

the commune

SOCI^aL

..... 食社

TAPAS DESSERT BAR

Vegetarian

FROM: Sergio Moreno; head chef

SIGNATURE:



MESSAGE: Cook with soul

Marinated olives	38 rmb
Ibérico cheese toastie, truffled quail egg	48 rmb
Spanish breakfast, potatoes and tomato	58 rmb
Marinated tomatoes, salmorejo, goat cheese granita, mint	68 rmb
Pumpkin risotto, brown butter, hazelnut, basil, Ibérico cheese	68 rmb
Baked beetroot, goat cheese, orange, tomatoes, pickled beets	68 rmb
Broccolini, smoked burrata, candied ginger, toasted seeds	68 rmb
Baby carrots, hummus, smoked feta cheese and pickled onions	68 rmb
Oporto wine pears, gorgonzola, red chicory, pistachio, puff pastry	68 rmb
Slow egg, maitake, shitake consomé, mushroom chips	68 rmb
Eggplant “Tonkatsu”, tomatoes, ricotta, smoked gazpacho	68 rmb