

ORZO

people - music - nature

BREAKFAST

9:00 - 12:00

FUNKY DOG 420 g - 19,90 PLN

Muesli brioche, spinach, pickled vegetables, kimchi ketchup, onion crust, orkiszoleh, orzo mayo

Optional:

- vegetarian lentil sausage
- home-made chorizo

EGGS NERO BURGER 390 g - 19,90 PLN

Black buttery roll, scrambled eggs, bacon, cheddar cheese, tomato, orkiszoleh, orzo mayo

PERFECT MORNING 380 g - 19,90 PLN

Fried eggs, home-made chorizo, bacon, herb butter, baked tomatoes with sunflower seeds, chives, orzo mayo, orkiszoleh, millet baguette

BECHAMEL MUCHOS 360 g - 19,90 PLN

Scrochiarella, tomato bechamel sauce, mozzarella, prosciutto cotto, pickled vegetables, zucchini, roasted onion, mushrooms, spinach, kimchi ketchup

BENEDICT EGGS 280 g - 19,90 PLN

Smoked salmon, eggs pooch, muesli brioche, baby spinach, quinoa, lemon, hollandaise sauce, chives, ginger carrot

ACAÍ MUFFIN BOWL 320 g - 19,90 PLN

Strawberries, blueberries, banana, oat muffin with cranberries, soy milk, mango, goji berries, mint, granola, lemon honey

STARTERS & TAPAS

CHORIZO CANAPES

250 g - 24,90 PLN

Calabrian 'nduja chorizo, black baguette croutons, anchovies, Gazi cheese, capers, mustard poivron, tomato, arugula, pickled vegetables

MEZZE HUMMUS 350 g - 24,90 PLN

Hummus with sweet potatoes and nuts, black sesame seeds, gordal olives, peas and wasabi hummus, celery pâté, olive oil, sumac, marinated eggplant, marinated daikon, flatbread

APERITIVOS 410 g - 36,90 PLN

Mozzarella fior di latte, coppa from our ripening room, gordal olives, prosciutto San Michaelle, salami Sorrentino, gorgonzola, bacon cruste, pickles, hummus, potato chips, poivron pepper, millet baguette, orzo mayo

BATATAS BRAVAS

300 g - 25,90 PLN

Sweet potato fries with halloumi cheese, chipotle brava salsa

PIRI-PIRI MAMA'S CHICKEN 400 g - 29,90 PLN

Crispy pieces of chicken, turkey bocca, piri-iri sauce, vegribs, pepperoni pepper, lemon, lamb's lettuce, chipotle mayo

FIESTA VEGANA 340 g - 34,90 PLN

Vegfish in algae, pickles, pâté with pistachios, coconut mimolette, cashews Gorgonzola, black chorizo, papadam, aji amarillo peppers, vege mayo, baked carrots, gordal olives

HOME-MADE PICKLES. PORTION 100 g - 5 PLN

– daikon & smoked garlic
– carrot bowls & cardamon
– beetroot & chilli
– radishes & galangal
– kimchi & gochugaru

BOWLS & SALADS

KIMCHI FRIED ORZO & SHRIMPS BOWLS

410 g - 33,90 PLN

Orzo pasta in kimchi, shrimps, mollet egg, marinated daikon, carrot, beetroot, red cabbage, mung bean sprouts, thai basil, peanuts, nori, sugar bean, lime sauce, millet baguette

ZEUS HALLOUMI 380 g - 29,90 PLN

Grilled Halloumi cheese marinated in thyme, Kalamata olives, hummus, pepper, cucumber, red onion in sumac, roasted colorful carrots, parsley, lamb's lettuce, lemon vinaigrette, millet baguette

SEXI ITALIAN 360 g - 29,90 PLN

Carrot semifreddo, mozzarella fior di latte, zucchini spaghetti, tapenada, capers, colorful tomatoes, fresh basil, rosemary oil, coppa from our ripening room, arugula, millet baguette

CAESAREA SALAD 280 g - 33,90 PLN

Romaine lettuce, coconut bacon, croutons, prosociano cheese, black sesame seeds, colorful tomatoes, broccoli, nori-mayo-beetroot sauce
– vege kofta Naturli + nori mayo
– turkey bocca + tuna mayo

GAZPACHO EGGPLANT 490 g - 29,90 PLN

Roasted eggplant, secchi tomatoes, black olives, parsley, feta, bellows salsa, tahini sauce with honey, gazpacho, olive oil, millet baguette

MON. ORZO BURGER - 21,90 PLN / PILSNER 0,3L - 5 PLN

TUE. MARGHERITA - 10 PLN / APEROL SPRITZ - 15 PLN

WED. ALL PASTA 5 PLN CHEAPER

THU. BUTCHER RUMP STEAK - 33,90 PLN / A GLASS OF TEMPRANILLO / ESMERALDA - 12 PLN

FROM MONDAY TO FRIDAY AT LUNCH TIME GLASS OF WINE 5 PLN

#ORZOkazje

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Check now and enjoy during today's visit!

DESSERT BIO ICE CREAM ASK THE WAITER



PIZZA

We are preparing pizza on rye sourdough with extra virgin olive oli.

MARGHERITA - 380 g / 190 g

23,90 PLN / 17,90 PLN

Mozzarella, tomato sauce with basil and oregano

PROSCIUTTO - 720 g / 360 g

36,90 PLN / 26,90 PLN

Mozzarella, tomato sauce with basil and oregano, prosciutto crudo, tomato, arugula, olive oil

CAPRICIOSA - 640 g / 320 g

31,90 PLN / 21,90 PLN

Mozzarella, tomato sauce with basil and oregano, prosciutto cotto, champignon mushrooms, onion, olives

VEGAN SALSICIA - 520 g / 260 g

32,90 PLN / 22,90 PLN

Vegan mozzarella, vegetable cream, pepper, broccoli

SMOKED SALAMI PICANTE - 620 g / 230 g

33,90 PLN / 23,90 PLN

Mozzarella, tomato sauce with basil and oregano, Sorrentino salami, butternut squash, Pimentón de la Vera pepper, spinach

COPPA ITALIA - 520 g / 260 g

33,90 PLN / 23,90 PLN

Mozzarella fior di latte, tomato sauce with basil and oregano, Coppa from our ripening, cherry, calabrian 'nduja chorizo

MANU MASALA - 620 g / 320 g

32,90 PLN / 22,90 PLN

Mozzarella, tomato sauce with basil and oregano, roasted turkey in curry, pepper, fresh coconut, coriander and chilli chutney



Ask the waiter for pickled peperoncini peppers olive oil or roasted garlic and rosemary olive oil

FISH & SEAFOOD

PROSECCO SHRIMPS 280 g - 36,90 PLN

Shrimps, squid, prosecco, garlic, chilli, parsley, butter, millet baguette

YELLOW GHI 310 g - 37,90 PLN

Shrimps, squid, garlic, chilli, clarified butter with tandoori spices, tikka masala sauce, coriander, cinnamon bark, millet baguette

SEABASS 420 g - 44,90 PLN

Roasted european bass, organic quinoa, wild rice, spinach, lemon, chilli, thai basil, olive oil, lime gremolata

PUMPKIN NORI 330 g - 29,90 PLN

Roasted butternut squash, nori, tempura, wild rice, mizuna, thai basil, organic quinoa, lemon, spinach, nikkei sauce



SAVE
THE PLANET!



NO PALM OIL
we protect rain forest



LESS PLASTIC
we minimize plastic consumption



ZERO-WASTE
we waste the minimum amount of food.
Pack your food



ORZO People Music Nature



Review us on TripAdvisor!
We reward the most interesting reviews!

ORZO & PASTA

Each pasta can be exchanged for spelled spaghetti

AGLIO E OLIO 280 g - 24,90 PLN

Spaghetti alla chitarra, garlic, parsley, Grana Padano DOP cheese

'NDUJA ARRABBIATA 380 g - 29,90 PLN

Spaghetti alla chitarra, pelati tomatoes, calabrian 'nduja chorizo, marinated artichokes, garlic, olive oil, parsley, Grana Padano DOP cheese

FUSILLIONI SEAFOOD SEPIA 380 g 34,90 PLN

Fusillioni sepi, shrimps, squid, white wine, butter, cherry tomatoes, garlic, chilli, lemon peel, parsley, Grana Padano DOP cheese

GNOCCHI VERDURE 380 g - 29,90 PLN

Gnocchi verdi, roasted young carrots, vegan demi-glace sauce, mollet eggs, red wine, butter, garlic, broccoli, arugula, Grana Padano DOP cheese

TURKEY BUSIATE SICILIANA 370 g - 33,90 PLN

Busiate Siciliana, roasted turkey, courgette, sun-dried tomato, fior di latte mozzarella, pesto, olive oil, oregano

ORZOTTO VEGAN 360 g - 29,90 PLN

Orzo pasta, vegetable cream, coconut bacon, ground pepper, vegan ripening cheese prosociano

ORZO CARBONARA 350 g - 29,90 PLN

Pork cheeks from our ripening room, parmesan, cream, ground pepper, egg yolk, Grana Padano DOP cheese

CHIPOTLE RAVIOLI BEEF 250 g - 33,90 PLN

Beef ravioli with red wine and chipotle smoked pepper, parmesan DOP foam, parsley, demi galce sauce

BURGERS

We add fries, orkiszoleh and orzo mayo to each burger.

It is possible to exchange any meat for the vegan **NATURLI'** meatless meat and orzo mayo for vege mayo.

ORZO BURGER 510 g - 32,90 PLN

Seasonal Angus beef (200 g), bacon, cheddar cheese, tomato, pickled cucumber, red onion, lettuce, orzo mayo

BRIOCHE BEEF BURGER 470 g - 34,90 PLN

Chopped beef with parmesan and secchi (300 g), tomato, lettuce, arugula, red onion jam, mustard poivron

CHEESY PEASY BURGER 480 g - 34,90 PLN

Seasonal Angus beef (200 g), nachos, marinated daikon, pickled cucumber, tomato, mixed lettuces, Mimolette cheese sauce

** T I D A L CRISPY PULLED BEEF BBQ

520 g - 35,90 PLN

Pulled beef in panko, black buttery roll, cheddar cheese, roasted pepper, roasted onion, mixed lettuces, jalapeño, home-made BBQ sauce

MEATS & STEAKS

STEAK HACHÉ - 37,90 PLN

Chopped beef steak (300 g), parmesan cheese, sun-dried tomatoes, oregano, fried egg, bacon, orkiszoleh, vermouth demi-glace sauce

NATURLI' STEAK HACHE - 29,90 PLN

Naturli meatless meat, spinach with garlic, aji amarillo pepper, fries, orkiszoleh, demi-glace mushroom sauce

ROAST BEEF STEAK - 44,90 PLN

Roast beed steak (250 g), smoked butter, cafe bacon, primitivo salt, orkiszoleh, fries, orzo mayo

BEEF PRIME RIB - 59,90 PLN

Long roasted beef rib (250 g), home-made BBQ sauce, vegribs, spinach blanched with garlic, Hasselback potato

ORZO DE BOEUF - 69,90 PLN

Seasonal beef entrecôte from our opening room (300 g), smoked butter, thyme, garlic, Hasselback potato

SIDES



– SWEET POTATO FRIES 8 PLN
– KIMCHI 5 PLN
– ORKISZOLEH 5 PLN
– VEGRIBS 5 PLN



SAUCES TO CHOOSE: (30ml) - 2,50 PLN
– ORZO MAYO
– ORZO CHIPOTLE MAYO
– KIMCHI KETCHUP

SYMBOLS: Vegetarian dish Vegan dish Dish to share Home-made pickles Spicy Matured Zero-waste

FOR GROUPS OVER 9 PEOPLE WE ADD 10% SERVICE FEE.

THE MEALS CONTAIN ALLERGENS. PLEASE INFORM THE STAFF IF YOU HAVE A FOOD ALLERGY, AS THEY HAVE THE LIST OF ALLERGENS.

COFFEES

ESPRESSO - 8 PLN
ESPRESSO DOUBLE - 10 PLN
ESPRESSO MACCHIATO - 10 PLN
GRAIN COFFEE - 8 PLN
CAFFE AMERICANO - 10 PLN
CAPPUCCINO - 11 PLN
CAFFE LATTE - 12 PLN
ICED CAFFE - 13 PLN
CAFFE ROMANO - 12 PLN
MONOCHROME CAFFE - 15 PLN
E.T. - 12,90 PLN
Espresso, tonic, lemongrass syrup
COLD BREW WITH ORANGE - 12 PLN
Cold brewed coffee, orange peel
COFFEE SYRUPS:
CARMEL / VANILLA / CHOCOLATE /
NUT ALMOND / COCONUT - 2 PLN

TEA

TEA: CHOOSE THE FLAVOR - 8 PLN
BLACK, GREEN, EARL GREY, FRUIT
HIBISCUS ICE TEA - 12 PLN
SWEET RASPBERRY - 15 PLN

LEMONADES

ORANGE-ACEROLA - 15 PLN
RASPBERRY-THYME-PEACH - 15 PLN
SORREL-HONEY - 15 PLN
STRAWBERRY-BASIL - 15 PLN
WATERMELON-CUCUMBER-MINT - 15 PLN
Extras: Syrup with xylitol - 2,50 PLN

FRUIT & VEGETABLES
COCKTAILS

SMOOTHIE BEET - 15 PLN
Acerola, beetroot juice, freshly squeezed apple juice
AVOCADO POWER - 15 PLN
Spinach leaves, avocado, pineapple, freshly squeezed
orange juice
PUERTO COCO - 15 PLN
Banana, freshly squeezed orange juice, cocoa yoghurt
TROPIC GREEN - 18 PLN
Avocado, aloes

MOCKTAILS

VIRGIN RUM MOJITO - 19,90 PLN
Non-alcoholic rum, lime, mint, brown sugar,
sparkling water
KOALA ICE TEA - 21,90 PLN
Non-alcoholic rum, Kewra water,
eucalyptus-tarragon syrup, lime
HIBISCUS GIMLET - 21,90 PLN
Non-alcoholic gin, lime juice, hibiscus
ITALIAN VERMOUTH SUNSET - 21,90 PLN
Non-alcoholic Vermouth, grapefruit cordial
VIRGIN NEGRONI - 21,90 PLN
Non-alcoholic gin, non-alcoholic Vermouth, Bitter Monin

SOFT DRINKS

COCA-COLA, COCA-COLA NO SUGAR,
COCA-COLA LIME, FANTA, SPRITE 0,25L - 7 PLN
KINLEY TONIC, BITTER LEMON,
VIRGIN MOJITO, GINGER ALE 0,25L - 7 PLN
KROPLA BESKIDU 0,33L / 0,75L - 7 PLN / 16,90 PLN
Still, delice
FUZETEA 0,25L - 7 PLN
Lemon with lemon grass, peach with hibiscus
CAPPY 0,25L - 7 PLN
Orange, apple, multivitamin, currant, grapefruit, tomato
BURN 0,25L - 10 PLN
RED BULL ENERGY DRINK 0,25L - 12 PLN
Classic / Sugarfree / Tropical Edition
FRESHLY SQUEEZED JUICE 0,2L - 13 PLN
Orange, grapefruit
ACQUA PANNA 0,75L - 16,90 PLN
Still
S.PELLEGRINO 0,75L - 16,90 PLN
Sparkling

BEERS

KSIAŻĘCE ZŁOTE PSZENICZNE (gold wheat beer)
0,5L - 13 PLN (draft)
KSIAŻĘCE IPA 0,5L (draft) - 13 PLN
PILSNER URQUELL 0,3L (draft) - 10 PLN
PILSNER URQUELL 0,5L (draft) - 13 PLN
GROLSCH 0,45L (bottle) - 13 PLN
KSIAŻĘCE WEIZEN 0,5L (bottle) - 13 PLN
KSIAŻĘCE CIEMNE ŁAGODNE (dark mild)
0,5L - 13 PLN (bottle)
REDD'S 0,4 (bottle) - 10 PLN
apple / cranberry / bianco
LECH FREE 0,33L (non-alcoholic) - 10 PLN
(bottle) classic, lime - mint, pomegranate - acal,
pomelo - grapefruit

COCKTAILS

JÄGER MOJITO - 27,90 PLN
Jägermeister, strawberry mousse,
lime, mint
APEROL BOURBON - 32,90 PLN
Bulleit Bourbon, Aperol, lime,
caramel syrup, Angostura Bitters
SPICY MANGO - 26,90 PLN
Ciroc Pineapple, mango mousse,
lime, chilli syrup
RED BULL FIERO - 23,90 PLN
Martini Fiero, Red bull
KISS FROM THE ROSE - 27,90 PLN
Ketel One, Archers, lime,
rose marmalade
PINK SENSATION - 25,90 PLN
Pink Gordons, raspberry-white chocolate
liqueur, lime cordial
WILD THING - 29,90 PLN
Tanqueray No. 10, banana liqueur,
pressed pineapple juice, lime cordial
RUBY LOVE - 23,90 PLN
Ketel One, litchi wine, white wine
and cornflower cordial
THAI MAI TAI - 25,90 PLN
Captain Morgan White, Captain Morgan Black,
Captain Morgan Spiced Gold, pineapple and
coriander mousse, lime
ORZO MARTINEZ - 28,90 PLN
Tanqueray No. 10, Luxardo, hibiscus extract
PINK COLLINS - 28,90 PLN
Ciroc Redberry, watermelon, rhubarb compote, sour
PINE OLD FASHIONED - 24,90 PLN
Bulleit Bourbon, pine sprouts syrup, mint, lime peel
WHITE NEGRONI - 27,90 PLN
Tanqueray No. 10, Martini Bianco, home bitter
ROSEMARY RYE - 28,90 PLN
Bulleit Rye, Fernet Branca, rosemary syrup, egg white
CUBA LIBRE - 20,90 PLN
Captain Morgan Black, lime
LONG ISLAND ICE TEA - 34,90 PLN
Ketel One, Captain Morgan White, Jose Cervo Silver,
Tanqueray Lovage, Triple Sec
KNOCK ME DOWN - 27,90 PLN
Tanqueray No. 10, Martini Rosso, dill syrup, oleo
saccharum

VODKA 40 ML

SMIRNOFF BLACK - 10 PLN
SMIRNOFF ESPRESSO - 10 PLN
SMIRNOFF CINNAMON - 10 PLN
CACHACA - 15 PLN
KETEL ONE VODKA - 18 PLN
KETEL ONE CITRON - 18 PLN
CIROC VODKA - 18 PLN
CIROC COCONUT - 18 PLN
CIROC PINEAPPLE - 18 PLN
CIROC RED BERRY - 18 PLN
CIROC PEACH - 18 PLN
CIROC BLACK RASPBERRY - 18 PLN
CIROC FRENCH VANILLA - 18 PLN
CIROC SUMMER WATERMELLON - 18 PLN
CHOPIN - 18 PLN
BELVEDERE - 21 PLN
ŻUBRÓWKA BISON GRASS - 10 PLN

LIQUEURS 40 ML

ARCHERS - 15 PLN
BAILEYS - 15 PLN
COINTREAU - 15 PLN
AMARETTO - 15 PLN
KAHLÚA - 15 PLN
LUXARDO - 15 PLN

APERITIF

APEROL 40ML - 15 PLN
CAMPARI 40ML - 15 PLN
JAGERMEISTER 40ML - 15 PLN
FERNET BRANCA 40ML - 15 PLN
FERNET BRANCA MENTA 40ML - 15 PLN
MARTINI BIANCO 100ML - 15 PLN
MARTINI EXTRA DRY 100ML - 15 PLN
MARTINI ROSSO 100ML - 15 PLN
MARTINI FIERO 100ML - 15 PLN

TEQUILA 40ML

JOSE CUERVO SILVER - 15 PLN
JOSE CUERVO GOLD - 18 PLN
DON JULIO BLANCO - 21 PLN
DON JULIO REPOSADO - 25 PLN

WHISKY / WHISKEY / BOURBON
COGNAC / BRANDY
40ML

BULLEIT - 19 PLN
BULLEIT RYE - 20 PLN
BULLEIT 10 - 25 PLN
JACK DANIEL'S - 16 PLN
JOHNNIE WALKER RED LABEL - 13 PLN
JOHNNIE WALKER RED RYE FINISH - 19 PLN
JOHNNIE WALKER BLACK LABEL - 21 PLN
JOHNNIE WALKER DOUBLE BLACK - 25 PLN
JOHNNIE WALKER GOLD LABEL - 40 PLN
JOHNNIE WALKER PLATINIUM - 40 PLN
JOHNNIE WALKER BLUE LABEL - 90 PLN
HIBIKI HARMONY SUNTORY - 35 PLN
HENNESSY V.S. - 25 PLN
TORRES 5 - 12 PLN
TORRES 10 - 15 PLN
TORRES 15 - 18 PLN

SINGLE MALT WHISKY
40ML

GLENMORANGIE 10 YO - 25 PLN
CAOL ILA 12 YO - 25 PLN
OBAN 14 YO - 25 PLN
LAGAVULIN 16 YO - 25 PLN
TALISKER 10 YO - 30 PLN
CARDHU - 25 PLN
THE SEXTON SINGLE MALT - 23 PLN
THE SINGLETON OF DUFFTOWN:
12 YO - 25 PLN
15 YO - 28 PLN
18 YO - 40 PLN

RUM 40ML

CAPTAIN MORGAN SPICED GOLD - 15 PLN
CAPTAIN MORGAN BLACK JAMAICA - 15 PLN
CAPTAIN MORGAN WHITE RUM - 15 PLN
MALIBU - 15 PLN
ZACAPA 23 YO - 35 PLN
ZACAPA XO - 70 PLN

GIN 40ML

GORDON'S - 10 PLN
GORDON'S PREMIUM PINK - 12 PLN
TANQUERAY NO. 10 - 18 PLN

HOUSE WINE
SPARKLING / WHITE / RED

150ML - 9 PLN

0,5L - 29 PLN

1L - 59 PLN