



ORZO

PASSPORT MENU

January 13th - February 16th

TO LEBANON WITH LOVE

Lebanese Red Lentil Soup 10
caramelized onions, cumin, cinnamon, tumeric, yogurt

Muhammara 10
roasted red pepper & walnut dip with pomegranate molasses, tahini & lemon, served with za'atar grilled flatbread

Grilled Levantine Spiced Sirloin Steak 30
grilled sweet potatoes with onions & za'atar, zhoug, a Middle Eastern cilantro sauce

Housemade Baklava 8
crispy phyllo pastry, pistachios & honey

Falafel Salad 12
fragrant chickpea fritters, romaine, tomato, red onion, cucumber, lemon-sumac dressing

Chicken Shawarma 23
slow roasted leg & thigh, butternut tabbouleh, lemon-garlic yogurt, pomegranate molasses

APPETIZERS & SALADS

Orzo's Hummus 7
chickpeas, tahini, lemon, olive oil & garlic, served with baguette

Half or Whole Baguette 3/6

Mixed Lettuces Salad 10
carrot, onion, radish, candied walnuts, roasted red pepper vinaigrette

Caesar Salad 11
romaine hearts, garlic croutons, Parmigiano Reggiano

Grilled Octopus Salad 15
white beans, tomatoes, red onion, arugula, dry cured chorizo vinaigrette

Seared Greek Halloumi Cheese 13
tomatoes, lemon, Ouzo, grilled bread

Prosciutto Bruschetta 13
18 month Prosciutto di Parma, fresh mozzarella, basil oil, Parmigiano

Join us for Tableside Service or
Enjoy Curbside Pickup at home
Seven days a week, 4 - 9 pm

SIDES

Garbanzos con Espinacas 8
Spanish style chickpeas & spinach

Grilled Sweet Potatoes 8
grilled onions & za'atar spice

Braised Red Cabbage 8
red wine & juniper

Za'atar Grilled Flatbread 5
two pieces per order

DESSERTS

Chocolate Pot de Crème 8
whipped cream, shaved chocolate

Classic Tiramisu 8
espresso soaked lady fingers, Kahlua mascarpone cream

Housemade Limoncello 10
dessert liqueur

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PASTAS & ENTREES

Peasant Beef & Pork Bolognese 24
rigatoni pasta, Angus Beef & Duroc pork, pomodoro, chili flakes, cream

Spaghetti Pomodoro 19
tomato, fresh basil, garlic, olive oil, Parmigiano Reggiano

Braised Lamb Pappardelle 25
red wine, cinnamon, raisins, pappardelle egg pasta ribbons

Porcini Mushroom Risotto 24
arborio rice, porcini mushrooms, poached asian pear, butter, Parmigiano Reggiano

Spanish Style Grilled Rockfish 28
garbanzos con espinacas, aioli, smoked paprika oil

Andalusian Spiced Pork Chop 26
braised red cabbage, red wine & juniper, roasted apples & onions, whiskey sauce

20% Gratuity will be added
to parties of 5 or more.

HOUSE COCKTAILS

Riviera	13
Bombay gin, lavender lemonade, Pimm's, cucumber, soda	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	
Liberté	13
Bombay Gin, Chartreuse, mint syrup, lime juice	
Granada	13
Barbancourt Rum, Allspice Dram, Canton Ginger Liqueur	
Napoleon's Loss	13
Sauza, tequila, Square One Spicy Ginger Juice, lemon	
Pomelo	13
Absolut Grapefruit, Elderflower liqueur, cranberry, Cointreau	
Orzo Sour	13
Old Overholt rye, lemon juice, sugar, Langlois cassis	
Pasionaria	13
Sauza tequila, elderflower liqueur, lime, harissa salt	

THE CLASSICS

Sazerac	13
Old Overholt rye, absinthe, bitters, French sugar cube, lemon	
The Churchill	13
Plymouth gin, Dolin dry vermouth, (olives or twist)	
Dark 'n Stormy	12
Gosling's black rum, lime, ginger beer	
Manhattan	13
Old Overholt rye, Dolin sweet vermouth, bitters, cherry	
Paper Plane	13
Makers Mark bourbon, Aperol, Nonino Amaro, lemon	
Negroni	13
Bombay Gin, Dolin Sweet Vermouth, Campari, Orange Twist	
Old Fashioned	13
Maker's bourbon, orange, organic cherry, sugar cube, bitters	
Cosmopolitan	12
Vodka, Cointreau, Cranberry, Lime	
Margarita	12
Sauza Tequila, Triple Sec, Lime Juice, Simple Syrup	

MOCKTAILS

The Natural	7
ginger-agave syrup, lemon, club soda, candied ginger	
Moxipolitan	7
cranberry, lime, simple syrup, grapefruit, club soda	

BEERS

Local Beers on Draft	7
Assorted Local & Imported Bottled Beers & Cider	6

PASSPORT WINES : LEBANON

2018	Musar, Viognier Blend, Bekaa Valley	45
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HOUSE WHITE WINES

		Glass/Bottle	
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14	56
N.V.	Prosecco, "Jeio," Bisol, Italy	11	44
N.V.	Cava, Emendis, Spain		44
2018	Albariño, Olegario, Rias Baixas, Spain	12	44
2018	Can Feixes Blanc, Catalunya, Spain		48
2018	Pinot Grigio, di Lenardo, Friuli, Italy	11	44
2018	Gavi, Cortese, "La Luciana," Italy		40
2018	Viognier, Casale del Giglio, Italy	13	48
2017	Chardonnay, Bramito della Sala, Italy		60
2018	Greco di Tufo, Terradora di Paolo, Italy		48
2018	Chardonnay, Joseph Drouhin, France	13	52
2018	Sauv Blanc, Langlois, Loire, France	11	40
2018	Sancerre, La Moussiere, Mellot, France		65
2019	Rosé, Regaleali, Tasca, Sicily, Italy		48
2018	Assyrtiko, Papargyriou, Greece	13	48
2018	Chardonnay, King Family Vineyards, VA		60

HOUSE RED WINES

		Glass/Bottle	
2018	Cesanese del Piglio, Volpetti, Italy	9	36
2014	Chianti Classico, Arbos, Riserva, Italy	12	48
2017	Cannonau, Sella & Mosca, Sardinia, Italy		48
2015	Sangiovese, La Spinetta, Terre di Pisa, Italy		50
2016	Barbera, "Nizza," Garesio, Piedmont, Italy		65
2016	Aglianico d'Irpinia, Terredora di Paolo, Italy		44
2016	Montepulciano d'Abruzzo, Nevio, Italy	14	56
2017	Valpolicella Ripasso, Lorenzo Begali, Italy		50
2017	Rosso di Montalcino, Verbena, Italy		50
2017	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	14	56
2015	Barbaresco, Lodali, Piedmont, Italy		60
2018	Cabernet Franc, Colline, Chinon, France	12	48
2017	Garnacha, Jorge Ordóñez, Málaga, Spain		45
2014	Rioja, Reserva, Eguren, Spain	13	52
2017	Tempranillo, Erial, Ribera del Duero, Spain		50
2018	Cabernet Sauvignon, Pozzan Winery, Napa		52
2016	Petite Syrah, McNab, Mendocino, CA		52
2017	Pinot Noir, Domaine Carneros Estate, CA		70
2016	Merlot, Novelty Hill, Columbia Valley, WA		60
2016	Pinot Noir, Coeur de Terre, Oregon	14	56
2017	Malbec, "Hermanos," Argentina	13	48