

# Menu

# el Origen

## Ocean Club

### DAYPASS

(REFUNDABLE IN FOOD AND BEVERAGES)

14 YEARS AND OVER: \$500

13 AND UNDER: \$250

BABIES UNDER 2 YEARS DON'T PAY

TOWEL: \$30



[EL-ORIGEN.COM](http://EL-ORIGEN.COM)



If you need invoice,  
please go to reception.



WIFI

Network: El Origen

Password:

tropicalparadise



El Origen Villas  
+52 954 151 8743



# MEZCAL

## DE LA CASA

	GLASS	BOTTLE
1.5 oz		
Espadín	\$120	\$1,500
Tobalá	\$120	\$1,500
Arroqueño	\$150	\$1,800
San Martín	\$120	\$1,500

## HUÉSPED

	GLASS	BOTTLE
1.5 oz		
Espadín	\$140	\$1,900
Espadín Añejo	\$140	\$1,900
Tobalá	\$200	\$2,400
Tepeztate	\$200	\$2,400
Mexicano	\$200	\$2,400

## COLORES

	GLASS	BOTTLE
1.5 oz		
Espadín	\$180	\$2,000
Cuishe	\$220	\$2,850
Coyote	\$220	\$2,850
Tobalá	\$220	\$2,850

## MEZCAL MIXOLOGY

*(All prepared with Espadín de la casa)*

<b>La Pasionaria</b> (Mezcal, passionfruit, pineapple juice and sweetener)	\$150
<b>Margarita Oaxaqueña</b> (Mezcal, orange liquor, lemon and sweetener)	\$150
<b>Red Mezcal</b> (Mezcal, berries mix, cranberry juice and sweetener)	\$150
<b>Enmangada</b> (Mezcal, mango and sweetener)	\$150
<b>Jamaica Tonic</b> (Mezcal, hibiscus and tonic water)	\$150
<b>Tropical Albahaca</b> (Mezcal, pineapple juice, basil and sweetener)	\$160
<b>Mezcal Sunrise</b> (Mezcal, orange juice and granadine)	\$160
<b>Kahuahua</b> (Mezcal, kombucha, mint, lime and cardamomo)	\$190
<b>Mezcal Mule</b> (Mezcal, gingerbeer, mint, lime and sweetener)	\$190
<b>Pepini</b> (Mezcal, cucumber, berries mix, orange liquor, lemon, sweetener, orange and cranberry juice)	\$200
<b>Aguacato</b> (Mezcal, 43 liquor, avocado and pineapple juice)	\$210

## TASTINGS

*Includes 1 ounce by mezcal, worm salt and oranges a side.*

### De la Casa

- Espadín **\$400**
- Tobalá
- Arroqueño
- San Martín

### Huésped

- Tobalá **\$550**
- Espadín añejo
- Mexicano
- Tepeztate

### Colores

- Tobalá **\$700**
- Cuishe
- Coyote
- Espadín

*Tips not included*

# MIXOLOGY

## RUM

- Caribe** (White rum, lime, grenadine, coconut and pineapple) **\$150**
- Mojito** (White rum, lime, mint, sparkling water and sweetener) **\$150**
- Mojito de Sabor** (Passionfruit/ Mango/ Orange/ Berries/ Pineapple) **\$180**
- Piña Colada** ❄️ (White rum, pineapple juice, coconut cream and evaporated milk ) **\$150**
- Daikiri** ❄️ (White rum, orange liquor, lime and sweetener) **\$160**
- Daikiri Sabor** (Passion fruit/ Mango/ Orange/ Berries/ Pineapple) **\$170**
- Dark and Stormy** (Spiced rum, ginger beer, lime and angostura) **\$170**
- Old cuban** (Spiced rum, lime, sweetener and sparkling wine) **\$170**
- Bull** (White rum, orange liquor, sweetener, lime, orange and beer) **\$180**

## GINEBRA

- Negroni** (Armónico, sweet vermouth and campari) **\$180**
- Gin and It** (Armónico, sweet vermouth and angostura) **\$180**
- YariBabi** (Armónico, aperol, grapefruit and sparkling wine) **\$190**
- Kiki Tiki** (Armónico, cucumber, berries mix, lime, orange liquor and sweetener) **\$190**
- Mar & Gin** (Condesa Palo Santo, passionfruit, pineapple and sweetener) **\$200**
- Red Gin** (Condesa Xoconostle, berries mix and cranberry juice ) **\$200**

## OTROS

- Copijcha** (Red wine, sweet vermouth, orange juice, and sweetener) **\$160**
- Poseidon** (White rum, gin, curacao, lime, lime soda and sweetener) **\$170**
- Mimosa** (Sparkling wine and orange juice) **\$170**
- Perla Negra** (Jaggermister and energetic drink) **\$180**
- Coco Loco** (Any liquor, [Vodka/ Tequila/ Rum/ Mezcal/ Gin] inside the coconut) **\$180**
- Aperol Spritz** (Aperol, sparkling wine and orange slice) **\$210**
- Jarra de Clericot** (Red wine, tropical fruit selection, sweetener, lime and apple soda) **\$650**

## WHISKEY

- Old fashioned** (Whiskey, Angostura, sparkling water and sugar) **\$180**
- Boulevardier** (Whiskey, sweet vermouth and campari) **\$180**
- Whiskey Sour** (Whiskey, egg white, lime and sweetener) **\$180**
- Reina Chabela** (Whiskey, evaporated milk, coffee liquor and cinnamon) **\$210**

## VODKA

- Empinada** (Vodka, cucumber, lime, sparkling water and sweetener) **\$150**
- Sangria** (Vodka, lime, red wine and sweetener) **\$150**
- Fresada** ❄️ (Vodka, berries mix, coconut cream and evaporated milk) **\$160**
- Bloody Caesar** (Vodka, clamato, lime, celery, pepper, Worcestershire sauce and tabasco) **\$160**
- Baby Mango** ❄️ (Tamarind vodka, mango and sweetener) **\$170**
- Green Mamba** (Vodka, cucumber, sparkling wine and lime) **\$180**
- Moscow Mule** (Vodka, ginger beer, lime, mint and sweetener) **\$190**

## TEQUILA

- Margarita** (Tequila, lime, orange liquor and sweetener) **\$150**
- Margarita Sabor** (Passion fruit/ Mango/ Orange/ Berries/ Pineapple) **\$170**
- Puerto Breeze** (Tequila, mint, pineapple and cranberry juice) **\$160**
- Tequila Sunrise** (Tequila, granadine and orange juice) **\$160**
- Spicy Margarita** (Tequila, Ancho reyes, lime, orange juice, habanero and sweetener) **\$180**

## SHOTS

- Mahui** (Vodka, coconut cream and curacao) **\$90**
- Néctar Zapoteco** (Mezcal, lime and honey) **\$130**
- Mezcaf ** (Coffee with mezcal) **\$140**
- Astronauta** (Greygoose shot served with limes covered in coffee and sugar) **\$200**



## CARAJILLOS

- |   |  |
|---|--|
| <b>Tradicional</b> <b>\$180</b><br>(Liquor 43 and espresso)       | <b>Mazapán</b> <b>\$190</b><br>(Liquor 43, mazapán, evaporated milk and espresso)    |
| <b>Oaxaqueño</b> <b>\$180</b><br>(Mezcal, liquor 43 and espresso) | <b>Avellana</b> <b>\$210</b><br>(Frangelico, liquor 43, hazelnut cream and espresso) |

❄️ **FROZEN**

*Tips not included*

# DRINKS

-ONLY BASIC CHASERS

## TEQUILA

Tradicional	\$140	\$1,700
Maestro Dobel	\$250	\$3,000
Diamante		
Don Julio 70	\$260	\$3,200

## VODKA

Smirnoff Tamarindo	\$140	\$1,500
Absolut azul	\$140	\$1,500
Greygoose	\$190	\$2,500

## GIN

Armónico	\$150	\$1,600
Beefeater	\$160	\$1,700
Condesa Palo Santo	\$180	\$2,300
Condesa Xoconostle	\$180	\$2,300

## WHISKEY

Etiqueta Roja	\$150	\$1,700
Etiqueta Negra	\$260	\$3,200
Jack Daniel's	\$200	\$2,200
Buchanan's 12	\$260	\$3,200

## RUM

Bacardi blanco	\$130	\$1,500
Captain Morgan	\$130	\$1,500
Malibú	\$130	\$1,500
Flor de caña	\$150	\$1,800
Zacapa 23	\$300	\$3,500

## LIQUORS

Anís Chinchón	\$100
Sweet Vermouth	\$120
Jaggermister	\$150
Baileys	\$150
Frangelico	\$160

## WINES & CHAMPAGNE

Finca las Moras Blanco/ Tinto	\$140	\$650
M cúbica Tinto (Blend Guanajuato, Mx.)	-	\$750
Torre de Tierra		
-Blanco (Semillón, Guanajuato, Mx.)	-	\$1,000
-Rosado (Cabernet Franc, Guanajuato, Mx.)	-	\$1,000
3V Casa Madero (Tempranillo, Cabernet, Sauvignon)	-	\$1,800
Cinzano espumoso	\$150	\$700
Moët & Chandon Impérial Brut	-	\$3,200

## BEERS

<b>Craft Beers</b>	<b>\$130</b>
Caleta-Beach Day IPA	Colimita- Lager
Costera-Blonde Ale	Cayaco-Tropical Lager
Bahía-Sunny Lager	Piedra lisa- Session IPA
<b>Comercial</b>	<b>\$90</b>
Carta Blanca	Victoria
Bohemias	Corona
<b>Bases</b>	
<b>Vaso chelado</b> (Lime and salt)	<b>\$20</b>
<b>Vaso michelado</b> (Lime and dark sauces)	<b>\$20</b>
<b>Clamato for beer</b> (Clamato, lime and dark sauces)	<b>\$60</b>

## CORKAGE \$600

(INCLUDES ICE, 5 SODAS OR A JUG OF NATURAL FLAVORED WATER)

## Drinks w/o alcohol

<b>Bottle of water</b>	<b>\$45</b>
<b>Lemonade/ Orangeade</b> (Sparkling or natural)	<b>\$60</b>
<b>Suero</b> (Sparkling water with lime and salt)	<b>\$60</b>
<b>Clamato</b> natural or with sauces	<b>\$80</b>
<b>Energetic drink</b>	<b>\$80</b>
<b>Electrolit</b>	<b>\$80</b>
<b>Kombucha</b> (season's flavors)	<b>\$90</b>
<b>Cold coco</b>	<b>\$100</b>
<b>Gingerbeer</b>	<b>\$100</b>

<b>Iced or hot Tea</b>	<b>\$50</b>
<b>Espresso</b>	<b>\$60</b>
<b>Americano</b>	<b>\$70</b>
<b>Capuccinno</b>	<b>\$80</b>
<b>Piñada</b> (Piña colada w/o alcohol)	<b>\$90</b>
<b>Smoothies</b> (Mango, passion fruit, lime, orange or cherry)	<b>\$90</b>
<b>Sparkling water Perrier</b>	<b>\$110</b>

## AGUA DE SABOR

Mango, lime, passion fruit, pineapple, berries, orange or cucumber with lime

\$60

\$150

## NATURAL JUICE

Orange  
Grapefruit

\$70

## SOFT DRINKS

Agua mineral	
Agua Quina	
Manzanita	
Sprite	
Coca Cola	
Coca Cola zero	
Squirt	
<b>\$50</b>	

*Tips not included*

# MAIN DISHES

## Bowl Origen

Spinach, lettuce, quinoa, poached cauliflower, pear, strawberry and avocado with season's dressing.

Extra chicken **\$50** Extra fish **\$70** Extra shrimp **\$80**

**\$190**

## Fish and Chips al estilo Origen

Grilled Mahi mahi with lemon-pepper rub, cauliflower cream and green oil. Served with chips.

**\$300**

## Mixiote de Pescado

Wrapped fresh fish with the chef's style. Served with rice.

**\$260**

## Ocean Burger

Grilled fish burger with alioli, dried tomato, caramelized onion, gouda cheese and guacamole. Served with potato wedges.

**\$250**

## Portorigen Burger

Banana bread burger with portobello, spinach cream, jamaica flowers, caramelized onion and mozzarella cheese.

**\$250**

## Tropical Burger

100% Beef burger with local cheese, dried tomato, caramelized onion, jamaica flowers, crispy jalapeño, honey-mustard and mayo-chipotle dressings. Served with potato wedges.

**\$250**

## Pechuga a la plancha

Grilled seasoned chicken breast served with homemade salsas and honey-mustard.

**\$200**

## Queso Fresco a la plancha

Grilled queso fresco with epazote, scented with saint leaf, served with huitlacoche, mushrooms and squash blossom. Served with tortillas.

**\$180**

## Doggo Tropical

Hot dog with onion, mushrooms, bacon, local cheese, jamaica flowers and avocado-celery dressing. Served with potato wedges.

**\$180**

## Tentáculos de pulpo

Octopus tentacles al ajillo in risotto with squid ink and mushrooms.

**\$340**

## Rib eye Origen

Cut (300gr) with salt and pepper, on a bed of mashed potatoes and served with sautéed mushrooms and blanched carrots decorated with avocado sauce.

**\$450**


## Salmón al ajonjolí

Grilled fillet on a mirror of cauliflower cream with black garlic oil and served with a thousand fried potato leaves seasoned with a thousand layer fried potato seasoned with fine herbs.

**\$320**


TACOS (2 pieces)

Tempura fish **\$210**  
Tempura shrimp

 Veggie Mix (Squash blossom, huitlacoche and mushrooms) **\$160**

Served in herbed wheat tortilla with quesillo crust, cucumber, teriyaki cabbage, avocado dressing with cilantro and mayo-chipotle

Octopus **\$280**

Served in flour tortilla with fine herbs with mozzarella cheese and octopus sautéed with chipotle marinade and a touch of red wine, served with red onion, cilantro and sweet potato chips. 

 VEGGIE  SPICY

Tips not included

## STARTERS

 **Guacamole natural/pico de gallo \$140**  
**Extra chapulines \$55**

 **Aguachile Verde \$210**

Tanned shrimp in house sauce with onion, cucumber, avocado and passion fruit notes.

**Ceviche \$210**

Catch of the day in ponzoú sauce with cilantro, red onion and avocado.

**Camarones del patrón (10 pieces to peel) \$250**

Boiled shrimps with fine herbs accompanied by alioli, lemon and sea salt.

**Tostada Pesca del día (2 pieces) \$160**

Catch of the day marinated in ponzoú sauces with onion, cilantro, mayo-chipotle dressing and avocado sauce.

**Tostada de Pulpo (1 piece) \$240**

Octopus marinated with ponzu and chimichurri sauces, mixed with tomato, onion and cilantro over house guacamole and topped with sweet potato chips.

**Pescadillas (3 pieces) \$180**

Fried tortilla stuffed with Pacific coast style fish stew.

## SNACKS

 **Bastoncitos Origen \$110**

Jicama, cucumber and carrot sticks served with alioli a side.

 **Plato de Frutas \$120**

Selection of seasonal fruits accompanied with honey and granola.

  **Papas Gajo \$140**

Drizzled in lemon-pepper, paprika and salt, garnished with mayo-chipotle and avocado sauce with cilantro.

**Extra cheddar cheese \$25**

 **Kesuages (4 pieces) \$170**

Breaded mozzarella cheese with sweet and sour sauce.

 **Nachos Oaxaqueños \$180**

Covered with cheddar cheese, chili con carne, jalapeños and avocado sauce with cilantro.

**Fish Pops \$200**

Breaded fish bites, served with guacamole and sweet and sour sauce.

## FOR THE KIDS

**Chicken nuggets (6 pieces) \$130**

(Served with natural wedge potatoes)

**MiniBurger \$130**

100% beef hamburger with American style cheese, tomato and lettuce. Served with natural wedge potatoes)-

**HotDog \$110**

Topped with cheddar cheese and served with natural wedge potatoes.

## DESSERTS

**Rico ricos de la tía Chabe**

**\$100**

Sweet tempura bananas. Served with coffee and caramel dressing.

**Brownie de chocolate**

**\$90**

Sprinkled with powdered sugar.  
*Do you want it with ice cream?*

**Carlota de limón**

**\$90**

**Helados Palma Negra**



Vainilla  
Pistache  
ChocoVegan

**\$90**

**Flan de la abuela**

**\$90**