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 3 DISHES -198RMB  
 ADD ANOTHER DISH 65 RMB EACH  
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OUR MENU IS SEASONAL AND SUBJECT TO CHANGE

DISHES ARE DESIGNED TO SHARE,  
 EACH DISH WILL BE SERVED AS AND WHEN THEY ARE READY

BRUNCH

Sweet potato toast, soft-boiled duck egg, burrata, seeds, capers mojo

-  
 Prawn and crab 'mimosa' eggs, ponzu dressing, marinated roe, green apple

-  
 Bacon, green asparagus, Manchego-sauerkraut pancake, Waldorf, sauerkraut powder

-  
 Butifarra hot dog, chorizo brava, crispy onion, pickled cucumber

-  
 Seared scallops, quail egg, russian salad, bacon crumble, roots purée

-  
 Caponata Shakshuka, quail eggs, feta cheese, garlic herb, flatbread

CHEF'S CHOICE

Foie gras panna cotta, Negroni jelly, salted almond, rye

-  
 Salted cured tuna, watermelon, guacamole, lime tiger's milk

-  
 White asparagus quiche, Iberian ham, walnut, basil, AOVE

-  
 Juniper cured duck breast, plum, artichoke, mascarpone, Jerez vinaigrette

-  
 Eggplant "Tonkatsu", tomatoes, herbs ricotta, smoked gazpacho dressing

-  
 Roasted mackerel, smoked mackerel paté, kale, cucumber, ginger-miso dressing

-  
 Grilled calamari, marinated fennel, yuzu "all i oli", olives

-  
 Seared pork belly, parsnip-mustard puree, grilled onion, parsnip crackers

TAPAS CLASSIC

(not included in the set)

Ibérico Bellota 198

-  
 Warm sea urchin, pepper butter on ciabatta 58

-  
 Spanish breakfast, chorizo and potato 68

-  
 Salt and pepper squid with ink aioli 92

-  
 'Tongue & Cheek' Empanada caper and raisin puree, foie gras 98

-  
 Ibérico pork and foie-gras burgers, avocado and pickled cucumber 98

-  
 Baked beetroot, goat cheese crumble, orange, tomatoes and pickled beets 68

-  
 Beef tar-tar, egg yolk, pickled mushrooms, toast and smoked fat dressing 98

-  
 Aged grass fed rib-eye, fried egg, chimichurri 238

BREAKFAST DRINKS

SMOOTHIES & DETOX 58

Raspberry lemonade smoothie

-  
 strawberry vanilla smoothie

FRESH JUICES 45

Orange, pear, red apple

SEASONAL COCKTAILS

Suze estrellada 88

suze, cucumber, mint, lime juice, sugar syrup, estrella

London Julep 88

Bombay gin, elderflower syrup, lemon juice, cucumber, mint, soda

POPULAR DRINKS

Mimosa 88  
 orange juice, sparkling wine

Aperol spritz 88  
 Aperol, soda water, sparkling wine

Bloody mary 88  
 Vodka, thai-bloody mary-mix, tomato juice

Coffee, Tea and soft drinks available

WINE

WINE

Agusti Torello Mata Brut Reserva 98 / 488

Cava Spain 2015

Whites:

Mezzacorona, Trentino DOC, Pinot Grigio, Italy 2017 98 / 438

-  
 Dominique Portet, Yarra Valley, Chardonnay, Australia 2018 98 / 438

Red:

Bouchard Aine & Fils, Grand Conseiller Reserve, Pinot Noir, France 2017 88 / 388

Lacre Reserve, Cabernet Sauvignon, Curico Valley Chile 2013 88/388

Vistamar Sepia Reserva, Cachapoal Andes Valley, Carmenre, Chile 2017 498

"WE WANT SANGRIA"

Sangria (red, white or rose)

-  
 By the glass 58

-  
 By the jug 238

CHOICE OF  
 DESSERT OR CHEESE

the commune

SOCIaL

..... 食社 .....

TAPAS DESSERT BAR

WI-FI



WEIBO





三道菜--198RMB / 加菜只需65元每道

我们的精选套餐采用 当令的新鲜食材并可 能随着季节变换

所有菜品均是西班牙小食,默认分享,  
做好即上,不区分前 菜,主菜

### BRUNCH

甜薯吐司, 鸭蛋, 布拉达芝士, 综合坚果, 酸豆酱

虾蟹“魔鬼”蛋, 柚子酱油, 三文鱼籽, 青苹果

培根卷绿芦笋, 曼切歌芝士酸菜松饼, 华尔道夫沙拉, 德国酸菜粉

加泰隆尼亚香肠热狗, 腊肠番茄酱, 脆洋葱, 腌渍小黄瓜

煎扇贝配鹌鹑蛋, 俄式沙拉, 培根面包碎和根茎蔬菜泥

西西里炖菜北非蛋, 鹌鹑蛋, 菲达芝士, 蒜香饼

### CHEF'S CHOICE

鹅肝奶酪, 尼格罗尼果冻, 盐渍杏仁, 黑麦

盐渍金枪鱼, 西瓜, 牛油果, 青柠老虎奶

白芦笋乳蛋饼, 伊比亚火腿, 核桃, 罗勒, 西班牙特级初榨橄榄油

杜松子腌渍鸭胸, 李子, 洋葱, 马斯卡彭, 雪梨醋

茄子“猪排”, 番茄, 香草芝士, 烟熏冷汤汁

烤青花鱼, 烟熏青花鱼抹酱, 羽衣甘蓝, 黄瓜, 生姜味噌淋汁

煎小鱿鱼, 茴香, 柚子蛋黄酱, 橄榄, 油醋汁

煎猪五花肉, 防风根芥末泥, 烤洋葱, 防风根脆片

### TAPAS CLASSIC

不包括在套餐内!

伊比利亚火腿冷盘 198

温热海胆配夏巴塔面包抹山羊芝士黄油, 西班牙甜椒 58

西班牙式早餐蛋, 辣香肠脆片, 土豆 68

椒盐墨鱼配藏红花墨鱼汁蒜茸酱 92

酥皮饺(红酒牛舌和牛脸混合馅料)配金提子干和水瓜榴混合泥和鹅肝 98

伊比利猪肉鹅肝汉堡, 牛油果, 醃制黄瓜 98

烤甜菜头, 羊奶酪, 橙子, 番茄和腌渍甜菜 68

生牛肉鞑靼, 蛋黄泥, 腌蘑菇, 吐司和烟熏蛋黄酱 98

草饲肉眼牛排佐红葱欧芹香辣酱 238

### 酒水单

#### 果昔, 果蔬

红树莓柠檬果昔 58

草莓香草果昔

#### 鲜榨果汁

橙汁, 梨子汁, 红苹果汁 45

#### 季节性鸡尾酒

苏斯星空 88

龙胆酒, 黄瓜, 薄荷, 青柠汁, 糖, 达姆星啤酒

伦敦朱莉普 88

孟买蓝宝石金酒, 接骨木花糖浆, 柠檬汁, 黄瓜, 薄荷叶, 苏打水

#### 流行饮品

含羞草 88

橙汁, 起泡酒

阿佩罗漂流 88

阿佩罗, 苏打水, 起泡酒

血腥玛丽 88

伏特加, 泰式玛丽酱汁, 番茄汁

咖啡, 茶和软饮料

### WINE

#### 起泡酒:

奥古斯丁托雷洛玛塔陈酿气泡酒 98/488  
西班牙

#### 白葡萄酒:

梅佐考罗那灰品乐干白葡萄酒 98/438

#### 意大利

朵宝枫丹霞多丽干白葡萄酒 98/438

#### 澳大利亚

#### 红葡萄酒:

老布夏父子风土大使黑品乐珍藏红葡萄酒 88/388

#### 法国

莱卡瑞珍藏赤霞珠红葡萄酒 88/388  
智利

维斯特玛佳美娜怀旧珍藏干红葡萄酒 498

#### “WE WANT SANGRIA”

桑格利亚汽酒(红, 白或桃红)

单杯 58

扎壶 238

或其他经典甜点和芝士

the commune

# SOCIaL

..... 食社 .....

TAPAS DESSERT BAR

密码



微博

