



# ORGAZ

MADRID

Group

## MENU

# ★ ONE ★

### STARTERS

'Las Bravas de Orgaz' (spicy potatoes)  
Scorpionfish cake with lime mayonnaise  
'Torreznos' (slow cooked, Deep fried pork belly)

---

### MAIN TO CHOOSE BETWEEN:

Slow cooked Cod confit with mashed potatoes  
Or  
Oxtail timbale (boneless) with diced potatoes

---

### DESSERTS

Cuban Mojito Sorbet  
Coffee and Mignardises

**39,00€** (VAT included)

\* All our menus include a bottle of red and white wine for every six people, mineral water and service of a beer or soft drink per person.  
White Verdejo: Valdelainos (D.O. Rueda) • Red: Señorío de Zafra oak (D.O. Madrid)

Group minimum 8 people

Avda. de los Andes s/n esquina Avda. del Arroyo del Santo  
28042 • MADRID • Telf: 91 320 08 22  
reservas@orgazmadrid.com  
www.orgazmadrid.com



# ORGAZ

MADRID

Group

## MENU

# ★ TWO ★

### STARTERS

#### Russian Salad

(cubed boiled vegetables – potatoes, carrots, peas and tuna served with mayonnaise)

Tomato seasoned in andalusian style

Artichokes slow cooked in olive oil with salt flakes

Homemade Croquettes of Iberian Ham

### MAIN TO CHOOSE BETWEEN:

Slow Cooked Cod confit with mashed potatoes

Or

Oxtail volcano with potato, poached egg and shiitake mushrooms

Or

Charcoal grilled Iberian pig 'Secreto', served sliced with baby potatoes

### DESSERTS

Tasting our homemade desserts

Coffee and Mignardises

**43,00€** (VAT included)

\* All our menus include a bottle of red and white wine for every six people, mineral water and service of a beer or soft drink per person.  
White Verdejo: Valdelainos (D.O. Rueda) • Red: Señorío de Zafra oak (D.O. Madrid)

Group minimum 8 people

Avda. de los Andes s/n esquina Avda. del Arroyo del Santo  
28042 • MADRID • Telf: 91 320 08 22  
reservas@orgazmadrid.com  
www.orgazmadrid.com



# ORGAZ

MADRID

Group

## MENU ★ THREE ★

### STARTERS

Cantabrian Anchovie on luxury ciabatta bread with tomato  
Scorpionfish cake with lime mayonnaise  
Artichokes slow cooked in olive oil with salt flakes  
Homemade Croquettes of Iberian Ham and 'cocido' (Typical stew from Madrid)

---

### MAIN TO CHOOSE BETWEEN:

Grilled Hake served with Mangetout (snow peas)  
Or  
Sirloin Steak with foie, bacon and truffle of Parmentier  
Or  
Boneless Pork Ribs cooked at low temperatura and covered  
with house sauce

---

### DESSERTS

Tasting our homemade desserts  
Coffee and Mignardises

**48,50€** (VAT included)

\* All our menus include a bottle of red and white wine for every six people, mineral water and service of a beer or soft drink per person.  
White Verdejo: Valdelainos (D.O. Rueda) • Red: Izadi Crianza (D.O. Ca Rioja)

Group minimum 8 people

Avda. de los Andes s/n esquina Avda. del Arroyo del Santo  
28042 • MADRID • Telf: 91 320 08 22  
reservas@orgazmadrid.com  
www.orgazmadrid.com



# ORGAZ

MADRID

Group

## MENU ★ FOUR ★

### STARTERS

Cantabrian Anchovie on luxury ciabatta bread with tomato

Artichokes slow cooked in olive oil with salt flakes

Fried calamari (squid from 'Potera')

Iberian bellota Ham with artisan bread with tomato and virgin olive

---

### MAIN TO CHOOSE BETWEEN:

Grilled Turbot with Porcini mushrooms and sauteed vegetables

Or

Charcoal Grilled Entrecote, served sliced

---

### DESSERTS

Tasting our homemade desserts

Coffee and Mignardises

**57,00€** (VAT included)

\* All our menus include a bottle of red and white wine for every six people, mineral water and service of a beer or soft drink per person.  
White Albariño: Marieta (D.O. Rias Baixas) • Red: Pruno (D.O. Ribera del Duero)

Group minimum 8 people

Avda. de los Andes s/n esquina Avda. del Arroyo del Santo  
28042 • MADRID • Telf: 91 320 08 22  
reservas@orgazmadrid.com  
www.orgazmadrid.com