

# ORGAZ

MADRID

## CLASSICS MODERNS

Russian Salad (cubed boiled vegetables -potatoes, carrots, peas- and tuna served with mayonnaise) .....	8,50 €
'Patatas Bravas' (spicy potatoes) .....	7,50 €
'Callos a la Madrileña' (spicy beef tripe) .....	11,90 €
'Tortilla' (Juicy Spanish Omelette, like Betanzos' style) .....	11,50 €
Oxtail timbale (boneless) with diced potatoes .....	13,50 €
Grilled white prawns (1/4 kg).....	21,50 €

## FOR SHARING

Artisan bread with tomato and virgin olive .....	4,90 €
Bacon rashers.....	6,50 €
Homemade croquettes:	
• Madrilenian stew (6 uds.).....	7,50 €
• Iberian ham (6 uds.) .....	8,90 €
• Red shrimp (seafood) (6 uds.).....	11,50 €
Tasting of croquettes .....	10,50 €
Cantabrian anchovie on luxury ciabatta bread with tomato ..	14,90 €
Iberian bellota ham .....	22,50 €

## From the sea

Crispy cod fritters (6 uds.).....	8,90 €
Scorpion-Fish cake with lime mayonnaise.....	9,50 €
Crispy hake fritters with garlic mayonnaise black.....	13,90 €
Fried calamari (squid from 'Potera') .....	18,90 €
Galician octopus (smooth, firm and subtly sweet octopus, sprinkled with salt and paprika) with 'cachelos' (boiled potato):	
• ½ Portion .....	13,50 €
• Portion .....	19,90 €
Charcoal grilled octopus .....	19,50 €

## from the garden

Salmorejo (cold andalusian tomato soup) .....	7,90 €
Artichokes in a dressing of olive oil and salt flakes.....	14,50 €
• 1/2 Portion .....	7,50 €
Tomato seasoned in andalusian style.....	9,90 €
Caesar salad with crispy chicken, bacon and Parmesan cheese.....	12,50 €
Charcoal grilled vegetables .....	12,90 €
Tomato salad with tuna in brine .....	13,90 €
Burrata salad with tomato and avocado tartar.....	15,50 €
Tempered salad of baby lamb gizzards with bimis.....	19,50 €

## FISH

Slow cook Cod confit with mashed potatoes .....	16,50 €
Baby cuttlefish in onion .....	17,90 €
Hake to the Galician (min. 2 people) (with boiled potato sprinkled with salt and paprika) .....	16,50 € p.p.
Grilled hake with "Tirabeque"(green beans).....	17,90 €
Grilled Salmon with vegetables.....	15,90 €
Grilled turbot with cubes of Boletus (type of mushroom) and sauteed vegetables.....	20,90 €
Chef suggestion.....	S/M

## MEAT

Ribs roast at low temperature and pitted with special house sauce.....	19,50 €
Oxtail volcano with potato, poached egg and shiitake mushrooms .....	15,90 €
Orgaz burger with bacon and Idiazabal cheese or roquefort .....	13,50 €
Sirloin steak with foie, bacon and truffled of Parmentier. ..	21,50 €
Rossini cannelloni stuffed with foie in mushroom sauce ....	12,50 €
Pork Meat Iberian sliced on the grill.....	17,50 €
Sirloin steak tartar (cut by knife) (served raw, typically seasoned and shaped into small cake).....	18,90 €
Beef escalope Milanese (breaded and fried steak).....	16,90 €
Charcoal grilled and filleted red meat .....	24,90 €
Sliced beef loin "EXTRA MATURATION" .....	27,90 €
<b>Special garnish meats:</b>	
Roasted and caramelized red peppers .....	8,50 €

## SIDE ORDERS

Dressed escarole.....	3,50 €
French fries .....	2,90 €

Our bread is homemade and made with high quality flour and slow fermentation

\* Added percentage in terrace +10%

\* Bread and snacks: 1,70 € IVA included