

Orilla

“Orilla” means shore in Spanish – a place where journeys meet.

Dubai has been my home for nearly two decades. In moments like these, this city always shows its true strength – a community that stands together with resilience and care for one another. Orilla reflects that spirit. A meeting point of cultures and flavors inspired by Mediterranean coastal towns that shaped my culinary journey. We believe in supporting our community and working closely with local farms and producers, celebrating ingredients grown here in the UAE. Welcome to Orilla.

Savodhi Dakara

RAW STARTERS

BLUE FIN TARTARE 95

Wasabi yuzu truffle dressing, avocado ^S

SEA BREAM CRUDO 65

Ajo blanco, pickled melon, celery, orange oil ^{SNG}

BEEF TARTARE 75

Cured yolk, artichoke crispy parmesan, peperoncini ^{DS}

STARTERS

FENNEL & ARTICHOKE SALAD 60

Truffle orange vinaigrette, aged parmesan, croutons ^{DG}

TOMATO SALAD 50

Black tomato, avocado, sumac, parsley, spicy chorizo

ROBATA-GRILLED OCTOPUS 110

Sourdough espuma, capers, gremolata ^{SGD}

PARMIGIANA 50

Eggplant, tomatoes, burrata & mozzarella ^{GD}

CALABRIAN PRAWNS 75

Crispy garlic, oregano, olive oil ^S

BEEF CROQUETAS 59

Kimchi, bone marrow, beef bacon jam ^{GSD}

STONE BAKED CRUSTS

WHIPPED FETA 45

Ghaf honey, carnival tomato, fresh herbs ^{DG}

SPICY BACON 50

Tomato sauce, crispy beef bacon, chili flakes ^{DG}

ZESTY PRAWNS 65

Prawns, jalapeño, lemon zest, smoked paprika ^{DG}

MAINS

PORTOBELLO 90

Caponata, veggie ragù, sunchoke crisp ^{NVe}

KOJI CHICKEN 135

Corn-fed baby chicken, grilled endives

RIGATE ALLA NORMA 80

Eggplant, tomato, burrata, basil ^{GD}

WAGYU BEEF CHEEK 175

Slow cooked, toasted orzo, truffle butter ^D

ORECCHIETTE 90

Quattro formaggi, salsa verde, crispy bacon ^{DG}

48HR SLOW-COOKED LAMB SHOULDER 235

Caponata, tzatziki, mint ^{DN}

100-LAYER LASAGNA 105

Wagyu ragù, Orilla tomato sauce, aged Parmesan ^{GD}

FILET MIGNON * 114

Omugi Black Angus, onion & orange marmalade

WHOLE SEA BASS BUTTERFLY 225

600gr Mojo verde, nam jim ^S

SLICED RIB EYE * 80

Riverina Black Angus, onion & orange marmalade

SIDES

HOUSE SALAD * 38 | WILD BROCCOLI 45 | GREEN ASPARAGUS 45

ORILLA CHIPS * 38 | VEAL JUS 7 | BÉARNAISE SAUCE ^{D7}

Orilla rituals

SUNSET RITUALS

WEEKDAYS
4 PM - 8 PM
Selected Beverages at
45 AED

AFTER SHIFT

MONDAYS
8 PM Onwards
3 Drinks 100 AED
Hospitality | Teachers
Cabin Crew | Real Estate

SUSHI NIGHT

TUESDAYS
7 PM - 10 PM
All-You-Can-Eat
185 PP

MI AMORE

WEDNESDAYS
Ladies Complimentary
Wine & Cocktails
At the bar

VIVA ORILLA

WEEKENDS
12:30 PM - 4 PM
3 Course Brunch &
Open Bar Starts at
450 AED

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

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



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