

No Passport Required: Guests Invited to Escape to the Mediterranean with Mykonos Nights at Orla at Mandalay Bay

LAS VEGAS (March 19, 2025) –Orla, Mandalay Bay’s Mediterranean-inspired restaurant by Chef Michael Mina, invites guests to experience a taste of the Greek Isles with **Mykonos Nights** — a new monthly series where coastal flavors, handcrafted cocktails and vibrant music come together for an unforgettable evening. Mykonos Nights will take place once a month on a select Friday from 8 p.m. to midnight, starting on March 21 and continuing April 18 and May 16.

Beginning at 8 p.m., guests will be transported to the shores of Mykonos with a curated selection of specialty cocktails, beer, and shot specials, paired with an array of light, flavorful bites — all set to the high-energy sounds of a live DJ spinning coastal beats.

Admission is free, guests must be 21 and older to attend. Additional dates will be announced in the coming weeks. For more information visit Mandalay Bay [online](#).

Mykonos Nights Menu:

Specialty Cocktails

- **South of Alexandria** – Gin, Lime, Kiwi, Mint and Soda, \$13
- **Mykonos Vibes** – Joven Tequila, Aperol, Lime and Pineapple, \$14
- **Vacation to Anywhere** – Rum, Elderflower, Lime, Passion Fruit and Honey, \$12
- **Sangria** – Aperitivo Rosato, Pomegranate Juice, Lemon Juice, Rose Wine and Soda, \$12

Beer

- **Mykonos** – Lager, Greece, \$7

Shots

- **Ouzocello** – Mediterranean Style Limoncello with a Twist, \$5
- **Rakomelo** – Mediterranean Potion made with Brandy, Honey and Spices, \$5

Small Bites

- **Whipped Chickpea Hummus** – Extra Virgin Olive Oil, Za’atar, \$15
- **ORLA Bread Service** – Warm Pita, Spreads, House Turmeric Pickles, \$16
- **The Greek** – Heirloom Tomato, Persian Cucumber, Kalamata Olives, Red Onions, Feta, \$24
- **Macaroni Béchamel** – Mushroom Duxelles, Parmigiano, Black Truffle Crema, \$25
- **Toasted Orzo & Spicy Duck** – Kefalograviera Cheese, English Peas, Urfa Pepper, \$22
- **Grilled Octopus** – Chickpea Conserva, Saffron Broth, Salsa Verde, \$27
- **Hamachi Crudo** – Persimmon, Mint, Chili Crunch, \$25
- **Marinated Big Eye Tuna** – Crispy Falafel, Whipped Tahini, Salata Baladi, \$32
- **Zucchini Fritters** – Tzatziki, Dill, Meyer Lemon, Smoked Trout Roe, \$19
- **Pan Fried Cheese** – Saganaki, Roasted Wild Mushroom, Honey and Greek Brandy, \$26

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