

# ORIGEN

Restaurant & drinks

 vegetariano

 vegano

## ALÉRGENOS

- |                |                                   |
|----------------|-----------------------------------|
| (1) Gluten     | (8) Frutos de cáscara             |
| (2) Crustáceos | (9) Apio                          |
| (3) Huevo      | (10) Mostaza                      |
| (4) Pescado    | (11) Granos de sésamo             |
| (5) Cacahuets  | (12) Dióxido de azufre y sulfitos |
| (6) Soja       | (13) Altramuces                   |
| (7) Leche      | (14) Moluscos                     |

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Información para los clientes con alergias o intolerancias alimentarias conforme exige el Reglamento 1169/2011 y el RD 126/2015.

## PARA COMPARTIR

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Filetes de anchoas del Cantábrico	12,00 €
Chanquetes rebozados con huevos camperos	11,50 €
Huevos rotos con jamón	12,00 €
Surtido de croquetas artesanas	14,00 €
● Patatas bravas	11,50 €
Flores de alcachofa crujientes con virutas de jamón ibérico	8,50 €
Pollo crispy estilo Kentucky con patatas fritas	14,00 €

## ENTRANTES FRÍOS

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● Ensalada griega con salsa Tzatziki	10,00 €
Ensalada de tomate de temporada con ventresca de atún	14,00 €
● Carpaccio de tomate rosa con burrata de Búfala	15,00 €
Ensalada César	13,00 €
Tabla de jamón ibérico con pan de cristal	20,00 €

## ENTRANTES CALIENTES

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Fideuá del Mediterráneo	14,00 €
● Crema casera de calabaza y zanahoria	9,00 €
☺ Parrillada de verduras con salsa romesco	12,00 €
☺ Garbanzos al curry con arroz basmati	10,50 €
● Caponata siciliana con huevo poché	12,00 €
☺ Berenjena rellena	11,00 €

## PASTAS

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|---|---------|
| Canelones de carne con bechamel trufada y setas   | 14,00 € |
| ● Canelones de espinacas y piñones  | 12,00 € |
| Pasta fresca al huevo: Penne o espaguetis con salsas caseras al gusto<br>(a elegir: salsa boloñesa, cuatro quesos ●, napolitana ● o al pesto ●) | 12,00 € |

## PIZZAS

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|-------------------------------|---------|
| ● Pizza 5 quesos              | 12,00 € |
| Pizza de jamón ibérico y brie | 14,00 € |
| Pizza de atún y cebolla       | 14,00 € |
| ● Pizza con verduras          | 12,00 € |

## HAMBURGUESAS

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|--|---------|
| <b>Hamburguesa de ternera 200gr</b><br>Con pan brioche, pepinillo, bacon, queso cheddar, con salsa de yogur trufada  | 16,00 € |
| ● <b>Hamburguesa de Heura®</b><br>Con pan de cristal o brioche, tomate fresco, queso vegano, mézclum, rodaja de pepinillo agridulce y salsa a elección* acompañada de patatas fritas | 14,00 € |
- \*Sweet chili o mayonesa vegana

## PESCADOS

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Lomo de bacalao con salsa de gambas	20,00 €
Suprema de salmón con espárragos trigueros y tomate cherry	18,00 €
Filete de lubina con verduras de temporada	20,00 €
Merluza a la Romana con patatas fritas	18,00 €

## CARNES

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Pechuga de pollo con escalivada	15,00 €
Solomillo de ternera 250g con patatas y espárragos verdes	22,00 €
Entrecot de novillo Argentino Angus 300g con patatas al horno	24,00 €
Butifarra Catalana con alubias blancas	12,00 €
Fricandó de ternera con setas	17,00 €

## POSTRES

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🍷 New York Cheese Cake	8,00 €
🍷 Apple Pie con helado de vainilla y canela	8,00 €
🍷 Carpaccio de fruta tropical con sorbete de mango	7,00 €
🍷 Torrija de brioche caramelizada con helado de turrón	7,50 €
🍷 Helado artesano al gusto	6,50 €
🍷 Coulant de chocolate con helado de pistacho	7,00 €
🍷 Arroz con leche y canela	6,50 €
🍷 Crema catalana tradicional	6,00 €

# Media pensión

## PRIMEROS

Ensalada de tomate de temporada con ventresca de atún  
Ensalada cesar

- Crema casera de calabaza y zanahoria
- Fideuá del Mediterráneo
- Garbanzos al curry con arroz basmati

## PASTAS

Pasta fresca al huevo: Penne o espaguetis con salsas caseras al gusto  
(a elegir: salsa boloñesa, cuatro quesos ●, napolitana ● o al pesto ●)

## PIZZAS

- Pizza 5 quesos
- Pizza de jamón ibérico y brie
- Pizza de atún y cebolla
- Pizza con verduras

## PESCADOS

Lomo de bacalao con salsa de gambas  
Suprema de salmón con espárragos trigueros y tomate Cherry  
Merluza a la Romana con patatas fritas

## CARNES

Pechuga de pollo con escalivada  
Butifarra Catalana con alubias blancas  
Fricandó de ternera con setas  
Hamburguesa de ternera 200gr  
Con pan brioche, pepinillo, bacon, queso cheddar, con salsa de yogur trufada

## POSTRES

- Helado artesano al gusto
- Coulant de chocolate con helado de pistacho
- Arroz con leche y canela
- Crema catalana tradicional
- Yogur cremoso natural
- Fruta de temporada

# Bebidas

## CAFÉS E INFUSIONES

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Café expresso	2,80 €
Café cortado	2,80 €
Café con leche	3,20 €
Té poleo-menta	4,50 €
Té verde	4,50 €
Té verde limón y jengibre	4,50 €
Té negro, jengibre y canela	4,50 €
Té roiboos	4,50 €
Infusión de especias, hinojo y regaliz	4,50 €
Infusión de especias, canela, cardamomo y jengibre	4,50 €

## CAFÉS ESPECIALES

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Capuchino	5,00 €
Carajillo	5,00 €
Carajillo de whisky	5,00 €

## BEBIDAS SIN ALCOHOL

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Agua 1/2 l.	2,60 €
Agua con gas 1/2 l.	2,60 €
Coca cola	3,30 €
Coca cola zero	3,30 €
Fanta limón	3,30 €
Fanta naranja	3,30 €
Aquarius	3,30 €
Fuze Tea	3,30 €
Sprite	3,30 €
Tónica	3,30 €
Zumo de naranja natural	4,40 €
Zumo de piña, melocotón, naranja, tomate o manzana	3,30 €
Bebida energética	4,40 €

## CERVEZAS

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Cerveza nacional barril caña	3,00 €
Cerveza nacional barril copa	4,60 €
Cerveza sin alcohol	4,10 €
Cerveza Coronita	4,50 €
Cerveza Alhambra 1/3	4,50 €
Cerveza Maestra 1/3	5,00 €
Cerveza Stella Artois 1/3	5,00 €

## VINOS TINTOS

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	COPA	BOTELLA
Ramón Bilbao Crianza 3/8 D.O. Rioja		11,00 €
Dinastía Vivanco Crianza D.O. Rioja		17,00 €
La Bicicleta Voladora D.O. Rioja		16,00 €
Lambuena Roble D.O. Ribera de Duero	4,00 €	16,00 €
La Comarcal D.O. Valencia	4,00 €	15,00 €
Sindicat de la Figuera D.O. Montsant	4,00 €	18,00 €
Almodí Joven Roble D.O. Terra Alta		15,00 €
Cérvoles Colors De Les Garrigues Negre D.O. Costers del Segre		17,00 €
Estévez Vi de Vila D.O. Bierzo		20,00 €

## VINOS BLANCOS

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Palacio de Bornos Verdejo D.O. Rueda		16,00 €
Cañada París D.O. Valencia		18,00 €
Ilercavonia Garnacha Blanca D.O. Terra Alta		17,00 €
Tenoira Gayoso D.O. Bierzo	4,00 €	16,00 €
Padorniña D.O. Bierzo		22,00 €
Nodus Chardonnay D.O. Utiel Requena	4,00 €	16,00 €
Pazo San Marco D.O. Rías Baixas		22,00 €
Muga D.O. Rioja		20,00 €

## VINOS ROSADOS

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Almodí Petit D.O. Terra Alta		13,00 €
Torres de Casta D.O. Catalunya	4,00 €	14,00 €

## CAVAS Y CHAMPAGNES

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Codorniu Mini		7,00 €
Juve Camps Cinta Púrpura D.O. Cava		16,00 €
Oriol Rossell Brut Nature Reserva D.O. Cava		18,00 €
Raimat Chardonnay D.O. Cava		18,00 €
Champagne Mumm Cordon Rouge		44,00 €

# ORIGEN

Restaurant & drinks

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 vegan



INFORMATION FOR CLIENTS WITH FOOD ALLERGIES OR INTOLERANCES: This establishment provides information on allergens in the dishes we offer, as required by Regulation 1169/2011 and Royal Decree 126/2015. Consult the staff.



vegetarian



vegan

## TO SHARE

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Cantabrian anchovy fillets	€12.00
Breaded whitebait with free range eggs	€11.50
Scrambled eggs with ham	€12.00
Assortment of homemade croquettes	€14.00
🍷 Spicy potato wedges	€11.50
Crispy artichoke flowers with Iberian ham shavings	€8.50
Crispy Kentucky-style chicken with fries	€14.00

## COLD STARTERS

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🍷 Greek salad with Tzatziki	€10.00
Seasonal tomato salad with tuna belly	€14.00
🍷 Pink tomato Carpaccio with Buffalo burrata	€15.00
Caesar salad	€13.00
Iberian ham platter with glass bread	€20.00

## HOT STARTERS

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Mediterranean Fideua	€14.00
Homemade Cream of Pumpkin and Carrot	€9.00
🍷 Grilled Vegetables with Romesco Sauce	€12.00
🍷 Curried Chickpeas with Basmati Rice	€10.50
🍷 Sicilian Caponata with Poached Egg	€12.00
🍷 Stuffed aubergine	€11.00



vegetarian



vegan

## PASTA

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- |  |        |
|--|--------|
| Meat cannelloni with truffled bechamel and wild mushrooms  | €14.00 |
| <input checked="" type="radio"/> Spinach and pine nut cannelloni   | €12.00 |
| Fresh egg pasta: Penne or spaghetti with homemade sauces of your choice  | €12.00 |
| (choose from: Bolognese sauce, four <input checked="" type="radio"/> , Neapolitan <input checked="" type="radio"/> or pesto <input checked="" type="radio"/> )<br>cheese |        |

## PIZZAS

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- |  |        |
|--|--------|
| <input checked="" type="radio"/> 5 cheese pizza  | €12.00 |
| Iberian ham and brie pizza                       | €14.00 |
| Tuna and onion pizza                             | €14.00 |
| <input checked="" type="radio"/> Vegetable pizza | €12.00 |

## HAMBURGERS

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|---|--------|
| 200gr Beefburger  | €16.00 |
| Brioche bun, gherkin, bacon, cheddar cheese with truffle yoghurt sauce  |        |
| <input checked="" type="radio"/> Heura® hamburger   | €14.00 |
| In glass or brioche bun, with fresh tomato, vegan cheese, mesclun, slice of sweet n' sour gherkin and your choice of sauce *, served with fries *Sweet chilli or vegan mayonnaise |        |



vegetarian



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## FISH

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Cod loin with shrimp sauce	€20.00
Salmon supreme with wild asparagus and cherry tomatoes	€18.00
Fillet of sea bass with seasonal vegetables	€20.00
Battered hake with fries	€18.00

## MEAT

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Chicken breast with escalivada (cold roast vegetables)	€15.00
250G Sirloin steak with potatoes and green asparagus	€22.00
300g Argentine Angus beef entrecote with baked potatoes	€24.00
300g Argentine Angus beef entrecote with baked potatoes	€12.00
Veal fricassee with wild mushrooms	€17.00

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## DESSERTS

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<input type="radio"/> New York Cheesecake	€8.00
<input type="radio"/> Apple Pie with vanilla and cinnamon ice-cream	€8.00
<input checked="" type="radio"/> Tropical fruit carpaccio with mango sorbet	€7.00
<input type="radio"/> Caramelized French brioche toast with nougat ice-cream	€7.50
<input type="radio"/> A choice of homemade ice-cream	€6.50
<input type="radio"/> Chocolate lava cake with pistachio ice-cream	€7.00
<input type="radio"/> Cold rice pudding with cinnamon	€6.50
<input type="radio"/> Traditional Catalan crème brûlée	€6.00



vegetarian



vegan

Drinks not included  
Ask the waiter for the dish of the day

## Half board

### STARTERS

Seasonal tomato salad with tuna belly

Caesar salad Ensalada

- Homemade cream of pumpkin and carrot
- Mediterranean fideua
- Curried chickpeas with basmati rice

### PASTA

Fresh egg pasta: Penne or spaghetti with homemade sauces of your choice  
(choose from: Bolognese sauce, four cheese ●, Neapolitan ☺ or pesto ● )

### PIZZAS

- 5 cheese pizza
- Iberian ham and brie pizza
- Tuna and onion pizza
- Vegetarian pizza

### FISH

Cod loin with shrimp sauce

Salmon supreme with wild asparagus and Cherry tomatoes

Battered hake with fries

### MEAT

Chicken breast with escalivada (cold roast vegetables)

Catalan sausage with haricot beans

Veal fricassee with wild mushrooms

200gr Beefburger

Brioche bun, gherkin, bacon, cheddar cheese, with truffle yoghurt sauce

### DESSERTS

- A choice of homemade ice-cream
- Chocolate lava cake with pistachio ice-cream
- cold rice pudding with cinnamon
- Traditional Catalan creme brûlée
- Natural creamy yoghurt
- Seasonal fruit

# Drinks Menu

## COFFES AND TEAS

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Espresso	€2.80
Macchiato	€2.80
Coffee with milk	€3.20
Mint tea	€4.50
Green tea	€4.50
Green tea with lemon and ginger	€4.50
Black tea with ginger and cinnamon	€4.50
Rooibos tea	€4.50
Herbal tea with fennel and liquorice	€4.50
Herbal tea with cinnamon, cardamom and ginger	€4.50

## SPECIAL COFFEES

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Cappuccino	€5.00
Liqueur coffee	€5.00
Coffee with a shot of whisky	€5.00

## NON-ALCOHOLIC DRINKS

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Water 1/2 l.	€2.60
Sparkling water 1/2 l.	€2.60
Coca cola	€3.30
Coca cola zero	€3.30
Lemon Fanta	€3.30
Orange Fanta	€3.30
Aquarius	€3.30
Fuze Tea	€3.30
Sprite	€3.30
Tonic	€3.30
Natural Orange juice	€4.40
Pineapple, peach, orange, tomato or apple juice	€3.30
Energy drink	€4.40

## BEER

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Small domestic draft beer	€3.00
Glass of domestic draft beer	€4.60
Alcohol free beer	€4.10
Coronita beer	€4.50
Alhambra beer 1/3	€4.50
Maestra beer 1/3	€5.00
Stella Artois beer 1/3	€5.00

## NON-ALCOHOLIC COCKTAILS

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<b>San Francisco:</b> orange, pineapple and peach juice with grenadine,	€6.60
<b>Virgin mojito:</b> Sprite, lime, mint and syrup	€7.00

## NON-ALCOHOLIC COCKTAILS

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<b>Bloody Mary:</b>	€10.00
Vodka, tomato juice, pepper, tabasco and salt	
<b>Mojito:</b>	€10.00
Mint, lime, sugar, crushed ice and Bacardi	
<b>Caipirinha:</b>	€10.00
Lime/lemon, sugar, crushed ice and cachaça	
<b>Sex on the beach:</b>	€10.00
Vodka, peach liqueur, orange juice and cranberry juice	
<b>Piña colada:</b>	€10.00
White rum, Malibu, pineapple juice and sugar	
<b>Margarita:</b>	€10.00
Lemon juice and tequila	
<b>Aperol Spritz:</b>	€10.00
Cava, Aperol and sparkling water	

## APERITIFS

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Fino Tío Pepe (sherry)	€4.10
Ricard	€5.20
Martini bianco	€5.20
Martini rosso	€5.20
Dry Martini	€5.20
Campari	€5.20
Get 27	€5.20
Red El Bandarra Vermouth	€5.50

## BRANDIES

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Torres 10	€6.00
Magno	€6.50
Cardenal Mendoza	€8.00
Larios 1866	€10.00
Mascaró XO EGO	€14.00

## LIQUEURS

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María Brizard	€4.95
Herbal or white Orujo	€4.95
Peach liquor with alcohol	€4.40
Malibu	€4.95
Limoncello	€4.95
Baileys	€5.50
Grenadine	€5.20
Amaretto Disaronno	€5.75
Craft carob liqueur	€6.50

## WHISKIES

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Chivas Regal		€10.00
Cardhu 12 years		€12.00
Macallan		€15.00
Johnnie Walker "Black label"		€10.00
	GLASS	COMBINED
Ballantine's	€6.00	€8.85
Jack Daniel's	€8.00	€9.85

## SPIRITS

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	GLASS	COMBINED
Beefeater Gin	€5.20	€8.60
Seagram's Gin	€7.00	€9.25
Martin Miller Gin	€6.00	€9.75
Hendrick's Gin	€8.00	€9.75
Bulldog Gin	€6.00	€8.90
Smirnoff Vodka	€5.20	€8.90
Absolut Vodka	€6.30	€8.90
Bacardi Rum	€5.20	€8.90
Brugal Rum	€6.30	€8.90
Barceló Aged Rum	€6.60	€9.25
Barcelo Imperial Rum	€8.00	€8.90
Tequila	€5.20	

## SANGRIA

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	GLASS	JUG
Sangria	€6.00	€15.40

## RED WINE

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	GLASS	BOTTLE
Ramón Bilbao Crianza 3/8 D.O. Rioja		€11.00
Dinastía Vivanco Crianza D.O. Rioja		€17.00
La Bicicleta Voladora D.O. Rioja		€16.00
Lambuena Roble D.O. Ribera de Duero	€4.00	€16.00
Delmoro Crianza Eco D.O. Valencia	€4.00	€15.00
Sindicat de la Figuera D.O. Montsant	€4.00	€18.00
Almodí Joven Roble D.O. Terra Alta		€15.00
Cérvoles Colors De Les Garrigues Negre D.O. Costers del Segre		€17.00
Estévez Vi de Vila D.O. Bierzo		€20.00

## WHITE WINE

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	GLASS	BOTTLE
Palacio de Bornos Verdejo D.O. Rueda		€16.00
Cañada París D.O. Valencia		€18.00
Ilercavonia Garnacha Blanca D.O. Terra Alta		€17.00
Tenoira Gayoso D.O. Bierzo	€4.00	€16.00
Padorníña D.O. Bierzo		€22.00
Nodus Chardonnay D.O. Utiel Requena	€4.00	€16.00
Pazo San Marco D.O. Rías Baixas		€22.00
Muga D.O. Rioja		€20.00

## ROSE WINE

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	GLASS	BOTTLE
Almodí Petit D.O. Terra Alta		€13.00
Torres de Casta D.O. Catalunya	€4.00	€14.00

## CAVAS AND CHAMPAGNES

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Codorniu Mini		€7.00
Juve Camps Cinta Púrpura D.O. Cava		€16.00
Oriol Rossell Brut Nature Reserva D.O. Cava		€18.00
Raimat Chardonnay D.O. Cava		€18.00
Champagne Mumm Cordon Rouge		€44.00