

orilla

BAR & GRILL



Gluten free



Vegan



Vegetarian

STARTERS

Homemade Bread \$ 7

Labneh, Za'atar

Empanadas \$10

(order of two)

Hand Cut Steak, Spinach & Cheese

Burrata \$18

Pesto, Peach and Aged Balsamic

Grilled Calamari \$19

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

***Ahi Tuna Tartare** \$19

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

Tiradito de Pulpo \$18

Spicy Soy Vinaigrette, Avocado, Shallots and Habanero Pepper

Mollejas \$18

Grilled Sweetbread and Criolla Sauce

Tostada Mexicana \$17

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

ENTRÉES

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

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

Milanese \$24

Breaded Free Range Chicken and Mustard

Black Rice \$25

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

Pappardelle with Duck Ragu \$34

Fresno Pepper, Capers, Parmigiano Reggiano 24 months of Age and Chives

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



orilla

BAR & GRILL

GF Gluten free

V Vegan

Vegetarian

FROM THE JOSPER GRILL

***Flank Steak / 12 oz GF** **\$34**
Served with Chimichurri

***Prime New York Steak / 14 oz GF** **\$48**
Served with Chimichurri

***Filet Mignon / 8 oz GF** **\$51**
Served with Green Peppercorn Sauce and Mashed Potatoes

***Prime Rib Eye Steak / 16 oz GF** **\$62**
Served with Chimichurri

Free Range Chicken GF **\$27**
Half bone-in

***Prime Rib Bone-In / 36 oz GF** **\$125**
Served with Chimichurri, Green Peppercorn Sauce and Criolla Sauce

Sea Bass / 8 oz GF **\$49**
Tomato Relish, Black Olives, Pine Nuts, Capers and Chives

Butterflied Branzino GF **\$33**
Served with Lemon Zest and Champagne Garlic Sauce

SALADS & SIDES

Endive Salad GF **\$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 GF **\$16**
Hydroponic Arugula, Endives, Baby Romaine Lettuce Hearts, Herbs, Lime Dressing, Pecorino Cheese and Tarragon Oil

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

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

Mashed Potatoes GF **\$7**

French Fries GF V **\$7**

French Fries Provençal GF V **\$8**
Garlic and Parsley

Roasted Brussel Sprouts GF **\$12**
Brown Butter and Black Garlic Dressing

**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.*