

Tea

Pot of hot specialty tea	45
Freshly made carafe of iced specialty leaf tea	47
Reserve Teas (R)	+10

BLACK TEAS —

KENYA MARINYN GFOP1 270 / 100g
Kericho (Rift Valley). Neatly twisted, golden tippy leaves. Bright, robust, medium-bodied tea. Slightly fruity and floral.

SNOW BLACK 290 / 100g
Teas from Sri Lanka (Ceylon), Kenya, India and China. Can be enjoyed with milk.

EARL GREY BLUE FLOWER 230 / 100g
Classic Chinese tea with bergamot and blue cornflowers.

VANILLA, COCOA & ROSE 250 / 100g
Vanilla, roses and Ethiopian cocoa husks

APRICOT 230 / 100g

GREEN TEAS —

GUNPOWDER 210 / 100g
TEMPLE OF HEAVEN
Withered, steamed, tightly rolled, and then dried. Lingering, fresh flavour.

BLUE HORIZON 230 / 100g
Chinese Sencha-style green tea flavoured with mango, passion fruit and citrus.

SAKURA 270 / 100g
Green tea flavoured with sour cherries from Japanese cherry blossom trees.

OOLONG TEAS —

GODDESS OF MERCY (R) 420 / 100g
(Guan Yin)
Lightly oxidized Oolong tea from Fujian, China with jade colour, sweet flavour and a long after-taste.

JASMINE DRAGON PEARLS (R) 520 / 100g
Limited production, top quality jasmine tea from Fujian. Long leaf tips, hand picked and scented with freshly cut jasmine blossoms and rolled into small pearls.

WHITE TEAS —

WHITE PEONY WITH PEACH (R) 300 / 100g
(Bai Mu Tan)
Lightly oxidized oolong from Fujian, China, flavoured with peach & yellow flowers.

ROOIBOS & HONEYBUSH INFUSIONS —

PURE WILD ROOIBOS 150 / 100g
Ultra high-grade,, pure highland wild Cederberg rooibos with characteristic honey and orange notes.

AFRICAN SUN 210 / 100g
Cinnamon, cardamom, cloves, vanilla, orange and hibiscus.

MARULA & STRAWBERRY 230 / 100g
African marula fruit and strawberry

SNOW CHRYSANTHEMUM 330 / 100g
& HONEYBUSH (R)
Blossoms from high altitude in the remote Kunlun Mountains of Xinjiang province, blended with South African indigenous honeybush. Soothing and calming.

HERBAL & FRUIT INFUSIONS —

IMMENSELY BEAUTIFUL 220 / 100g
Hibiscus, rosehip, blackberry leaves, lemongrass and peppermint. Minty, tangy and refreshing.

FOREST BERRIES 240 / 100g
Intensely fruity & sweet. Elderberries, bilberries, raspberries, blackberries and strawberries.

STRAWBERRY AND KIWI 240 / 100g
Kiwi and strawberry pieces blended with hibiscus, apple and rosehip.

LEMON 240 / 100g
Lemon, hibiscus, apple, rosehip and lemongrass.

Cafe-Style Tea drinks

Matcha-based (Japanese green tea)

Matcha <i>cappuccino</i>	40
Matcha <i>latte</i>	42
Matcha & white chocolate <i>mocha</i>	46

Chai tea <i>cappuccino</i>	40
Chai tea <i>latte</i>	42

Rooibos <i>cappuccino</i>	40
Rooibos <i>latte</i>	42

Iced	+3
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Coffee With Wings

PURE ESPRESSO MARTINI 100
vodka, a fresh shot of winter blend espresso, demerara sugar syrup

THE ULTIMATE IRISH COFFEE 100
Cold? Teeling Irish whisky, Origin espresso, demerara sugar syrup, fresh cream, nutmeg

CAFFÈ CORRETTO
“corrected coffee” - a potent pairing of fresh espresso and a shot of:
— Dalla Cia grappa 115
— KWV 12yo brandy 85

Other Beverages

FRESH JUICES	
Orange juice	50
Papaya, lime & ginger	50
Green juice - spinach, cucumber, pineapple and ginger	50
Half-green — Half-orange	50

GRAPETISER/APPLETISER WATER	30
Eco-friendly sparkling filtered water	15
Bottled still water 500ml	26
Bottled sparkling water 500ml	26

WE ARE CASHLESS

— apologies for any inconvenience

Coffees



Scan to explore our ever-changing selection of specialty-grade coffees. We release over 50+ single origin coffees per year alongside our seasonal espresso blends and naturally-processed decafs.

Slow brew:

— Ask your barista which coffee coffee:

Hario V60 pourover	56
Chemex pourover	60
Aeropress	54
French press	52
Yama siphon	60
Turkish	52

Iced coffee:

Most brewing methods can be iced (+R2)

— but we suggest:

Cold brew	55
Aeropress over ice	56
Vietnamese iced coffee	62
Hazelnut iced latte	60

Espresso:

Seasonal blend or single origin BL SO

Espresso	42	44
Custom Black	42	44
— dilute to desired intensity		
Macchiato	44	46
Cortado	47	49
Flat white	50	52
Latte	52	54
Mocha	56	58
Americano small or large	43	45

Espresso tasting board: 75

seasonal blend & today's single origin

Trio tasting board: 130

espresso, flat white &
one alternative brew method

Reserve coffees	+20
Extra double shot	+15
Oat milk	+9
Almond milk	+10

Hot chocolate	46
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MUHONDO RWANDA

**honey - apricot jam - allspice - apple
tart - blackcurrant - sweet citrus**

Origin:	Gakenke District
Owners:	1215 Smallholder farmers processed at the Muhondo station
Varietals:	Bourbon
Process:	Natural
For Home:	230 per 250g / 830 for 4

BUGOYI RWANDA

**blackcurrant - sweet melon - milk
chocolate - raspberry - walnut - pink
candy**

Origin:	Buhima Village, Rutsiro District
Owners:	Bugoyi CWS
Varietals:	Red Bourbon
Process:	Anaerobic Natural
For Home:	315 for 250g / 1135 for 4

BENSA DAMO ETHIOPIA

**nectarine - chocolate chip cookie -
watermelon - lemon curd - canned
peaches**

Origin:	Sidamo
Owners:	Damo Station
Varietals:	Hierloom
Process:	Washed
For Home:	305 for 250g / 1100 for 4

GULMARG ESTATE KENYA

**bergamot - honey - rooibos - white
grape - raspberry - vanilla biscuit**

Origin:	Kiambu County
Owners:	Gulmarg Estate
Varietals:	SL28
Process:	Natural
For Home:	220 per 250g / 790 for 4

SIPI FALLS TANGWEN UGANDA

**tropical fruit - litchi - cocoa nibs -
maple syrup - stone fruit**

Origin:	Sipi Falls, Kapchorwa, Mount Elgon
Owners:	Smallholder farmers processed by Zukuka Bora Coffee
Varietals:	SL28, SL34
Process:	Natural, Honey Infused Fermentation
For Home:	315 per 250g / 1135 for 4

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www.originroasting.co.za

WHISKY BARREL COLOMBIA

**rum raisin ice cream - whisky liqueur
- milk chocolate - cinnamon sugar -
passion fruit**

Origin:	Caldas
Owners:	Andres Mauricio
Varietals:	Castillo, Caturra
Process:	Fully Washed, Whisky Barrel Finish
For Home:	160 per 250g / 595 for 4

RATNAGIRI ESTATE INDIA

**raspberry - nutmeg - berry compote
- creamy milk chocolate**

Origin:	Bababudangiri, Western Ghats
Owners:	Ratnagiri Estate
Varietals:	Cauvery, Catuai
Process:	Washed
For Home:	195 per 250g / 700 for 4

EL SILENCIO GEISHA Competition 90+ COLOMBIA

**peach - black grape - lavender -
blackcurrant - floral**

Origin:	Colombia, Palestina, Hulia
Owners:	Qima
Varietals:	Geisha
Process:	Natural Anaerobic
For Home:	542 per 250g

FABIO NELSON URREGO Competition 90+ COLOMBIA

**strawberry - blackcurrant - green
apple - lemongrass - mint**

Origin:	Finca Granito de Oro, Antioquia
Owners:	Qima
Varietals:	Chiroso
Process:	Washed Extended Fermentation
For Home:	586 for 250g

RED BOURBON COLOMBIA

**strawberry candy - maple syrup -
red apple - stone fruit**

Origin:	Hulia
Owners:	Las Flores
Varietals:	Red Bourbon
Process:	Sugarcane Decaffeination
For Home:	340 per 250g / 1225 for 4

AUTUMN BLEND

**- BRAZIL Caxambu
- COLOMBIA Barrel Whisky FW
- BURUNDI Natural
- ETHIOPIA Yirgacheffe**

**cashew nut - redcurrant - orange
wine - candied red apple - milk
chocolate - stewed fruit**

For home:	190 per 250g / 690 for 4
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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

MORNING PASTRY

The Barn plain butter croissant	36
Our almond paste in their croissant	50
Chocolate babka	65
Pasteis de nata	28
Pain au chocolate	46

SWEET

Today's cheesecake	70
Tunisian orange cake	54
Carrot cake	60
Almond frangipane & seasonal fruit tart	70
Pecan nut tartlet	70
Jaffa Cake 2.0	58
Panforte (Tuscan nut & fruit cake)	36
Cranberry & white chocolate cookie	45
Nutella cookie	48
Caramel, miso & chocolate brownie	48

SAVOURY

Leek & spinach egg cup	46
Mushroom, artichoke & feta börek	46
— Börek - a Turkish-style pie in phyllo pastry	

Breads

FOR HOME

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

JOEL'S MONTREAL BAGELS FOR HOME

In the famous, authentic, Montreal style eaten by Joel since 1969. Stone-ground flour, hand-rolled, boiled & baked at Origin since 2007.

— each	15
— half dozen (6)	72
— baker's dozen (13)	145

ORIGIN SOURDOUGH	55
30% RYE SOURDOUGH	55
SORGHUM SOURDOUGH	55
CHALLAH (Fridays only)	60
GLUTEN-FREE BREAD	60

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Breakfast

EGGS BENEDICT

Two poached, free range eggs, with homemade hollandaise on a house-baked English muffin	
— with bacon	145
— with smoked salmon, poached beetroot spinach & dill hollandaise	160
— with mushroom & spinach	135

FILLED OMELETTE

Three free range eggs served:	
— with your choice of bread (see left)	80
— with a croissant	+ 21

Choose your fillings from **Extras**

EGGS & TOAST

Two free range eggs as you like, served:	
— with your choice of bread (see left)	75
— with croissant	+ 21

TOFU & SPINACH SCRAMBLE

95

FRENCH TOAST

(weekends only)

Custard-soaked, pan-fried and served with nectarine syrup, fresh fruit, creme fraiche and crushed pralined pecans	115
— add genuine maple syrup	+ 25

HEALTH BREAKFAST

Home-made muesli, Greek-style yoghurt, fresh seasonal fruit, pure Cape honey	105
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HOT OAT & CHIA BOWL

Rolled oats, chia seeds & cranberries soaked overnight in honey & coconut milk, served hot, topped with cinnamon-poached granny smith apples, fresh apple & candied pecan nuts	105
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SUMMER SMOOTHIE BOWL

Made with fresh oat milk. Topped with fresh berries, banana, toasted coconut, chia seeds, almonds and Origin's house-made granola	105
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Bagels

Available plain or toasted —

traditional sesame, rosemary & salt, and everything bagel (sesame, poppy, garlic, onion)

— Cream cheese & spring onion schmear	60
— Smoked Franschhoek salmon trout with spring onion schmear	130
— Chicken, avo & lime mayo	105
— BLAT - Bacon, lettuce, avo & tomato	110
— Goats' cheese & veg bagel	95

Brunch

SABICH BREAKFAST SANDWICH

Iraqi-Jewish / Israeli cult sandwich. Fried aubergine, chopped fresh salad, hummus, amba (fresh mango sauce) and yogurt dressing, topped with a boiled egg	110
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ORIGIN SHAKSHUKA

Two free range poached eggs, fragrant tomato sauce, spinach, salt-cured, Iranian black olives, harissa, choice of bread and...	
— Merguez-style, meatballs or halloumi	155
— as is (no sausage or cheese)	130

BREAKFAST BÁNH MÌ

Vietnamese brunch sandwich. Two crispy, fried free range eggs, lightly pickled carrot & daikon, a handful of fresh coriander & mint and a touch of chilli. Served on a freshly baked, crusty house baguette	95
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MUSHROOMS ON TOAST

Mushroom & truffle tapenade topped with mushrooms sauteed in butter & garlic, served on Origin sourdough with melted, local fontina cheese, topped with a poached free range egg	130
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AVO ON TOAST

sliced avo served on Origin sourdough toast with house pickle, Turkish sun-dried paprika (pul biber) & roasted cherry tomatoes	110
— add 1 or 2 poached eggs	+16 ea

Extras

Homemade apple-jalapeño hot sauce	8
Homemade habañoero hot sauce	8
Fresh chilli	6
Fresh red onion	6
Fresh or seared cherry tomatoes	20
Sautéed spinach	23
White cheddar	22
Local, young, fontina-style cheese	32
Cremalat cow+goat creamy feta	26
Pan-fried halloumi	38
Chaloner apricot jam	16
Chaloner blueberry & raspberry preserve with a hint of lavender	16
Half of a ripe avocado	38
Roasted mushrooms	36
Homemade hollandaise	27
Hummus	20
Bacon	40
Merguez-style spicy beef meatballs	38
Succulent, marinated chicken breast	37
Smoked Franschhoek salmon trout	75

Our food

In my view, a cafe's menu can be a freer exploration of the world of food (much like our coffee). We draw our inspiration from many great cuisines worldwide — Turkish, Vietnamese, Moroccan, French, Chinese, Spanish, Mexican, Peruvian & others, Plus of course with some influences from closer to home in Africa. Our mission is to surprise & delight you with extraordinary, everyday food. When you travel, you often discover that the greatest & most memorable food is not necessarily what you find in the finest of fine dining restaurants.

Bon appetit — Joel

Bowls and Plates

MELAKA LAKSA

A Malaysian entry for best soup in the world.

Rich broth with coconut milk and house-made laksa paste, shredded chicken, crisp prawns, tofu and egg noodles.

Mildly spicy but dial it up to your taste.

Note: this dish contains shellfish 180

TODAY'S SOUP & TOASTED CHEESE

— Ask your waiter for today's soup

Served with a fontina & boerenkaas

toasted sandwich on our

Origin sourdough 105

KOREAN FRIED CHICKEN (HOT)

Sweet & spicy, soy & gochujang fried chicken, asian pickled cucumber, with:

— with kimchi rice 145

— chopped raw cabbage & spinach 145

VEGETARIAN SUMMER BOWL

Bulgur wheat topped with grilled

tenderstem broccolini, pickled grated

beetroot, cucumber, cherry tomatoes,

chickpea, brinjal & tomato dip, crumbed

halloumi and a tahini & lemon dressing 120

GREEN SALAD

Mixed leaves, cherry tomatoes, avo, cucumber, Cremalat cow+goat feta, pecans, almonds & walnuts, harissa vinaigrette and a choice of:

— pan-seared halloumi 125

— pan-fried, marinated chicken 125

Sandwiches

BAGELS

Flip over this menu and look on the other side

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 135

— lemongrass chicken 135

— marinated, pan-fried tofu 130

TRUFFLE BEEF BURGER

Juicy beef burger with truffle mayonnaise, tomato and red onion on a freshly baked brioche bun, served with:

— with green salad, herb vinaigrette 170

— with normal or sweet potato chips 175

PORCHETTA

Slow roasted pork belly stuffed with sage, garlic, fennel seeds & Aleppo pepper, served on a crusty baguette with pickled fennel and a parsley, garlic & lemon zest gremolata 170

To Drink

FRESH JUICES

Orange juice 50

Papaya, lime & ginger 50

Green juice - spinach, cucumber, pineapple and ginger 50

Half-green — half-orange 55

Ginger shot 25

GRAPETISER/APPLETISER 30

WATER

Eco-friendly sparkling filtered water 15

Bottled still water 500ml 25

Bottled sparkling water 500ml 25

Wines

Glass | Bottle

MASON ROAD SERENDIPITY — Paarl
Syrah-Grenache Noir-Cinsault Rosé 55 | 210

USANA RUNAWAY — Stellenbosch
Pinot Gris 60 | 230

GABRIËLSKLOOF — Botrivier
The Blend 70 | 260

SNOW MOUNTAIN MCC — Wellington
Vonkel Chenin Blanc Bubbles 60 | 220

MIMOSA — MCC + Fresh Orange 55

SPIDER PIG FLYING PIG — W.Cape
Grenache n/a | 320

ANYSBOS DISDIT — Botrivier
Chenin Blanc-Rousanne-Grenache
Blanc-Marsanne n/a | 380

SPIDER PIG KING NEPTUNE — W.Cape
Chenin Blanc n/a | 320

KOTTABOS — Stellenbosch
Grenache-Syrah n/a | 295

Beers

DEVIL'S PEAK KINGS BLOCKHOUSE
IPA — Cape Town
6% ABV | 340ml bottle 55

CBC PALE ALE — Paarl
4.8% ABV | 35 IBU | 330ml tin 50

DEVIL'S PEAK LAGER — Cape Town
4.0% ABV | 340ml bottle 45

SHACKLETON RED ALE — Cape Town
4.3% ABV | 18 IBU | 500ml tin 65

HEY JOE CHERRY — Franschhoek
4.8% ABV | 12 IBU | 340ml bottle 55

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