

Christmas Domes at Origin

A Magical Dining Experience Under The Stars

For the very first time in Mallorca, step into a world of enchantment this holiday season as we unveil a truly magical Christmas experience like no other. Nestled atop our rooftop bar, we've transformed our space into a winter escape where you can cozy up in our charming domes, surrounded by the twinkling lights in the distance, and the festive palm tress below. Embrace the spirit of the season as you savour a delectable Christmas menu, sipping on festive drinks, listening to Christmas Swing and creating memories to cherish for years to come. Executive Chef Stephen Sullivan and Head Bartender Giorgos Anguridakis have designed our festive menu which is sure to delight. Our unique heated domes cater for up to eight guests and whether it's a Christmas friends and family get-together or a corporate festive feast, this magical dining experience awaits you.

*Merry Christmas
Team Origin*

ORIGIN
ROOF TERRACE

Festive Menu

Available at 6.45pm, 7pm, 9pm, 9.15pm
Indoor Bar open from 5pm, with our Christmas
Swing Duo every night.

WELCOME CHEER

Winter Beluga Bellini Cocktail

Lemongrass infused Beluga Vodka, Italicus Bergamont Liqueur,
Clementine, Maschio Dei Cavalieri Prosecco

AT THE TABLE

Home Made Bread Selection

Guinness Soda Bread, Sourdough, Organic Salted Butter

STARTER

Maple Roast Butternut Squash Soup (VG)

Apple, Sage Oil, Kefir Yogurt, Toasted Cashew Nuts

Duck & Pistachio Terrine

Fig Chutney, Pickled Onions, Watercress

Beetroot Cured Salmon

"Palma Gin" Cured Salmon, Horseradish, Pickles, Wasabi

MAIN

Roast Turkey Roulade

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

Beef Wellington (supp. €5)

Duck Fat Roast Potatoes, Glazed Asparagus, Red Wine Sauce

Pumpkin & King Oyster Mushroom Nut Roast (VG)

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

DESSERT

Festive Dessert Selection

Mini Sherry Trifle, Christmas Pudding with Custard,
Apple Crumble, Lemon Meringue

Vegan Option: Mulled Spiced Poached Pear (VG)

60€ per person

ORIGIN
ROOF TERRACE

Merry 'Little' Christmas

Available at 5pm

KIDS MENU

17.50€

WELCOME CHEER

Santa Little's Helper

Mango, Sprite, Lime

MAIN

Mini Roast Turkey Dinner

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

Mini Pumpkin & King Oyster Mushroom Nut Roast (VG)

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

DESSERT

Mini Christmas Sundae

Chocolate or Strawberry

ADULTS MENU

40€

WELCOME CHEER

Glass of Maschio Dei Cavalieri Prosecco

MAIN

Roast Turkey Roulade

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

Beef Wellington (supp. €5)

Duck Fat Roast Potatoes, Glazed Asparagus, Red Wine Sauce

Pumpkin & King Oyster Mushroom Nut Roast (VG)

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

DESSERT

Traditional Christmas Pudding

Custard

ORIGIN
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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	

FIZZ

Maschio Dei Cavalieri	gls 7 btl 26
Italy - Prosecco	
Maschio Dei Cavalieri Rose	gls 7 btl 26
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	
Laurent-Perrier Rose	btl 160
France - Champagne	

Wine List

RED WINE

Marques de Ullia Reserva	gls 6 btl 24
Rioja - Mazuelo Tempranillo	
Suara	gls 6 btl 26
Mallorca - Cabernet Sauvignon	
Parada De Atuata	btl 38
Ribera del Duero - Tempranillo	
Perdriel	btl 40
Argentina - Malbec	
Son Prim	btl 46
Mallorca - Merlot	
Element	btl 48
Mallorca - Shiraz, Cabernet Sauv, 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	
Ca De Frati	btl 44
Lugana, Italy - Turbiana	
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
Mallorca - Mantonegro, Gorgollassa, Callet	
Mirabeau	btl 42
Cotes de Provence - Syrah, Grenache	
Aix Rose	btl 44
Cotes de Provence, France - Grenache, Syrah, Cinsault	