

2024



# 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:

Grilled Salmon with vegetables  
Or  
Oxtail volcano with potato, poached egg and shiitake mushrooms

### DESSERTS

Cuban Mojito Sorbet  
Coffee and Mignardises

**41,00€** (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: Garayes (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

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## 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

Creamy Croquettes of Iberian Ham

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### MAIN TO CHOOSE BETWEEN:

Slow Cooked Cod confit with mashed potatoes

Or

Boneless Pork Ribs cooked at low temperature and  
covered with house sauce

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### DESSERTS

Tasting our homemade desserts

Coffee and Mignardises

**46,00€** (VAT included)

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Group minimum 8 people

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# ORGAZ

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## 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

Red shrimp (seafood) Creamy Croquettes

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### MAIN TO CHOOSE BETWEEN:

Grilled Hake served with Mangetout (snow peas)

Or

Sirloin Steak with foie, bacon and truffle of Parmentier

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### DESSERTS

Tasting our homemade desserts

Coffee and Mignardises

**51,00€** (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: Garayes (D.O. Rueda) • Red: Izadi Crianza (D.O. Ca Rioja)

Group minimum 8 people

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ORGAZ  
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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

**58,00€** (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

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