In Origen we seek to transmit part of our culture by defining flavors, rhythms and colors. In #LaCasitaAmarilla we offer a latent feeling, a space full of "Colombianidad", full respect for our ancestors, learning every day of our idiosyncrasies, always seeking to develop, renew and encourage our culture today and later for the new generations.

ORIGEN
BISTRO

APPETIZERS

TAPACÓN ORIGEN
$32.000 | *3 units*
Tasty plantain topped with hogao (typical sauce made with tomato, onion and spices), pulled beef and campesino cheese.

CHICHARRÓN MONTAÑERO
$33.000
Fried pork belly with an arepa. Accompanied by hogao mayonnaise and lemon.

ENYUCADOS PLACER DE LA TIERRA
$28.000 | *7 units*
The perfect union between cassava of mandioca (root vegetable) from the Atlantic Region, cheese from the coast and native flavours.

EMPANADAS ORIGEN
$32.000 | *6 units*
Crunchy dough made of corn filled with pulled beef. Accompanied by our spicy Colombian homemade sauce

CEVICHE DEL PACÍFICO .. $33.000
Soft filet of Tilapia fish marinated in lemon, coconut milk and ají (spicy Colombian sauce) with avocado. Accompanied by bell pepper, onion and corn.

SUGGESTED BY THE CHEF

BEEF Matured, soft en juice beef, with gratinated patacon and grilled vegetables, accompanied with mashed arracacha (tuber from the Andes of Colombia) and ripe plantain **$75.000**

SALMON Fillet of salmon on creamy rice accompanied with arracacha chips, bathed in honey and black beer **$75.000**

SMOKED RIBS Smoked pork rack with guava wood, cooked in his juices and accompanied with gratin potatoes with fresh sauce, eggplant salad and caramelized tomatoes **$71.000**

MAIN TYPICAL DISHES

**Dishes come with our salad, and you can choose to add one of our homemade additionals: Origen fries, Grilled potato, Enyucados (fried balls of mandioca filled whit salted cheese) of tubers.*

***PUNTA DE LA CASA BAÑADA EN SALSA** - *House Special* **$54.000**
Our signature take on Posta: 300 g house-aged rump cap, grilled and topped with our sweet Cartagena-style sauce.

POSTA ORIGINAL CARTAGENERA **$48.000**
Slow-cooked beef medallions, traditionally prepared in their own juices; served with rice, patacón and house salad.

***PUNTA DE ANCA** **$53.000**
300 g house-aged rump cap, grilled to perfection.

***CHURRASCO ORIGEN** **$51.000**
Grilled skirt steak of 300 grams gratinated and bathing in hogao sauce.

***ARROZ DEL PACÍFICO** **$50.000**
Rice with our Pacific flavours. The clams, squids and shrimps are stir-fried with coconut milk.

MOJARRA WHIT COCONUT SAUCE **$50.000**
Baked red mojarra, in a coconut sauce, accompanied by rice, fried green banana and coastal sauce.

***TRUCHA DEL VALLE DEL COCORA** **$50.000**
The trout (family of the salmon) is an important fish for Colombia. Grilled with our flavourful garlic butter and spices.

PEASENT'S CHICKEN **$50.000**
Leg quarter chicken in the oven, cooked in its juices and accompanied with rice, yucca (cassava) creole potato, corn on the cob, avocado butter and delicious hogao. (Creole sauce)

***SUPREMA DE POLLO** **$47.000**
Chicken breast grilled with our garlic butter and spices.

***BARÓN DE POLLO** **$47.000**
Chicken breast stuffed with Paipa cheese and plums, bathing in pepper sauce (choose the spiciness of your sauce).

ORIGEN SALAD **$47.000**
Delicious lettuce mix, quinoa, avocado, crispy lentils, caramelized tomatoes, cheese in marinated chicken.

ORIGEN HAMBURGER *(160gr)* **$43.000**
Our homemade burger made of 100% beef. Served with Origen fries and cheese, lettuce, caramelized onions.
Accompaniments: Meat: $8.000 Bacon: $4.000 Cheese: $3.000 Egg: $3.000

FRIJOLADA MONTAÑERA **$43.000**
One of the typical dishes of the Coffee Zone. Beans with pulled beef, white rice, plantain and avocado.

AJIACO SANTAFEREÑO **$41.000**
The Central Zone of the Andes is known for the variety of potatoes. That's why the people of Bogotá have this tasty chicken soup. Served with white rice and avocado.

Terms and conditions apply.

Payment currency: Colombian Peso (COP)

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OUR AWARDS

- **WINNERS OF PREMIOS LA BARRA - 2020** BEST COLOMBIAN FOOD RESTAURANT BOGOTÁ
- **TRAVELLERS CHOICE 2020 & 2021** *TripAdvisor*
- **CONTEST WINNERS 2018 & 2021** *Sabor Candelaria*
- **FINALISTS GASTROFEST CCB 2026**

• VEGETARIAN •

LENS HAMBURGER **$43.000**
Delicious lentil burger dipped in our cheese sauce. Gherkins, caramelized onions, lettuce, accompanied by potato origin.

VEGETARIAN RICE **$41.000**
200gr Rice with sauteed vegetables cooked with the flavors of the Colombian Pacific

VEGETARIAN DISH **$44.000**
Fresh vegetables accompanied by paipa cheese, flavored quinoa, corn, candied beans and mango sauce.

• CHILDREN'S MENU •

HAMBURGER JR *(110gr)* **$36.000**
Mini homemade hamburger with lettuce and cheese. Served with Origen fries.

COLOMBIANITOS **$36.000**
Crispy chicken fingers accompanied by house potatoes, honey mustard sauce and fresh salad.

DESSERTS

CHOCOLATE PERFECT Brownie base, chocolate mousse dipped in 70% pure chocolate **$16.000**
Adding ice cream *$10.000*

ENAMORADA Crunchy layers of cracked cake with arequipe wild blackberries bathed in salted caramel sauce and rolled almonds **$16.000**

LEMON & BLUEBERRY **$16.000**

SEASONAL DESSERT **$16.000**

SPECIAL HOUSE DESSERT **$16.000**

BROWNIE WITH ICE CREAM **$15.000**

FRESH DRINKS

NATURAL LEMONADE	**$12.000**
COCONUTE LEMONADE	**$14.000**
MINT LEMONADE	**$13.000**
COLOMBIANA	**$9.000**
COCA-COLA	**$9.000**
SODA	**$9.000**
GINGER	**$9.000**
WATER	**$9.000**
RED BULL	**$16.000**

NATURAL JUICES

Colombia is one of the countries in the world with the most variety of exotic fruits. An explosion of flavours!

Passion fruit, Mango, Strawberry, Blackberry, Orange-Strawberry, Pineapple, Lulo ..... **$12.000** *Und.* **In milk : $13.000*

Tangerine, Red Fruits, Soursop ..... **$15.000** *Und.*

Regions: *Mix of copoazú and coffee* ... **$15.000** *Und.*

Blackberry and pennyroyal lemonade ..... **$15.000** *Und.*

Maracumbé: *100% natural mix between the sweetness of Cane Honey and the impressive flavor of the passion fruit* ..... **$11.000** *Und.*

HOT DRINKS

EXPRESSO	**$7.000**
AMERICAN COFFEE	**$7.000**
MOKA	**$8.500**
LATTE	**$8.500**
MACCHIATO	**$8.500**
HERBAL WATER	**$8.500**
CHOCOLATE	**$8.500**
AGUAPANELA	**$8.500**
CAPPUCCINO	**$8.500**

Additional — *Baileys* ..... *$15.000* — *Vanilla* *$16.000*

LIQUORS

AGUARDIENTE	1/2 BOTTLE	BOTTLE	SHOT
Desquite	$85.000	$150.000	
Néctar *Verde*	$77.000	$150.000	$15.000
Antioqueño *Azul/Rojo*	$77.000	$150.000	$15.000
Amarillo	$80.000	$140.000	$15.000
Jägermeister	$110.000	$210.000	$20.000

RON			
Dictador		$360.000	$34.000
La Hechicera		$360.000	$34.000
Ron Parce		$360.000	$34.000
Caldas	$75.000	$138.000	$17.000
Bacardí Limón	$78.000	$138.000	$21.000
Bacardí Carta Blanca	$85.000	$143.000	
Havana Añejo		$175.000	$21.000

WHISKY			
Old parr *12 Años*	$180.000	$260.000	$25.000
Glenlivet		$295.000	$28.000
Buchanans *12 Años*	$185.000	$280.000	$27.000
Master		$420.000	
18 años		$520.000	
Johnnie Walker *Rojo*	$98.000	$185.000	$21.000
Johnnie Walker *Negro*	$140.000	$265.000	$25.000
Jack Daniels #7	$140.000	$270.000	$28.000
Honey	$140.000	$270.000	$28.000
Glenfiddich *12 Años*		$320.000	$30.000
Glenfiddich *15 Años*		$440.000	$38.000

GINEBRA			
Bulldog		$330.000	$30.000
Hendrick's		$340.000	$30.000
Tanqueray		$250.000	$24.000

VODKA			
Absolut	$120.000	$220.000	$22.000
Smirnoff	$118.000	$220.000	$22.000

TEQUILA			
Jimador		$235.000	$23.000
Patrón Añejo		$400.000	
Don Julio Reposado		$400.000	$35.000
Reserva 1800 Reposado		$350.000	
Reserva 1800 Añejo		$410.000	
José Cuervo	$128.000	$235.000	$23.000

DIGESTIVOS			
Frangelico		$190.000	$22.000
Hennessy		$380.000	$33.000

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www.origenbistro.com

Reservations and events
+57 310 554 8665

WINES

SANGRÍA ORIGEN *1.5 Liters* .. $83.000
Glass .. $29.000

RED WINE	
Copa de vino caliente	$26.000
Copa de vino de la casa	$26.000
Cousiño Macul (Carmenere)	$181.000
Tarapacá Reserva (Cabernet)	$128.000
Celia Reserva (Malbec)	$121.000
Santa Carolina (Cabernet)	$115.000
Finca las moras (Malbec)	$115.000
Intis (Malbec Merlot)	$94.000
Piccini memoro (Blend)	$115.000
Yellow Tail Shiraz	$112.000
Leganza (Tempranillo)	$142.000

WHITE WINE	
Finca las moras (Chardonnay)	$111.000
Santiago Sauvignon blanc	$98.000
Glass	$24.000

ROSÉ WINE	
Rose de Anjou	$111.000

SPARKLING WINE	
Lambrusco Piccini (Dulce)	$104.000
Jaume Serrá *de Cava* (Extra Seco)	$109.000
Santiago Brunt	$98.000

HALF BOTTLE:

RED WINE	
Finca las moras (Malbec)	$75.000
Piccolo *Tinto*	$42.000
Piccolo *Blanco*	$42.000

BEERS

	BOTTLE 330
CAJICÁ	$13.000
MONSERRATE	$13.000
CORONA / CORONA ZERO	$13.000
STELLA ARTOIS	$13.000
CLUB COLOMBIA *Dorada/Roja/Trigo*	$11.000

Club Colombia
CERVEZA PREMIUM

Payment currency: Colombian Peso (COP)

ORIGEN BISTRO

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