

# Orilla

## DUBAI RESTAURANT WEEK

Three Course Dinner at 250 pp  
Still or sparkling water included  
6pm to 11:30pm

### FOCACCINA

Tarama, marinated olives, red radish, olive oil <sup>GSD</sup>

### STARTERS

*Choose one dish*

#### RATATOUILLE TARTE TATIN

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

#### WHIPPED FETA

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

#### PARMIGIANA

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

#### TUNA CRUDO

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

#### CALABRIAN PRAWNS

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

#### WAGYU ROLL

Eggplant tempura, kimchi jam,  
Korean glaze, potato crispy <sup>SG</sup>

### MAINS

*Choose one dish*

#### RAVIOLINI

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

#### BLACK COD

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

#### WAGYU BEEF CHEEK

Slow cooked, toasted orzo, truffle butter <sup>D</sup>

#### PORTOBELLO

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

#### SLICED RIBEYE

200g Riverina Black Angus, Red Chilli,  
Onion & Orange Marmalade

### DESSERTS

*Choose one dish*

#### BIANCO COCONUT

Greek yoghurt mousse, passion fruit,  
olive oil crumble <sup>D</sup>

#### LEMON-MASCARPONE

Caviar, olive oil <sup>SD</sup>

#### CHOCOLATE MOUSSE

70% Dark chocolate, pistachio,  
ganache, sea salt flakes <sup>DGN</sup>

  
CHEF SARADHI DAKARA

*Consuming raw seafood and shellfish may increase your risk of foodborne illness*  
(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%) البلدية

# Orilla

## DUBAI RESTAURANT WEEK

*Two Course Lunch at 125 pp  
Still or sparkling water included  
12pm to 4pm*

### FOCACCINA

Tarama, marinated olives, red radish, olive oil <sup>GSD</sup>

### STARTERS

*Choose one dish*

#### TOMATO SALAD

Black tomato, avocado, sumac,  
parsley, spicy chorizo

#### SEA BREAM CRUDO

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

#### FENNEL & ARTICHOKE SALAD

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

#### BEEF CROQUETTES

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

#### BEEF CARPACCIO

Pecorino, caper leaves,  
Japanese aioli <sup>D</sup>

### MAINS

*Choose one dish*

#### RIGATE ALLA NORMA

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

#### ORECCHIETTE

Quattro formaggi, salsa verde, sunchoke crisp <sup>DG</sup>

#### SEA BASS FILLET

Mojo verde, nam jim <sup>S</sup>

#### KOJI CHICKEN

Corn-fed baby chicken, grilled endives

#### 100-LAYER LASAGNA

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

### DESSERTS

*Choose one dish*

#### MILLE-FEUILLE

Mascarpone cream cheese, vanilla crème anglaise <sup>GD</sup>

#### CLASSIC CHURROS

Valrhona Araguani 72%, cinnamon sugar <sup>DG</sup>

#### SORBETS

Strawberry | Mandarin | Lime

  
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