Tuna Tartare** Ⓜ \$22

Crispy Corn Tortilla, Spicy Lactonese, Avocado, Sesame Vinaigrette and Sesame Seeds

Tiradito de Pulpo Ⓜ \$22

Spicy Soy Vinaigrette, Avocado, Shallots and Habanero Pepper

Mollejas Ⓜ \$20

Grilled Sweetbread and Criolla Sauce

Tostadas Mexicana Ⓜ Ⓥ 🌿 \$18

Black Bean Puree, Roasted Veggies, Avocado, Onions, Hot Chile Sauce and Sweet Harissa Sauce

SALADS

Endive Salad Ⓜ 🌿 \$17

Pecorino, Grapefruit, Pecans and Red Wine Vinaigrette

Caesar Salad \$17

Baby Romaine Lettuce, 24 Month Aged Parmigiano Reggiano, Breadcrumbs and Caesar Dressing

Orilla Salad Ⓜ 🌿 \$18

Hydroponic Arugula, Endives, Baby Romaine Lettuce Hearts, Herbs, Lime Dressing, Pecorino Cheese and Tarragon Oil

Raw Zucchini 🌿 Ⓜ \$13

Zucchini, Fresno Pepper, Almond, Pecorino and Lime Dressing

Heirloom Tomatoes Ⓜ Ⓥ 🌿 \$15

Pine Nuts, Capers and Shallots.


*Executive Chef: Fernando Trocca.
Chef de Cuisine: Daniel Galvan.*



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ENTREÉS

***Wagyu Cheeseburger 8oz** **\$24**

Provolone Cheese, Crispy Smoked Pork, Belly, Onions and Lactonese served with French Fries

Milanesa **\$24**

Breaded Free Range Chicken and Mustard served with Mashed Potatoes or French Fries

Black Rice  **\$32**

Squid, Smoked Pork Belly, Homemade Saffron Lactonese

Bucatini with Shrimp **\$32**

Homemade Bucatini, Tomato Sauce, Spinach and Fresno Pepper

Lumache al Pesto e Pistacchi **\$28**

Parmigiano
Reggiano e Limone

SIDES

*Roasted Brussel Sprouts \$13 | Mashed Potatoes \$10
French Fries \$10 | French Fries Provençal \$11*

FROM THE JOSPER GRILL

***Flank Steak / 12 oz**  **\$36**

Served with Chimichurri and Sweet / Shishito Peppers

***Prime New York Steak / 14 oz**  **\$48**

Served with Chimichurri and Sweet / Shishito Peppers

***Filet Mignon / 8 oz**  **\$51**


Served with Green Peppercorn Sauce and Mashed Potatoes

***Prime Rib Eye Steak / 16 oz**  **\$68**

Served with Chimichurri and Grilled Endives Provençal

Free Range Chicken  **\$27**

Halfbone-in served with Baby Heirlooms Carrots

***Prime Rib Bone-In / 36 oz**  **\$145**

Served with Chimichurri, Green Peppercorn Sauce and Criolla Sauce

Sea Bass / 8 oz  **\$52**

Tomato Relish, Black Olives, Pine Nuts, Capers and Chives

Butterflied Branzino  **\$38**

Served with Lemon Zest, Champagne Garlic Sauce and Baby Heirlooms Carrots

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you suffer from medical conditions. Please notify us of any food allergies. 18% service charge will be added to parties of 6 or more.

