orilla BAR & GRILL

GF Gluten free

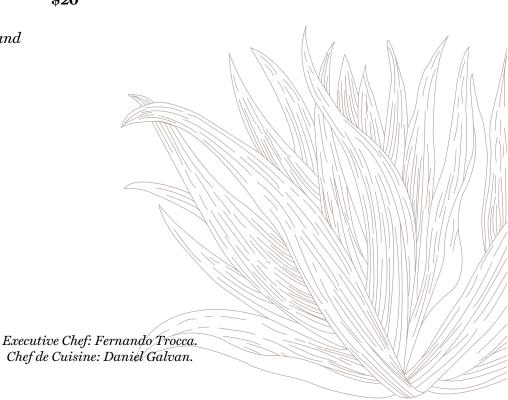
Black Bean Puree, Roasted Veggies, Avocado, Onions, Hot Chile Sauce and

Sweet Harissa Sauce

V Vegan

Vegetarian

STARTERS		SALADS
Homemade Bread Labneh, Za'atar	\$7	Endive Salad (f) / \$20 Pecorino, Grapefruit, Pecans and Red Wine Vinaigrette
Empanadas (choice of two) Hand Cut Steak, Spinach & Cheese Burrata F Pesto, Peach and Aged Balsamic	\$12 \$20	Caesar Salad \$19 Baby Romaine Lettuce, 24 Month Aged Parmigiano Reggiano, Breadcrumbs and Caesar Dressing
*Ahi Tuna Tartare (F) Crispy Corn Tortilla, Spicy Lactonese, Ave Sesame Vinaigrette and Sesame Seeds	\$24 ocado,	Orilla Salad (a) \$20 Hydroponic Arugula, Endives, Baby Romaine Lettuce Hearts, Herbs, Lime Dressing, Pecorino Cheese and Tarragon Oil
Tiradito de Pulpo (F) Spicy Soy Vinaigrette, Avocado, Shallots Habanero Pepper	\$22 and	Raw Zucchini F \$15 Zucchini, Fresno Pepper, Almond, Pecorino and Lime Dressing
Mollejas (F) Grilled Sweetbread and Criolla Sauce	\$22	Heirloom Tomatoes (F) (V) / \$18 Pine Nuts, Capers and Shallots.
Tostadas Mexicana 🖫 🕡 🎜	\$20	





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ENTREÉS

Black Rice (F) \$35 Squid, Smoked Pork Belly, Homemade Saffron Lactonese

Bucatini with Shrimp \$36 Homemade Bucatini, Tomato Sauce, Spinach and Fresno Pepper

Lumache al Pesto e Pistacchi \$32 Parmigiano Reggiano e Limone

SIDES

Roasted Brussel Sprouts \$15 | Mashed Potatoes \$10 French Fries \$10 | French Fries Provençal \$11

*Ell-C4l-/10 @	Φ40
*Flank Steak / 12 oz (#) Served with Chimichurri	\$42
*Prime New York Steak / 14 oz ® Served with Chimichurri	\$54
*Filet Mignon / 8 oz	\$5 8
*Prime Rib Eye Steak / 16 oz ® Served with Chimichurri	\$72
Free Range Chicken <i>Half bone-in</i>	\$30
*Prime Rib Bone-In / 36 oz F Served with Chimichurri, Green Peppercorn Sauce and Criolla Sauce	\$165
Sea Bass / 8 oz (F) Tomato Relish, Black Olives, Pine N Capers and Chives	\$58 uts,
Butterflied Branzino (F) Served with Lemon Zest and Champas Garlic Sauce	\$42

