

breakfast

THE
COMMON

ACAI BALI BOWL

105

Toasted quinoa granola, tropical fruits,
chia seeds, bee pollen [V] [GF] [N]

COCONUT TAPIOCA PUDDING

65

Mango, banana, yoghurt, granola, honey [V]
Add protein powder +35

BUTTERMILK PANCAKES

BACON AND MAPLE 85 [P] | **PEANUT BUTTER AND JAM (PBJ) 75** [N]

Add protein powder +35

HUEVOS RANCHEROS

85

Chicken, nduja, capsicum, spices, avocado, sour cream,
flour torilla, fried eggs [P]

THE COMMON BENNY

Brown butter hollandaise, pickled mustard, english muffin

SLICED HAM 95 [P] | **BACON 95** [P]

SALMON GRAVLAX 115 | **SPINACH 85** [V]

CHILI SCRAMBLED EGGS

70

Roast tomato, salsa roja, crunchy chili oil, parmesan,
herbs, seeded sourdough [V]

GREEN BREKKY BOWL

Kale, broccoli, pumpkin, seeds [V] [GF]

POACHED EGGS, FETA 85 [V]

SCRAMBLE TOFU ADOBO, COCONUT FETA 80 [V]

AVO ON TOAST

85

Basil pesto, herbs, dukkah, seeds, feta, sourdough [V] [N]

CHORIZO BREKKY TACOS

80

Grilled onion, omelette, parmesan, chipotle mayo, cilantro, lime [P]

BREAKFAST BURRITO

110

Scrambled eggs, bacon, refried beans, grated cheese,
jalapeño, sour cream, avo, corn salsa, spinach [P]

CORN FRITTERS

90

Poached eggs, bacon, avo, salsa, house relish,
jalapeño & coriander cream, lime [P]

HAM & CHEESE CROISSANT

85

Sliced ham, cheese, béchamel, caramelized onion [P]

BACON & EGG ROLL

85

Scrambled eggs, american cheddar,
crispy bacon, tomato ketchup [P]

BREAKFAST 7AM - 4PM & 2 FOR 1 TACO TUE, FRI, & SAT FROM 5PM

SUBJECT TO 10% TAX + 6% SERVICE

VEGETARIAN [V] GLUTEN FREE [GF] CONTAINS PORK [P] CONTAINS NUTS [N]

breakfast

THE
COMMON

eggs

EGGS ON TOAST, CHIVE BUTTER, HERB SALAD, SEEDED SOURDOUGH 50

ADD SIDES :

Avocado	30	Corn Fritters	30	Roast Tomato	30
Bacon	40	Mexican Chorizo	60	Sliced Ham	40
Salmon Gravlax	60	Haloumi	45	Hash Brown	30

BREKKY CLUB 110

breakfast
+ regular coffee
+ house juice

ACAI BALI BOWL

BUTTERMILK PANCAKES
BACON AND MAPLE [P] | PEANUT BUTTER AND JAM (PBJ) [N]

HUEVOS RANCHEROS [P]

CHILI SCRAMBLED EGGS

GREEN BREKKY BOWL
POACHED EGGS, FETTA [V]
SCRAMBLE TOFU ADOBO, COCONUT FETA [V]

CHORIZO BREKKY TACOS

CORN FRITTERS [P]

HAM & CHEESE CROISSANT [P]

BACON & EGG ROLL [P]

ANY REGULAR COFFEE & A SMALL JUICE

BREAKFAST 7AM - 4PM & 2 FOR 1 TACO TUE, FRI, & SAT FROM 5PM

SUBJECT TO 10% TAX + 6% SERVICE

VEGETARIAN [V] GLUTEN FREE [GF] CONTAINS PORK [P] CONTAINS NUTS [N]

SNACKS

SHOESTRING FRIES, PAPRIKA SALT, CHIPOTLE MAYO	55
GUACAMOLE & HOUSE MADE TORTILLA CHIPS, PICO DE GALLO	60
QUESADILLA, CHEESE, SOUR CREAM PICO DE GALLO	65
SLOW ROAST LAMB, JALAPEÑOS	75
JALAPEÑO POPPERS, PICKLED ONION AND JALAPEÑO CREAM CHEESE, MOZZARELLA, BACON, CORIANDER	70

NACHO COMMON NACHOS

BAKED IN A SKILLET
Homemade tortilla chips, guacamole, sour cream, creamy cheddar,
green salsa, white onion, coriander, sweet chili
TOFU ADOBO 70 | PORK CARNITAS 90 [P] | CHICKEN ADOBO 80

TACOS *homemade flour tortilla tacos*

- **BABE, YOU’RE SO EXTRA! SO IS A SIDE OF GUAC +5K**
- **TRY DORADO STYLE. ADD FRIED CHEESE TO ANY TACO +7K**

CHICKEN AL PASTOR Adobo, chipotle mayo, onion, cilantro, pineapple, salsa roja	35 ea
BAJA FISH TACO Battered barramundi, slaw, chipotle mayo, onion, cilantro lime, salsa verde	35 ea
PORK CARNITAS Habanero pickled onion, cilantro, chicharron, salsa roja [P]	40 ea
CHORIZO Crispy potato, chipotle, feta, onion, cilantro, lime, salsa verde [P]	40 ea
LAMB BARBACOA Cumin grilled peppers, onion, cilantro, lime, salsa verde	42 ea
TOFU ADOBO Slaw, adobo marinated tofu, onion, cilantro, salsa roja [V]	30 ea

CHICKEN CAESAR SALAD	110
Romaine, egg, caesar dressing, bacon, parmesan, croutons [P]	
CHIPOTLE CHICKEN BURRITO	90
Mexican rice, refried beans, grated cheese, guacamole, corn salsa, chipotle mayo, jalapeños	
IN’N’OUT BURGER	130
American beef patty, american cheddar, burger sauce, onion, lettuce, tomato, shoestring fries, soft milk bun add crispy bacon +25	
CALI-MEX BOWL	
Brown rice, refried beans, avocado, pico de gallo, homemade tortilla chips, salsa, chopped lettuce, grated cheese, chipotle sour cream, coriander, lime [V]	
LAMB BARBACOA 130 CHICKEN ADOBO 105 GRILLED FISH 110	
TOFU ADOBO 90	
TERIYAKI SALMON BOWL	140
Sushi rice, furikake, tempura ginger, wasabi mayo, fried egg, miso eggplant, avocado, spicy togarashi, edamame, ponzu dressing	
SUPERNATURAL SALAD BOWL	90
Carrot, beetroot, cabbage, leaves, mix herbs, sweet corn, tomato, cherry, mixed seeds, roast cashew, marinated feta, nutritional yeast, house vinaigrette [V] [GF] [N]	

DESSERT

DESSERT CUPS	45
BANOFFEE PIE CHOCOLATE MOUSSE	
APPLE CRUMBLE CHEESECAKE	
BY THE SLICE	65
CARROT & WALNUT CAKE [N]	
SALTED CARAMEL CHEESCAKE	

Have a look at our display for freshly baked cookies, pastries & more desserts, All cakes can be pre-ordered for celebrations or events

LUNCH & DINNER 11.30 - LATE & 2 FOR 1 TACO TUE, FRI, & SAT FROM 5PM

SUBJECT TO 10% TAX + 6% SERVICE

VEGETARIAN [V] GLUTEN FREE [GF] CONTAINS PORK [P] CONTAINS NUTS [N]

drinks

THE
COM
MON

COFFEE BY MILK & MADU
100% ARABICA

ESPRESSO | LONG BLACK | MACCHIATO 30
PICCOLO | MOCHA | CAPPUCCINO 35
LATTE | FLAT WHITE | MAGIC 35

ALTERNATIVES & EXTRAS
DECAF | EXTRA SHOT | EXTRA LARGE 15
ALMOND [N] | COCONUT 12
OAT MILK | BONSOY 12

FUN FLAVORED COFFEE
CARAMEL FRAPPO 65
AFFOGATO gelato & espresso 55

COLD BREW
BLACK | WHITE 40
VANILLA 50
COCONUT topped w/coconut sorbet 50

FINE TEAS
HOT OR ICED

ENGLISH BREAKFAST 35
EARL GREY 35
CHAMOMILE 35
SENGHA 35
GRAND JASMINE 35
MOROCCAN MINT 35

ICED TEAS
PEACH MINT ICED TEA GLS | JUG 40 | 130
LEMON LIME ICED TEA 40 | 130

NOT COFFEE
CHAI MASALA with milk 45
HOT CHOCOLATE 40
MATCHA LATTE 40

COLD PRESSED JUICE

GREEN MINDED	60
Kale, celery, spinach, apple, mint	
PURPLE PLEASE	60
Beetroot, apple, carrot, turmeric	
ENDLESS SUMMER	60
Orange, pineapple, ginger, lime	
PURE SUNKIST JUICE	65
REFRESHING WATERMELON JUICE	55

SMOOTHIE

GREEN MONSTER	65
Avo, kale, banana, spirulina, almond milk, dates	
BERRYLICIOUS	65
Berries, hibiscus, banana, chia seed, agave, coconut water	
SUPER CACAO	65
Cacao, banana, bee pollen, maca, oat milk, dates	

GRANITAS

ORANGE & PASSION FRUIT	60
STRAWBERRY & GUAVA	60

SOFT DRINKS

REFLECTIONS STILL WATER sml/lge	35		60
REFLECTIONS SPARKLING sml/lge	35		60
COKE COKE ZERO SPRITE SODA TONIC			35
FEVER-TREE GINGER ALE			45
FEVER-TREE GINGER BEER			65
YOUNG WHOLE COCONUT			40
GINGER TURMERIC JAMU			65

BALI KOMBUCHA

	GLS		BTL
MIXED BERRY KOMBUCHA	55		170
PASSION FRUIT KOMBUCHA	55		170

BRUNCH COCKTAILS

THE COMMON BLOODY MARY130

Pepper vodka, lemon, basil, house mary mix, tomato juice, bacon garnish [P]

BERRY CRUSH130

Vermouth, strawberry, watermelon, guava liqueur, raspberry sorbet, bubbles

PINK BELLINI120

Pink peach, dragon fruit, peach, bubbles

THE COMMON MIMOSA120

Tequila, coconut, OJ, bubbles, coconut sorbet

BEERS

KURA KURA LIMITED RELEASE70

Single batch series offers a limited edition of kura kura beer

KURA KURA LAGER65

The perfect balance of crisp and clean taste. Light in body and bitterness

KURA KURA ISLAND ALE65

Packed with tropical fruit aromas—delivering a citrusy taste with a hint of sweetness

KURA KURA SESSION HAZY65

A silky, hop forward and refreshing session IPA

BINTANG45

An Indonesian classic, crisp, clean and refreshing lager flavours

HAPPY HOUR 65K MARGS* 4-7PM & 9-LATE

ALL OUR MARGS ARE MADE WITH QUALITY IMPORTED TEQUILAS. WE LIKE OURS ON THE ROCKS, LET US KNOW YOUR PREFERENCE.

	GLS	BTL	JUG
WATERMELON LIGHT & REFRESHING	110	220	390
CUCUMBER JALEPEN0 BRIGHT & ZINGY	110	220	390
PASSION FRUIT FRESH & FRUITY	110	220	390
THE COMMON CLASSIC ALL DAY EVERY DAY	110		390
SKINNY MARG MADE WITH REAL AGAVE	110		390
COCONUT MARG CREAMY & YUM	110		390
VANILLA ROAST PINEAPPLE SMOKEY TROPICAL	110		390
HIBISCUS DEEP RED & WILD	110		390
*MILLIONAIRES MARG FOR THE HIGH ROLLER	160		570

select classic cocktails available on request

WINES VINO VIN BINHO

HOUSE WINES WHITE OR RED BY THE GLASS	110		550
SPARKLING OF THE MONTH ITALY	130		760
THE LUNAR COLLECTION MAURES PROVENCE, FRANCE	150		740
FANTINI PINOT GRIGIO ITALY			700
BABYDOLL PINOT NOIR MARLBOROUGH, NZ			700

PEACHY SANGRIA

PEACH, FRUITS, LOVE

GLASS CARAFE
110 440

MEZCAL

Rare and exclusive mezcals hand carried from mexico and brought to you to enjoy at The Common

SINGLE

DON RAMON SALMIANA	120
LOS DANZANTES (LOS NAHUALES) TOBALA	250
PALENQUEROS ESPADIN	250
MONTELOBOS PECHUGA	250

TEQUILA

5 SENTIDOS PECHUGA DE PAPALOTE	250
CODIGO BLANCO	140
CODIGO ROSA	140
CODIGO REPOSADO	180
CODIGO ANEJO	220
ARTENOM SELECCION DE 1146 ANEJO	250

SPIRIT

ABSOLUT	110
THREE PEAKS GIN	110
JACK DANIEL’S	120

CLASSIC

NUSANTARA ESPRESSO MARTINI	130
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Vodka, kintamani cold brew coffee liqueur, espresso, baileys

WHISKY SOUR	130
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Whiskey, sours, white foam, bitters

NEGRONI	130
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Three peaks gin, campari, sweet vermouth

THE CLASSICS	130
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WE GOT YOU COVERED, COCKTAILS AVAILABLE ON REQUEST

make
your own
commoners
bowl

THE
COM
MON

STEP 1
CHOOSE YOUR
PROTEIN BOWL

120

MARINATED
GRILLED CHICKEN

120g

cals	180	carbs	0g
pro	28g	fat	8g



140

SALMON
TERIYAKI BOWL

130g

cals	270	carbs	5g
pro	27g	fat	13g



130

GRILLED
BARRAMUNDI BOWL

100g

cals	92	carbs	0g
pro	20g	fat	2g



110

BLACK PEPPER
TOFU BOWL

120g

cals	180	carbs	6g
pro	15g	fat	12g



140

CONFIT
LAMB BOWL

100g

cals	320	carbs	0g
pro	25g	fat	25g



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STEP 2
CHOOSE ONE BASE



BROWN RICE **70g**
cals 70 carbs 16g
pro 2g fat 1g



BABY ROMAINE **40g**
cals 7 carbs 1g
pro 1g fat 0g

ORGANIC QUINOA **60g**
cals 222 carbs 39g
pro 8g fat 4g



SUSHI RICE **70g**
cals 97 carbs 22g
pro 2g fat 0g

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THE
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STEP 3
CHOOSE ANY
THREE VEGGIES



**BAKED
SWEET POTATO**

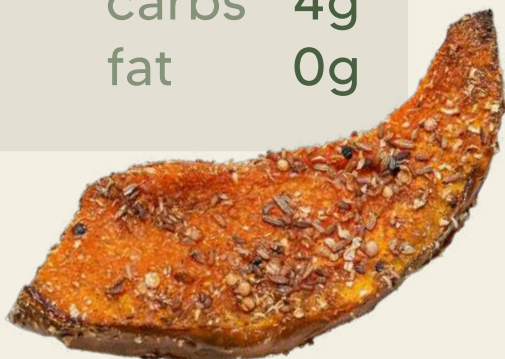
60g

cals	54	carbs	13g
pro	1g	fat	0g

**ROAST
PUMPKIN**

30g

cals	15	carbs	4g
pro	1g	fat	0g



SLICED AVOCADO & SEEDS

70g

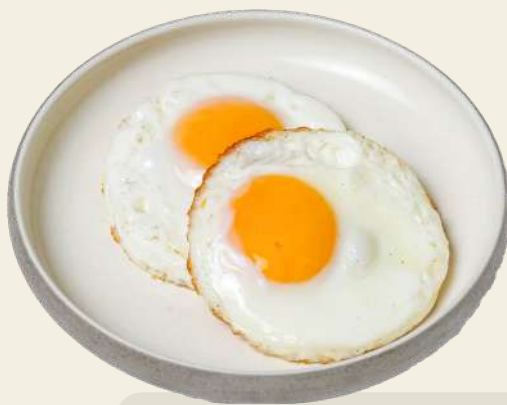
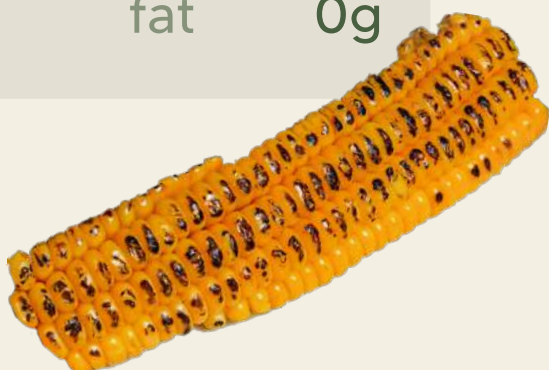
cals	146	carbs	9g
pro	2,7g	fat	12g



**SWEET
CORN**

40g

cals	36	carbs	8g
pro	1g	fat	0g



**GRILLED
BROCCOLI**

50g

cals	17	carbs	3g
pro	2g	fat	0g



**TWO
EGGS**

210g

cals	210	carbs	3g
pro	27g	fat	21g



**ROAST
TOMATO**

140g

cals	30	carbs	7g
pro	2g	fat	0g



**CORN
FRITTERS**

80g

cals	160	carbs	24g
pro	6g	fat	5g

**MISO
EGGPLANT**

60g

cals	80	carbs	8g
pro	2g	fat	5g



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STEP 4
CHOOSE ANY
TWO EXTRAS

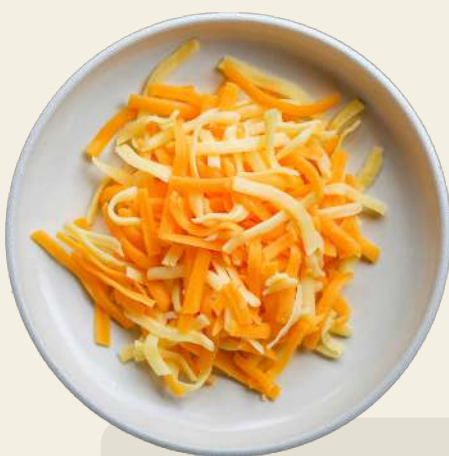
SAUERKRAUT 30g

cals	7	carbs	2g
pro	0g	fat	0g



MARINATED FETA 30g

cals	90	carbs	1g
pro	6g	fat	7g



MEXICAN CHEESE 30g

cals	120	carbs	1g
pro	8g	fat	9g

BEETROOT DIP 30g

cals	25	carbs	4g
pro	1g	fat	1g



COJIN KIMCHI 50g

cals	31	carbs	4,9g
pro	2,1g	fat	0,22g



BASIL PESTO 30g

cals	120	carbs	2g
pro	2g	fat	12g



WHIPPED TAHINI & SWEET CHILI 45g

cals	225	carbs	16g
pro	5g	fat	16g

LUNCH & DINNER 11.30 - LATE
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STEP 5
CHOOSE ONE TOPPING



SOY TOASTED 20g
SEEDS

cals 117 carbs 15,2g
pro 5,3g fat 5,5g



VINAIGRETTE 20ml

cals 102 carbs 0,88g
pro 0,08g fat 10,9g



DUKKAH 10g
SPICE

cals 111 carbs 23g
pro 2g fat 0g



CASHEW 10g
NUTS

cals 175 carbs 6g
pro 5g fat 15g



NUTRITIONAL 5g
YEAST

cals 30 carbs 2,5g
pro 4g fat 0,2g