Dear Guests,
to each bill we add a symbolic 1% of
„Green Fee" to maintain and develop restaurant's floriculture.

Food

– #ChefRecommends

Service 10% from 6 Guests. We do not split bills for more than 6 Guests.

Additional sauce 4.99 PLN | Additional guacamole 6 PLN
ORZO green mayo • chipotle mayo • BBQ • **ORZO** mayo • ketchup

Starters

Truffle Carpaccio NEW! 39.99
beef marinated in pepper, EV olive oil, arugula, parmesan, caper fruit, anchovy sauce, truffle salt (200g)

Sweet Salmon ORZOshi (4 pieces) 16.99
original tempura sushi served with soy sauce and pickled ginger
nori, **ORZO** pasta, lettuce, baked salmon, philadelphia, sesame, sriracha

Chicken Quesadilla 22.99
chicken, cheddar cheese, coriander, pepper, red beans, onion, jalapeño, tomato sauce, sour cream (250g)

Batatas Bravas 17.99/29.99
sweet potato fries, halloumi cheese, chipotle mayo (170/270g)

Antipasti Set 29.99
serrano, mortadella with pistachios, sheep cheese, olives (260g)

Parmigiano Fries 15.99
fries, grated parmesan, parsley, truffle olive oil (170g)

Focaccia 24.99
EV olive oil, garlic, fresh rosemary, maldon salt (310g)

Tempura Calamari 17.99
tempura battered squids, lime, chipotle mayo, parsley (155g)

Butter Shrimps 29.99
tiger shrimps, wine-butter sauce, garlic, chilli, parsley, baked garlic head, baguette (155g)

Salad Bowls

Burrata Mediterranea 37.99
burrata, five types of tomatoes, caper fruit, grated tomatoes, basil, mizuna, pepper, Spanish extra virgin olive oil (320g)

Caesar Romano 29.99
romaine lettuce, Caesar sauce, capers, roasted cherry tomatoes, parmesan cheese, wheat bread toast (300g)
+9.99 chicken (100g)
+14.99 shrimps (4 pieces)

Pizza Napoletana

Choose garlic or chili olive oil for free!
Ask the Waiter.

Margherita 29.99
San Marzano tomato sauce, mozzarella, basil, oregano (470g)

Cotto +ADDITIONAL COTTO +6.99 39.99
San Marzano tomato sauce, mozzarella, champignons, Italian Cotto ham, basil (500-600g)

Serrano +ADDITIONAL SERRANO +9.99 40.99
San Marzano tomato sauce, mozzarella, jamón Serrano Iberico ham, tomatoes, arugula (580-660g)

Salami +ADDITIONAL SALAMI +9.99 42.99
San Marzano tomato sauce, mozzarella, Spianata Piccante salami, jalapeño (500-580g)

Mortadela +ADDITIONAL MORTADELA +8.99 42.99
white sauce with gorgonzola cheese, mozzarella, Mortadella Bologna, roasted pistachios (480-560g)

Pancetta +ADDITIONAL PANCETTA +6.99 37.99
white sauce with Taleggio cheese, caramelized pear, Italian pancetta bacon, walnuts, maple syrup, chilli (440-490g)

Pastrami +ADDITIONAL PASTRAMI +8.99 44.99
San Marzano tomato sauce, mozzarella, pastrami, red onion (650-730g)

Burratina +ADDITIONAL BURRATA +12.99 46.99
San Marzano tomato sauce, creamy burrata, EV olive oil, chopped pistachios, cherry tomatos, basil (570-695g)

Seafood

Salmon Tropico (520g) 54.99
salmon, lime-coconut sauce, fennel, garlic, dried shrimps pesto, spinach, zucchini, broccoli, lime, beetroot-colored **ORZO** pasta, cherry tomatoes (520g)

Gyros Pastrami Premium

Hot "panuozzi" sandwiches – in Neapolitan style and dough. With vegetarian coleslaw.

Hemp Pastrami 39.99
napoletana dough, vegan **Hempeat**, red cabbage, pickled cucumber, red onion, mini gherkins, mayonnaise and horseradish sauce with tabasco, peanut butter (490g)

Royal Pastrami 39.99
napoletana dough, beef pastrami, cheddar cheese, pickled cucumber, red onion, red cabbage, mini gherkins, mayonnaise and horseradish sauce with tabasco (490g)

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VIEW ALL DISHES ON INSTAGRAM ORZO_RESTAURANTS!*

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Burgers &Fries Sets

Set with fries and vegetarian coleslaw!
– Change for sweet potato fries +2.99
– Change for gluten-free roll +2.99

Salmon Fishburger **NEW!** 48.99
crispy Atlantic salmon in panko breadcrumbs, buttery brioche bun, traditional tartar sauce, mustard-horseradish sauce, pickled cucumber, lettuce, red onion, green **ORZO** mayo (630g)

Guacamole Mexburger **+CHEDDAR 2.99 (DBL. 4.99)** 54.99
100% beef, double guacamole, tomato, red onion, crispy lettuce, **ORZO** mayo, butter brioche (660g)

Cheddar Cheeseburger 49.99
100% beef, triple cheddar cheese, pickled cucumber, tomato, red onion, crispy lettuce, **ORZO** mayo, green mayo, butter brioche (730g)

BBQ Chickenburger **+CHEDDAR 2.99 (DBL. 4.99)** 29.99
breaded chicken leg, BBQ sauce, pickled cucumber, red onion, crispy lettuce, **ORZO** mayo, butter brioche (540g)

ORZO Classicburger 45.99
100% beef, cheddar cheese, pickled cucumber, tomato, red onion, crispy lettuce, **ORZO** mayo, green mayo, butter brioche (670g)

Grand Doubleburger 57.99
double 100% beef, double cheddar cheese, pickled cucumber, tomato, red onion, crispy lettuce, **ORZO** mayo, green mayo, butter brioche (840g)

Crispy Beefburger 46.99
breaded 100% pulled beef, cheddar cheese, BBQ sauce, roasted peppers, jalapeño, red onion, crispy lettuce, **ORZO** mayo, green mayo, butter brioche (680g)

Beyond Veganburger 44.99
vegan non-meat Beyond, pickled cucumber, tomato, red onion, crispy lettuce, vege **ORZO** mayo, ketchup, vegan brioche (600g)

Meats

Choose extra paid additions and sauces! Ask the Waiter!

SOUS-VIDE beef tenderloin **NEW!** 119.99
beef tenderloin prepared sous vide, marinated in French mustard and pepper, creamy roast and truffle sauce, roasted new potatoes, colorful carrots (510g)

Prime Porto Rib 84.99
long roasted beef rib glazed in porto sauce, blanched spinach with garlic, sweet potato fries (880g)

Roast Beef Grillé 87.99
seasoned roast beef, fries with truffle oil and parsley, chimichurri, coleslaw, maldon salt, hammered pepper (475g)

Chicken Milanesa 42.99
panko breaded chicken breast schnitzel with parmesan cheese, romaine lettuce with Caesar sauce, fried potatoes, cherry tomatoes, grated tomato salsa, herbs, garlic (470g)

Pasta Fresca

ORZOtto Porcini **NEW!** 38.99
ORZO pasta, Italian porcini, boletes, morels, parmesan, onion, garlic, cream, parsley, hammered pepper (380g)

Fusillioni Sepia 51.99
black fusillioni pasta, shrimps, calamari, wine-butter sauce, garlic, cherry tomatoes, parmesan, chilli, lemon peel, parsley (400g)
+14.99 additional shrimps (4 pieces)

ORZO Carbonara 39.99
ORZO pasta, cream, guanciale, hammered pepper, egg „0" eco-bio yolk, parmesan, parsley (380g)

Spaghetti Pollo Loco 39.99
spaghetti pasta, garlic, chilli, chicken, grated tomatoes, cream, parmesan cheese, parsley (420g)

Tartufi Mafaldine 43.99
mafaldine pasta, truffle paste, garlic, butter, chilli, cream, baked cherry tomatoes, hammered pepper, arugula, parmesan (370g)
+9.99 chicken (80g)
+14.99 shrimps (4 pieces)

Spaghetti Aglio Olio 29.99
spaghetti pasta, garlic, chilli, EV olive oil, parsley, parmesan (255g)
+14.99 shrimps (4 pieces)

Desserts

How sweet! Any two desserts only 29.99 zł!

Maracuya Tropical Sorbet 15.99
passion fruit mousse, white chocolate, cane syrup (120g)

Maracuya Cheesecake 18.99
iconic creamy **ORZO** cheesecake, hot passion fruit caramel (170g)

Tiramisu 17.99
mascarpone cream, biscuits, coffee liqueur, cocoa (120g)

Chocolate Cake 16.99
intensely chocolate creamy cake, crispy biscuit base, coffee (120g)

ORZO FOR KIDS!
Ask the Waiter for Kids Menu.

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ZERO PALM OIL Eggs "0" eco-bio
PL-EKO-01-001843

Breakfasts

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Only on weekends until 1PM!

Breakfasts

SECOND BREAKFAST FOR FREE!
Order one breakfast and two coffees/teas/fresh juices!

Change for gluten-free roll +1.99!*
**excluding Croque Monsieur*

Bali Vegan Energy Bowl 26.99
coconut yogurt eco-bio, cocoa granola eco-bio, blueberries, melon, pomegranate (370g)

Sweet French 28.99
milk challah fried in roasted butter, pear caramelized with sugar, brandy and anise, raspberries, roasted pistachios, mascarpone cream (200g)

Perfect Morning 32.99
two chorizo sausages, two fried „0" eco-bio eggs, home-baked bread, potato rosti, champignons marinated in Worcestershire sauce, chives, **ORZO** mayo (470g)

Avocado Eggs Bagel 32.99
New York bagel with scrambled eggs made with eco-bio "0" eggs, guacamole, bacon, **ORZO** mayo, grated tomato, arugula, tomato with microherbs (430g)

Eggs Benedict 26.99
mini brioche, two poché „0" eco-bio eggs, **ORZO** béarnaise sauce, blanched spinach with garlic, chives, tomato with microherbs (290g)

Eggs Benedict Salmon 34.99
mini brioche, two poché „0" eco-bio eggs, salmon, **ORZO** béarnaise sauce, blanched spinach with garlic, chives, tomato with microherbs (340g)

Eggs Benedict Cotto 31.99
mini brioche, two poché „0" eco-bio eggs, italian cotto ham, **ORZO** béarnaise sauce, blanched spinach with garlic, chives, tomato with microherbs (340g)

Eggs Benedict Avocado 34.99
mini brioche, two poché „0" eco-bio eggs, avocado Hass, **ORZO** béarnaise sauce, blanched spinach with garlic, chives, tomato with microherbs (350g)

Breakfast Pizza 28.99
San Marzano tomato sauce, mozzarella cheese, bacon, spinach, fried „0" eco-bio egg (490g)

Croque Monsieur 28.99
wheat bread toast, Gruyere cheese, cotto ham, béchamel, fried „0" eco-bio egg, chives, tomato with microherbs (570g)

Coffees

Espresso (25ml) 9.99
Double Espresso (50ml) 12.99
Espresso Macchiato (30ml) 11.99
Galliano Espresso Liqueur (40ml) 15.99
Café Romano (110ml) 16.99
black iced coffee, lemon juice, mint, cane syrup
ORZO Café (200ml) 14.99
grain coffee, milk
Café Americano (110ml) 13.99
Cappuccino (110ml) 14.99
Café Latte (200ml) 15.99
Flat White (110ml) 15.99
Tonic Espresso (165ml) 16.99
espresso, tonic, lemon grass syrup
Pumpkin Spice Latte (250ml) 17.99
espresso, milk, pumpkin spice syrup, whipped cream, toffee sauce
Chai Latte (250ml) 17.99
espresso, chai latte spice, milk
Iced Coffee (500ml) 19.99
double espresso, milk, chocolate sauce, whipped cream

Teas

Earl Grey Supreme (350ml) 15.99
Jasmine Tea (350ml) 15.99
Peach Fruit (350ml) 15.99

ANY TWO DESSERTS
29.99 PLN
HOW SWEET!

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Beers &Drinks

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Draft Beers

Peroni Nastro Azzurro (250ml/400ml)	11.99/15.99
Pilsner Urquell (300ml/500ml)	12.99/17.99
Książęce Złote Pszeniczne (500ml)	17.99

Bottle Beers

Książęce (500ml) Red Lager / Cherry ALE / IPA	18.99
Grolsch (450ml)	20.99
Kozel Černý (500ml)	18.99
Hard Made (400ml) Peach Ice Tea Crush / Raspberry Crush / Yuzu Crush / Pear Crush	18.99

Non-alcoholic Beers

Lech Free (330ml) Lager / Lime and mint	16.99
Hard Made Strawberry Crush 0% (400ml)	16.99
Książęce Złote Pszeniczne 0% (500ml)	16.99

Pirate Shotbox

Tropicales (6 shots x 40ml) Kraken rum, Hiszpańska Mucha by El Botellón Falernum, lime juice, cane syrup	47.99

Drinks

Coca-Cola / Coca-Cola Zero **Fanta / Sprite / Kinley** (250ml)	11.99
Kropla Beskidu (330ml) still water / delice	11.99
Fuzetea (250ml) peach-hibiscus / lemon-lemongrass	11.99
Cappy (250ml) orange / apple / grapefruit	11.99
Woda / Water (750ml) still water / sparkling water	16.99
Freshly squeezed juice (300ml) orange / grapefruit	18.99

ORZO Autumn-Winter

Winter Tropical Fruit Tea (300ml) black tea, raspberry-ginger cordial	18.99
Hot Pornstar 0% (300ml) passion fruit mousse, ginger juice, vanilla syrup, lime juice, hot water	21.99
Sous-vide Mulled Wine (300ml) red wine, honey, spices	22.99
Hot Aperol Time (300ml) Aperol, white wine, apple juice, mango syrup	24.99

Lemonades

Classic lemon (250ml/850ml)	16.99/39.99
Rose (300ml/850ml)	17.99/40.99
Jasmine (300ml/850ml)	17.99/40.99

Coffees

Espresso (25ml)	9.99
Double Espresso (50ml)	12.99
Espresso Macchiato (30ml)	11.99
Galliano Espresso Liqueur (40ml)	15.99
Café Romano (110ml) black iced coffee, lemon juice, mint, cane syrup	16.99
ORZO Café (200ml) grain coffee, milk	14.99
Café Americano (110ml)	13.99
Cappuccino (110ml)	14.99
Café Latte (200ml)	15.99
Flat White (110ml)	15.99
Tonic Espresso (165ml) espresso, tonic, lemon grass syrup	16.99
Pumpkin Spice Latte (250ml) espresso, milk, pumpkin spice syrup, whipped cream, toffee sauce	17.99
Chai Latte (250ml) espresso, chai latte spice, milk	17.99
Iced Coffee (500ml) double espresso, milk, chocolate sauce, whipped cream	19.99

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Wines &Mocktails

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Red
120/750 ml

House wine	14.99/79.99
Mucho Mas Tempranillo / Syrah | Spain	19.99/99.99
Altos Ibéricos Crianza Rioja | Spain	24.99/119.99
Crudo Organic Nero d'Avola, Cabernet Sauvignon | Italy	24.99/119.99
Celeste Crianza Ribera Del Duero Tempranillo | Spain	–/199.99

White
120/750 ml

House wine	14.99/79.99
Esmeralda Gewürztraminer, Muscat | Spain	19.99/99.99
Banfi Fumaio Chardonnay, Sauvignon Blanc | Italy	19.99/99.99
Crudo Organic Crudo Catarratto, Zibibbo | Italy	24.99/119.99
Cordillera Curico Chardonnay | Chile	–/199.99
Renaissance Riesling | Germany	–/199.99

Champagne
750 ml

Piper Heidsieck Pinot Noir, Meunier, Chardonnay | France	379.99
Piper Heidsieck Riviera Pinot Noir, Meunier, Chardonnay | France	379.99
Tattinger Brut Reserve Chardonnay, Pinot Noir, Pinot Meunier | France	379.99

Prosecco
120/750 ml — 14.99/84.99

Non-alcoholic wines
750 ml

Sangre De Toro Blanco 0,00% - Muscat, D.O. Penedes | Spain	79.99
Sangre De Toro Tinto 0,00% - Syrah, D.O. Penedes | Spain	79.99

Aperols

Aperol Spritz (250ml) Aperol, prosecco, sparkling water, orange	29.99
Aperol Sour (150ml) Aperol, Gordons Gin, lemon juice, Angostura Bitters, cane syrup, vegan foam	29.99
Frozen Aperol Spritz (380ml) Aperol, white wine, rhubarb	36.99

Mocktails
non-alcoholic

Virgin Mojito (250ml) lime, mint, sugar syrup, sparkling water	29.99
Virgin Orange Spritz (250ml) non-alcoholic orange aperitif, non-alcoholic prosecco, sparkling water	31.99
Virgin Pornstar (200ml) passion fruit mousse, lime, vanilla syrup, non-alcoholic prosecco	31.99
The Aviator (300ml) Gin Gordons 0%, lemon juice, violet syrup, sparkling water, vegan foam	31.99
Crodino (100ml) non-alcoholic aperitif	31.99

#HAPPYDAYS
THE SECOND SAME COCKTAIL FOR FREE*!
***on Mondays and Tuesdays**

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