

THE  ORIGIN  
BEACH SOUL

## SNACKS

(12:00H - 18:00H)

**Poke bowl The Origin** 16,50 €

Poke bowl con proteína a elegir entre (salmón, langostino rebozado, pollo campero o heura), aguacate, edamame, cherry, cebolla encurtida y cacahuets acompañado de mayo-kimchi

The Origin pokē bowl

Pokē bowl with a choice of protein –salmon, breaded king prawns, free-range chicken or Heura (plant-based protein) avocado, edamame, cherry tomatoes, pickled onions and peanuts, served with kimchi mayo



**Sandwich club** 18,50 €

Pan brioche de molde, pechuga de pollo campero, queso cheddar, bacon, huevo frito, tomate, mezcla de brotes frescos y salsa mayonesa acompañado de patatas fritas

Club sandwich

Sliced brioche, free-range chicken breast, cheddar cheese, bacon, fried egg, tomato, mixed baby leaves and mayonnaise, served with chips



**Hamburguesa ternera** 18,50 €

Pan brioche, hamburguesa de 100% ternera premium 200 gr, bacon, cebolla caramelizada, queso cheddar, tomate, brotes frescos y salsa mayonesa acompañada de patatas fritas

Beefburger

Brioche bun, 200 g premium beefburger, bacon, caramelised onion, cheddar cheese, tomato, baby leaves and mayonnaise dressing, served with chips



**Hamburguesa vegana** 19,00 €

Pan vegano, tiras de Heura, queso cheddar vegano, cebolla encurtida, aguacate, tomate, brotes frescos y mayonesa vegana acompañada de patatas fritas

Vegan burger

Vegan bun, strips of Heura plant-based protein, vegan cheddar cheese, pickled onion, avocado, tomato, baby leaves and vegan mayonnaise, served with chips



**Tacos de cochinita pibil (opcion vegana disponible)** 18,50 €

3 tacos de trigo, cochinita pibil (chili con carne vegano), guacamole, pico de gallo y cebolla encurtida acompañados de salsa verde mexicana

Cochinita pibil pork tacos (or vegan alternative)

Three wheat tacos, cochinita pibil pork – or vegan chilli con carne, guacamole, pico de gallo and pickled onion, served with Mexican salsa verde



Ración de patatas fritas 8,50 €  
Patatas crujientes acompañadas de salsas mayonesa y ketchup  
Portion of chips  
Crispy chips served with mayonnaise and ketchup



## ENTRANTES | STARTERS

Jamón ibérico 32,00 €  
Jamón ibérico 100% bellota, tomate de ramallet km0 y tostas de pan ecológico  
Iberian ham  
100% acorn-fed Iberian ham, locally grown Ramallet tomatoes and organic toast



Degustación de quesos 23,00 €  
Degustación de quesos, dulce de membrillo y frutos secos acompañado de grissinis  
Cheese platter  
Selection of cheeses, quince jelly and nuts, served with breadsticks



Tortilla de patatas trufada 12,50 €  
Tortilla de patatas con trufa, tomate de ramallet km0 y tostas de pan ecológico  
Potato omelette with truffle  
Potato omelette with truffle, locally grown Ramallet tomatoes and organic toast



Croquetas artesanas (4 unidades) 12,00 €  
Variedad de croquetas del chef 2 sabores  
Four handmade croquettes  
Chef's selection of croquettes with two different fillings



Patatas bravas caseras 12,50 €  
Patatas rústicas con salsa brava casera y alioli  
Homemade patatas bravas  
Potato wedges with homemade brava sauce and aioli



Gyozas de verduras (7 unidades) 16,00 €  
Gyozas de verduras, cebolleta china y salsa teriyaki  
Four handmade croquettes  
Chef's selection of croquettes with two different fillings



**Guacamole con burratina** 16,50 €  
Guacamole fresco elaborado al momento, edamame, cherrys, burratina de búfala y totopos de maíz crujientes

Guacamole with burratina  
Freshly made guacamole, edamame, cherry tomatoes, buffalo burratina and crispy maize tortilla chips



**Steak tartar de vaca rubia nacional** 22,00 €  
Steak tartar de vaca rubia nacional acompañado de pane carasau

Spanish Rubia Gallega steak tartare  
Steak tartare made from Spanish Rubia Gallega beef and served with pane carasau flatbread



**Langostinos panko crujientes (7unidades)** 18,00 €  
Langostinos responsables rebozados en panko acompañados de salsa sweet chili

Seven crispy panko king prawns  
Sustainably caught king prawns coated in panko breadcrumbs and served with sweet chilli sauce



## SUSHIS

(15:30H - 22:00H)

**Hotatekai** 23,00 €  
Langostino rebozado, vieiras, aguacate, huevas de tobiko y queso parmesano acompañado de salsa kai

Breaded prawns, scallops, avocado, tobiko roe and Parmesan cheese, served with kai sauce



**Salmon tiger roll** 22,00 €  
Salmón, aguacate, pepino y langostino tempurizado acompañado de mayo-kimchi  
Salmon, avocado, cucumber and prawns in tempura batter, served with kimchi mayo



**Umami roll** 19,50 €  
Salmón semi marinado, aguacate, pepino y katsuobushi acompañado de salsa tare  
Lightly marinated salmon, avocado, cucumber and katsuobushi, served with tare sauce



**Big mango roll** 19,00 €  
Mango encurtido, aguacate y pepino acompañado de mayo-cítrica  
Pickled mango, avocado and cucumber, served with citrus mayo



**Heura roll** 18,50 €

**Heura salteada, aguacate y pepino acompañado de salsa tare y kai**

Sautéed Heura plant protein, avocado and cucumber served with tare and kai sauce



## ENSALADAS Y PLATOS VEGANOS | SALADS AND VEGAN DISHES

**Ensalada de pollo campero (opcion vegana disponible)** 22,00 €

**Mezcla de cogollos frescos, pechuga de pollo campero (opción de tiras de heura), bacon, crutones de pan, queso parmesano y dressing de Tahini-caesar**

Free-range chicken salad (or vegan alternative)

Mixed baby leaf salad, free-range chicken breast –or strips of Heura plant-based protein–, bacon, croutons, Parmesan cheese and tahini Caesar dressing



**Ensalada de queso de cabra y fruta de temporada** 20,00€

**Mezcla de brotes frescos, medallones de queso de cabra, frutas de temporada, cherries, nueces y vinagreta de frambuesa**

Goat's cheese and seasonal fruit salad

Mixed baby leaves, goat's cheese medallions, seasonal fruit, cherry tomatoes, walnuts and a raspberry vinaigrette



**Ensalada The Origin** 22,00€

**Tomate rosa, tomate corazón de buey, tomate kumato, cherry amarillo, cherry rojo, burratina de búfala y pesto de albahaca**

The Origin salad

Pink tomato, oxheart tomato, kumato tomato, yellow cherry tomato, red cherry tomato, buffalo burratina, and basil pesto



**Ensalada verde de verdura de temporada** 20,50 €

**Canónigos frescos, verdura de temporada, edamame, aguacate, cebolleta china y vinagreta de mostaza y miel**

Green salad with seasonal vegetables

Fresh lamb's lettuce, seasonal vegetables, edamame, avocado, spring onions and a honey and mustard vinaigrette



## ARROCES | RICE DISHES

Mínimo dos personas, precios por persona / Minimum two people, price per person

Arroz meloso de bogavante 31,00 €

Cazuela de arroz meloso de bogavante, anillas de calamar y vieiras

Soupy rice with lobster

Rice stew with lobster, squid rings and scallops



Arroz de contramuslo de pollo campero 28,00€

Arroz de contramuslo de pollo campero, guisantes y tirabeques

Rice with free-range chicken thighs

Rice with free-range chicken thighs, peas and mangetout



Arroz pulpo con gambas 31,00 €

Arroz de pulpo, anillas de calamar y gambas acompañado de mojo picón

Rice with octopus and prawns

Rice with octopus, squid rings and prawns, served with mojo picón sauce



Arroz de presa de cerdo ibérico 29,50 €

Arroz de presa de cerdo 100% ibérico, setas y espárragos acompañado de alioli

Rice with Iberian pork shoulder

Rice with 100% Iberian pork shoulder, mushrooms and asparagus, served with aioli



## PESCADOS | FISH

Lubina responsable a la plancha 28,50 €

Lubina responsable, hummus casero de remolacha y verduras de temporada asadas

Sustainably caught grilled sea bass

Sea bass from sustainable fisheries with homemade beetroot houmous and roasted seasonal vegetables



Pulpo a la parrilla 33,00€

Pata de pulpo a la parrilla con parmentier de patata, alioli y mojo picón

Grilled octopus

Grilled octopus tentacle with parmentier potatoes, aioli and mojo picón sauce



**Salmón responsable a la plancha** 29,50 €  
 Salmón responsable, salsa beurre blanc cítrica, huevas de tobiko rojo  
 y aceite verde acompañado de patatas rústicas  
 Sustainably caught grilled salmon  
 Salmon from sustainable fisheries with citrus beurre blanc,  
 red tobiko roe and herb oil, served with potato wedges



**Fish & Chips** 34,50 €  
 Rodaballo, lubina y vieiras en tempura, gambas rebozadas, cebolla frita  
 y patatas rústicas acompañado con alioli y sweet chili  
 Turbot, sea bass and scallops in tempura batter, breaded prawns, fried onions and potato wedges,  
 served with aioli and sweet chilli sauce



## CARNES | MEAT

**Contramuslo de pollo campero satay** 26,50 €  
 Contramuslo de pollo campero a la parrilla, salsa satay casera, arroz basmati y aguacate fresco  
 Free-range chicken thigh with satay sauce  
 Grilled free-range chicken thigh, homemade satay sauce, basmati rice and fresh avocado



**Entrecot nacional de bienestar animal (350gr)** 37,50 €  
 Entrecot nacional con verduras de temporada asadas acompañado de salsa chimichurri  
 High-welfare Spanish ribeye (350 g)  
 Spanish ribeye with roasted seasonal vegetables, served with chimichurri sauce



**Solomillo de vaca rubia nacional (220gr)** 40,00 €  
 Solomillo a la parrilla con micuit de Foie, mezcla de setas salteadas  
 y parmentier de patata acompañado de salsa demi glace  
 Spanish Rubia Gallega sirloin (220 g)  
 Grilled sirloin with semi-cooked foie gras, mixed sautéed mushrooms and parmentier potatoes,  
 served with a demi-glace sauce







**Preso de cerdo nacional (250gr)** 28,50 €  
 Preso de cerdo ibérico a la parrilla acompañado de patatas rústicas  
 y mini ensalada de brotes frescos acompañada de salsa chimichurri  
 Spanish pork shoulder (250 g)  
 Grilled Iberian pork shoulder served with potato wedges and a baby leaf side salad with chimichurri sauce



## GUARNICIONES | SIDE DISHES

Patatas rústicas   Potato wedges	6,00 €
	
Arroz basmati   Basmati rice	4,00 €
	
Parmentier de patata   Parmentier potatoes	6,00 €
	
Verduras de temporada asadas   Roasted seasonal vegetables	5,50 €
	
Minisalada de brotes frescos orgánicos   Organic baby leaf side salad	4,50 €
	

## POSTRES | DESSERTS

Brownie de chocolate y frambuesa	10,00 €
Brownie casero de chocolate 70% servido con helado casero de vainilla y frutos rojos	
Chocolate and raspberry brownie	
Homemade 70% chocolate brownie served with homemade vanilla ice-cream and red berries	
	
Tarta de manzana con mantequilla salada	11,00€
Tarta de manzana servida con almendras y helado de haba tonka	
Apple tart with salted butter	
Apple tart served with almonds and tonka bean ice-cream	
	
Tarta de queso casera	9,50 €
Tarta de queso casera servida con helado de fresa	
Homemade cheesecake	
Homemade cheesecake served with strawberry ice-cream)	
	
Helados bio	8,50 €
4 bolas de helado casero a elegir - chocolate, vainilla, fresa y haba tonka-	
Organic ice-cream	
Four scoops of homemade ice cream of your choice – chocolate, vanilla, strawberry or tonka bean	
	

## NIÑOS | KIDS

**Pizza casera de jamón york y queso mozzarella** 10,50 €

Homemade pizza with ham and mozzarella cheese



**Tagliatelle con salsa boloñesa 100% carne de ternera prémium** 12,00€

Tagliatelle with bolognese sauce made using premium beef



**Escalope de pollo campero** 13,00 €

Nugget crujiente de pollo campero acompañado de patatas fritas

Free-range chicken escalope

Crispy free-range chicken escalope served with chips



**Minihamburguesa de ternera** 13,00 €

Pan brioche, hamburguesa 100% ternera prémium de 100 g, béiscon, queso cheddar, tomate y brotes frescos acompañada de patatas fritas

Mini beefburger

Brioche bun, 100 g premium beefburger, bacon, cheddar cheese, tomato and baby leaves, served with chips





GLUTEN



SOJA  
SOY



SÉSAMO  
SESAME



ALTRAMUCES  
LUPINS



FRUTOS DE CÁSCARA  
NUTS



CACAHUETES  
PEANUTS



LÁCTEOS  
MILK



HUEVO  
EGG



MOSTAZA  
MUSTARD



APIO  
CELERY



CRUSTÁCEOS  
SHELLFISH



PESCADO  
FISH



MOLUSCOS  
SHELLFISH



SULFITOS  
SULPHITE

Si tienes alguna intolerancia alimentaria, por favor informa a nuestro personal

Please inform our staff if you have any food intolerances.

IVA Incluido | All prices include VAT



¡Ayúdanos a cuidar del planeta! Recuerda que puedes solicitar un recipiente para llevarte los alimentos que no hayas terminado de consumir.

Help us take care of our planet! Remember that you can always ask for a takeaway container to take leftovers home with you.