

ME NU



CREAMS AND SOUP TO START

PUMPKIN SOUP \$5.900

(CREMA DE ZAPALLO)

Sweet pumpkin cream soup with ginger and orange.

CHICKEN CONSOMMÉ \$5.800

(CONSOME DE AVE)

Classic consommé Orígenes style.

SALAD

SPECIAL CAESAR \$15.200

SALAD (CESAR ESPECIAL)

Special salad of breaded chicken in a mix of seeds and Ecuadorian shrimp in classic Caesar dressing.

ROAST BEEF SALAD \$15.800

(ENSALADA DE ROAST BEEF)

Roast beef fillet on a bed of mixed greens, slices of green apple, cherry tomato, caramelized walnuts and finished with an old-fashioned mustard and honey dressing.

VALLEY SALAD \$14.100

(ENSALADA DEL VALLE)

Green leaves, cherry tomato, avocado, red onion, olives, vegetable threads, quinoa, goat cheese and avocado dressing.

STARTERS

TROPICAL FISH

CARPACCIO \$16.900

(CARPACCIO DE SALMON TROPICAL)

Salmon carpaccio, walnuts, cucumber and hints of passion fruit.

CEVICHE ORÍGENES \$17.600

Salmon or tuna ceviche with avocado, tiger's milk and toast.

SPICY TUNA \$17.600

Tuna tartare in spicy sauce on a crispy croissant base.

SAUTÉED OCTOPUS \$18.900

Sautéed octopus served with rustic potatoes and chimichurri.

ISLANDER

(ISLEÑA)

\$16.900

Classic crab soup in the Orígenes style.

OYSTERS WITH PARMESAN

CHEESE \$19.800

(OSTIONES PARMESANOS)

10 Oysters in their shells with a mild Parmesan and lemon gratin, accompanied by toast.

PLATTERS TO SHARE

ATACAMEÑA **\$30.900**

Sautéed tenderloin Crispy chicken, french fries, mozzarella stick, house sauces and toast.

COASTAL **\$31.900**

Sautéed octopus with cherry tomatoes and olives, fish fingers, Ecuadorian shrimp in garlic and olive oil, French fries, house sauces and toast

MEDITERRANEAN **\$28.600**

Marinated goat cheese, olives, confit cherry tomatoes, cream cheese spheres and nuts marinated in olive oil, Serrano ham, accompanied by focaccia and house sauces.

CHILDREN'S MENU

Children's menu available up to 15 years of age.

HAPPY CHICKEN **\$13.900** **(POLLITO FELIZ)**

- Homemade chicken nuggets
- A serving of french fries
- Mini crumbl-style cookies with ice cream.
- Soda or small glass of natural juice of the day.

FISH STICKS **\$13.900**

- Crunchy fish sticks
- Mashed potatoes.
- Mini crumbl- style cookies with ice cream.
- Soda or small glass of natural juice of the day

CHEESE BURGER **\$13.900**

- Mini cheddar cheese hamburger
- A serving of french fries.
- Mozzarella stick.
- Mini crumbl- style cookies with ice cream.
- Soda or small glass of natural juice of the day

SIGNATURE DISHES

KING BEEF **\$19.900**

Classic "lomo a lo pobre" (pork loin with fried eggs and onions) in the Orígenes style.

KRAKEN **\$20.600**

Pork loin with crab chowder topping on rustic potatoes and Ranch sauce.

LORRAINE SIRLOIN **\$20.800** (FILETE LORRAINE)

Fillet medallions on spinach with Merlot reduction, accompanied by the classic quiche Lorraine and honey mustard dressing.

PUMPKIN RISOTTO **\$18.900** (RISOTTO DE CALABAZA)

Smooth pumpkin risotto with crispy octopus and basil oil.

LEMON AND BASIL RISOTTO. **\$17.600** (RISOTTO DE LIMON Y ALBAHACA)

Spiced vegetable risotto with lemon and basil, finished with confit cherry tomatoes and gratinated goat cheese.

VALLEY TORTELLINI **\$17.900** (TORTELLINI DEL VALLE)

Ricotta and spinach sorrentinos, finished with butter, fresh sage and parmesan.

SEAFOOD RAVIOLI **\$19.600** (RAVIOLI DEL MAR)

Tortellini filled with crab chowder, served in an exquisite Ecuadorian garlic shrimp sauce.

KAB PHAK **\$19.900**

Seared salmon, tuna or today's catch, finished in Ecuadorian shrimp sauce served over Thai curry vegetables.

RAINBOW TUNA **\$19.900** (ATÚN ARCOIRIS)

Seared tuna served with rainbow mille-feuille, quinoa in green sauce, and avocado dressing.

GNOCCHI MELOSO **\$17.700**

Creamy potato gnocchi in white sauce, cauliflower mousseline and crispy onion, finished with basil oil and parmesan cheese.

Origines

HOTEL & RESTAURANT



PROTEINS

BEEF TENDERLOIN	\$16.900
(LOMO DE RES)	
BEEF SIRLOIN	\$17.800
(FILETE DE RES)	
CHICKEN SUPREME	\$11.800
(SUPREMA DE AVE)	
SALMON	\$14.400
TUNA	\$14.900
(ATÚN)	

SIDES

RICE (ARROZ)	\$3.000
MASHED POTATOES	\$3.900
(PURÉ)	
FRENCH FRIES	\$4.500
(PAPAS FRITAS)	
RUSTIC POTATOES	\$4.900
(PAPAS RUSTICAS)	
RUSTIC POTATOES WITH MERKEN OR ROSEMARY	\$5.100
(PAPAS RUSTICAS CON MERKEN O ROMERO)	
SAUTÉED VEGETABLES	\$5.700
(VERDURAS SALTEADAS)	
THAI VEGETABLES	\$5.900
(VERDURAS THAI)	
MIXED SALAD	\$5.600
(ENSALADA MIXTA)	
(4 ingredients)	
RAINBOW MILLE-FEUILLE	\$5.300
(MILHOJA ARCOIRIS)	
EXOTIC RICE	\$5.900
(ARROZ EXOTICO)	
(With shrimp)	

PIZZAS

CLASSIC **\$14.300**

Colonial ham, cherry tomato and extra mozzarella.

MARGARITA **\$14.100**

Extra mozzarella and fresh basil.

VALLEY **\$15.700**

Goat cheese, olives, cherry tomatoes and pesto.

MILLENIAL **\$16.200**

Cheddar cheese and pepperoni

VEGETARIAN **\$16.300**

Cherry tomatoes, red onion, olives, bell pepper and avocado slices.

MAESTRA **\$17.600**

Shredded beef, caramelized onions, mushrooms and scallions.

IMPERIAL **\$17.900**

Serrano ham, arugula, pickled tomato and Parmesan cheese.

SILVESTRE **\$17.800**

Mushrooms sautéed in cream and white wine, mozzarella and shredded parmesan.

POLLO BBQ **\$18.100**

Chicken in BBQ sauce, extra cheese and crispy onions.

SÁNDWICH

DELUXE **\$12.900**

Double smash burger, cheddar, bacon, caramelized onion and homemade mayo.

ITALIANA **\$12.800**

Smash burger, tomato, avocado and homemade mayo.

CLASSIC **\$11.900**

Double smash burger, cheddar cheese, onion, tomato, lettuce and homemade mayo.

BBQ **\$12.900**

Chicken, crispy onions, garlic pickled tomatoes, cheddar cheese, BBQ sauce, and homemade mayo.

SPICY SHREDDED **\$12.900**

(MECHADA SPICY)

Shredded beef, tomato, lettuce, avocado, green sauce and spicy mayo.

VALLEY BURGER **\$12.900**

Double smash burger, goat cheese, olives, pesto, tomato and homemade mayo.

FOCACCIA VEGGY **\$11.900**

Fried goat cheese, confit tomato, olives, lettuce and spicy mayo.

CROISSANT MELT **\$13.600**

Double smash burger, melted cheese, onion wedges and bacon sautéed in bourbon and homemade mayo.

DESSERT



PASSION FRUIT DELIGHT (DELICIA DE MARACUYÁ) \$6.300

White chocolate mousse with passion fruit center, white chocolate coating and nuts.

LEMON HEART (CORAZON DE LIMON) \$6.700

Coconut and white chocolate mousse with basil sponge and lemon gel center.

CRUMBL COOKIES \$5.200

Exquisite and warm cookie filled with dulce de leche and chocolate chips, accompanied by house ice cream.

MANJARATE ORÍGENES \$5.200

Tartlet filled with dulce de leche, with hints of orange and covered in chocolate.

ICE CREAM CUP (COPA DE HELADO) \$4.500

Classic ice cream cup. With 2 flavors of your choice.

SUGAR FREE DESSERTS

NO GUILT \$6.600

Exquisite and creamy red fruit cheesecake without sugar and made with almond flour.
