

ROOFTOP

A lighter expression of Origen — fresh, vibrant, and built for sunset.

PARA EMPEZAR

🌮 Guacamole \$16

Ripe Hass avocado crushed by hand with fresh lime, cilantro, sea salt, and herbs. Served with warm house-made tortilla chips still carrying the aroma of the grill. Creamy, bright, addictive.

Crispy Pork Belly \$17

Slow-roasted pork belly finished until impossibly crisp, glazed in smoky mojo dulce and layered with sweet mango heat and serrano slaw. Every bite melts, crunches, and explodes with sweet smoke, citrus, and spice.

Heirloom Elote Ensalada \$14

Fire-roasted corn folded with avocado mousse, cotija cheese, chili ash, lime, and herbs. Sweet, charred, creamy, smoky, and refreshing all at once.

Camarones Reales \$25

Gulf royal red shrimp bathed in ancho-lime chimichurri and smoked habanero oil. Fresh ocean sweetness meets citrus brightness with a slow-building heat that lingers perfectly.

Empanada (ea) \$8

Beef or chicken, chipotle tomato purée, pepita dust.

Ancho Caesar \$14

Gem lettuce, blue corn tortilla, manchego, chili pepita, ancho dressing.

CRUDO

Ostión (6 per order) \$24

Fresh Gulf oysters topped with guava-lime mignonette and mango habanero pearls. Pure ocean flavor followed by tropical sweetness and electric heat.

Ceviche Aguachile \$18

Market fish cured in vibrant jalapeño-lime broth with cucumber, herbs, and chili pearls. Cold, citrusy, refreshing, and alive with heat.

Bluefin Tuna Tostada \$23

Buttery tuna, avocado-lime mousse, achiote oil. Cool, crisp, effortless.

Salmon Tostada \$18

Mezcal, radish, avocado, guajillo, cilantro.

Tiradito \$17

Market fish, coconut, mango, chili, lime. Light, layered, and lingering.

Ceviche Negro \$16

Shrimp, red onion, mango, cucumber, cilantro.

TAQUERIA

House-made tortillas, 2 each

Filet & Bone Marrow Taco \$30

Tender filet layered with roasted bone marrow, salsa macha, pickled vegetables, and fresh lime. Decadent, rich, buttery, and wildly unforgettable.

Short Rib Taco \$22

Slow-braised short rib with guajillo, pickled onion, cilantro, and avocado mousse. Deep flavor with layers of smoke, acid, and richness.

Grilled Shrimp Taco \$19

Charred shrimp with coconut chile emulsion, roasted corn, herbs, and pickled mango. Bright, tropical, smoky, and incredibly fresh.

Crispy Potato Taco \$16

Smoked paprika aioli, salsa verde, pickled shallots. Crunchy, smoky, addictive.

