

# Orilla

“Orilla” means shore in Spanish, and it reflects my life journey: a coastline of memories, cultures, and ingredients that meet in one place. For nearly two decades, I helped shape Dubai’s dining scene, leading renowned kitchens, while travelling across Mediterranean coastal towns to learn their flavors, rituals, and rhythms. These travels gave me the inspiration to create Orilla.

I'm delighted to host you, buon appetito!

## Savodhi Dakara

### HOT STARTERS

#### PARMIGIANA 50

Eggplant, tomatoes, burrata & mozzarella <sup>GD</sup>

#### RATATOUILLE TARTE TATIN 45

Homemade puff pastry, barrel feta, truffle glaze <sup>DG</sup>

#### TORTILLA 45

Aioli, spicy chorizo, potato

#### CALAMARI KEBAB 75

Aburi sauce, Orilla spice mix <sup>S</sup>

#### ROBATA-GRILLED OCTOPUS 110

Sourdough espuma, capers, gremolata <sup>SGD</sup>

#### CALABRIAN PRAWNS 75

Crispy garlic, oregano, olive oil <sup>S</sup>

#### MUSSELS AL FORNO 60

Herbs butter, paella <sup>SD</sup>

#### VEAL RIBS 105

Korean glaze, mint & parsley salad, mustard seeds <sup>G</sup>

#### BEEF CROQUETTES 59

Kimchi, bone marrow, beef bacon jam <sup>GSD</sup>

### STONE BAKED CRUSTS

#### WHIPPED FETA 45

Ghaf honey, carnival tomato, fresh herbs <sup>DG</sup>

#### SPICY BACON 50

Tomato sauce, crispy beef bacon, chili flakes <sup>DG</sup>

#### ZESTY PRAWNS 65

Prawns, jalapeño, lemon zest, smoked paprika <sup>DG</sup>

### PASTA

*Our pasta is freshly homemade!*

#### RAVIOLINI 90

Snails, herb butter, wild mushrooms, sage <sup>GDN</sup>

#### RIGATE ALLA NORMA 80

Eggplant, tomato, burrata, basil <sup>GD</sup>

#### 100-LAYER LASAGNA 105

Wagyu ragù, Orilla tomato sauce, aged Parmesan & burrata <sup>GD</sup>

#### LOBSTER BUCATINI 240

Bisque, poached lobster, cured egg yolk <sup>SGD</sup>

#### ORECCHIETTE 90

Quattro formaggi, salsa verde, crispy bacon <sup>DG</sup>

### MAINS

#### PORTOBELLO 90

Caponata, veggie ragù, sunchoke crisp <sup>NVe</sup>

#### BLACK COD 145

Cannelloni & broad beans, carnival tomatoes, clams <sup>SD</sup>

#### ROASTED SPANISH ROCK LOBSTER 410

Miso butter glaze, fennel & wakame salad <sup>SD</sup>

#### KOJI CHICKEN 135

Corn-fed baby chicken, grilled endives

#### 48HR SLOW-COOKED LAMB SHOULDER 235

Caponata, tzatziki, mint <sup>DN</sup>

#### VEAL MILANESE 245

Baby arugula, parmesan, lemon <sup>DG</sup>

#### WAGYU BEEF CHEEK 175

Slow cooked, toasted orzo, truffle butter

All prices are inclusive of 5% vat, 10% service charge and 7% municipality fees

الأسعار تشمل (5%) ضريبة القيمة المضافة (10%) مقابل بدل الخدمة (7%) رسوم البلدية

(N) Contains Nuts (S) Contains Seafood or Shellfish (D) Contains Dairy (G) Contains Gluten (V) Vegan

## RAW STARTERS

### OYSTERS OF THE DAY

Ask your waiter for availability <sup>S</sup>  
MP

### ORILLA CLOUD 27

Wild salmon, tuna mousse, avocado  
caviar, salmon roe, sourdough crisp <sup>SGD</sup>  
120

### BEEF TARTARE

Cured yolk, artichoke crisp parmesan, peperoncini <sup>DS</sup>  
75

### TUNA CRUDO

Jalapeño-olive relish, red pepper, avocado  
mousse, orange, sunflower seeds <sup>S</sup>  
70

### BLUE FIN TARTARE

Wasabi yuzu truffle dressing, avocado <sup>S</sup>  
95

### GAMBERO ROSSO

Olive oil, fermented apple <sup>S</sup>  
125

### SEA BREAM CRUDO

Ajo blanco, pickled melon, celery, orange oil <sup>SNB</sup>  
65

Consuming raw seafood and shellfish  
may increase your risk of foodborne illness

## COLD STARTERS

### LEGUMES SALAD

Yuzu dressing, black eyed peas,  
edamame, barrel feta <sup>D</sup>  
55

### FENNEL & ARTICHOKE SALAD

Truffle orange vinaigrette,  
aged parmesan, croutons <sup>DG</sup>  
60

### DUCK SALAD

Crunchy confit duck, mix cress,  
butter lettuce, sweet plum sauce <sup>G</sup>  
90

### TOMATO SALAD

Black tomato, avocado, sumac,  
parsley, spicy chorizo  
50

### PÂTÉ EN CROÛTE

Beef bacon, duck confit, minced wagyu,  
apricot jam, octopus, pistachio <sup>DGSN</sup>  
80

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## SEAFOOD COUNTER



Visit our seafood counter to handpick the  
finest catch of the day, prepared just as you  
like, from sea to table

*Grilled | Fried | Salt-Baked*

## CHARCOAL GRILL

WHOLE SEA BASS BUTTERFLY	225
600gr Mojo verde, nam jim <sup>S</sup>	
JOHN DORY A LA PLANCHA	495
800gr Lemon, garlic, parsley, olive oil <sup>S</sup>	
FILET MIGNON *	114
Omugi Black Angus, red chilli, onion & orange marmalade	
SLICED RIB EYE *	80
Riverina Black Angus, red chilli, onion & orange marmalade	<i>p 100g</i>
WAGYU STRIPLOIN *	110
Oakey MB6+, red chilli, onion & orange marmalade	<i>p 100g</i>

*Ask your waiter for custom steak size*

## SAUCES

*Choose 1 sauce with your steak*

VEAL JUS	7
BÉARNAISE SAUCE <sup>D</sup>	7
PEPPERCORN SAUCE <sup>D</sup>	10
HERBY BUTTER SAUCE <sup>DN</sup>	15

## SIDES

*\* Choose 1 side with your steak*

TZATZIKI DIP <sup>D</sup>	35
CAPONATA	40
HOUSE SALAD *	38
ORILLA CHIPS *	38
PILAF RICE <sup>D</sup> *	45
GRILLED BELL PEPPER	38
GREEN ASPARAGUS	45
WILD BROCCOLI	45

@ORILLADXB