

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. Those travel journeys gave me the inspiration to create Orilla. I'm delighted to host you, buon appetito!

Saradhi Dakara

HOT STARTERS

PARMIGIANA 55

Eggplant, tomatoes, burrata & mozzarella ^{GD}

RATATOUILLE TARTE TATIN 48

Homemade puff pastry, barrel feta, truffle glaze ^{DG}

TORTILLA 50

Aioli, spicy chorizo, potato

CALAMARI KEBAB 78

Aburi sauce, Orilla spice mix ^S

ROBATA-GRILLED OCTOPUS 115

Sourdough espuma, capers, gremolata ^{SGD}

CALABRIAN PRAWNS 79

Crispy garlic, oregano, olive oil ^S

FRESH MUSSELS 500gr 155

Choose your sauce: Picante OR Marinière ^{SD}

VEAL RIBS 110

Korean glaze, mint & parsley salad, mustard seeds ^G

BEEF CROQUETAS 62

Japanese spicy mayo ^{GD}

STONE BAKED CRUSTS

WHIPPED FETA 45

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

SPICY BACON 55

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

ZESTY PRAWNS 65

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

VEGAN ARTICHOKE 60 ^{VEGAN}

Vegan cheese, olives, rucola leaves ^G

PASTA

Our pasta is freshly homemade!

RAVIOLINI 90

Snails, herb butter, wild mushrooms, sage ^{GD}

RIGATE ALLA NORMA 82

Eggplant, tomato, burrata, basil ^{GD}

SEA FOOD PASTA 125

Clams, mussels, prawns, calamari ^{SDG}

100-LAYER LASAGNA 110

Wagyu ragu, Orilla tomato sauce, aged Parmesan & burrata ^{GD}

ORECCHIETTE 90

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

VEGAN ORECCHIETTE 80

Almond cream, salsa verde ^{NG}

MAINS

MISO EGGPLANT 85 ^{VEGAN}

Fennel & cilantro salad, wild puff rice & peanuts ^{NG}

PORTOBELLO 90 ^{VEGAN}

Caponata, veggie ragu, sunchoke crisp ^{NG}

BLACK COD 155

Cannellini & broad beans, carnival tomatoes, clams ^S

ROASTED SPANISH ROCK LOBSTER 420

Miso butter glaze, fennel & wakame salad ^{SDG}

48HR SLOW-COOKED LAMB SHOULDER 240

Caponata, tzatziki, mint ^{DN}

WAGYU BEEF CHEEK 180

Slow cooked, toasted orzo, truffle butter ^{DG}

Orilla rituals

SUNSET RITUALS

WEEKDAYS
4 PM - 7 PM

Selected Beverages at
45 AED

AFTER SHIFT

MON & TUE
6 PM onwards

3 beverages for 100AED
Cabin crew, Teachers,
Real estate, Hospitality

SUSHI NIGHT

TUESDAYS
7 PM - 10 PM

All-You-Can-Eat
185 PP

ORILLA UNFILTERED

EVERY 2ND TUESDAYS

Stand up Comedy

8:30 PM - 11 PM
AED 200 min spend

MI AMORE

WEDNESDAYS
8PM Onwards

Ladies Complimentary
Wine & Cocktails
At the bar

NEIGHBOURHOOD NIGHTS

FRIDAYS
6PM Onwards

Community socialising evening
3-course dinner 185 AED

VIVA ORILLA

WEEKENDS
12:30 PM - 4 PM

Soft Beverages pkg: 270 AED
House Beverages pkg: 390 AED
Prosecco Pkg : 475 AED

(N) Contains Nuts (S) Contains Seafood or Shellfish (D) Contains Dairy (G) Contains Gluten (VEGAN/Ve 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

RAW STARTERS

OYSTERS OF THE DAY

Ask your waiter for availability ^S
MP

VEGAN TARTARE ^{VEGAN}

Melon, wasabi yuzu truffle dressing, avocado
55

TUNA TARTARE

Wasabi yuzu truffle dressing, avocado ^{SG}
95

SEA BREAM CRUDO

Ajo blanco, pickled melon, celery, orange oil ^{SNG}
69

SALMON CRUDO

Jalapeño-olive relish, red pepper, avocado
mousse, orange, sunflower seeds ^S
75

BEEF CARPACCIO

Pecorino, caper leaves,
Japanese aioli ^D
82

BEEF TARTARE

Cured yolk, artichoke crisp parmesan,
peperoncini ^D
85

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

COLD STARTERS

BABA GANOUSH ^{VEGAN}

Charred eggplant, tahini,
olive oil, lemon juice, garlic ^G
38

BURRATA

Sun-dried carnival tomato,
champagne vinaigrette ^D
79

LEGUMES SALAD ^{VEGAN}

Yuzu dressing, black eyed peas,
edamame
55

FENNEL & ARTICHOKE SALAD

Truffle orange vinaigrette,
aged parmesan, croutons ^{DG}
60

DUCK SALAD

Crunchy confit duck, mix cress,
butter lettuce, sweet plum sauce ^G
90

TOMATO SALAD

Black tomato, avocado, sumac,
parsley, spicy chorizo
55

SEAFOOD COUNTER



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

M/P

Grilled | Fried | Salt-Baked

CHARCOAL GRILL

WHOLE SEA BASS BUTTERFLY 229

600gr Mojo verde, nam jim ^S

GRILLED CHICKEN 145

Corn-fed chicken,
endives, beans puree ^D

TAGLIATA 250g 185

Striploin, parmesan, rucola,
candy tomatoes ^D

FILET MIGNON 250g* 260

Omugi Black Angus, red chilli,
onion, orange marmalade,
bernaise sauce ^D

SLICED RIB EYE 300g* 280

Riverina Black Angus, red chilli,
onion & orange marmalade,
bernaise sauce ^D

Ask your waiter for custom steak size

SAUCES

VEAL JUS 7

BÉARNAISE SAUCE ^D 7

PEPPERCORN SAUCE ^D 10

HERBY BUTTER SAUCE ^D 15

SIDES

Choose 1 side with your steak

TZATZIKI DIP ^D 35

CAPONATA ^{NGVe} 40

HOUSE SALAD * 38

ORILLA CHIPS ^{D *} 38

PILAF RICE ^{D *} 45

GRILLED BELL PEPPER ^{VEGAN} 38

WILD BROCCOLI ^{GVe} 45