orilla

GF Gluten free

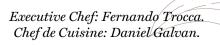
Black Bean Puree, Roasted Veggies, Avocado, Onions, Hot Chile Sauce and

Sweet Harissa Sauce



Vegetarian

ENTRÉES STARTERS Homemade Bread *Wagyu Cheeseburger 8oz **\$24** \$ 7 Provolone Cheese, Crispy Smoked Pork Labneh, Za'atar Belly, Onions and Lactonese served with French Fries **Empanadas** \$10 (order of two) Hand Cut Steak, Spinach ゼ Cheese Milanesa **\$24** Breaded Free Range Chicken and Mustard Burrata (F) \$18 Pesto, Peach and Aged Balsamic Black Rice (F) **\$25** Squid, Smoked Pork Belly, Homemade **Grilled Calamari** \$19 Saffron Lactonese Romesco Sauce, Garlic, Chili Flakes, Lemon Zest and Baby Arugula **Bucatini with Shrimp \$32** Homemade Bucatini, Tomato Sauce, *Ahi Tuna Tartare 🚱 \$19 Spinach and Fresno Pepper Crispy Corn Tortilla, Spicy Lactonese, Avocado, Sesame Vinaigrette and Sesame Seeds Lumache al Pesto e Pistacchi **\$28 Parmigiano** Tiradito de Pulpo (F) Reggiano e Limone \$18 Spicy Soy Vinaigrette, Avocado, Shallots and Pappardelle with Duck Ragu **\$34** Habanero Pepper Fresno Pepper, Capers, Parmigiano Reggiano 24 months of Age and Chives Mollejas @ \$18 Grilled Sweetbread and Criolla Sauce Tostada Mexicana 📵 🕡 🏉 \$17



orilla BAR & GRILL

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V Vegan

Vegetarian

FROM THE JOSPER GRILL	
*Flank Steak / 12 oz ® Served with Chimichurri	\$34
*Prime New York Steak / 14 oz (F) Served with Chimichurri	\$48
*Filet Mignon / 8 oz (F) Served with Green Peppercorn Sauce and Mashed Potatoes	\$51
*Prime Rib Eye Steak / 16 oz (F) Served with Chimichurri	\$62
Free Range Chicken (F) Half bone-in	\$27
*Prime Rib Bone-In / 36 oz F Served with Chimichurri, Green Peppercorn Sauce and Criolla Sauce	\$125
Sea Bass / 8 oz (F) Tomato Relish, Black Olives, Pine Nucleon Capers and Chives	\$49 <i>ts</i> ,
Butterflied Branzino (F) Served with Lemon Zest and Champagne Garlic Sauce	\$33

SALADS & SIDES

Pecorino, Grapefruit, Pecans and Red Wine Vinaigrette
v maigreme
Caesar Salad \$17
Baby Romaine Lettuce, 24 Month Aged
Parmigiano Reggiano, Breadcrumbs and
Caesar Dressing
Orilla Salad 🖫 🏉 \$16
Hydroponic Arugula, Endives, Baby
Romaine Lettuce Hearts, Herbs, Lime
Dressing, Pecorino Cheese and Tarragon Oil
Raw Zucchini 🗗 🕼 \$13
Fresno Pepper, Almond, Pecorino
and Lime Dressing
Heirloom Tomatoes ⊕ V / \$15
Pine Nuts, Capers and Shallots
Mashed Potatoes ⊕ \$ 7
French Fries 🖫 🛡 🏉
French Fries Provençal 🗊 🕡 🌹 🖇
Garlic and Parsley
Roasted Brussel Sprouts 🖊 🚯 \$12
Brown Butter and Black Garlic Dressing