

FROM THE ROOTS

at Spirit Origin

Prepared with care, rooted in Honduras.

Breakfast

Signature Breakfasts

Chilaquiles with Beef Tenderloin ♦	\$20
House-made salsa ranchera over crisp corn tortillas, topped with eggs, grilled beef tenderloin, fresh cheese, avocado, and herbs.	
Lobster Benedict	\$21
Butter-toasted house brioche with truffle noisette butter, poached eggs, and tender lobster, finished with confit tomato béarnaise and seasonal herbs. Served with island greens and passionfruit vinaigrette.	
Avocado Toast	\$15
Two slices of house-made sourdough topped with fresh avocado and one egg on each slice, prepared to your liking, confit cherry tomatoes, and local cheese. Served with fresh salad. Additional egg +\$2.	

Traditional Breakfasts

French Toast ♦	\$19
House brioche soaked in coconut milk and coffee custard, caramelized in noisette butter, finished with passionfruit cream, seasonal fruit, candied walnuts, and coffee toffee.	
Fluffy House Sourdough Pancakes	\$17
Fluffy house sourdough pancakes with seasonal fruit, citrus cream, and berry coulis.	
American Breakfast	\$15
Eggs any style, house hash browns, bacon, seasonal fruit, and your choice of mini pancakes or house-made sourdough toast, with house butter and jam. Additional mini pancakes or sourdough toast +\$2.	
Omelette	\$15
Three-egg omelette with mozzarella cheese, sautéed spinach, mushrooms, cherry tomatoes, and caramelized onions, finished with confit tomato espuma. Served with house-made sourdough bread and seasonal fruit. Add avocado +\$2.	
Copán Breakfast ♦	\$12
Traditional Honduran breakfast with two eggs, house-made Copán chorizo, beans, ripe plantains, local cheese, avocado, and corn tortillas.	

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Our complete savory menu is available throughout the day.

All-Day Dining

Small Plates & Appetizers

Pork Belly Bao Buns	\$15
Crispy pork belly, house bao buns, tamarind gastrique, pickles, and spicy miso mayonnaise.	
Snapper Fish and Chips	\$18
Snapper in dark beer tempura, roasted potatoes, house tartar, and pickles.	
🍷 Roasted Vegetable Cazuela	\$15
Seasonal roasted vegetables, yellow curry, muhammara, and yuca tostones.	
🍷 Beet Carpaccio	\$15
Thinly sliced beetroot carpaccio with seasonal greens and house dressing.	
🍷 Vegetarian Lentil Tacos	\$15
Vegetarian tacos filled with house-made lentil patties and fresh vegetables.	
Grilled Tuna Carpaccio ♦	\$22
Lightly grilled tuna with citrus ponzu, mustard caviar, fried garlic aioli, crispy onions, fried capers, and yuca casabe.	
Shrimp or Tuna Tartare	\$22
Your choice of citrus-cured shrimp or tuna with red onion, cilantro, miso emulsion, coconut leche de tigre, green herb oil, and plantain crisps.	
Sweet Plantain & Island Pork Empanadas	\$15
Sweet plantain empanadas filled with island-style confit pork belly and rib, cultured cream espuma, fresh ricotta, tomato chutney, and garlic-chile cabro pickled onions.	
Gallina Broth with Gallina Terrine	\$17
A warm, aromatic gallina broth served with slow-cooked chicken terrine.	

Raw & Seafood

Beef Tataki ♦	\$20
Seared beef tenderloin with nuoc cham, fresh herbs, cashews, sesame, fried garlic oil, black lime, naan bread, tzatziki, and salsa macha.	
Ceviche (Shrimp or Conch)	\$20
Fresh ceviche with yellow chile leche de tigre, avocado, cilantro, and sweet potato chips.	

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All-Day Dining | Signature Mains

Lobster Roll	\$20
Smoked lobster in a creamy lobster and melted cheese sauce, served on toasted house brioche with French fries.	
Asparagus Risotto with Smoked Picanha ♦	\$35
Creamy asparagus risotto with smoked picanha, finished with pepper sauce reduction and grilled asparagus.	
Whole Local Snapper	\$27
Fresh local snapper, fried in coconut oil or grilled over charcoal, with seafood bisque velouté, rice and beans, tostones, and seasonal pickles.	
Braised Lamb Shank	\$32
Slow-braised lamb shank with marmahon pasta and fresh herb salad.	
Garlic Seafood	\$30
Shrimp or lobster tail in garlic and coconut milk sauce, served with yuca tostones and herb salad.	
Coconut-Glazed Snapper	\$25
Fresh snapper glazed with coconut oil and herbs, caramelized cauliflower purée, grilled capers, pil pil sauce, and glazed carrots.	
Lobster Agnolotti	\$32
House-made agnolotti filled with creamy lobster, asparagus velouté, and chive oil. Served with focaccia bread.	
Pappardelle with Lamb Ragù	\$32
Fresh pappardelle with slow-braised lamb shank ragù and stracciatella cheese. Served with focaccia bread.	
Octopus & Conch ♦	\$35
Grilled octopus and conch with garlic, seasonal chips, chile cabro oil, and bisque velouté.	
Coffee-Adobo Beef Tenderloin	\$32
Beef tenderloin marinated in coffee adobo, truffle potato purée, asparagus salad, and creamy demi-glace.	
Smashed Burger ♦	\$26
Certified Angus beef on house coconut brioche with noisette butter, caramelized onions, lettuce, tomato, Swiss cheese, bacon, and pickles. Served with roasted potatoes.	
Island-Style Fried Pork Rib	\$20
Confit pork rib with chile cabro sauce, chimol, rice and beans, and fried plantains.	
Seasonal Garden Salad	\$17
Mixed lettuce, grilled corn, avocado, red cabbage, and caramelized pumpkin seeds. Add protein: chicken +\$5 · shrimp +\$8 · beef +\$12 · lobster +\$14 · tuna +\$8.	

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Feasting for Sharing

Sharing Plates | 1–3 Guests

Choose your serving: 1 guest \$35 · 2 guests \$60 · 3 guests \$80

Coffee Adobo Lamb Rack \$35 · \$60 · \$80

Coffee-adobo lamb rack, truffle potato purée, seasonal herb and fruit salad, grilled vegetables, sourdough, and beer-caper gravy.

Grilled Lobster or Catch of the Day \$35 · \$60 · \$80

Grilled lobster tail or fresh catch with seafood beurre blanc, scalloped potatoes, tostones, rice and beans, and house pickles.

Beef Short Rib Bourguignon \$35 · \$60 · \$80

Slow-braised short rib in Bourguignon sauce, seasonal vegetables, truffle potato purée, and fresh herb salad.

Traditional Honduran Parrillada | Serves Four

Traditional Honduran Parrillada | Serves Four ◆ \$70

A generous sharing platter of grilled chicken, beef tenderloin, house-made chorizo, and pork ribs. Served with beans, fresh avocado, chimol, corn tortillas, queso fresco, and house pickles.

Desserts

Corn Rice ◆ \$10

Island corn pudding, torched sugar, coconut ice cream, and panela.

Basque Cheesecake \$10

Caramelized Basque cheesecake, berry compote, whipped cream, and blueberries.

Tiramisu \$10

Catuaí-Parainema coffee-soaked sponge cake, silky mascarpone, and pure cocoa.

Ruta del Cacao ◆ \$12

70% dark chocolate crèmeux, almond-cocoa crumble, white chocolate cream, and passion fruit.

Crafted at origin. Inspired by Honduras. Elevated through coffee.

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◆ Owner's Favorite ⑤ Vegetarian