



Christmas at Origin


ORIGIN

ROOF TERRACE



A La Carte Menu

Indulge in our delicious a la carte menu and we'll bring the festive cheer! Available inside our cosy, rooftop restaurant on select nights in December 6pm - 9.30pm.





STARTERS

Handmade Bread Selection 9

Guinness Soda Bread, Sourdough, Organic Salted Butter.

Maple Roasted Salsify Soup (VG) 9

Apple, Sage Oil, Toasted Hazelnuts, Truffle Oil, Sourdough Bread

Duck & Pistachio Terrine 14

Fig Chutney, Pickled Onions, Watercress, Port Reduction

Beetroot Cured Salmon 14

Palma Gin Cured Salmon, Horseradish, Pickles, Wasabi

Winter Salad 12

Endive, Grilled Pear & Blue Cheese, Candied Pecan Nuts

MAIN

Roast Turkey Roulade 24

Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Pigs In Blankets, Cranberry Sauce, Homemade Gravy

Seared Galician Beef Fillet 36

Oxtail Ravioli, Potato Duchess, Grilled Asparagus, Red Wine Reduction With Truffle

Grilled Halibut 30

Saffron Potatoes, Wilted Spinach, Bisque Beurre Blanc, Perifillo

Fish Pie 18

Dill, Lemon, Mashed Potato Crust

Roast Goose Leg 28

Braised Red Cabbage With Apple And Bacon,
Boiled Potatoes With Parsley, Red Wine Gravy

Origin Christmas Sandwich 14

Toasted Milk Pan Bread, Roast Turkey, Stuffing, Pigs In Blankets,
Cranberry Sauce, Homemade Gravy

Pumpkin & King Oyster Mushroom Nut Roast (VG) 26

Roast Potatoes, Brussel Sprouts, Maple Glazed Parsnips,
Cranberry Sauce, Vegan Jus

DESSERT

Festive Dessert Selection 12

Apple and blackberry crumble, Lemon meringue tarts,
dark chocolate tart, selection of Spanish turrone

Poached Pear (VG) 9

Mulled Wine






Christmas Domes at Origin

Nestled atop our rooftop bar, we've transformed the space into a winter escape where you can cozy up in our charming domes, surrounded by twinkling lights in the distance and festive palm trees below. Protected from the elements, each dome

- accommodates a minimum of six adults and a maximum of eight guests.



CHRISTMAS DOME MENU

€70 PER PERSON



WELCOME CHEER

Winterberry Bellini

Vodka, Blueberry, Raspberry, Lime, Maschio Dei Cavalieri Prosecco

AT THE TABLE

Home Made Bread Selection

Guinness Soda Bread, Sourdough, Organic Salted Butter.

STARTER

Maple Roasted Salsify Soup (VG)

Apple, Sage Oil, Toasted Hazelnuts and Truffle Oil

Duck & Pistachio Terrine

Fig Chutney, Pickled Onions, Watercress, Port Reduction

Beetroot Cured Salmon

Palma Gin Cured Salmon, Horseradish, Pickles, Wasabi

Winter Salad

Endive, Grilled Pear & Blue Cheese, Candied Pecan Nuts

MAIN

Roast Turkey Roulade

Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Pigs In Blankets,
Cranberry Sauce, Homemade Gravy

Seared Galician Beef Fillet

Oxtail Ravioli, Potato Duchess, Grilled Asparagus, Red Wine Reduction With Truffle

Grilled Halibut

Saffron Potatoes, Wilted Spinach, Bisque Beurre Blanc, Perifollo

Roast Goose Leg

Braised Red Cabbage With Apple And Bacon, Boiled Potatoes With Parsley, Red Wine Gravy

Pumpkin & King Oyster Mushroom Nut Roast (VG)

Roast Potatoes, Brussel Sprouts, Maple Glazed Parsnips, Cranberry Sauce, Vegan Jus

DESSERT

Festive Dessert Selection

Apple And Blackberry Crumble, Lemon Meringue Tarts,
Dark Chocolate Tart, Selection Of Spanish Turrone

Poached Pear (VG)

Mulled Wine



Group Dining Menu

Celebrate the season with our specially curated Christmas menu, perfect for groups of 9 or more. Whether it's a reunion of friends or an end-of-year staff party, enjoy a festive dining experience with a delicious selection of seasonal dishes, crafted to make your gathering unforgettable.

GROUP MENU

Starter & Main €42

Starter, Main, Dessert €48

add freeflowing beer, wine, soft drinks for €20pp





WELCOME CHEER

Winterberry Bellini

Vodka, Blueberry, Raspberry, Lime, Maschio Dei Cavalieri Prosecco

STARTER

Maple Roasted Salsify Soup (VG)

Apple, Sage Oil, Toasted Hazelnuts and Truffle Oil

Duck & Pistachio Terrine

Fig Chutney, Pickled Onions, Watercress, Port Reduction

MAIN

Roast Turkey Roulade

Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Pigs In Blankets,
Cranberry Sauce, Homemade Gravy

Seared Galician Beef Fillet

Oxtail Ravioli, Potato Duchess, Grilled Asparagus, Red Wine Reduction With Truffle

Pumpkin & King Oyster Mushroom Nut Roast (VG)

Roast Potatoes, Brussel Sprouts, Maple Glazed Parsnips,
Cranberry Sauce, Vegan Jus

DESSERT

Festive Dessert Selection

Apple and blackberry crumble, Lemon meringue tarts,
dark chocolate tart, selection of Spanish turrone

Poached Pear (VG)

Mulled Wine





Kids Menu

Festive menu for small appetites. Available until 8pm.

WELCOME CHEER

Christmas Elf Fiz

Raspberry, Lime, Sprite

Mini Turkey Dinner

Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Pigs In Blankets,
Cranberry Sauce, Homemade Gravy

Mini Veggie Roast (VG)

Roast Potatoes, Brussel Sprouts, Maple Glazed Parsnips,
Cranberry Sauce, Vegan Jus

DESSERT

Festive Dessert Selection

Apple and blackberry crumble, Lemon meringue tarts,
dark chocolate tart, selection of Spanish turrone

KIDS MENU

Starter & Main €20





CONTACT US

For further details or to discuss your festive party, gathering, private dinner or Christmas Domes, please get in touch with us!



www.originpalmanova.com



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BOOKING TERMS & CONDITIONS

For our Christmas Domes, full payment for each guest will be taken to secure the reservation. This is refundable 72hrs prior to the reservations. After 72hours, all bookings are non-refundable. For reservations inside a deposit of €10 per person will be required for groups of 8 or more. In the event of extreme weather making service untenable we reserve the right to cancel and offer a change of date or refund.



Drinks Menu

Festive Cocktails

Cranberry Sage Smash	12
Gin, Cranberry, Sage, Lime	
Winter Smash	12
Jamaican Rum, Allspice, Ginger, Citrus, Bitters	
Christmas Negroni	12
Gin, Sweet Vermouth, Sloe Berries, Cinnamon, Cloves, Campari	
Pear & Cardamom Sidecar	12
Brandy, Triple Sec, Pear, Green Cardamom	
Santa Baby	12
Sloe Gin, Cloves, Honey, Berries, Rose Prosecco	
Winterberry Mule	12
Vodka, Blueberry, Raspberry, Lime, Gingerbeer	
Gingerbread Old Fashioned	12
Bourbon, Caramel, Ginger, Vanilla, Bitters	
Chocolate Orange Espresso Martini	12
Absolut Mandarin, Crème De Cacao Brown, Coffee Liqueur, Espresso	

F I Z Z

Maschio Dei Cavalieri	gls 7	btl 25
Italy - Prosecco		
Maschio Dei Cavalieri Rose	gls 7	btl 25
Italy - Prosecco		
Petit Albet Brut Cava		btl 28
Spain - Macabeo, Xarel-19, Parellada (Organic)		
Moët & Chandon		btl 80
France - Champagne		
Veuve Clicquot		btl 90
France - Champagne		
Ruinart Blanc de Blanc		btl 145
France - Champagne		

Wine List

RED WINE

Marques de Ulia Reserva	gls 6	btl 28
Rioja - Mazuelo Tempranillo		
Suara	gls 6	btl 28
Mallorca - Cabernet Sauvignon		
Parada De Atuata		btl 38
Ribera del Duero - Tempranillo		
Pedriel		btl 40
Argentina - Malbec		
Son Prim		btl 46
Mallorca - Merlot		
Roda Reserva Rioja		btl 68
Rioja - Tempranillo		

WHITE WINE

La Gabacha	gls 6	btl 24
Rueda - Sauvignon Blanc		
Liñar De Vides	gls 6	btl 25
D.O. Rias Baixas - Albariño		
Cecchetto Giorgio		btl 34
Delle Venezie, Italy - Pinot Grigio		
Ava Blanc		btl 35
Mallorca - Chardonnay, Prensal		
Miguel Gelabert Roure		btl 48
Mallorca - Chardonnay		
Louis Latour		btl 62
Chablis, France - Chardonnay		

ROSE WINE

Pigoudet Rose	gls 6	btl 28
Cotes de Provence - Cabernet Sauvignon, Cinsault, Garnacha, Syrah		
Ribas Roast		btl 38
Rioja - Tempranillo		
Mirabeau		btl 42
Cotes de Provence - Syrah, Grenache		
Aix Rose		btl 44
Cotes de Provence, France - Grenache, Syrah, Cinsault		