

Orígenes

STARTERS

100% acorn-fed Iberian ham, hand-carved, with regañas	28
Steak tartare of tenderloin with smoked egg yolk	25
Infused tomatoes with burrata cream and crispy ham and arugula (additional unit 4)	16
Warm partridge escabeche salad with gazpachuelo	19
Wild mushrooms with Iberian ham, potato parmentier and egg yolk	18
Artichokes with Iberian ham, romesco and yellow chili	18
Andalusian-style baby squid with two aiolis	16
Ham croquettes with basil emulsion (additional unit 3)	12
Cured beef from León with almond flakes	14
Soria pork cracklings with smoked paprika mashed potatoes	16

RICE DISHES

Minimum two people / available at lunchtime

Arroz del Senyoret with cuttlefish and red prawns	28 p.p.
Rice with beef loin from the Sierra de Guadarrama	29 p.p.
Black rice with octopus, cuttlefish and smoked paprika aioli	26 p.p.
Rice with Landes guinea fowl, mushrooms and rosemary	26 p.p.

SIDES

Braised tenderstem broccoli with romesco and citrus	9
Confit piquillo peppers	9
Truffled ratte potatoes	10

You can complement any dish on the menu with:

Duck foie gras	7
Garlic prawns	16

FISH FROM VARIOUS WATERS

Txangurro, Cantabrian spider crab stew	29
Tempura hake, yellow sauce, potato gratin and black aioli	26
Sole meunière with cockles	28
Tuna cheeks with demi-glace, potatoes and glazed carrots	26

OUR MEATS

Angus beef loin, sliced	40
Iberian pork presa, sweet potato sauce and piquillo peppers	26
Oxtail cannelloni with Moriles wine and coconut béchamel	23
Venison meatballs with port-glazed baby onions and toasted cauliflower cream	24
Dry-aged beef tenderloin "à la française" with rosemary and thyme	32

ORÍGENES' HOMEMADE DESSERTS

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

Bread and appetizer 4

Please consult our allergen menu:
Prices in euros

