



# Origins

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## SOUPS

**Wild Mushroom Soup with Truffle** 🍄 🌿 🥣 4.5  
Served with Parsley and Garlic Toasted Bread

**Harira Soup** 🍲 4.5  
With Lemon and Crispy Pita

**Tom Yum Shrimps** 🍤 🌿 5  
Asian Style Broth with Shrimps

## SALADS

**Tomato, Mozzarella and Avocado Salad** 🍅 🧀 🥑 🌿 9  
With Honey Balsamic Dressing and Basil

**Nutty and Crunchy** 🥑 🌿 🌾 6  
Mix Lettuce, Tofu, Beets, Edamame, Artichoke Hearts, Sunflower Seeds, House Croutons and Grilled Corn

**Mango and Avocado Quinoa Salad** 🥑 🌿 4.5  
Mesclun, Yuzu Lemon Vinaigrette

**Thai Salmon Ceviche** 🐟 🌿 🍷 8  
Ginger Roots, Chilli, Mango, Coriander, Lime and Coconut Chips

**Caesar** 🥗 5  
Romaine Lettuce, Grana Padano Cheese,  
Turkey Bacon, Egg Yolk, Anchovy, Roasted Garlic Crouton and Caesar Dressing  
Add Chicken Breast 2  
Add Grilled Prawns 🍤 2.5

**Prawn Tempura** 🍤 🌿 8.5  
Pumpkin Curry, Spiced Butter Tomato Fondue, Red and White Cabbage



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## SELECTION OF MEZZEH

<b>Hummus</b> 🌿🌱	3
Chickpea Purée with Olive Oil, Tahini Sauce and Lemon Juice	
<b>Moutabel</b> 🌿🌱	3
Roasted Eggplant wth Tahini Sauce and Lemon Juice	
<b>Baba Ghanouj</b> 🌿🌱	3
Grilled Eggplant with Onion, Tomato, Garlic Lemon Juice and Olive Oil	
<b>Vine Leaves</b> 🌿🌱	3
Stuffed Vine Leaves with Vegetable and Rice	
<b>Makanek</b>	3.5
Sautéed in Pomegranate Molasses, Garlic, Parsley and Lemon Juice	
<b>Fattoush</b> 🌿	3
Romaine Lettuce, Cucumber, Tomato, Radish, Mint Leaves, Zaatar, Pita Crisp and Sumac Vinaigrette with Pomegranate Molasses	
<b>Lamb Kibbeh</b> 🌱	4.5
Croquette of Minced Lamb and Bulgur served with Tahini Sauce	
<b>Assorted Cold Mezzeh</b> 🌿🌱🌱	8
Hummus, Moutabel, Vine Leaves, Baba Ghanouj, Labneh Bil Za'atar, Pickles, Olives and Arabic Bread	
<b>Assorted Hot Mezzeh</b> 🌱🌱	8
Spinach Fatayer, Cheese Sambousek, Lamb Kibbeh, Meat Sambousek, Falafel and Tahini Sauce	



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## PASTA

<b>Spicy Rigatoni</b> 🌿	6.5
Tomato Sauce, Chili Flakes, Garlic and Extra Virgin Olive Oil	
<b>Seafood Risotto</b> 🌿 🐠	9
Grilled Prawns, Black Mussels, Calamari, Basil and Black Lemon	
<b>Penne Alla Carbonara</b> 🌿 🐷	8
Bacon and Parmesan	
<b>Pappardelle Bolognese</b> 🌿	8
Angus Beef Mince, Tomato Sauce and Parmesan	

## FISH

<b>Atlantic Salmon</b> 🌿 🐟	10
Inca Rice, Lemon and Basil, Asparagus and Honey Mustard Sauce	
<b>Tiger Prawns</b> 🌿 🐠	8.5
Garlic Parsley Butter and Green Salad	
<b>Cod Fish</b> 🌿	8.5
Battered Fried Fish, Potato Fries and Green Peas Mash	
<b>Black Seabass</b> 🌿 🐟	9
Thyme Artichoke, Spinach and Pumpkin Coconut Cream	



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## MEAT

<b>Angus Beef Medallions</b> 🌱	17
Truffle Mash Potato, Grilled Vegetables and Mushrooms Sauce	
<b>Greek Style Grilled Lamb Chops</b> 🌱	12
Marinated with Lemon, Garlic and Oregano, Zucchini and Mint Chimichurri	
<b>Butter Chicken</b> 🍲 🌱	9
Papadam, Pickles, Onion Cucumber Salad and Basmati Rice	
<b>Chicken Majboos</b> 🍲	8,5
Arabic Spiced Rice with Chicken, Fried Nuts and Raisins	
<b>Lamb Ouzi</b> 🍲 🌱	12
Slow Cooked Lamb Shank, Oriental Rice, Nuts, Raisins and Side Yoghurt	
<b>Arabic Mix Grill</b> 🍲	13
Lamb Chop, Shish Kebab, Shish Tawouk and Beef Medallion with Fried Potatoes, Grilled Tomato, Garlic Sauce and Tahini	

## SIDES

<b>Basmati Rice</b> 🍲	3,5
<b>Onion Rings</b> 🍲	
<b>Avocado and Tomato Salad</b> 🍲	
<b>Creamed Garlic Spinach</b> 🌱	
<b>French Fries</b>	
<b>Herbs Roasted Baby Potatoes</b> 🌱	
<b>Seasonal Vegetables</b> 🍲	



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## VEG

**Vegetable Thai Green Curry** 🌱🌱 7  
Vegetables Curry served with Basmati Rice

**Paneer Makhani** 🌱🥛🥛 75  
Gravy with Butter, Tomato, Onion, Cashew Nut and Spices

**Wild Mushroom and Tofu Stroganoff** 🌱🌱 7  
Stew served with Basmati Rice

## SANDWICHES

**Hummus Veggie Cereals Sandwich** 🌱 6  
Avocado, Lettuce, Tomato, Apple, Carrot and Pepitas

**Avocado and Cheese Club Sandwich** 🌱🥛 75  
Hard-Boiled Egg, Cheese, Avocado and Spicy Sriracha Sauce

**Cajun Spiced Chicken Burger** 8  
Tomato, Avocado and Red Onion

**Crispy Fried Chicken Wrap** 🌱 6,5  
Romaine Lettuce, Tomato, Parmesan and Caesar Dressing

**Angus Beef Burger** 🌱 9,5  
Lettuce, Tomato, Cheddar Cheese, Mushrooms, Caramelized Onions and Beef Bacon

All our sandwiches are served with your choice of green salad or french fries



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## SWEETS

### Berry O Cheesecake 🍓 🥛

Fresh Berries, Mascarpone and Honey Crumbs

4

### Crème Brûlée 🥛

Madagascar Organic Vanilla and Chocolate Biscotti

### Warm Chocolate Mud Cake 🍓 🥛

Single Origin Dark Chocolate, Vanilla Ice Cream, Fudge Sauce and Roasted Almonds

### Rose Tres Leche Cake 🥛

Sponge Cake soaked in Rose flavored Sauce and Oat Milk Ice Cream

### Fresh Fruit Platter

Assorted Seasonal Fruits with Honey

### Cheese Selection 🍓 🥛

Selection from our International Cheese, Crackers and Figs Preserves

### Assorted Ice Cream and Sorbet (Per Scoop) 🍦

Our selection of Ice Cream and Sorbet of the day

1.5

## KIDS

### Breaded Shrimps 🐟

Roasted Chicken Breast, Carrot Mash and Broccoli 🥛

Mini Beef Burger with Cheese and Fries 🥛

Salmon Fillet, Mashed Potatoes and Asparagus 🥛 🌱

Penne with Pink Sauce and Grated Parmesan 🥛

3.5

4.5

5

5

4



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## SMOOTHIES & SHAKES

### Apple Caramel Smoothie

Peeled Apple, Yoghurt Honey, Caramel Syrup

3.0

### Passionate Strawberry

Strawberries, Vanilla Ice Cream, Honey, Passion Fruit Syrup, Almond Milk

3.0

### Blueberries Splash

Fresh Blueberries, Yoghurt, Honey, Agave Syrup, Milk

3.0

## FRESH JUICES

Orange, Watermelon, Pineapple, Lemon and Mint

3.5

## SOFT DRINKS

2.75

## ENERGY DRINKS

Red Bull Energy Drink  
Red Bull Sugar Free

4.0

## HOT DRINKS

Traditional Moroccan Tea 

4.0

### Tea Selection

English Breakfast, Earl Grey, Darjeeling, Chamomile, Peppermint Classic Green, Jasmine

2.4

### Coffee Selection

Espresso, Double Espresso, Cappuccino, Latte, Americano

3.0

## MOCKTAILS & DETOXES

3.0

### Vida's Packed Pear Punch

Pear, Green Apple Syrup, Cucumber, White Grape

### Vida's Surprise Crunch

Mango Juice, Orange Juice, Lemon Juice, Mint Syrup, Mint Leaves

### Defender

Carrot Juice, Pomegranate Juice, Pineapple Juice

### Lemona

Lemon, Mint Leaves, Honey

### Cleanse

Carrot Juice, Orange Juice, Soya Milk, Honey

### Fresca

Mint Leaves, Honey, Orange Juice, Lime Juice

### Fruitify

Green Apple Syrup, Mango Juice, Orange Juice, Honey

## STILL & SPARKLING WATER

Evian Still / Sparkling 330ml

2.0 | 2.5

Evian Still / Sparkling 750ml

3.0 | 3.5

Local Water 500ml / 1000ml

1.2 | 2.4



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## SELECTED CLASSICS

### Manhattan

Maple Infused Bourbon, Sweet Vermouth, Bitter

6.5

### Side Car

Brandy Vsop Elegance, Triple Sec, Lime Juice

6.5

### Americano

Campari, Rosso Vermouth, Soda

5.0

### Singapore Sling

Gin, Cherry Brandy, Cointreau, Pineapple Juice, Lime Juice, Angostura Bitter

6.5

### Margarita

Tequila, Triple Sec, Lime Juice

6.0

### Mai Tai

Rhum, Apricot Brandy, Orgit Syrup, Lime Juice

6.0

### Pina Colada

Rhum, Malibu, Coconut Cream, Coconut Syrup, Pineapple Juice

6.5

### Moscow Mule

Vodka, Lime, Ginger Beer

6.0

## SHOOTERS

### B54

Kahlua, Baileys Irish Cream Amaretto

4.5

### Sour Berry

Raspberry Vodka, Berry Liqueur

4.5

### Samba

Rhum, Malibu, Midori, Grenadine

4.5

### To Die For

Scotch Whisky, Tequila

4.5

## READY TO DRINK

Smirnoff Ice

6.5

## APERITIF

Martini (Dry, Bianco, Rosso)

2.4

Campari

2.4

Ricard, Pernod

2.4

Pimm's

3.6

Aperol

3.6

## GIN SPECIALS

Bees Knees

6.5

Gin, Lime Juice, Honey Syrup

Negroni

Gin, Sweet Vermouth, Campari

Martini 50/50

Gin, Dry Vermouth, Orange Bitter

Yuzu Sour

Gin, Yuzu Liqueur, Lemon Juice, Yuzu Syrup, Egg White

HALF PINT | PINT

## DRAUGHT BEER

3.0 | 5.5

Heineken

Amstel Light

Staropramen

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## BOTTLED BEER

Stella Artois	5.5
Heineken	
Corona	
Peroni	
Budweiser	

## CIDER

Strongbow	5.0
Savana Dry	6.5

## GIN

Bombay Sapphire	5.5
Tanqueray	5.5
Chase	5.5
Gin Mare	5.5
Sip smith	6.1
Hendricks	6.7
Monkey 47	8.5

## VODKA

Absolut Blue Sweden	4.9
Tito's Hand Craft Vodka	4.2
Smirnoff Red	4.9
Russian Standard	5.5
Belvedere	8.5
Grey Goose France	9.1

## RHUM

Havana Club 3 Anos	3.6
Bacardi Superior	4.5
Captain Morgan Spiced	4.5
Cachaca	4.5
Havana Club 7 Anos	4.9
Bacardi Oro Gold	4.9

## SINGLE MALT

Glenfiddich 12Y	7.3
Macallan 12Y	8.5
Macallan 18Y	24.5
Dalmore 12Y	10.3
Dalmore 15Y	15.8

## IRISH

Jameson	4.9
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## BOURBON

Woodford Reserve	7.9
Jack Daniels Old No 7	5.5
Four Roses	4.5

## COGNAC

Remy Martin Vsop	9.1
Hennessy Vsop	9.1
Hennessy XO	24.3
Hennessy Paradis	84.9

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## CALVADOS

Louis Ferrant XO 3.0

## SCOTCH

Chivas 12Y 7.3

Chivas Royal Salute 21Y 24.3

Johnny Walker Red Label 3.6

Johnny Walker Black Label 7.3

JB Rare 4.9

Cutty Sark 3.0

## LIQUOR

Baileys Irish Cream 5.5

Disaronno Amaretto 5.5

Cointreau 5.5

Grand Marnier 5.5

Malibu 3.6

Midori melon 3.6

Kahlua 3.6

Galiano 3.6

Sambuca 3.0

Amarula 3.6

Tia Maria 4.2

Drambuie 3.6

Southern Comfort 3.6

Jägermeister 3.6

## PORT AND SHERRY

Tio Pepe Sherry 5.0

Dows LBV2009 3.6

## PEARS AND PEACHES

Poire Williams 3.6

Peach Schnapps 3.6

## TEQUILA

Ocho 888 100% Agave 4.9

Jose Cuervo 1800 Reposado 4.9

Patron Silver 6.7

Patron Reposado 7.3

## CHAMPAGNE

Perrier Jouet Brut 91.0

Veuve Cliquot 182.0

Veuve Cliquot Brut Rose 212.0

Dom Perignon 455.0

Krug Grand Cuvee 485.0

## SPARKLING WINE GLASS | BOTTLE

Voga Prosecco 6.0 | 25.0

A fresh and delicate taste  
with an aromatic finish

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WHITE WINES	GLASS   BOTTLE	WHITE WINES	BOTTLE
<b>Kwv, Chenin Blanc</b>	5.0   26.0	<b>Matua Sauvignon Blanc</b>	42.0
		Deliciously pure, bursting with citrus notes	
<b>Fortant Terroir, Altitude, Chardonnay</b>	5.0   26.0	<b>Mouton Cadet Baron De Rothschild</b>	42.0
		Fresh with attractive lime and citrus flavours	
<b>Arrogant Frog, Sauvignon Blanc</b>	5.0   26.0	<b>Koonunga Hill, Chardonnay</b>	49.0
		Fresh and quite zippy on the palate	
<b>Lamberti Pinot Grigio</b>	26.0	<b>Sancerre, Domaine Tassin, Sauvignon Blanc</b>	55.0
Attractive light floral notes with hints of honey and citrus		Nice upfront acidity gives the wine depth	
<b>Altano Douro By Symington</b>	30.0	<b>Gavi Di Gav, Batasiolo</b>	61.0
Wonderfully fresh on the palate with apricot and peach flavors from malvasia		Typically taste somewhere between citrus, melon, and peach from cortese grapes	
<b>Hugel Gentil, Gewuztraminer</b>	30.0	<b>Pouilly Fuissé, Domaine Des Sansonnets</b>	103.0
Fruity and floral white wine, with a soft and juicy taste		Wonderful and crisp balancing acidity	
<b>Cantina Zaccagnini, Pinot Grigio</b>	34.0	<b>Petit Chablis, Bouchard Aine and Fils</b>	103.0
A tropical fruit bouquet and extremely pleasant aromas		Very fruity nose with highly expressive notes of citrus	
<b>Juliette Sauvignon Blanc</b>	36.0		
Fresh green melon flavors that excite the senses			
<b>Michel Lynch Natural Organic</b>	39.0		
An excellent wine to be enjoyed with seafood. Traditionally Sauvignon Blanc and Semillon			

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## ROSÉ WINES

GLASS | BOTTLE

**Les Calendieres Mediterranean** 5.5 | 22.0

**Flours De Prairie** 42.0

A perfect companion with a meal  
or as an aperitif

**Chateau De Ferrages Magnum** 97.0

Fresh, well-balanced and smooth

## RED WINES

GLASS | BOTTLE

**Douglas Green Shiraz** 5.5 | 22.0

**Fortant Terroir Pinot Noir** 5.5 | 22.0

**Calvet Varietals Merlot** 5.5 | 22.0

**Woodbridge By Robert Mondavi  
Pinot Noir** 34.0

Toasted oak aging adds hints of  
smoke

**Barossa Ink Shiraz Cabernet** 36.0

Intense purple red in color with  
great density

**Côtes Du Rhône Village Plan De  
Dieu** 36.0

Structured yet approachable with  
typical Shiraz

**Eleivera Douro Tinto** 39.0

Touriga, Elegant, Soft with a Nice  
Structure

## RED WINES

**Montepulciano D'abrazo** 40.0

With Strong Aromas and Flavors

**Piccini Collezione Oro Chianti  
Reserva** 42.0

Intense and Persistent Fruity  
Bouquet

**Capitor Bordeaux** 42.0

A Classically Elegant Bouquet of  
Ripe Berries

**Michel Lynch Nature Organic** 42.0

Silky Smooth Tannins and a Nice  
Flavorful Finish of Merlot

**Mouton Cadet Baron De Rothschild** 48.5

Offers Aromas of Ripe Black Fruit  
Combined with Smoke and Toast

**Ste. Michelle Vineyards, Cabernet  
Sauvignon** 55.0

A Fabulous Aroma Full of Ripe  
Berries, Plenty of Spice, Licorice,  
Vanilla

**Terrazas Reserva Malbec** 55.0

Intense Floral and Fruity Notes

**Château Puy-Blanquet Saint  
Emilion Grand Cru** 97.0

Blended, Full and Generous on The  
Palate, Structured with Elegant  
Tannins

**Château Du Tertre Grand Cru  
Classe Margaux** 182.0

The Sweet Cherry Finish Makes this  
Wine Easy to Drink