

A JOURNEY OF FLAVOURS WITH A TRAVELLER'S SPIRIT



ORIGEN
Una experiencia de sabores

OPENING BITES

🍷 **PARMESAN-BAKED PACIFIC SCALLOP (1PC)**
..... € 5.50

THE CHEF'S RECOMMENDATION. A WARM BITE TO BEGIN THE EXPERIENCE.

GILLARDEAU No. 2 OYSTER WITH SIGNATURE SAUCE
..... € 6.90

A REFRESHING BITE TO AWAKEN THE PALATE. A PERFECT BALANCE OF FRESHNESS, INTENSITY AND ELEGANCE.

🍷 **CRISPY RICE (3 PCS)**
..... € 12.00

SPICY SALMON TARTARE ON CRISPY RICE, CREAM CHEESE, GUACAMOLE.

CORN TOSTADA
..... € 9.90

CRISP CORN TOSTADA TOPPED WITH MUSSELS, YUZU AIOLI, CUCUMBER AND GUACAMOLE.

PACIFIC SCALLOPS (3 PCS)
..... € 11.90

SCALLOPS WITH CORAL EMULSION AND PERUVIAN CHILI PEPPERS.

AJÍ DE GALLINA CROQUETTES (4 PCS)
..... € 13.00

SHREDDED CHICKEN, YELLOW CHILI IN ITS MILDEST VERSION, BOTIJA OLIVE.

ESSENCE OF THE SEA

(TO SHARE)

🍷 CEVICHE TRIO

..... € 26.90

A COMPLETE EXPERIENCE. IDEAL FOR DISCOVERING THREE TAKES ON PERUVIAN CEVICHE IN ONE DISH.

CLASSIC CEVICHE

..... € 23.00

FRESH SEA BASS WITH SWEET POTATO, CORN, PERUVIAN TOASTED CORN AND PLANTAIN CHIPS.

MIXED CEVICHE 2.0

..... € 24.90

SEA BASS, OCTOPUS, SCALLOPS AND CRISPY BATTERED SQUID IN AJÍ AMARILLO LECHE DE TIGRE, SERVED WITH TOASTED PERUVIAN CORN AND PLANTAIN CHIPS.

NIKKEI CEVICHE

..... € 26.90

TUNA IN ROCOTO LECHE DE TIGRE, WITH FLAME-SEARED PERUVIAN AVOCADO, KIWI, PICKLED CUCUMBER AND CRISPY NORI.

VEGAN CEVICHE

..... € 19.00

SAUTÉED ASPARAGUS AND MUSHROOMS WITH CORN, TOASTED PERUVIAN CORN AND SWEET POTATO CREAM, SERVED IN A VEGAN LECHE DE TIGRE MADE WITH LIME, COCONUT WATER AND MANGO.

CAUSA LIMEÑA

..... € 19.90

CREAMY PRAWN AND SCALLOP TARTARE LAYERED OVER YELLOW AND BLACK POTATO CAUSA, WITH LIME, AJÍ AMARILLO AND ROCOTO CREAM.

🍷 SCALLOP TIRADITO

..... € 21.50

WITH SMOKED ROCOTO TIGER'S MILK, PEACH, TORCHED AVOCADO, CHALAQUITA, CRISPY PERUVIAN QUINOA AND IKURA.

YELLOWTAIL TIRADITO

..... € 22.90

WITH YELLOW CHILI TIGER'S MILK, TORCHED AVOCADO AND SWEET POTATO, WITH CILANTRO OIL AND PERUVIAN CHILI PEPPERS.

HOT DISHES

[TO SHARE]

🍷 IBÉRICO PRESA ANTICUCHO

..... € 21.90

GRILLED IBÉRICO PORK ANTICUCHO SERVED WITH SAUTÉED POTATOES AND CORN. TOPPED WITH ANTICUCHERA SAUCE AND HUANCAÍNA.

CATCH OF THE DAY CHICHARRÓN

..... € 23.00

FRESH MARINATED AND FRIED FISH SERVED OVER OUR SAUTÉED ONION SAUCE WITH PERUVIAN CHILIES AND BRAISED TOMATOES, PLANTAIN CHIPS, SALSA CRIOLLA AND FRIED YUCA.

GRILLED NIKKEI OCTOPUS

..... € 23.90

GRILLED OCTOPUS IN OUR HOUSE CHIMICHURRI AND ANTICUCHERA SAUCE. SERVED WITH SEASONAL SAUTÉED VEGETABLES.

NIKKEI

[TO SHARE]

FUTOMAKI (5 PCS)

..... € 19.00

CRUNCHY BREADED ROLL FILLED WITH PRAWN, AVOCADO AND CREAM CHEESE. TOPPED WITH SPICY TUNA TARTARE, TOBIKO AND HOMEMADE EEL SAUCE.

HOSOMAKI (6 PCS)

..... € 19.90

BREADED ROLL FILLED WITH MANGO, CREAM CHEESE, TOPPED WITH SPICY TUNA TARTARE, EEL SAUCE, CHEF'S SPICY MAYO.

NIGIRI

TODAY'S TUNA NIGIRI (4 PCS)

..... € 16.90

TODAY'S SALMON NIGIRI (4 PCS)

..... € 16.90

NIGIRI TUNA BELLY, PACHIKAY AND FURIKAKE (4 PCS)

..... € 18.90

NIKKEI

URAMAKI (10 PCS)

VEGGIE ROLL

..... € 17.00

FILLED WITH TEMPURA VEGETABLES, ASPARAGUS AND SWEET POTATO; TOPPED WITH PERUVIAN AVOCADO, CORN PURÉE AND MUSHROOMS.

MAKI ACEVICHADO

..... € 19.50

FILLED WITH BREADED PRAWN AND PERUVIAN AVOCADO; TOPPED WITH RED TUNA, ACEVICHADA MAYONNAISE AND CRISPY QUINOA.

MAKI ANTICUCHERO

..... € 19.90

FILLED WITH BREADED PRAWN, CREAM CHEESE AND PERUVIAN AVOCADO; TOPPED WITH FLAMBÉED SIRLOIN, CORN PURÉE, ANTICUCHO SAUCE AND CHALAQUITA.

MAKI PARRILLERO

..... € 19.90

FILLED WITH BREADED CATCH OF THE DAY AND PERUVIAN AVOCADO; TOPPED WITH MARINATED, FLAMBÉED TERIYAKI SIRLOIN, CHIMICHURRI AND EEL SAUCE.

MAKI BATAYAKI

..... € 20.90

FILLED WITH PRAWNS AND AVOCADO; TOPPED WITH FRESH SALMON, CRISPY SQUID, BATAYAKI SAUCE AND HOUSE-MADE EEL SAUCE.

CRISPY CHILI MAKI

..... € 19.00

FILLED WITH BREADED PRAWN, CREAM CHEESE AND AVOCADO; TOPPED WITH AJÍ AMARILLO, FLAMBÉED PARMESAN AND EEL SAUCE.

MAIN COURSES

YELLOW CHILI QUINOTTO

..... € 19.00

QUINOA COOKED RISOTTO-STYLE IN A CREAMY AJÍ AMARILLO SAUCE WITH SEASONAL MUSHROOMS AND VEGETABLES.

ESCABECHE SEA BASS

..... € 21.90

BASE OF PANCA CHILI AND CHICHA DE JORA, BOTIJA OLIVE, QUAIL EGG, RICE AND HOMEMADE PLANTAIN CHIPS.

SEA BASS SUDADO

..... € 23.90

FRESH SEA BASS GENTLY COOKED IN A RICH PERUVIAN CHILLI BROTH, SERVED WITH CASSAVA, TOMATO, ONION AND RICE WITH CORN.

ARROZ CHAUFA (FRIED RICE)

..... € 24.50

WITH MARINATED, GLAZED PORK BELLY, SERVED WITH WOK-FRIED VEGETABLES.

SEAFOOD UDON ACHUPETADO

..... € 25.00

UDON NOODLES WITH SCALLOPS, PRAWNS, OCTOPUS AND SAUTÉED VEGETABLES, FINISHED WITH PARMESAN AND KATSUOBUSHI.

MAIN COURSES

SEA BASS A LO MACHO

..... € 26.90

IN A SEAFOOD SAUCE WITH PRAWNS AND YELLOW CHILI, SERVED WITH OCTOPUS, SCALLOPS, SALSA CRIOLLA, CORN RICE AND PLANTAIN CHIPS.

SEAFOOD RISOTTO

..... € 26.90

CREAMY SEAFOOD RISOTTO WITH OCTOPUS, PRAWNS, SCALLOPS AND PARMESAN.

DUCK RICE

..... € 28.00

SLOW-COOKED CONFIT DUCK LEG WITH CILANTRO RICE AND CREAMY YELLOW CHILI.

LOMO SALTADO ORIGEN

..... € 29.00

WOK-SEARED SIRLOIN STEAK WITH PISCO, SAUTÉED VEGETABLES, ANDEAN POTATOES, RICE AND CORN.

PERUVIAN-STYLE BRAISED LAMB LEG (SECO)

..... € 34.00

PERUVIAN-STYLE (650-700 G), SLOW-COOKED IN PERUVIAN CHILIES.

IBÉRICO PORK PRESA MILANESA

..... € 21.50

WITH HUANCAÍÑA SAUCE AND OUR BASIL, SPINACH AND PERUVIAN CHEESE PESTO.

DESSERTS

(A PERSONAL INDULGENCE)

PAVLOVA WITH PASSION FRUIT AND SEASONAL FRUIT

..... € 7.90

PERUVIAN PICARONES

..... € 7.90

MADE WITH PUMPKIN, SWEET POTATO AND ANISE, SERVED WITH HOUSE-MADE FIG SYRUP.

BAVAROIS

..... € 8.90

LÚCUMA, MATCHA, NUTS AND PERUVIAN CACAO.

CHOCOLÚCUMA TART

..... € 8.90

PERUVIAN LÚCUMA CREAM AND CHOCOLATE TART, FINISHED WITH PERUVIAN CACAO
GANACHE.

KEY LIME PIE

..... € 8.90

WITH A COOKIE BASE, CITRUS CURD AND PERUVIAN LIME.

DRINKS MENU

ORIGEN · A FLAVOR EXPERIENCE

COCKTAILS

SIGNATURE COCKTAILS

CLASSIC PISCO SOUR

..... € 12.00

Pisco, lime, house-made syrup, egg white foam, Angostura bitters.

PASSION FRUIT SOUR

..... € 12.00

Pisco, natural passion fruit, house-made syrup, egg white foam and Angostura bitters.

CHICHA SOUR

..... € 12.00

Pisco, Peruvian purple corn, house-made syrup, egg white foam, Angostura bitters.

PISCO MULE

..... € 12.00

Pisco, fresh lime juice and lemon, ginger beer.

PISCO PUNCH

..... € 12.50

Pisco, pineapple, apple, fresh lime juice and lemon, Angostura bitters.

CLASSIC CHILCANO

..... € 11.90

Pisco, fresh lime juice, Angostura bitters and ginger ale.

MARACUMANGO CHILCANO

..... € 11.90

Pisco, mango, passion fruit, ginger ale.

RON DEL SOL

..... € 12.50

Rum, disaronno, licor 43, pineapple, mango, natural passion fruit and lime.

COCKTAILS

CLASSIC COCKTAILS

MANGO & PASSION FRUIT MARTINI

..... € 12.00

Vodka, triple sec, mango with natural passion fruit and lime.

ESPRESSO MARTINI

..... € 12.00

Vodka, Tia Maria and espresso.

DRY MARTINI

..... € 11.90

Gin, dry vermouth, olives.

NEGRONI

..... € 13.90

Gin, vermouth, campari.

ANDES FIZZ

..... € 13.00

Pisco, disaronno, citrus and tonic.

MARGARITA

..... € 11.90

Tequila, triple sec, lime, salt.

TRADITIONAL MARGARITA

..... € 12.90

José Cuervo Tradicional tequila, triple sec, lime, salt rim.

MARGARITA 1800

..... € 14.00

Tequila 1800, Cointreau, lime, salt.

PALOMA 1800

..... € 14.00

Tequila 1800, grapefruit, lime, grapefruit soda, tajín rim.

HOUSE

RECOMMENDATION · HOUSE SIGNATURES

MÁLAGA FIZZ

..... € 14.00

Larios 12, yuzu, mint, citrus, egg white & soda.

SAKE SWEET & SOUR

..... € 13.00

Sake, bourbon, syrup, passion fruit, lime & egg white.

MEDITERRANEAN PALOMA

..... € 12.90

Larios, Larios Pomelo, grapefruit, lime, grapefruit soda.

SMOKED SUNTORY

..... € 13.90

Toki Suntory whisky, smoked thyme, licor 43, mead & citrus.

SOFT DRINKS · BEERS · COFFEE

SOFT DRINKS

FRESH PASSION FRUIT JUICE	€ 6.50
NATURAL LIMEADE (PERUVIAN LIME)	€ 6.90
CHICHA MORADA (PURPLE CORN DRINK)	€ 7.00
TROPICAL PASSION FRUIT & MANGO JUICE	€ 6.90
STILL WATER	€ 4.00
SPARKLING WATER	€ 4.00
INCA KOLA (PERU)	€ 3.90
SODAS	€ 3.90

BEERS

PERUVIAN BEER CUSQUEÑA	€ 5.00
DRAFT BEER (GLASS)	€ 4.00
DRAFT BEER (LARGE)	€ 5.90
ALHAMBRA ESPECIAL	€ 4.20
ALHAMBRA 1925	€ 4.50
ALHAMBRA ALCOHOL-FREE	€ 4.00
GLUTEN-FREE BEER	€ 4.00

COFFEE & TEA

ESPRESSO	€ 2.90
CORTADO	€ 3.00
CAFÉ CON LECHE	€ 3.50
CAPPUCCINO	€ 4.00
SELECTION OF TEAS	€ 4.00
CARAJILLO	€ 3.50
PERUVIAN CARAJILLO	€ 9.90
IRISH COFFEE	€ 6.90

SPIRITS

PERFECT SERVES

GIN

TANQUERAY 0.0%	€ 8.90
LARIOS 12	€ 10.50
LARIOS POMELO	€ 9.00
LARIOS ROSÉ	€ 9.00
BOMBAY SAPPHIRE	€ 12.90
BROCKMANS	€ 13.90
HENDRICK'S	€ 13.90
ROKU JAPANESE GIN	€ 13.00

RUM

BARCELÓ AÑEJO	€ 9.90
BRUGAL AÑEJO	€ 9.90
BRUGAL 1888	€ 20.00
BRUGAL DOBLE RESERVA	€ 11.00
HAVANA CLUB 7 AÑOS AÑEJO	€ 9.90
LEGENDARIO ELIXIR DE CUBA	€ 9.90
MALIBU (COCONUT RUM)	€ 10.00
ZACAPA 23	€ 19.90

SPIRITS

PERFECT SERVES

WHISKY & WHISKEY

JOHNNIE WALKER BLACK LABEL	€ 13.90
CUTTY SARK	€ 9.90
JAMESON IRISH WHISKEY	€ 10.90
JACK DANIEL'S TENNESSEE WHISKEY	€ 9.90
THE MACALLAN 12	€ 22.00
THE MACALLAN 15	€ 44.00
THE MACALLAN 18	€ 89.00
CHIVAS REGAL 12	€ 22.00
HIBIKI JAPANESE HARMONY	€ 24.00
MAKER'S MARK CLASSIC	€ 13.90
TOKI WHISKY	€ 13.90
DYC 8	€ 9.00

VODKA

ABSOLUT	€ 9.90
GREY GOOSE (FRANCE)	€ 16.90
HAKU VODKA	€ 13.90

LIQUEURS

APERITIFS & CORDIALS

Double pricing shown as Single / Double

BAILEYS	€ 3.00 / 6.50
DISARONNO	€ 2.50 / 6.50
COINTREAU	€ 3.90 / 7.90
RUAVIEJA (SLOE / HERBAL / CREAM)	€ 2.90 / 5.90
MARTINI BIANCO	€ 5.90
VERMOUTH ROSSO BENDITO	€ 5.90
MAGNO BRANDY	€ 3.50 / 6.90
CARDENAL MENDOZA BRANDY	€ 4.50 / 9.00
CARLOS I BRANDY	€ 4.90 / 9.90
TEQUILA JOSÉ CUERVO ESPECIAL	€ 3.50 / 6.90
TEQUILA JOSÉ CUERVO TRADICIONAL	€ 3.90 / 7.90
TEQUILA 1800 SILVER	€ 5.50 / 9.90
MEZCAL AMOR DE Maguey	€ 5.90 / 10.90
TINTO DE VERANO WITH LEMON	€ 8.00

GIN & TONICS

PERFECT SERVES

BOMBAY SAPPHIRE GIN & TONIC

..... € 10.90

Coriander and lime peel.

GIN TONIC LARIOS 12

..... € 9.00

Grapefruit and lime peel.

GIN TONIC LARIOS POMELO

..... € 9.00

Grapefruit.

GIN TONIC LARIOS MEDITERRÁNEO

..... € 9.00

Lime and orange peel.

GIN TONIC BROCKMANS

..... € 13.90

Red berries.

GIN TONIC ROKU

..... € 13.00

Green tea and lime peel.

GIN TONIC HENDRICK'S

..... € 13.90

Japanese cucumber and lime peel.

VODKA TONIC GREY GOOSE

..... € 16.90

Lime and lemon peel.

PISCO & TONIC

..... € 13.90

Green grape and orange peel.

NON-ALCOHOLIC

MOCKTAILS

CHICHA COOLER

..... € 7.00

Purple corn chicha, passion fruit, lime, syrup, soda.

WATERMELON & LEMONGRASS

..... € 7.00

Watermelon, orange, lemongrass syrup and pineapple.

Please inform our team of any allergies or dietary requirements. Some dishes may contain raw or undercooked ingredients.