

PARA PICAR

- Marinated olives 38
- Oyster with vietnamese dressing 48 /per piece
- Grilled oyster warm escabeche dressing 48 /per piece
- Potato fries, rosemary, garlic, tomato and chorizo brava 38
- BBQ roasted corn 38
- Sea urchin , pepper butter on Ciabatta 58
- Snail and garlic croquettes, green aioli 58
- Iberico cheese, ham and truffle toastie 58
- Oyster “devils on horse back” 58
- Spanish Iberico meats 58
- Iberico Bellota 158



EGGS

- 68 Spanish breakfast , chorizo and potatoes
- 68 Crab omelette, ricotta, pepper, coriander, chilli salt
- 68 Fried duck egg with duck livers and Romesco

SEAFOOD

- Tuna tar-tar “DIY” 88
- Marinated Hamachi, pickled Kohlrabi, sea urchin, salted lemon purée and pomelo 88
- Salmon sashimi, pickled mushroom, eggplant and miso purée, cucumber jelly 88
- Cured tuna, crushed peas, white radish, wasabi 88
- Whipped salt cod, paella jelly, caviar, chicken skin 88
- Seared scallop, yellow curry, carrots 88
- Gambas , chilli and garlic 88
- Salt and Pepper Squid with ink aioli 88



NO RESERVATIONS, NO SERVICE CHARGE

Vegetarian & Tasting Menu Available



the commune

SOCIaL

食社

TAPAS DESSERT BAR

SHANGHAI

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511 Jiang-Ning Road, Jing-An District, Shanghai, China

MEAT

- 148 Braised pork belly, cabbage puree, pickled kohirabi, spiced jus
- 108 Baked smoked bone marrow, onion jam and sour dough , gentleman’s relish butter
- 98 Foie-gras and duck empanada, caper and burnt onion jam
- 98 Rabbit, squid, and barley paella, bone marrow bread crumbs
- 98 Beef tar-tar, egg yolk, pickled mushrooms, toast and smoked fat dressing



GRILL

- Grilled veal chop, shiitake marmalade,with eggplant puree 398
- Char grilled aged grass fed rib-eye , chimichurri 218
- Grilled lamb cutlet, grilled fennel, goats cheese, preserved lemon, olive jus 148
- Char grilled Iberico pork and foie-gras burgers, avocado and pickled cucumber 98
- Grilled mackerel, crispy chicken wing, bok-choy kimchi, BBQ cucumber 88

VEGETABLES

- 68 Salt baked beetroot , burrata, almonds, ginger bread, and honeycomb
- 68 Salad of charred tomato, house ricotta, capers, pine-nuts and bread
- 68 Roasted cos lettuce, white anchovy and parmesan dressing
- 68 Warm salad of cauliflower, broccoli, crispy ham and goats curd

