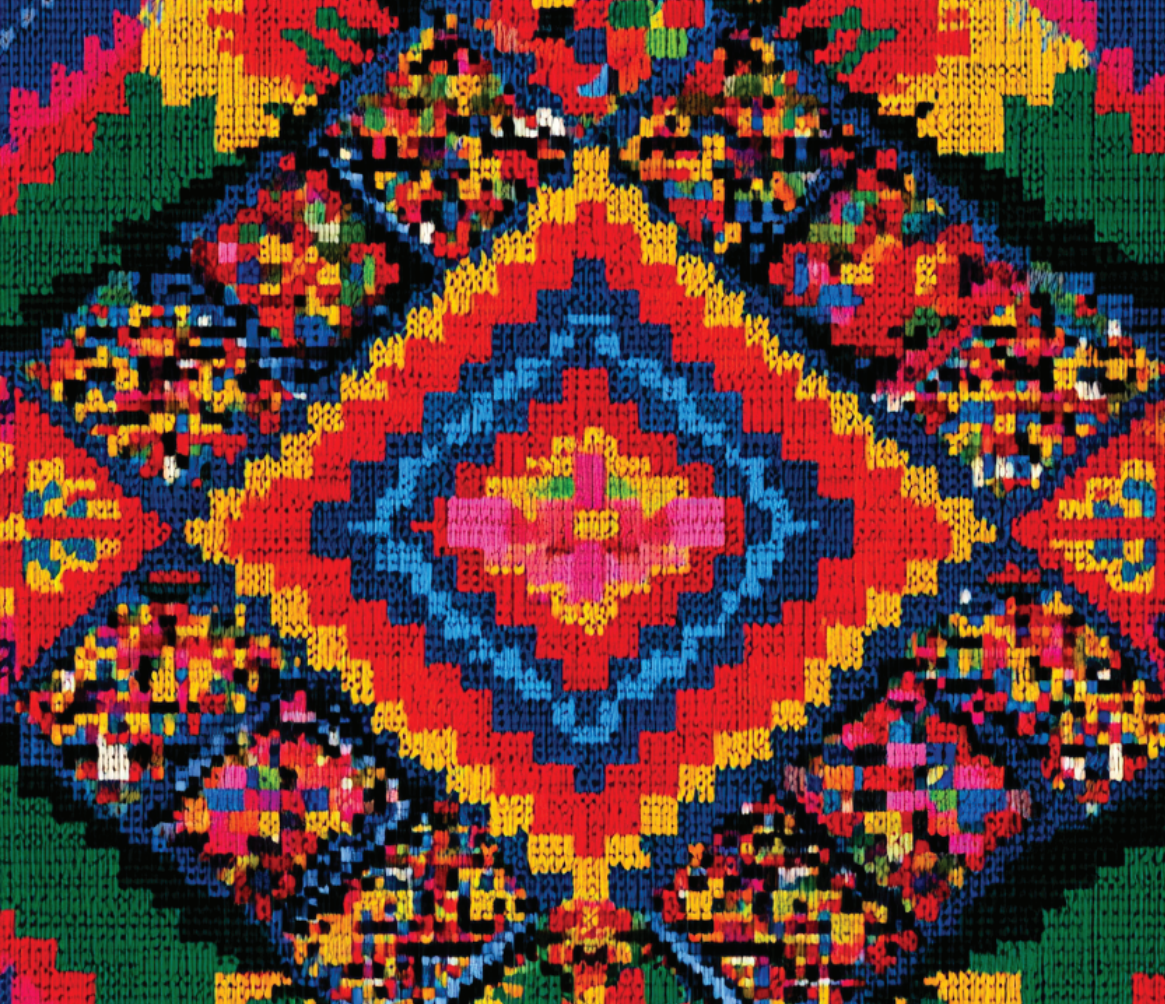




◆ EL ORIGEN ◆

CHILEAN FOOD - LATIN FUSION

In partnership with

BEHEMOTH
BREWING COMPANY

STARTERS

SOPAIPILLAS CON PEBRE, V 12

Crispy fried pastries made from dough with flour & pumpkin. Pebre is a fresh sauce made with tomatoes, onions, coriander, garlic, & chili, mixed with oil

CEVICHE, GF 25

Fresh fish marinated in lemon juice, mixed with diced onions & coriander and garnished with sweet potato. It's a refreshing & vibrant starter, especially popular along the Chilean coast

CHEVICHE EL ORIGEN, GF 28

Fresh fish and prawns marinated in lemon juice, mixed with diced onions, coriander, chilli & garnished with olive sauce & avocado

CEVICHE SALMON, GF 25

Salmon fish with avocado marinated in lemon juice, mixed with diced onions, coriander & garnished with mixed microgreens

PIL PIL PRAWNS, GF 24

Fresh prawns with pil pil sauce (wine, olive oil & Chilean smoked chilli). A traditional Basque recipe that has become popular throughout Chile due to the availability of its ingredients

PIL PIL PRAWNS EL ORIGEN, 26

Fresh prawns and scallops with pil pil sauce (wine, olive oil and Chilean smoked chilli)

BEEF AND CHICKEN SAUTÉED 22

Tender strips of chicken and beef quickly sautéed in white wine, lets you choose your preferred level of heat, Served with chimichurri on the side.

SHARING

CHORILLANA 49

Chopped beef, fries, fried eggs, fried onion & chopped sausages
+2 Tap Beers: +19

CEVICHE TRILOGY, GF 72

Ceviche in three different versions, salmon, prawns & snapper
+2 white wine glasses: +20

EL ORIGEN BOARD 110

Two beef grill sticks with onion, 4 chicken and capsicum grill sticks, empanadas trilogy (pino, chicken, pino merken), 4 crispy prawns, 2 crispy mozzarella cheese, & 2 mini ceviche

LATIN FUSION

LOMO SALTADO 38

Stir-fried Angus beef strips sautéed with onions, tomatoes, soy sauce, and Peruvian spices.
Served over golden fries with a side of jasmine rice.

MILANESA NAPOLITANA 34

Crispy breaded beef cutlet topped with tomato sauce, smoked ham, & melted mozzarella.
Served with mashed potatoes or fries.

TRILOGÍA DE EMPANADAS 28

Three signature Latin-fusion empanadas baked to order: beef, chicken, & vegetarian. Served with house-made pebre salsa.

NACHOS WITH GUACAMOLE 18

crispy corn tortilla chips with creamy guacamole and warm, velvety sour cream.

LATIN CHICKEN NIBBLES 22

6 bite-sized chicken pieces, crispy on the outside and tender at heart, tossed in our signature house sauce.



MAINS

PASTEL DE CHOCLO (CORN PIE), V

30

Mashed corn with basil, meat & onion filling, served in a clay baking dish. Corn pie, known as "pastel de choclo" in Chile, is a delicious seasonal dish with a local version. It's a popular homemade meal that's a must-try during its peak season

**vegetarian option available*

SALMON A LA MARGARITA WITH SIDE

39

Is a delightful dish that pairs the richness of grilled salmon with the lively citrus notes in a bechamel sauce, choose your side (rice, fries) making it a standout option for seafood lovers

MECHADA PASTELERA, GF

32

Shredded beef with corn purée is a traditional dish featuring tender & flavorful beef cooked with spices, served with a smooth corn purée

CHILEAN STEAK, GF

40

Scotch fillet with a red wine reduction, fries & pickled green salad side is a traditional and hearty dish that highlights the simplicity & bold flavours of Chilean cuisine

CAZUELA (CHICKEN STEW)

30

Chicken, corn, potato, pumpkin, rice & soup. Chicken stew encapsulates the essence of traditional Chilean cuisine & deserves a prominent place in any cookbook

EL ORIGEN SALAD, V

28

A vibrant and flavorful salad featuring a fresh mix of greens, juicy cherry tomatoes, creamy avocado cubes, & golden panko-crusted prawns. Topped with shaved parmesan cheese, crispy toasted croutons, all lightly

tossed in premium olive oil for a simple yet elegant finish. Perfectly balanced with crunch, creaminess, & a touch of indulgence **vegetarian option available*

SIDES

FRIES, V

12

GREEN SALAD, GF, V

12

Green leaves salad with pumpkin seeds.

CHILEAN SALAD, GF, V

15

Tomato, onion & coriander.

RICE, V

12

PESCADO FRITO,

30

Fried crispy fish and flaky on the inside. Served with your choice of a comforting side of rice or a fresh green salad.



PASTEL DE CHOCLO

SANDWICHES

add Tomoto, Avocado, Cheese: +\$3.5 ea

ALL SANDWICHES COME WITH FRIES

CHACARERO

28

Chilean bread, beef steak, green beans, sliced tomato, green chilli & homemade mayonnaise. The ingredients for a chacarero reflect the freshest produce from the land, a masterpiece of flavour & ingredient combinations adapted to the environment

CHURRASCO ITALIANO

28

Chilean bread, beef steak, sliced tomato, smashed avocado & homemade mayonnaise. "Italian-style" steak sandwiches with their unique Chilean twist

BARROS LUÇO

25

Chilean bread, beef steak & melted cheese. In the Barros Luco sandwich, the combination of beef & cheese on toasted bread soaked in the juices of the grilled meat is simply magnificent

CHE MILICO

28

Chilean bread, beef steak, fried egg & fried onions. A classic combination of meat, onion, & fried egg where one of the main secrets is to keep the yolk runny so that it bursts when served

MECHADA QUESO

26

Chilean bread, pulled beef meat & melted cheese. Simple but amazing sandwich where all the ingredients mix each other creating a party of flavours & texture

MECHADA ITALIANA

28

Chilean bread, pulled beef meat, avocado & tomato topped with mayonnaise

CHURRASCO MARINO

28

Chilean bread, fish fillet, lettuce, sliced tomato, red onion, coriander & homemade mayonnaise. An irresistible fried fish sandwich, also known as the "marino sandwich," traditional in the northern part of the country

COMPLETOS

add Fries +\$3

COMPLETO ITALIANO

16

Chilean bun bread, sausage, chopped tomato, smashed avocado & homemade mayonnaise. The "completo italiano" (Chilean Italian-style hot dog) is undoubtedly the king of fast food in Chile, available practically anywhere

DINAMICO

18

Chilean bun bread, sausage, sauerkraut, chopped tomato, smashed avocado & homemade mayonnaise

AS ITALIANO

20

Chilean bun bread, steak, chopped tomato, smashed avocado & homemade mayonnaise

CHORIPAN CHILENO

14

Grilled chorizo sausage, typically served in a crusty bread roll. The name is a combination of "chorizo" (sausage) and "pan" (bread). Chilean bread, sausage, & pickled onion

EMPANADAS

The Chilean empanada is a golden pastry pocket filled with a choice of savoury. Our empanadas are made fresh daily, hand-formed & baked to perfection. Served with a side of pebre sauce.

PINO

12

PINO MERKEN

12

CHICKEN

12

SPINACH & RICOTTA, V

12

FRIED EMPANADAS

CHEESE, V

12

CHEESE, MUSHROOM, V

12

CHEESE, TOMATO, BASIL, V

12

CHEESE, CHICKEN, CAPSICUM

12

PINO

12

PINO, MERKEN

12

CHEESE, CHICKEN, BACON.

14

CHEESE, MECHADA

14

CHEESE, PRAWNS

16

CHEESE, PRAWNS, SCALLOPS

18

CHEESE, SCALLOPS

18



EMPANADAS

DESSERTS

THREE MILK CAKE

13

This indulgent cake is made from a light, airy sponge cake base that is perfectly moist, thanks to being soaked in a blend of three types of milk: evaporated milk, condensed milk, & whole milk (or sometimes heavy cream)

LUCUMA CHEESECAKE

13

Lucuma cheesecake is a creamy dessert made with the sweet, caramel-like flavour of Chilean topical fruit the lucuma, layered over a buttery crust, offering a unique and exotic twist on the classic cheesecake

TORTA DE MILHOJAS

13

Thousand-layer cake is a rich dessert made with multiple thin layers of crispy pastry, filled with caramel & topped with nuts

MERINGUE LEMON PIE

12

Meringue Lemon pie is a tangy dessert with a buttery crust, a creamy lemon filling, & a meringue topping, baked to golden perfection

MAICENA ALFAJORES

5.5

CHOCOLATE ALFAJORES

6.5

Alfajores are delicate sandwich cookies filled with different creamy sweet sauces, offering a sweet & buttery treat

LOVE CAKE

15

Delicate layers of flaky pastry filled with whipped vanilla cream, dulce de leche, & raspberry jam. Covered in a smooth cream finish, offering a soft, dreamy texture & perfect balance of sweetness

HOT COFFEE

ALTERNATIVE MILK +\$1

(Oat / Soy / Almond / Coconut / Trim)

SHORT BLACK / LONG BLACK / AMERICANO

REG LRG

5

FLAT WHITE

5.5

6

CAPPUCCINO

5.5

6

LATTE

5.5

6

MOCCHACINO

6

HOT CHOCOLATE

6

CHAI LATTE

6

FLUFFY

2.5

TEA

5

Honeydew green / peppermint / english breakfast / supreme earl grey / Chilean way

FLAVOUR Vanilla / Caramel / Hazelnut

+1

DECAF

+1

ICED

+1



In partnership with
BENEMOTH
BREWING COMPANY

CHILE



DISCOVER CHILE'S RICH HISTORY: A JOURNEY THROUGH TIME

Chile, a long, narrow country stretching along the western edge of South America, has a history as varied and captivating as its landscapes. From its indigenous roots to its modern-day vibrancy, Chile offers a fascinating glimpse into the evolution of a nation.

INDIGENOUS CULTURES AND EARLY INHABITANTS

Before Spanish arrival in the 16th century, Chile was home to diverse indigenous cultures. The Mapuche, who inhabited central & southern Chile, were one of the most prominent groups, fiercely resisting colonial forces. In the northern desert, the Atacameño & Aymara peoples developed rich agricultural & trade networks. Visitors today can explore the remnants of these ancient cultures through archaeological sites, such as the giant stone statues of Easter Island (Rapa Nui), a UNESCO World Heritage site.

SPANISH COLONIZATION

In the 1500s, Spanish conquistadors, led by Diego de Almagro & Pedro de Valdivia, arrived, bringing their influence, architecture, and Catholicism. This marked the beginning of Chile as a Spanish colony, with the economy largely based on silver mining & agricultural production. Santiago, the nation's capital, was founded in 1541 and became a key center of colonial life.

THE FIGHT FOR INDEPENDENCE

Chile's quest for independence began in the early 19th century. Inspired by revolutionary movements across Latin America, Chile's independence was formally declared in 1818 after years of struggle. Key figures like Bernardo O'Higgins & José de San Martín played pivotal roles in the formation of the new republic. Visitors can learn more about this period by visiting historic sites like the Plaza de la Independencia in Santiago & the Monumento a Bernardo O'Higgins in the city of Rancagua.

MODERN CHILEAN LIFE

Modern Chile reflects a balance between tradition & contemporary life, shaped by its extraordinary geography & diverse cultural influences. From the Atacama Desert in the north — one of the driest places on Earth — to the glaciers & fiords of Patagonia in the south, Chile's landscapes deeply influence the way people live, cook, & connect with nature.

Over time, Chile has been enriched by influences from Europe, Asia, and neighbouring cultures, blending techniques, flavours, and perspectives into a unique modern identity. Today, Chile is recognised for its vibrant cities, world-class wines, innovative cuisine, and a lifestyle rooted in quality, origin, and craftsmanship — where global inspiration meets local tradition.

