

orilla

BAR & GRILL

 Gluten free  Vegan  Vegetarian



STARTERS

Homemade Bread \$7
Labneh, Za'atar.

Empanadas \$10
(choice of two)
Hand Cut Steak, Spinach & Cheese.

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.

Burrata  \$18
Pesto, Peach and Aged Balsamic.

Tiradito de Mahi Mahi  \$18
Coconut Milk Vinaigrette, Red Onion, Mango, Cilantro and Avocado.

Grilled Calamari \$20
Romesco Sauce, Garlic, Chili Flakes, Lemon Zest and Fresh Herbs.

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.

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.

Bucatini with Shrimp \$32
Homemade Bucatini, Tomato Sauce, Spinach and Fresno Pepper.

Black Rice  \$32
Squid, Smoked Pork Belly, Homemade Saffron Lactonese.

Lumache Pasta with Duck Ragu \$36
Homemade Lumache Pasta, Duck Ragu, Fresno Pepper, Capers, 24 Month Aged Parmigiano Reggiano and Chives.

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. Gratuity is not included. 18% service charge will be added to parties of 6 or more

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



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FROM THE JOSPER GRILL


Flank Steak / 12 oz  **\$36**
Served with Chimichurri and Sweet / Shishito Peppers.

Butterflied Branzino  **\$38**
Served with Lemon Zest, Champagne Garlic Sauce and Baby Heirlooms Carrots.

Prime New York Steak / 14 oz  **\$48**
Served with Chimichurri and Sweet / Shishito Peppers.


Filet Mignon / 8 oz  **\$51**
Served with Green Peppercorn Sauce, Mashed Potatoes or French Fries.

Sea Bass / 8 oz  **\$52**
Tomato Relish, Black Olives, Pine Nuts, Capers and Chives.

Prime Rib Eye Steak / 16 oz  **\$68**
Served with Chimichurri, Grilled Endives Provençal.

SPECIALS



Duck Breast  **\$42**
Cherry Sauce and Roasted Apple.

Prime Rib Bone-In / 36 oz  **\$145**
Chimichurri, Criolla and Green Peppercorn Sauce.

SIDES

Mashed Potatoes   **\$10**

French Fries    **\$10**

French Fries Provençal    **\$11**
Garlic and Parsley.

Roasted Brussel Sprouts   **\$13**
Brown Butter and Black Garlic Dressing.

Raw Zucchini   **\$13**
Zucchini, Fresno Pepper, Almond, Pecorino and Lime Dressing.

Heirloom Tomatoes    **\$15**
Pine Nuts, Capers and Shallots.



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