

前菜

恶魔蛋 68

煮鸡蛋佐鱼子酱, 意大利火腿脆片, 嫩叶

黄鳍金枪鱼“玉米片” 78

脆馄饨片, 腌黄瓜, 香葱, 海草, 辣味蛋黄酱, 牛油果酱

蟹肉金枪鱼塔 138

自制寿司米糕, 蟹肉, 牛油果, 黄鳍金枪鱼配夏威夷汁, 鱼子酱, 微生菜, 芒果干姜酱及鳗鱼汁

冷切拼盘 158

精选腌制/烟熏/陈年芝士及生肉, 佐现烤面包及无花果、橄榄和甜辣坚果

主菜

烤羊排 388

香料裹羊排配香烤小土豆, 西兰花, 芥末肉汁

2至3人分享**澳洲M6和牛牛腹肉 268**

260克烤和牛牛腹肉, 天妇罗牛油果, 香蒜土豆泥, 炒刀豆, 自制照烧汁及嫩叶苗

澳洲M4-5和牛战斧牛排 1188

炭烤1.5公斤带骨澳洲和牛肉眼牛排, 佐季节烤时蔬, 香蒜土豆泥和红酒汁

2至4人分享**上海风味牛小排 178**

绍兴酒, 酱油和棕榈糖酱汁慢煮去骨牛小排, 佐香蒜土豆泥, 烤迷你胡萝卜和腌肉甘蓝菜

烟熏整块培根 188

450克 烤整块烟熏五花肉, 炒卷心菜及水瓜柳, 芝麻菜苗香色拉, 蜂蜜芥末汁

2至3人分享**加烤鸡胸肉 +38 加烤三文鱼 +48****COMMUNE RESERVE 沙拉 88**

帕尔马火腿, 水牛芝士, 迷你红甜椒和迷你南瓜裹菲达芝士, 樱桃番茄, 木鱼花, 芝麻叶, 香草酱

香草意面凯撒沙拉 68

罗马生菜, 芝麻叶, 苦苣生菜, 自制凯撒酱, 香脆面包块, 香草蝴蝶面, 干番茄及帕玛森芝士

南加州超级沙拉 78

罗马生菜, 红叶生菜, 苦苣生菜, 碎纳帕小白菜和羽衣甘蓝, 牛油果丁, 樱桃番茄, 烤番薯, 红藜麦, 淋牛油果酸奶奶酱, 蔓越莓干和鹰嘴豆

配菜

香蒜土豆泥 28**蒜炒刀豆 28****COMMUNE 撕裂啤酒洋葱圈 28****传统炸薯条 45**

汉堡和三明治

可选配菜: COMMUNE 撕裂啤酒洋葱圈, 沙拉, 薯条

COMMUNE加利福尼亚汉堡 78

法式黄油面包夹两大块新鲜和牛肉饼, 自制酱料, 白车打芝士, 烤洋葱, 黄油生菜和牛排番茄

全熟**COMMUNE BBQ汉堡 98**

170克新鲜和牛肉饼, 碾碎牛油果, 黄车打芝士, 烤洋葱, 味噌枫糖培根, 天妇罗墨西哥青辣椒, 培根BBQ酱汁和黄油面包

自选熟度**蓝纹芝士汉堡 98**

COMMUNE重现1950年的经典多汁露西汉堡
170克新鲜和牛肉饼内填戈贡佐拉蓝纹芝士, 第戎芥末蛋黄酱, 芝麻叶, 红洋葱酱和黄油面包

全熟

小食

油封鸭春卷 68

片皮油封鸭配纳帕小白菜, 胡萝卜和香菇, 春卷皮, 酸樱桃波特蘸酱

“发泄”花椰菜 48

韩式辣椒酱脆炸花椰菜, 佐番薯片
友情发泄(中辣)或尽情发泄(重辣)

日式炸鸡 48

日式腌制炸鸡块, 佐青柠蛋黄酱

香辣猪肋排 98

酱油, 生姜, 蒜自制腌猪肋排, 搭配香蒜粒, 红椒片和香葱

碳烤奥尔良鸡翅 68

特制辣椒粉, 沙拉油, 盐胡椒腌制鸡翅

甜辣坚果盘 48

烤腰果、花生和扁桃仁粒, 撒秘制
COMMUNE香辣粉

甜品

法式布蕾配鲜浆果及蔓越莓 58

温热巧克力布朗尼配海盐焦糖冰淇淋 88
由我们的好朋友Hiroaki Homma烘焙而成

海盐焦糖冰淇淋配当季浆果 68

套餐

厨师长推荐2人套餐 358

套餐包括2杯指定10盎司精酿啤酒

南加州超级色拉

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澳洲M6和牛牛腹肉

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海盐焦糖冰淇淋配当季浆果



APPETIZER

DEVILED EGGS 68

Boiled eggs, caviar, prosciutto chips, micro green

YELLOWFIN AHI POKE "NACHOS" 78

Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, sriracha mayo, avocado crema

CRAB & AHI TUNA STACK 138

Rice cake, crab, avocado, ahi tuna dressed with poke sauce, tobiko and micro greens, mango-ginger sauce and eel sauce

MEAT & CHEESE BOARD 158

Selection of cured/aged/smoked meats and cheeses. Served w/ fresh baked bread & sweet, salty and figs, oilver, sweet & spicy nuts

*Add grilled chicken breast +38 | Add grilled salmon +48***THE COMMUNE RESERVE SALAD** 88

Parma ham, Burrata cheese, mini red bell pepper & yellow squash stuffed with Feta cheese, cherry tomato, bonito flakes, arugula, pesto

PESTO PASTA CAESAR 68

Romaine hearts, arugula and frisée tossed in a homemade caesar dressing, brioche croutons and shaved Parmesan served on top of farfalle pasta tossed with pesto and sun-dried tomatoes

SOCAL SUPERFOOD SALAD 78

Romaine, lollo rosso, frisée, shredded Napa cabbage and kale, avocado, cherry tomatoes, roasted sweet potatoes and quinoa, topped with avocado yogurt dressing, pickled red onions, dried cranberries & chick pea

ENTREES

LAMB CHOPS 388Herb crusted lamb with sautéed baby potatoes, broccoli. Served w/ mustard demi-glaze
*Serves 2-3 people***AUSTRALIAN WAGYU M6 BEEF FLANK** 268

260g seared beef flank, tempura avocado, garlic mashed potatoes, sauteed green beans, homemade teriyaki sauce, micro greens

AUSTRALIAN M4-5 TOMAHAWK 1188Massive 1.5 kilo bone in ribeye steak char-grilled and served w/ roasted seasonal vegetables and garlic mashed potatoes. Red wine demi-glaze
*Serves 2-4 people***SHANGHAI STYLE BRAISED BEEF SHORTRIB** 178

Beef short ribs slow braised for 6 hours in a Shaoxing wine, soy and palm sugar sauce. Served w/ garlic mashed potatoes, roasted baby carrots & sautéed savoy cabbage with pancetta

SMOKED WOL BCN 188450g roastet whole bacon, sauteed cabbage & capers, rocket fennel salad, honey mustard sauce
Serves 2-3 people

SIDES

GARLIC MASHED POTATOES 28**SAUTÉED GREEN BEANS W/GARLIC** 28**COMMUNE RIPPER TEMPURA ONION RINGS** 28**FRENCH FRIES** 45

BURGERS & SANDWICHES

SERVED W/ CHOICE OF SIDE: COMMUNE RIPPER TEMPURA ONION RINGS, SIDE SALAD, FRENCH FRIES

THE COMMUNE CALIFORNIA BURGER 78

Two fresh ground wagyu beef patties, house spread, white Cheddar, grilled onions, butter lettuce and beefsteak tomato on a brioche bun

*Cooked through***THE COMMUNE BBQ BURGER** 98

170 gram fresh ground wagyu beef patty, crushed avocado, yellow Cheddar, grilled onions, miso-maple bacon, tempura jalapenos and bacon-bbq sauce on a brioche bun

*Cooked to desired temperature***BLEUCY LUCY** 98*Commune's take on the classic 1950's Juicy Lucy Burger*
170 gram fresh ground wagyu beef patty stuffed with Gorgonzola blue cheese. Topped with Dijon mustard spread, arugula and red onion jam on a brioche bun
Cooked through

SAVORY

DUCK CONFIT SPRING ROLLS 68

Shredded confit duck, Napa cabbage, carrot & shitake mushrooms. Served w/ cherry-port dipping sauce

"ANGRY" CAULIFLOWER 48

Korean fried cauliflower marinated and fried crispy then tossed in a spicy gochujang sauce. Served w/ sweet potato chips

*Friendly (mild spicy) or Furious (very spicy)***CHICKEN KARAAGE** 48

Japanese style marinated and fried chicken thighs. Served w/ lime aioli

STICKY RIBS 98

Soy, ginger & garlic glazed pork ribs, garnished with toasted garlic, chili flakes and chive

CHAR GRILLED ORLEANS CHICKEN WINGS 68

Chicke wings marinated with tailored chill powder, oil, salt & pepper

SWEET & SPICY NUTS 48

Cashews, peanuts and almonds tossed in COMMUNE's signature spice blend and baked

SAN DIEGO FISH TACOS 88

Three flour tacos of grilled halibut, shredded red cabbage, pico de gallo tomato salsa, Monterey Jack cheese & spicy dressing

VEGGIE PANINI 68

Grilled green zucchini, red and yellow bell pepper, rocket, Brie cheese, chimichurri sauce and pickled red onion

PHILLY BOY IN SHANGHAI 88A Philadelphia, Pennsylvania food tradition
Shaved and chopped Australian sirloin beef, grilled yellow onions and white Cheddar on a brioche sub roll**OXTAIL GRILLED CHEESE** 78

Mahon Menorca Tierno cheese, braised beef oxtail, Brie cheese, jalapeno & balsamic onions on marbled sourdough-rye bread

DESSERTS

CRÈME BRÛLÉE WITH FRESH BERRIES & CRANBERRY CHUTNEY 58**WARM CHOCOLATE BROWNIE W/ SEASALT CARAMEL ICE CREAM** 88Baked by our friend, Hiroaki Homma
SEASALT CARAMEL ICE CREAM W/ SEASONAL BERRIES 68

SET MENU

CHEF'S RECOMMENDATION FOR TWO 358*Set menu including 2 * 10 oz designated craft beer***SOCAL SUPERFOOD SALAD**

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AUSTRALIAN M6 WAGYU BEEF FLANK

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SEASALT CARAMEL ICE CREAM W/ SEASONAL BERRIES