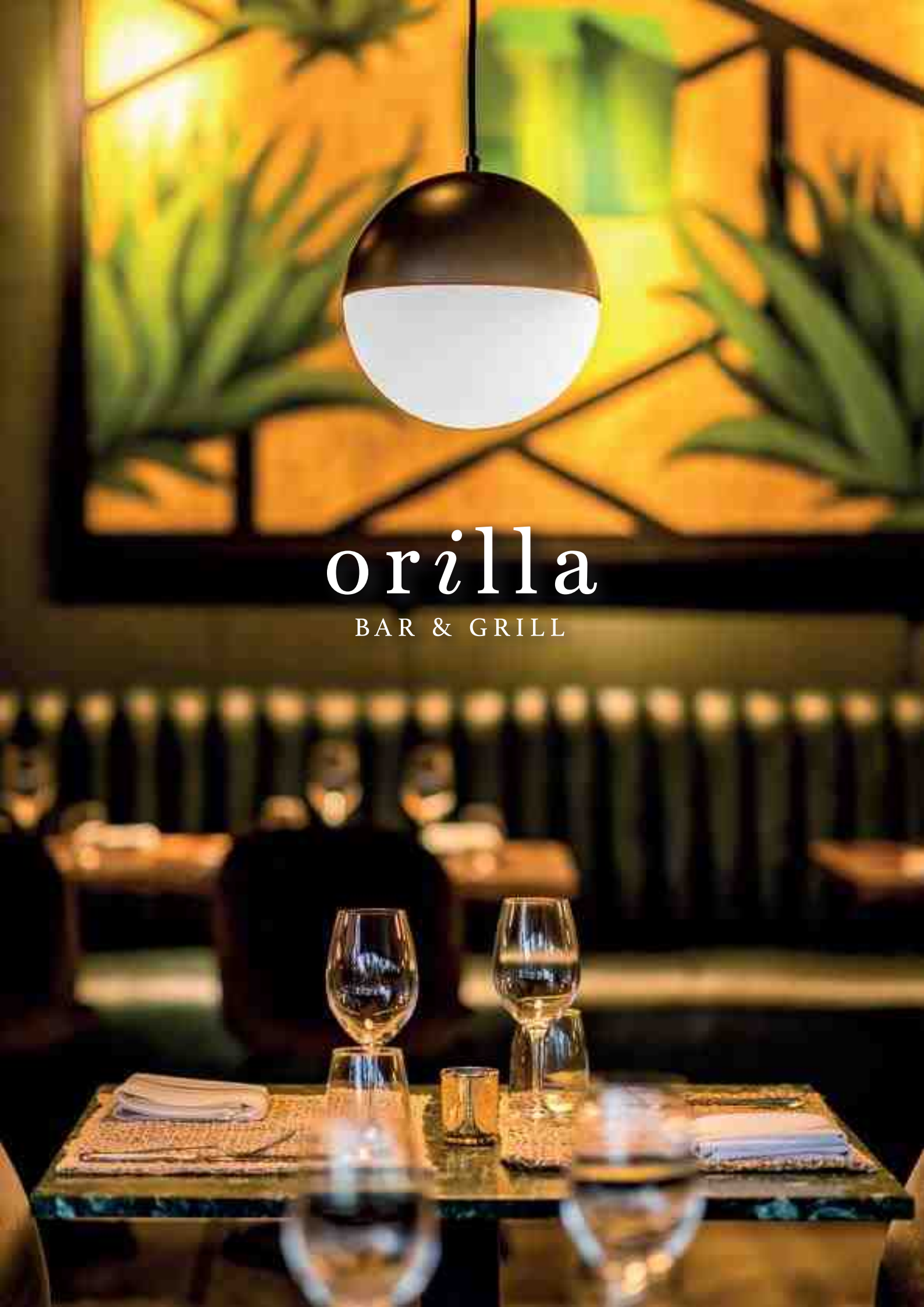




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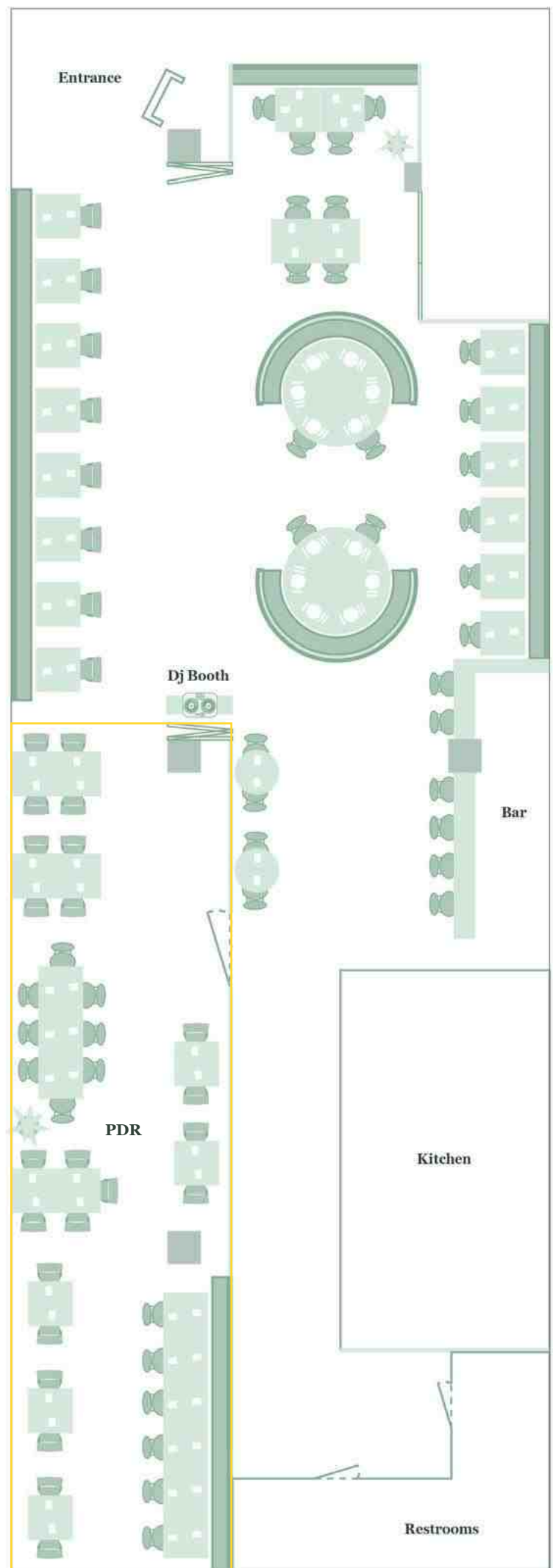
BAR & GRILL

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BAR & GRILL

Welcome to Orilla Bar & Grill, a chef-driven steakhouse by the world-renowned Fernando Trocca. A Josper Grill is the centerpiece of Chef Trocca's kitchen, where prime cuts of steak, farm-raised poultry, and sustainable seafood are grilled to perfection. Refreshing salads and crudos are prepared using local and seasonal ingredients. A carefully curated selection of innovative and artfully prepared cocktails blend classic flavors with modern twists. Our extensive wine list pays homage to the diverse and captivating varietals hailing from the vineyards of Latin America, with a focus on Argentina.





HOST YOUR NEXT EVENT WITH US

We are here to provide you with a variety of options tailored to your event needs, whether you are hosting an intimate dinner, planning a gathering with colleagues, or celebrating a special occasion.

The restaurant is an indoor/outdoor, climate-controlled venue. Our covered outdoor dining area is ideal for cocktail receptions and seated dinners.

PRIVATE DINING ROOM

Sq. Ft: 650 - Capacity: Seated 40 / Standing 60



FULL VENUE HIRE

Sq. Ft: 1450 - Capacity: Seated 90 / Standing 120



Valet parking available.

All information about pre-set menus, prices and accommodation of the space available upon request based on your event hours, size and other requirements.

\$100 per person
All dishes are served family style

STARTERS

Empanadas

(choice of two)

Hand Cut Steak, Spinach & Cheese

Burrata

Pesto, Peach and Aged Balsamic

ENTRÉES

Flank Steak / 12 oz

with Chimichurri

Free Range Chicken

Half bone-in

Lumache al Pesto e Pistacchi Parmigiano

Reggiano e Limone

SIDES

French Fries

Orilla Salad

*Hydroponic Arugula, Endives, Baby Romaine Lettuce Hearts, Herbs,
Lime Dressing, Pecorino Cheese and Tarragon Oil*

DESSERTS

Flan

Dulce de Leche, Whipped Cream and Hazelnut Crunch

Tropical Pavlova

Açaí, Hibiscus, Activated Charcoal, Labnet Cream and Tropical Fruits

Soft drinks included 2 per person: Coke, Sprite, Diet Coke, Lemonade.

\$125 per person
All dishes are served family style

STARTERS

Empanadas

(choice of two)

Hand Cut Steak, Spinach & Cheese

Burrata

Pesto, Peach and Aged Balsamic

Tiradito de Pulpo ^{GF}

Spicy Soy Vinaigrette, Avocado, Shallots and Habanero Pepper

ENTRÉES

Prime New York Steak / 14 oz ^{GF}

with Chimichurri

Butterflied Branzino ^{GF}

Served with Lemon Zest and Champagne Garlic Sauce

Free Range Chicken ^{GF}

Half bone-in

SIDES

French Fries

Orilla Salad ^{GF}

*Hydroponic Arugula, Endives, Baby Romaine Lettuce Hearts,
Herbs, Lime Dressing, Pecorino Cheese and Tarragon Oil*

DESSERTS

Flan ^{GF}

Dulce de Leche, Whipped Cream and Hazelnut Crunch

Raspberry Cheesecake ^{GF}

Yogurt Cream, Raspberries Coulis, Nuts and Sesame Brittle

Soft drinks included 2 per person: Coke, Sprite, Diet Coke, Lemonade.

\$180 per person
All dishes are served family style

STARTERS

Empanadas

(choice of two)

Hand Cut Steak, Spinach & Cheese

Endive Salad

Pecorino, Grapefruit, Pecans and Red Wine

Vinaigrette

Tiradito de Pulpo

Spicy Soy Vinaigrette, Avocado, Shallots and Habanero Pepper

ENTRÉES

Prime Rib Bone-In / 36 oz

with Chimichurri, Green Peppercorn Sauce and Criolla Sauce

Butterflied Branzino

Served with Lemon Zest and Champagne Garlic Sauce

Lumache al Pesto e Pistacchi Parmigiano

Reggiano e Limone

SIDES

French Fries

Orilla Salad

*Hydroponic Arugula, Endives, Baby Romaine Lettuce Hearts,
Herbs, Lime Dressing, Pecorino Cheese and Tarragon Oil*

DESSERTS

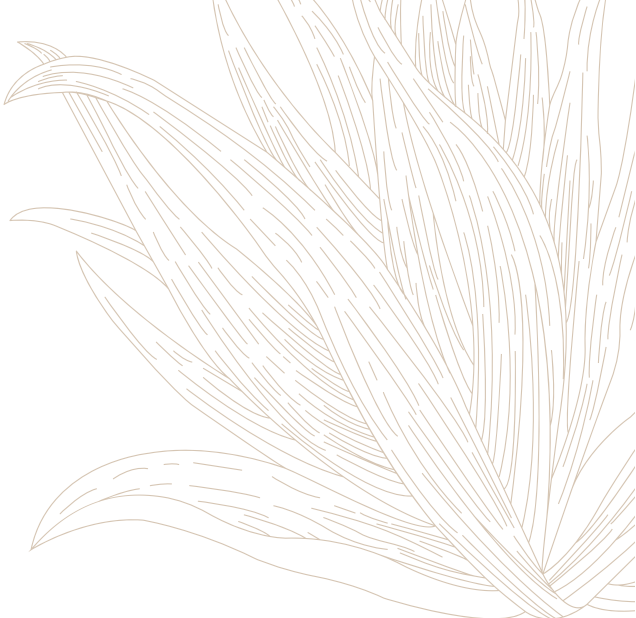
Tropical Pavlova

Açaí, Hibiscus, Activated Charcoal, Labnet Cream and Tropical Fruits

Raspberry Cheesecake

Yogurt Cream, Raspberries Coulis, Nuts and Sesame Brittle

Soft drinks included 2 per person: Coke, Sprite, Diet Coke, Lemonade.



OPEN BAR

WINE & BEER

(35\$ First Hour, 20\$ Each Additional Hour)

Las Perdices Extra Brut, Pinot Grigio, Pinot Noir, Rose, Malbec, Cabernet

Stella Artois Beer (Draft)

Goose Island IPA (Draft)

HOUSE BAR

(\$50 First Hour, \$30 Each Additional Hour)

Oaxaca Sour: Ojo de Tigre Mezcal, Nixta, Sicilian Lemon and Argentinian Malbec

Del Oeste: Canaima Gin, Cucumber Oleo, Sicilian Lemon and Tonic Water

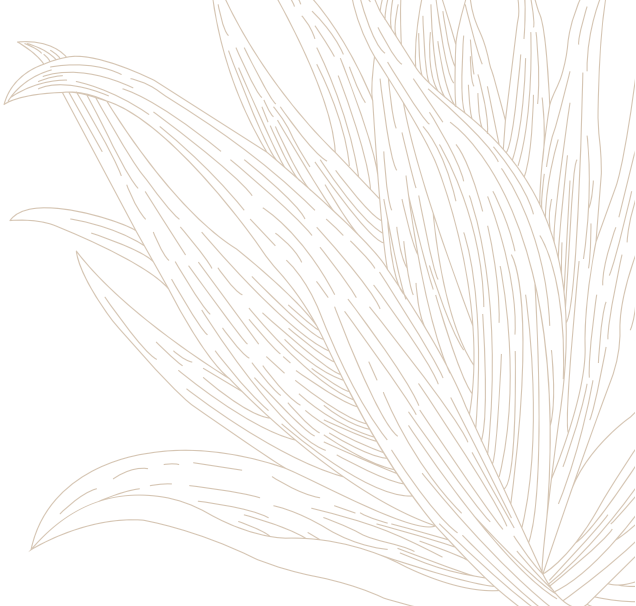
Flame of Passion: Cazadores Reposado Infused with Habanero Pepper, Grand Marnier, Lime Juice, Passion Fruit, Rosemary Cordial

1/1 (Spirits + Mixer): Grey goose Vodka, Canaima Gin, Bacardi Superior, Elijah Craig, Saroche Tequila, Ojo de Tigre

Wines: Las Perdices Extra Brut, Chardonnay, Malbec, Rose, Cabernet, Torrontes, Pinot Grigio

Beers: Stella Artois Beer (Draft), Goose Island Beer (Draft)





OPEN BAR

PREMIUM BAR

(\$70 First Hour, \$40 Each Additional Hour)

Oaxaca Sour: Ojo de Tigre Mezcal, Nixta, Sicilian Lemon and Argentinian Malbec

Tango: Grey Goose Infused with Dulce de Leche, Mr Black, Organic Agave, Fernet, Espresso and Fernet Cookie

Banana Republic: Elijah Craig Bourbon, Teeling Irish Whiskey, Giffard Banana, Organic Walnut, Angostura and Cacao Bitters

Rebirth: Greygoose Vodka, Luxardo Bitter Bianco, Butterfly Pea Cordial

Del Oeste: Canaima Gin, Cucumber Oleo, Sicilian Lemon and Tonic Water

Flame of Passion: Cazadores Reposado Infused with Habanero Pepper, Grand Marnier, Lime Juice, Passion Fruit, Rosemary Cordial

1/1 (Spirits + Mixer): Choice of House Grey Goose, Patron silver, Oxley Gin, Knob Creek 9 Y, Santa Teresa 1796, Sacrvn, Aberfeldy 12.

Wines: Champagne Pommery, Callejon del Crimen, Barolo Roversi, Trumpeter Rose, Petit Fleur Chardonnay, Hermandad Pinot Noir, Finca la Florencia Cabernet Sauvignon

Beers: Stella Artois Beer (Draft), Goose Island IPA Beer (Draft), Ever Haze IPA Beer (Draft), Tulum Lager Beer (Bottle)



CORAVIN SELECTION (6.5oz)

Callejón del Crimen/Malbec \$23/110
Blend de Terroirs, Mendoza, Argentina - 2019

Las Perdices "Ala Colorada" \$24/110
 Cabernet Franc
Mendoza, Argentina - 2018

As One Cru/Pinot Noir \$28/125
Carneros, Napa Valley, USA - 2019

Brunello Di Montalcino/Sangiovese \$34/140
Italy - 2018

Bramare/Cabernet Sauvignon \$35/140
Luján de Cuyo, Mendoza, Argentina - 2018

Gran Obra "Single Vineyard"/Malbec \$42/185
Luján de Cuyo, Mendoza, Argentina - 2014

BY THE GLASS

Sparkling

Las Perdices Brut / Chardonnay / Pinot Noir.....\$16
Agrelo, Luján de Cuyo, Mendoza, Argentina - NV

Las Perdices Brut Rose / Pinot Noir.....\$16
Agrelo, Luján de Cuyo, Mendoza, Argentina - NV

White

Mi terruño "Expresión/Sauvignon Blanc.....\$16
Maipú, Mendoza, Argentina - 2023

Cantos No Luar /Albariño.....\$18
Pontevedra, Spain - 2023

Mi Terruño "Uvas" /Torrontés\$16
Mendoza, Argentina - 2023

Jerman/Pinot Grigio.....\$18
Friuli, Italy - 2022

Petit Fleur/Chardonnay.....\$18
Valle de Uco, Mendoza, Argentina - 2021

Rosé

Uvas Rosé/Malbec.....\$16
Maipú, Mendoza - 2023

Red

Odisea/Malbec\$17
Valle de Uco, Mendoza, Argentina - 2021

Condado de Oriza, Reserva/Tempranillo\$17
Rivera del Duero, Spain - 2017

Valle Hermoso, Reserva /Cabernet Sauvignon.....\$17
Chile - 2021

El Porvenir Amauta / Tannat.....\$16
Cafayate, Salta, Argentina - 2021

Hermanidad / Pinot Noir.....\$20
Mendoza, Argentina - 2021

Finca La Florencia / Cabernet Sauvignon.....\$18
Maipú, Luján de Cuyo, Mendoza, Argentina - 2021

*PLEASE ASK YOUR SERVER FOR OUR PREMIUM WINE SELECTION (VIA CORAVIN)

*CORKAGE POLICY: We allow corkage of any bottle that is not on our current wine list at \$60 per bottle (2 bottle maximum per table).

Sparkling

Las Perdices Brut	\$60
Chardonnay / Pinot Noir	
<i>Agrelo, Luján de Cuyo, Mendoza</i>	
Las Perdices Brut Rose / Pinot Noir	\$70
<i>Agrelo, Luján de Cuyo, Mendoza, Argentina</i>	
Pommery Brut	\$130
Chardonnay / Pinot Noir / Pinot Meunier	
<i>Champagne, France - NV</i>	
Veuve Clicquot "Yellow Label"	\$150
Pinot Noir / Pinot Meunier / Chardonnay	
<i>Champagne, France</i>	
Moët Imperial Brut	\$135
Pinot Noir / Pinot Meunier / Chardonnay	
<i>Champagne, France</i>	
Ruinart Blanc de Blancs	\$170
Chardonnay	
<i>Champagne, France</i>	
Louis Roederer Brut Rose	\$260
Pinot Noir / Chardonnay	
<i>Champagne, France</i>	
Perrier- Jouet "Belle Epoque"	\$340
Pinot Noir / Pinot Meunier / Chardonnay	
<i>Champagne, France</i>	
Dom Perignon Millesime	\$425
Pinot Noir / Chardonnay	
<i>Champagne, France</i>	

Rosé

Mi Terruño "Uvas Rosé" / Malbec	\$60
<i>Maipú, Mendoza, Argentina - 2022</i>	
Trumpeter / Malbec / Rosé	\$75
<i>Mendoza, Argentina - 2021</i>	

White

Mi Terruño "Expresión"	\$65
Sauvignon Blanc	
<i>Maipú, Mendoza, Argentina - 2022</i>	
Cantos No Luar/Albariño	\$70
<i>Pontevedra, Spain</i>	
La Ganghija/Chardonnay	\$65
<i>Italy</i>	
Sheild / Sauvignon Blanc	\$70
<i>Nelson, New Zealand 2023</i>	
Monteviejo "Petite Fleur"/Chardonnay	\$75
<i>Valle de Uco, Mendoza, Argentina - 2021</i>	
Solo Contigo "Develado"	\$75
Sauvignon Blanc/Chardonnay	
<i>Valle de Uco, Mendoza, Argentina - 2019</i>	
Malvira/Arneis	\$80
<i>Italy - 2022</i>	
Las Perdices Fumé Blanc	\$80
Sauvignon Blanc	
<i>Agrelo, Luján de Cuyo, Mendoza, Argentina - 2020</i>	
Mi Terruño "Uvas"/	\$80
<i>Torrontés Mendoza, Argentina</i>	
El Enemigo/Chardonnay	\$100
<i>Mendoza, Argentina - 2020</i>	
Zuccardi Poligonos/Verdejo	\$90
<i>Paraje Altamira, Valle de Uco, Mendoza, Argentina - 2019</i>	
Jerman/Pinot Grigio	\$90
<i>Fruili, Italy - 2022</i>	
Escala Humana Credo/Semillón	\$120
<i>Tupungato, Valle de Uco, Mendoza, Argentina - 2019</i>	
Catena Zapata "White Bones"	\$230
Chardonnay	
<i>Mendoza, Argentina - 2019</i>	

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Red From Argentina

Odisea / Malbec \$70
Mendoza, Argentina - 2021

El Porvenir Amauta / Tannat \$70
Cafayate, Salta, Argentina - 2021

Tomero "Single Vineyard" / Malbec \$90
Mendoza, Argentina - 2021

Finca La Florencia / Cabernet Sauvignon \$80
Maipú, Luján de Cuyo, Mendoza, Argentina - 2021

Hermanidad / Pinot Noir \$95
Mendoza, Argentina - 2021

El Enemigo "Single Vineyard" / Bonarda \$90
Mendoza, Argentina - 2020

Abrasado / Blend of Malbec \$80
Valle de Uco, Mendoza, Argentina 2020

Las Compuertas / Cabernet Franc \$90
Luján de Cuyo, Mendoza, Argentina - 2020

Humberto Canale Gran Reserva / Malbec \$100
Rio Negro, Patagonia, Argentina - 2020

Mara/Merlot \$85
Valle de Uco, Mendoza, 2021

Montchenot \$100
Cabernet Sauvignon / Malbec / Merlot
Mendoza, Argentina

Linda Flor / Malbec / Syrah \$110
Valle de Uco, Mendoza, Argentina - 2015

Cobos Cocodrilo \$115
Cabernet Sauvignon / Malbec
Mendoza, Argentina - 2021

Altamira Navigato \$120
Malbec/Petit Verdot/Cab Franc
Mendoza, Valle de Uco - 2015

Mi Terruño "Icono" \$130
Malbec, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
Mendoza, Argentina

Mi Terruño "Mayacaba" Malbec \$120
Mendoza, Argentina 2020

Domingo Molina "Rupestre" \$120
Malbec/Merlot/Tannat
Salta, Argentina - 2019

Susana Balbo "Brioso" \$140
Cabernet / Malbec / Verdot / Cabernet Franc
Valle de Uco, Mendoza, Argentina - 2020

Colomé Auténtico / Malbec \$130
Valle Calchaquí, Salta, Argentina - 2021

Vistalba "Corte A" \$135
Malbec / Bonarda / Cabernet Sauvignon
Mendoza, Argentina - 2018

Rutini "Single Vineyard" \$120
Cabernet Sauvignon
Valle de Uco, Mendoza, Argentina - 2018

Aluvional Zuccardi/Malbec \$140
Valle de Uco, Mendoza, Argentina - 2018

Las Perdices "Alae" Gran Reserva \$220
Luján de Cuyo, Mendoza, Argentina - 2016

Gran Enemigo "Agrelo"/Verdot/Malbec \$230
Cabernet Sauvignon / Cabernet Franc
Valle de Uco, Mendoza, Argentina - 2017

Bodega Chacra "Treinta y Dos" \$260
Pinot Noir
Patagonia, Argentina - 2020

Achaval Ferrer "Bella Vista"/ Malbec \$290
Luján de Cuyo, Mendoza, Argentina - 2012

Catena Zapata "Malbec Argentino" \$260
Malbec
Mendoza, Argentina - 2017

Catena Zapata "River" / Malbec \$325
Luján de Cuyo, Mendoza, Argentina - 2019

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Red From The World

Valle Hermoso / Cabernet Sauvignon.....\$70
Colchagua Valley, Chile - 2019

Munt Roca.....\$90
Grenache / Cabernet Sauvignon / Syrah
Spain, Catalonia 2028

Condado de Oriza Reserva.....\$85
Tempranillo
Ribera del Duero, Spain - 2017

Ratti Ochetti/Nebbiolo.....\$85
Italy - 2021

Barolo Roversi/Nebbiolo.....\$130
Italy - 2018

Figaretto/Cabernet Sauvignon.....\$130
Italy - 2021

Barolo/Nebbiolo.....\$130
Riva del Bric, Italy - 2018

Nican/Montepulciano D'Abruzzo.....\$130
Italy - 2011

Château Musar.....\$180
Cinsault / Carignan / Cabernet Sauvignon
Lebanon - 2017

Aperture / Cabernet Sauvignon.....\$160
Sonoma, USA - 2019

Caymus Vineyards.....\$230
Cabernet Sauvignon
Napa Valley, USA- 2021

Rosso Montalcino Biondi Santi.....\$280
Sangiovese Grosso
Tuscany, Italy - 2018

Kurni Montepulciano.....\$300
Montepulciano
Italy - 2019

Valpolicella Superiore del Forno.....\$320
Misc Blend
Verona, Italy - 2016

Château Duhart-Millon Domaines.....\$320
Cabernet Sauvignon / Merlot
Pauillac, France - 2019

Tignanello.....\$350
Sangiovese / Cabernet Sauvignon
Tuscany, Italy- 2017

Valbuena 5to Año.....\$430
Tinta fina / Merlot
Ribera del Duero, Spain - 2017

Marciano Estate / Cabernet Sauvignon.....\$490
Napa Valley, USA - 2018

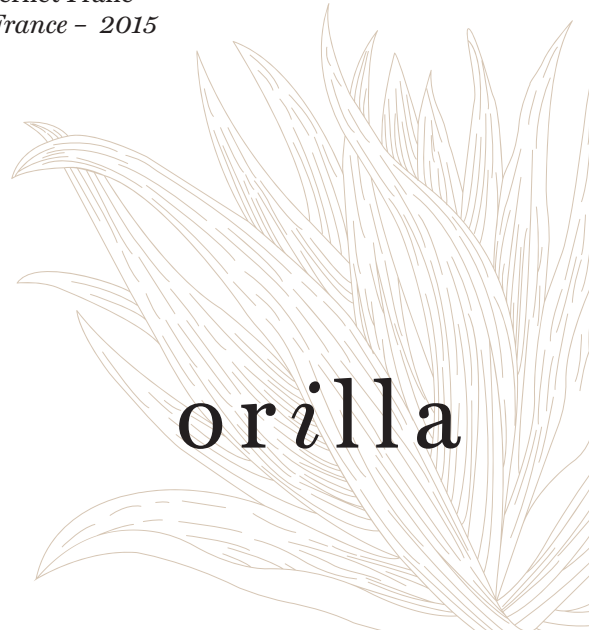
Opus One / Cabernet Sauvignon.....\$600
Petit / Merlot / Malbec / Cabernet Franc
Napa Valley, USA - 2018

Les Amourences / Pinot Noir.....\$670
Burgundy, France - 2014

Único.....\$1050
Tinto Fino / Cabernet Sauvignon
Ribera de Duero, Spain - 2010

Château Haut-Brion.....\$1425
Merlot / Cabernet Sauvignon / Cabernet Franc
Pessac-Léognan, France - 2018

Château Cheval-Blanc.....\$1750
Merlot / Cabernet Franc
St Emilion, France - 2015



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