

# orilla

BAR & GRILL

 Gluten free  Vegan  Vegetarian

## STARTERS



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**Homemade Bread** \$7  
*Served With Labneh*

**Empanadas (choice of two)** \$10  
*Prime Beef + Spicy Sauce on the side  
Spinach + Cheese*

**Endive Salad**   \$17  
*Pecorino Cheese + Grapefruit + Pecan + Red  
Wine Vinaigrette*

**Caesar Salad** \$17  
*Baby Romaine Heart Lettuce + Parmesan  
Cheese + Breadcrumbs + Homemade Caesar  
Dressing*

**Orilla Salad**   \$18  
*Hydroponic Arugula + Endives + Baby  
Romaine Lettuce + Fresh Herbs + Lime  
Dressing + Pecorino Cheese + Tarragon Oil*

**Burrata**  \$18  
*Pesto + Peach + Aged Balsamic*

**Tiradito de Mahi Mahi**  \$18  
*White Fish + Coconut Milk Vinaigrette + Red  
Onion + Mango + Cilantro + Avocado*

**Grilled Calamari** \$20  
*Squid Grilled at the Jospier + Romesco Sauce  
Garlic + Chili Flakes + Lemon Zest + Fresh Herbs*

**Ahi Tuna Tartare**  \$22  
*Crispy Corn Tortilla + Spicy Aioli + Avocado  
+ Sesame Vinaigrette + Sesame Seeds*

**Tiradito de Pulpo**  \$22  
*Spicy Soy Vinaigrette + Avocado + Shallots +  
Habanero Pepper*

## ENTREÉS

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**Wagyu Cheeseburger 8oz** \$24  
*Provolone Cheese + Crispy Smoked Pork  
Belly + Onions + Lactonese*

**Milanese** \$24  
*Breaded Free Range Chicken + Mustard*

**Bucatini with Shrimp** \$32  
*Homemade Bucatini + Tomato Sauce +  
Spinach + Fresno Pepper*

**Black Rice**  *Signature Dish* \$32  
*Squid + Smoked Pork Belly + Homemade  
Saffron Lactonese*

**Lumache Pasta with Duck Ragu** \$36  
*Homemade Lumache Pasta + Duck Ragu  
+ Fresno Pepper + Capers + Parmigiano  
Reggiano 24 months of Age + Chives*

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\*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

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## FROM THE JOSPER GRILL


**Flank Steak / 12 oz**  **\$36**  
*Chimichurri Sauce on the side*

**Butterfly Branzino**  **\$38**  
*Lemon Zest + Champagne Garlic Sauce*

**Prime New York Steak / 14 oz**  **\$48**  
**Signature Dish**  
*Chimichurri Sauce on the side*


**Filet Mignon / 8 oz**  **\$51**  
*Green Pepper Sauce*

**Sea Bass / 8 oz**  **\$52**  
*Grilled Sea Bass + Tomato Relish +  
Black Olive + Pine Nuts + Capers  
+ Chives.*

**Prime Rib Eye Steak / 16 oz**  **\$68**  
*Chimichurri Sauce on the side*

## SPECIALS (FROM THE JOSPER GRILL)



**Duck Breast**  **\$42**  
*Cherry Sauce + Roasted Apple*

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

## SIDES

**Mashed Potatoes**   **\$10**

**French Fries**   **\$10**

**French Fries Provençal**   **\$11**  
*Garlic + Parsley*

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

**Raw Zucchini**   **\$13**  
*Zucchini + Fresno Pepper + Almond +  
Pecorino + Lime Dressing*

**Heirloom Tomatoes** **\$15**  
*Pine Nuts + Capers + Shallots + Evo*

