

ORIGO

SMALL PLATES

Guacamole, Pico de Gallo / Totopos	115:-
Chilli-Cheese Fries	95:-
Empanada de pollo cabbage slaw, salsa pozole	155:-
Empanada de frijoles cabbage slaw, salsa pozole	155:-
Burrata chipotle salsa, coriander, sesame, lime, totopos	160:-
TACOS/TOSTADAS	
Tuna Tostada raw tuna, lime, coriander, red onion, cucumber, avocado, celery, chipotle mayo, soy, passionfruit	145:-
Tostada de frijoles black bean tostada, queso fresco, lettuce, crema	105:-
Suadero confit brisket taco, black pepper, salsa macha, coriander, pickled red onion	95:-
Tinga de pollo chicken taco with roasted almond mayo, pickled carrots, coriander	95:-
Tinga de Jackfruit jackfruit taco with roasted almond mayo, pickled carrots, coriander	95:-
Carnitas pork shoulder, salsa verde, onions, pickled pineapple, coriander	95:-

SPARKLING / Rose**GL | BTL**

Cava	
Mont-Ferrant Americano Nature Organic, SPA	140:- 750:-
Champagne	
Moët Chandon, Champagne, FRA	175:- 1095.-
Chandon Garden Spritz	
Chandon Argentina, ARG	620:-
Dom Perignon	
Moët Chandon, Champagne, FRA	3250:-
Odd bird Non Alcoholic	
FRA	90:-
Rosé Santiago	
DOC Vinho Verde	150 670
Whispering Angel	
Château d' Esclan, Provence, FRA	175 780:-

BEER & CIDER

TAP	
Estrella Lager, SPA, 4,6%	85:-
Heineken Lager, NED, 5,0%	89:-
Omaka Suntrip IPA, SWE, 4,5%	95:-
"Lonken" Grape or Pineapple Long Drink, FIN, 5,5%	65:-

BOTTLED

Angelo Poretti Lager, ITA, 5,5%	82:-
1664 Blanc Wheat beer, FRA, 5,0%	89:-
100 W IPA IPA, SWE 6,8 %	99:-
Galipette Dry apple cider, FRA, 4,5%	89:-

NON ALCOHOLIC

Carlsberg Lager, SWE, 0,5%	58:-
Brooklyn Special Effects Hoppy lager, SWE, 0,4%	58:-
Galipette Jus de Pomme Dry apple cider, FRA, 0,3%	65:-
Red Bull / Red Bull Sugar free	65:-

ALWAYS AT BLIQUE

Blique Cheeseburger 225:-
cheddar, pickles, mayo, onion, French fries

Halloumi Burger 210:-
avocado, ranch dressing, jalapeno, French fries

Caesar salad 210:-
Chicken, romaine lettuce, caesar dressing, croutons,
parmesan

DESSERT

Tres leches 125:-
cake soaked in milk x3, whipped cinnamon smetana,
dulce de leche

Churros. 125:-
nutella chocolate sauce, berries

COCKTAILS

Mocktail 85:-
Blueberry or Ginger

Old Cuban 175:-
Eminente, Lime, Sugar, Mint, Moet

Tommy's Margarita 175:-
Don julio Blanco, Lime, Agave

Caipirinha 175:-
Sagatiba, Lime, Sugar

Paloma 175:-
Don Julio Blanco, Lime, Grapefruitsoda

Rum Fashion 175:-
Brugal 1888, Sugar, Bitter

RED	GL BTL
PATRIALE ROSSO EKO PICCINI, VIOGNER, ITA	145 650 :
VALPOLICELLA RIPASSO PASQUA VIGNETI E CANTINE, ITA	185 825 :-
2023 BARBERA D'ASTI DOCG ROBERTO SAROTTO, I MANENTI, ITA	160 725 :-
2021 TERRAZAS MALBEC TERRAZAS DE LOS ANDES, MENDOZA, ARG	150 675 :-

WHITE	GL BTL
PATRIALE BIANCO EKO PICCINI, VIOGNER, ITA	145 650:-
2023 VEIGA DA PRINCESSA ALBARINHO PAZO DO MAR, RÍAS BAÍXAS, SPA	165 750:-
2024 EVEN & ODD RIESLING WEINGUT MEHRLEIN, RHEINGAU, GER	180 820:-
2023 875M CHARDONNAY EL COTO DE RIOJA, RIOJA, SPA	155 680:-

PIZZAS	
MARGHERITA TOMATO, MOZZARELLA, PARMESAN, BASIL	195:-
PEPPERONI TOMATO, MOZARELLA, CHILLI CRISP, HONEY, OREGANO	205:-
AL PASTOR PORK SHOULDER, PICKLED PINEAPPLE, SALSA VERDE, ONION, CORIANDER	235:-
TLAYUDA BLACK BEANS, AVOCADO, QUESO FRESCO, LETTUCE, CREMA, CORIANDER	215:-

SIDES & SNACKS	
FRIES WITH CHIPOTLE MAYO	65:-
CRISPS	55:-
PEANUTS	55:-
MARCONA ALMONDS	90:-