

All baked goods and breads are available for home or office. If you want them in quantity please order the day before.

# Bakery

Check the counter or speak to your waiter

## SWEET

Proof Bakery plain butter croissant	24
Our almond paste in their croissant	38
Lemon croissant	35
Proof Bakery pain au chocolat	34
Pasteis de nata	25
Sofia's chewy pecan nut brownie	33
Nutella cookie	26
Chocolate and tahini cookie (vegan)	26

## SAVOURY

Caramelized Leek & Oniion Borek	30
A borek is a turkish-style pie. Ours are in a light philo pastry.	

# Breads

Our breads, sourdoughs, bagels, tarts and cakes are baked fresh at Origin using stone-ground flour and our own natural leavens in the sourdough.

## BREADS FOR HOME

### JOEL'S MONTREAL BAGELS

Freshly boiled & baked at the ba@.	
— each	10
— half dozen (6)	55
— dozen (12)	95

ORIGIN SOURDOUGH	35
SPENT-ESPRESSO SOURDOUGH (Saturdays only)	35
CHALLAH (Fridays only)	30

# Breakfast and brunch

## HEALTH BREAKFAST

Home-made muesli, Greek-style yoghurt, fresh seasonal fruit, pure Cape honey	75
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## GREEN GODDESS SMOOTHIE BOWL

fresh mango, banana, spinach, avocado, almond milk and honey smoothie topped with fresh seasonal fruit and a seed crumble	70
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## AVO SMASH

with <i>pico de gallo</i> (fresh tomato, onion and coriander salsa), fresh green chilli (on the side) and sourdough toast	75
— add 1 or 2 poached eggs	+10 ea

## EGGS & TOAST

Two pasture-reared Usana eggs as you like, choice of our hot sauces (green apple-jalapeno or habanero-pineapple) served:	
— with your choice of bread	50
— with croissant	+ 15

## FILLED OMELETTE

Three pasture-reared Usana eggs served:	
— with your choice of bread	50
— with a croissant	+ 15
Choose your fillings	+ extras to the right

## ORIGIN SHAKSHUKA

Two pasture-reared poached eggs, fragrant tomato sauce, spinach, roasted cauliflower, harissa, sourdough and...	
— with Merguez-style, beef meatballs	100
— with halloumi	100
— as is (no sausage or cheese)	90

## SABICH BREAKFAST SANDWICH

Iraqi Jewish / Israeli cult breakfast sandwich. Roasted aubergine, chopped fresh salad, hummous, amba (fresh mango sauce) and yogurt dressing, topped with a boiled egg	75
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## BAGEL EGGS BENEDIOT

Two poached pasture-reared Usana eggs with homemade hollandaise on an Origin bagel	
— with bacon	99
— with salmon	120
— with mushroom & spinach	85
(banting-friendly - leave out the bagel!)	

## FRENCH TOAST

(weekends only)	
Custard-soaked Origin challah, pan-fried and served with fresh fruit, creme fraiche and crushed pralined pecans	75
— add genuine Vermont maple syrup	+ 25

We strive to use fresh, seasonal, locally-sourced ingredients and to support ethical farmers and local artisans.

- Free range chicken
- Usana's pasture-raised eggs
- Artisan cheeses and farm butter
- Premium stone-ground flours

# Extras

Homemade apple-jalapeno hot sauce	5
Fresh chilli	6
Fresh red onion	6
Fresh or seared cherry tomatoes	12
Sautéed spinach	20
White cheddar	18
Local, young, fontina-style cheese	24
Cremalat cow+goat creamy feta	20
Pan-fried halloumi	34
Sweet red pepper jelly	15
Chaloner apricot jam	15
Chaloner blueberry & raspberry preserve with a hint of lavender	15
Chaloner Seville orange marmelade	15
Avocado	20
Roasted mixed mushrooms	35
Homemade hollandaise	22
Hummous	20
Bacon	24
Merguez-style spicy beef meatballs	30
Succulent, marinated chicken breast	35
Smoked Franschhoek salmon trout	45

# Bagels

## JOEL'S MONTREAL BAGELS

In the famous, authentic, Montreal style eaten by Joel since 1969. Stone-ground flour, hand-rolled, boiled & baked at Origin since 2007. Available plain or toasted in three varieties	
— sesame, zatar, garlic & onion	
— Plain cream cheese	32
— Norwegian smoked salmon & cream cheese	90
— BLAT - Bacon, lettuce, avo & tomato	50
— Chicken with lime mayo, coriander and a touch of green chilli	60
— Plain	10

# Our food philosophy

Since I've got some space on this version of the menu, I figure I might as well try to explain what we are up to...

In my view, cafe food can be a freer exploration of the diversity of the world of food, much like our coffee is. We don't need to be strongly typed (French, Italian or whatever) but instead we can draw inspiration from many great cuisines worldwide

— Turkish, Vietnamese, Moroccan, French, Chinese, Spanish, Mexican, Peruvian and others, but of course with some influences from closer to home in Africa and South Africa.

I have visited over 40 countries and constantly find new inspiration as I travel that I try to bring home to Origin.

Our mission is to surprise and delight you with extraordinary, everyday food. In so many places you discover that

the greatest and most memorable food is not necessarily what you find in fine restaurants. Bon appetit

— Joel

## Plates

### KOREAN FRIED CHICKEN

Spicy, fried chicken with kimchi rice, asian pickled vegetables, sesame 80

### BACON AND PEA CARBONARA

Smoked bacon and pea carbonara (fresh egg yolks, Karoo crumble cheese) on orecchiette paste with a touch of fresh mint and lemon 80  
— can be served without bacon

### BURGER & SALAD BOWL

Healthier option for the burger lover. Searerd 150g beef burger (no bun), served on a bed of fresh baby spinach, red cabbage, lightly pickled carrots & daikon radish, avocado, edamame beans, bean sprouts, spring onion and a creamy Japanese sesame dressing. 100  
— substitute garlic, ginger and soy-marinated tofu 85

## Gelato

210ml cup 45  
vegan ☺

a collab with our friend Robert from Ice Cream Lovers

I asked Robert to make a coffee ice cream with the level of complexity & intensity of freshly brewed Origin espresso, and celebrating the subtlety of Nigiro's teas. We offer these to you along with some of Robert's more traditional flavours.

## Sandwiches

### SAIGON SUB (bánh mì)

One of the greatest sandwiches in the world. Choose your meat below, with lightly pickled carrot & daikon radish, a generous handful of fresh coriander & mint and a touch of chilli. Served on a fresh baguette.  
— marinated grilled pork 80  
— lemongrass chicken 80

### ORIGIN COFFEE GELATO

Origin Seasonal Blend espresso  
Mocha (Origin espresso + chocolate)

### NIGIRO TEA GELATO

Matcha (Japanese green tea - wonderful)  
Earl Grey

### CLASSICS

Chocolate  
Roasted hazelnut  
Watermelon ☺  
Mixed berry ☺  
Mango ☺  
Lemon ☺

## Salads

### BURRATA & HEIRLOOM TOMATO SALAD

Succulent, heirloom oxheart and cherry tomatoes, fresh burrata (mozzarella stuffed with stracciatella & cream), grilled orange, pomegranate, fresh basil, extra virgin olive oil and some crispy Origin sourdough to soak it up 95

### SPINACH, AVO & GRAPEFRUIT SALAD

Baby spinach, shaved fennel, avocado, pink grapefruit & dry roasted almonds in a mildly spicy harissa vinaigrette with either:  
— zataar-crumbed halloumi 85  
— seared, marinated chicken breast 85

## Other Beverages

### FRESH JUICES

Watermelon, pear, lime & mint 34  
Pure, fresh orange 36  
Fresh apple, mint & lime lassi (yoghurt) 38  
Green juice - spinach, cucumber, pineapple and ginger 35

### GRAPETISER/APPLETISER

WATER 28  
Eco-friendly sparkling filtered water 15  
Bottled still water 500ml 24  
Bottled sparkling water 500ml 24