

# ORZO

## EVENTS & CATERINGS



199 PLN net / person  
No-limit: coffee, tea, water 20 PLN net / person

### Cold starters

#### Canapés with vegan tartare Beyond

Three types of tomatoes; dried, raspberry and San Marzano, olive oil, spicy baguette, vegan chipotle mayo, lettuce

#### Truffle Carpaccio with beef tenderloin

Truffle oil, truffle salt, cherry tomatoes, arugula, parmesan, caper fruit

#### Antipasti Set

Spanish Serrano ham, Italian salami piccante, Italian mortadella with pistachio, Gorgonzola Picante, Spanish sheep cheese, pepperoni peppers, walnuts, fresh basil

#### ORZOshi (tempura rolls)

Avocado – nori, ORZO pasta colored with turmeric, lettuce, green cucumber, avocado, sriracha, sesame  
Salmon – nori, ORZO pasta, salmon in black tempura, Philadelphia cheese, sriracha, sesame

#### Avocado Salmon Tartar

Chopped Atlantic salmon, guacamole, sesame, chives

#### Tortilla Española

Spanish potato tortilla with broccoli

#### Homemade focaccia

Home-baked, with maldon salt, extra virgin olive oil and fresh rosemary

#### Caesar Salad

Romaine lettuce, Caesar sauce, parmesan, cherry tomatoes

#### Panzanella Salad

Colorful cherry tomatoes, caramelized red onion, balsamic vinegar, brioche croutons, capers, fresh basil, olive oil

### Main dish to choose

#### Chicken Milanese Cezar

Chicken breast fillet in panco, parmesan, tomato salsa, romaine lettuce with Caesar sauce, baked new potato

#### Slow Rib Beef

Long-roasted beef rib, baked new potatoes, blanched spinach with garlic and white wine

#### Salmon Tropico

Baked salmon fillet, lime-coconut sauce, fennel, garlic, spinach, zucchini, broccoli, ORZO pasta colored with beetroot

#### Tahini Cauliflower

Cauliflower in sesame tempura, long marinated in peanut butter, sesame oil with Sriracha, ginger and garlic, beetroot gnocchi, vegan basil pesto

### Mini desserts

#### Vanilla panna cotta with strawberry mousse

#### Chocolate mousse

#### Halva mousse

#### Salted caramel mousse



A glass of home-produced ORZOcello for each Guest!



# ORZO

## EVENTS & CATERINGS



179 PLN net / person  
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## Cold starters

### Canapés with vegan tartare Beyond

Three types of tomatoes; dried, raspberry and San Marzano, olive oil, spicy baguette, vegan chipotle mayo, lettuce

### Truffle Carpaccio with beef tenderloin

Truffle oil, truffle salt, cherry tomatoes, arugula, parmesan, caper fruit

### Antipasti Set

Spanish Serrano ham, Italian salami piccante, Italian mortadella with pistachio, Gorgonzola Picante, Spanish sheep cheese, pepperoni peppers, walnuts, fresh basil

### ORZOshi (tempura rolls)

Avocado – nori, ORZO pasta colored with turmeric, lettuce, green cucumber, avocado, sriracha, sesame  
Salmon – nori, ORZO pasta, salmon in black tempura, Philadelphia cheese, sriracha, sesame

### Avocado Salmon Tartar

Chopped Atlantic salmon, guacamole, sesame, chives

### Homemade focaccia

Home-baked, with Maldon salt, extra virgin olive oil and fresh rosemary

## Main dish to choose

### Chicken Milanese Cezar

Chicken breast fillet in panco, parmesan, tomato salsa, romaine lettuce with Caesar sauce, baked new potatoes

### Sous-Vide Beef Tenderloin

Beef tenderloin prepared using the sous vide method, thin and crispy fries, chimichurri sauce, fresh salad

### Salmon Tropic

Baked salmon fillet, lime-coconut sauce, fennel, garlic, spinach, zucchini, broccoli, ORZO pasta colored with beetroot

### Tahini Cauliflower

Cauliflower in sesame tempura, long marinated in peanut butter, sesame oil with Sriracha, ginger and garlic, beetroot gnocchi, vegan basil pesto

## Mini desserts

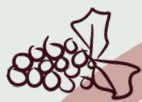
### Vanilla panna cotta with strawberry mousse

### Salted caramel mousse



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# ORZO

## EVENTS & CATERINGS



149 PLN net / person  
No-limit: coffee, tea, water 20 PLN net / person

## Cold starters

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Three types of tomatoes; dried, raspberry and San Marzano, olive oil, spicy baguette, vegan chipotle mayo, lettuce

### Truffle Carpaccio with beef tenderloin

Truffle oil, truffle salt, cherry tomatoes, arugula, parmesan, caper fruit

### Antipasti Set

Spanish Serrano ham, Italian salami piccante, Italian mortadella with pistachio, Gorgonzola Picante, Spanish sheep cheese, pepperoni peppers, walnuts, fresh basil

### ORZOshi (tempura rolls)

Avocado – nori, ORZO pasta colored with turmeric, lettuce, green cucumber, avocado, sriracha, sesame  
Salmon – nori, ORZO pasta, salmon in black tempura, Philadelphia cheese, sriracha, sesame

### Avocado Salmon Tartar

Chopped Atlantic salmon, guacamole, sesame, chives

### Voulevant Pink Trufle

A patty stuffed with Philadelphia cheese and truffle paste

### Tortilla Española

Spanish potato tortilla with broccoli

### Homemade focaccia

Home-baked, with maldon salt, extra virgin olive oil and fresh rosemary

### Caesar Salad

Romaine lettuce, Caesar sauce, parmesan, cherry tomatoes

### Panzanella Salad

Colorful cherry tomatoes, caramelized red onion, balsamic vinegar, brioche croutons, capers, fresh basil, olive oil

## Warm starters

### Steamed dumplings in wonton dough

Dumplings with Angus beef seasoned for 8 weeks, chives, Korean soy sauce

### ORZO Violet Arancini

Arancini in panko breadcrumbs, ORZO pasta colored with red cabbage juice, béchamel, mozzarella, cheddar

## Mini desserts

### Vanilla panna cotta with strawberry mousse

### Chocolate mousse

### Halva mousse

### Salted caramel mousse



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# ORZO

EVENTS & CATERINGS



69 PLN net / person  
No-limit: coffee, tea, water 20 PLN net / person

## Cold starters

### Canapés with vegan tartare Beyond

Three types of tomatoes; dried, raspberry and San Marzano, olive oil, spicy baguette, vegan chipotle mayo, lettuce

### Truffle Carpaccio with beef tenderloin

Truffle oil, truffle salt, cherry tomatoes, arugula, parmesan, caper fruit

### Antipasti Set

Spanish Serrano ham, Italian salami piccante, Italian mortadella with pistachio, Gorgonzola Picante, Spanish sheep cheese, pepperoni peppers, walnuts, fresh basil

### ORZOshi (tempura rolls)

Avocado – nori, ORZO pasta colored with turmeric, lettuce, green cucumber, avocado, sriracha, sesame

Salmon – nori, ORZO pasta, salmon in black tempura, Philadelphia cheese, sriracha, sesame

### Avocado Salmon Tartar

Chopped Atlantic salmon, guacamole, sesame, chives

### Voulevant Pink Truffle

A patty stuffed with Philadelphia cheese and truffle paste

### Tortilla Española

Spanish potato tortilla with broccoli

### Homemade focaccia

Home-baked, with maldon salt, extra virgin olive oil and fresh rosemary

**A glass of home-produced ORZOcello for each Guest!**





# ORZO

EVENTS & CATERINGS



Open Bar  
(additional offer)

## SET I

24.99 PLN net / person

Water still / sparkling

Coffee

Tea

## SET II

49.99 PLN net / person

Water still / sparkling

Coffee

Tea

**Fruit juices Toma**

Orange / Apple / Black currant

**Drinks**

Pepsi Zero Sugar / Pepsi / Mirinda / 7 up / Schweppes

## SET III

149.99 PLN net / person

+ 20 PLN net / person Whisky (The Famous Grouse Finest)

Water still / sparkling

**Fruit juices Toma**

Orange / Apple / Black currant

**Drinks**

Pepsi Zero Sugar / Pepsi / Mirinda / 7 up / Schweppes

**Wine**

Red house wine / White house wine / Prosecco

**Draft beer**

Książęce Złote Pszeniczne / Peroni / Pilsner Urquell

**Vodka**

Distill no. 9



## SET IV

169.99 PLN net / person

Water still / sparkling

Coffee

Tea

**Fruit juices Toma**

Orange / Apple / Black currant

**Drinks**

Pepsi Zero Sugar / Pepsi / Mirinda / 7 up / Schweppes

**Wine**

Red house wine / White house wine / Prosecco

**Draft beer**

Książęce Złote Pszeniczne / Peroni / Pilsner Urquell

**Cocktails**

Five cocktails to choose

## SET V

229.99 PLN net / person

Water still / sparkling

Coffee

Tea

**Fruit juices Toma**

Orange / Apple / Black currant

**Drinks**

Pepsi Zero Sugar / Pepsi / Mirinda / 7 up / Schweppes

**Wine**

Red house wine / White house wine / Prosecco

**Draft beer**

Książęce Złote Pszeniczne / Peroni / Pilsner Urquell

**Cocktails**

Five cocktails to choose

**Whisky**

The Famous Grouse Finest

**Vodka**

Distill no. 9

**Tequila**

Jose Cuervo

**Gin**

Gordons



# ORZO

## EVENTS & CATERINGS



### Cocktails to choose (only when purchasing set IV and V)

#### 1. Old Fashioned (strong. sweet)

Bulleit Bourbon, sugar syrup, Angostura Bitters

#### 2. Martinez (strong. dry)

Tanqueray no. 10 Gin, Martini Rosso, Luxardo Maraschino, Angostura Bitters

#### 3. Manhattan (strong. dry)

Bulleit Bourbon, Martini Rosso, Angostura Bitters

#### 4. Boulevardier (strong. dry)

Bulleit Bourbon, Galliano l'Apertivo, Martini Rosso

#### 5. Tommy's Margarita (sour. sweet)

Jose Cuervo Silver Tequila, lime juice, agave syrup

#### 6. Whisky Sour (sour. sweet)

The Famous Grouse Finest Whisky, lemon juice, sugar syrup, Angostura Bitters, vegan foam

#### 7. Wódka Sour (sour. sweet)

Vodka Distill no. 9, lemon juice, sugar syrup, Angostura Bitters, vegan foam

#### 8. Penicillin (sour. sweet)

The Famous Grouse Finest Whisky, lemon juice, honey syrup, ginger juice, turf

#### 9. Porn Star Martini (sour. sweet)

Vodka Distill no. 9, Galliano Vanilla, passion fruit mousse, lime juice, prosecco

#### 10. Amaretto Sour (sour. sweet)

Galliano Amaretto, Bulleit Bourbon, lime juice, Angostura Bitters, sugar syrup, vegan foam

#### 11. Espresso Martini (sweet. dessert)

Vodka Distill no. 9, Galliano Espresso, espresso coffee, sugar syrup

#### 12. Mojito (sour. sweet)

Captain Morgan White Rum, lime juice, sugar syrup, mint, sparkling water

#### 13. Aperitivo Spritz (dry. sweet)

Aperitivo, prosecco, sparkling water, orange

#### 14. Hugo Spritz (dry. sweet)

Elderflower liqueur, prosecco, carbonated water

#### 16. Palo Santo (sour. sweet)

Copper Dog Whisky, palo santo and pear cordial, sparkling water

#### 17. Namaste (sour. sweet)

Captain Morgan Dark Rum, Ciroc Mango, Kewra water, lime juice, cardamom syrup

#### 18. Dr. Nature (sour. sweet)

Vodka Ketel One infused with chamomile, lychee mousse, lime juice, lemon grass syrup

