

PARA EMPEZAR

Where every night at Origen begins. Plates built for the center of the table, crushed to order, fired, glazed, and gone before the next round arrives.

Guacamole — Prepared Tableside\$16

Buttery avocado crushed to order in the molcajete, lush and creamy with bright lime and torn herbs, scooped up with still-warm chips fried crisp to order. Impossible to stop eating.

Crispy Pork Belly\$17

Slow-cooked until the fat turns to silk, glazed in sweet mojo and smoky mango, seared to a shatter-crisp edge. Melts and crackles against a bright serrano slaw.

Heirloom Elote Ensalada\$14

Sweet corn charred over open flame, piled over cool avocado mousse with salty cotija, chili, and a squeeze of lime. Sweet, smoky, creamy, craveable.

Camarones Reales\$25

Plump, sweet Gulf royal reds swimming in ancho-lime chimichurri and glossy smoked habanero oil. Snappy, juicy, with a slow warm heat.

Empanada\$8 ea

A golden, flaky pastry that crackles open to a savory, steaming filling of beef or chicken over smoky chipotle-tomato purée and toasted pepita.

Bluefin Tuna Tostada\$23

Melt-in-your-mouth bluefin over silky avocado-lime mousse, glossed with achiote oil, atop a tostada that shatters at first bite. Cool, buttery, fresh.

Ancho Caesar\$14

Crunchy gem lettuce in a smoky, creamy ancho dressing with blue-corn tortilla shards, nutty aged manchego, and crisp chili pepita. Every bite snaps.

Langostino · ½ lb\$40

New Zealand fresh langostino, kissed by open flame and grilled until sweet and just-firm, glossed in fruity extra-virgin olive oil and showered with bright torn cilantro. Delicate, buttery, and impossibly succulent.

TAQUERIA

House-made tortillas · two per order

Tortillas pressed by hand and cooked to order, filled with things a taco rarely gets to hold.

Filet & Bone Marrow\$30

Buttery-tender filet and rich, molten bone marrow in warm tortillas with nutty salsa macha, tangy pickled veg, and lime. Lush and outrageously good.

Smoked Pork Belly\$22

Tender belly kissed by wood smoke and glazed in sweet-spicy chipotle, brightened with crisp pickled apple and salsa macha. Smoky, juicy, addictive.

Grilled Shrimp Taco\$19

Juicy char-grilled shrimp in a silky coconut-chile sauce with sweet charred corn and tangy pickled mango. Bright, creamy, and tropical.

Crispy Sweet Potato Taco\$16

Crispy golden sweet potato in warm tortillas with creamy smoked-paprika aioli, zesty salsa verde, and pickled shallot. Crunchy and comforting.

FIRE EXPERIENCE

Designed to be shared · Built to be remembered

Cooked over live flame and finished at the table. These are the plates the whole room turns to watch. Bring people you like to share with.

Tomahawk · 30 oz\$125

A towering, adobo-crust ed showpiece seared over live fire until the crust chars and the inside stays blushing and juicy, then flamed tableside with mezcal glaze and pickled onions. Smoky, sizzling, and made for sharing.

Whole Snapper · 3 lb\$68

Grilled whole over glowing embers until the skin crackles and the flesh turns flaky and tender, brushed with zesty chili-lime guajillo over roasted poblano rice and fresh cilantro. Smoky, bright, and beautifully juicy.

El Churrasco\$70

Ten ounces of juicy skirt steak grilled hard and fast for a smoky char and tender, pink center, draped in garlicky chimichurri over crispy smashed potato with cooling lime crema. Bold, savory, and satisfying.

STEAKS BY PURELY PRIME

At Origen, every steak is sourced from Chicago-based premium butcher Purely Meat Co., known across the country for sourcing some of the highest quality beef in America. Hand-cut and aged a minimum of 21 days from naturally raised cattle with no added hormones, grass-fed foundations, and finished on healthy grains for exceptional marbling, tenderness, and flavor. Under the direction of celebrity chef Jordan Arcuri, each cut is prepared to highlight the richness of premium beef with the bold, fire-kissed luxury of Tulum dining culture.

Filet · 8 oz\$50

The most tender cut on the menu. Velvety, buttery, and impossibly soft, this center-cut filet delivers rich beef flavor with a refined finish that melts effortlessly with every bite. Hand-cut, aged a minimum of 21 days, and prepared with sea salt, smoked butter, and chef's seasonal garnish.

NY Strip · 14 oz Prime\$65

Classic steakhouse character with elevated refinement. Firm texture, robust beef flavor, and a beautifully caramelized edge make this cut the perfect balance of richness and structure. Hand-cut, aged, and finished over open flame for exceptional depth of flavor.

Ribeye · 16 oz Prime\$70

Deeply marbled and unapologetically indulgent. Aged a minimum of 21 days to deepen flavor and tenderness, this naturally raised ribeye delivers a bold, juicy bite with ribbons of rendered fat that create an intensely rich, almost buttery profile. Flame-seared for a perfect crust and luxurious finish.

Steak Enhancements

Bone Marrow Butter, Truffle Butter, Chimichurri, Béarnaise, Agave Demi-Glace, Bone Marrow.

CRUDO

Cold, bright, and just off the ice.

Ostión · 6\$24

Plump, briny Gulf oysters with tangy guava-lime mignonette and mango-habanero pearls that pop on the tongue. Cold, fresh, and lively.

Ceviche Aguachile\$18

Silky market fish cured in bright jalapeño and crisp cucumber with popping chili pearls. Cold, zesty, and mouthwateringly fresh.

Tartare\$28

Hand-cut prime filet, buttery and tender, folded with smoky ancho mayo, shallot, and chile, piled onto a crisp tostada. Rich, savory, and utterly satisfying.

Hamachi Crudo\$22

Silky, melt-away yellowtail with bright yuzu, crisp cucumber, sweet mango, and a kick of ají amarillo. Delicate, juicy, and refreshing.

Salmon Crudo\$20

Buttery ribbons of salmon in smoky mezcal ponzu with crisp radish, guajillo oil, and creamy avocado. Rich, silky, and refreshing all at once.

Ceviche Negro\$16

Sweet, snappy shrimp with red onion, juicy mango, crisp cucumber, and cilantro in a deep, dark citrus marinade. Bright, tangy, and refreshing.

Sashimi Trio — Pick 3 of 4\$28

Wagyu, tuna, salmon, or hamachi, each melt-in-your-mouth slice paired with yuzu kosho, whiskey soy, and black garlic soy. Wagyu · crispy shallot | Tuna · wasabi caviar | Salmon · ikura | Hamachi · soy tobiko

FROM THE KITCHEN

Fish, braises, and the dishes our kitchen obsesses over. Bold sauces, open flame, and a little theater on every plate.

Blackened Salmon\$34

Salmon in a bold, smoky spice crust seared until flaky and juicy, over zesty lime rice with crisp yuzu jicama and sweet mango slaw. Rich, then refreshing.

Chilean Sea Bass\$42

Buttery, melt-in-your-mouth sea bass in silky yuzu beurre blanc with sweet blood-orange reduction, fennel, and micro citrus. Rich, bright, and luxurious.

Achiote-Roasted Halibut\$44

Flaky halibut in a vibrant achiote marinade over creamy avocado mousse with pickled red onion, habanero crema, and charred scallion oil. Juicy, bold, and full of flavor.

Pompano\$38

Delicate, flaky pompano in a rich, creamy coconut-chile broth with sweet charred corn, pickled fresno, and crispy plantain. Tropical, comforting, and deeply satisfying.

Branzino\$40

Crispy-skinned branzino, tender and flaky, over bright citrus sauce with creamy avocado mousse and juicy pickled tomato salsa. Fresh, zesty, and coastal.

Grilled Jumbo Shrimp\$32

Plump, juicy shrimp glistening in smoky guajillo-citrus butter with charred lime, crispy plantain, and micro cilantro. Buttery, bright, and bold.

Roasted Delicata Squash\$30

Caramelized roasted delicata squash over rich, smoky mole negro with crunchy pepitas, charred scallion, and nutty salsa macha. Sweet, earthy, and deeply satisfying.

Short Rib Barbacoa\$36

Short rib braised low and slow until fall-apart tender and rich, with sweet heirloom carrot, earthy mushroom, and a fresh herb salad. Warm, savory, and melt-in-your-mouth.

SIDES

Small plates with big loyalty. Order more than you think you need.

Truffle Elote\$14

Sweet fire-roasted corn tossed in fragrant truffle oil with salty cotija and chili. Rich, smoky, and irresistible.

Smashed Fingerling Potato\$12

Golden fingerlings smashed and crisped, drizzled with zesty salsa verde, cool crema, and chili flakes. Crunchy and craveable.

Charred Broccolini\$13

Charred, blistered broccolini with spicy chili oil, crunchy pepitas, and a bright squeeze of lemon. Smoky and addictive.

Roasted Poblano Rice\$12

Fluffy rice folded with smoky roasted poblano. Comforting and full of flavor.

Sweet Potato\$16

Caramelized and tender, roasted until sweet and golden at the edges.

Coconut Black Beans\$12

Creamy black beans simmered in rich coconut milk. Silky, savory, and comforting.

Potato Brava\$12

Crispy potatoes with a smoky, spicy kick. Golden outside, fluffy within.

Consuming raw or undercooked proteins may increase the risk of foodborne illness. Crafted with intention. Meant to be experienced slowly.