

Orígenes

APPETIZERS

Gilda	€4.5
Iberian ham	€28
Cured beef from León with shaved almonds	€14

FRESH & LIGHT

Ceviche with sea bass, green gazpacho, mango and lime	€18
Infused tomatoes with burrata cream and crispy Iberian ham (additional piece 4€)	€16
Russian salad	€17

FOR SHARING

Cochinita pibil croquettes (additional piece 3€)	€12
Andalusian-style baby squid with two aiolis	€14
Artichokes with Iberian ham, romesco and yellow chili	€18

ORÍGENES SPECIALITY

Beef tenderloin steak tartare with smoked egg yolk	€25
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HEARTIER

Soria pork cracklings with smoked paprika mashed potatoes	€16
Cheese board; local artisan cheeses from the Sierra de Guadarrama	€15

SIDES

Truffled ratté potatoes	€10
Braised tenderstem broccoli with romesco and citrus	€9

ORÍGENES' HOMEMADE DESSERTS

Basque cheesecake	€9
Chocolate mousse, decaffeinated coffee and Sherry caramel	€9
Orígenes bread pudding	€9
Thin apple tart with vanilla ice cream	€8

Bread and appetizer €2 Please consult our allergen menu:

