

ALL-DAY BRUNCH

Available from Opening until Closing

- Common Man Full Breakfast** 750
two free range eggs in any style, bacon, pork sausage, spinach, herbed roma tomato, hash brown, portobello mushrooms, house-made baked chorizo beans served with artisanal sourdough, drizzled with extra virgin olive oil
- V Common Man Veggie Wonderland** 850
two free range eggs in any style, halloumi cheese, sauteed spinach & broccoli, herbed roma tomato, portobello mushrooms, avocado lemon & chili, served with a beetroot BBQ sauce & sourdough toast
- V Turkish Breakfast** 850
phyllo wrapped soft boiled egg, crispy feta, green hummus, fresh cucumber, fresh herbs, pumpkin seed praline, served with pita bread & a drizzle of honey
- Beef Brisket Benedict** 650
tender braised beef brisket, two poached free range eggs, rocket leaves, chive hollandaise with artisanal sourdough toast & green oil
- V Not Your Common Pancakes** 550
wheat pancakes cooked in iron cast skillet with caramelized bananas & caramelized walnut crumble, salted caramel sauce & berry coulis
- V* Mushroom Avocado Toast** 550
oyster & shimeji mushrooms, red onion pickle & togarashi, mashed avocado, fresh herbs, rosemary focaccia, drizzled with green oil (+ poached egg 80)
- Sourdough Croque Monsieur** 550
shaved ham, béchamel, aged cheddar cheese & dressed rocket leaves (+ fried egg 80)
- House-made Crunchy Granola** 650
spiced nuts & seeds, greek yoghurt, persimmon-peach compote, mandarin orange, toasted coconut flakes, goji berries, drizzled with maple syrup
- V* Acai Bowl** 850
acai sorbet, sliced banana, fresh mango, peanut butter sauce, cacao granola, cacao nibs, toasted coconut
- V Sautéed Kale & Creamy Egg White Scramble** 550
sauteed kale, broccoli, fine beans, creamy egg white scramble, topped with crispy spiced panko crumbs

EXTRAS

- Artisanal Sourdough Toast 190
- Beetroot BBQ Sauce 120
- Chorizo Baked Beans / Bacon / Chive Hollandaise / Avocado (Half) / 2 Free Range Egg / Halloumi / Herbed Roma Tomato / Pita Bread / Pork Sausage / Phyllo Egg Plain Yoghurt / Sautéed Spinach 175

V – Vegetarian GF – Gluten Free V* - Can be made vegan, please ask!

Please advise our server regarding your dietary restrictions, including allergies and intolerances.

As our kitchen is an open zone, cross-contact may occur with ingredients like nuts, wheat, and dairy products.

**COMMON
MAN
COFFEE
ROASTERS**

The Restaurants at Ayala Triangle Gardens,
Makati City, Philippines
website: www.commonmancoffee.roasters.com.ph
@commonmancoffee_ph
/commonmancoffee

CMCR CLASSICS

Available from 11am until Closing

- Conti Sandwich** 690
rosemary foccaccia, stracciatella, shaved ham, chorizo, sun blushed tomatoes, pecorino cream, basil paste, rocket leaves, crushed pistachios, served with herbed fries
- Cubanos Sandwich** 650
rosemary foccaccia, sliced slow cooked pork, shaved ham, aged cheddar, jalapeño, gherkins, mustard mayo, raisin chutney, served with herbed fries
- Smash Burger** 690
house-made beef patties, cheddar, onion jam, lettuce, mayo, beetroot BBQ sauce, brioche bun, served with herbed fries
- GF Chili Chicken** 680
seared chicken breast, avocado salsa, crushed sweet potato, beetroot pickled onion, burnt lemon, rocket & harissa, served with chili flakes on the side
- Fried Chicken** 550
fried boneless chicken thigh served with kimchi mayo dip
- GF Grilled Veggie Salad** 550
romaine & rocket mix, charred courgette, burnt cherry tomatoes, avocado, soft boiled egg, parmesan crisp, orange miso dressing & anchovy cream
- GF Crab Salad** 740
flaked crab, avocado, fresh mango, mixed leaves, mango mint dressing with toasted coconut crumbs
- V Margherita Pizza** 550
tomato sauce, stracciatella, mozzarella, basil pesto, fresh basil, parmesan
- V Four Cheese Pizza** 730
seasoned ricotta, mozzarella, manchego, blue cheese, fresh parsley, parmesan
- Chorizo Pizza** 550
tomato sauce, mozzarella, chorizo, white and red onions, parmesan

SIDES

- V Green Hummus** 480
house-made green hummus served with fresh baked pita bread, drizzled with extra virgin olive oil
- V* Herbed Fries** 450
french fries tossed with paprika, crispy rosemary & thyme
- V Hashbrowns** 480
house-made hashbrown served with almond aioli & harissa

DESSERT

- V Common Man Churros** 350
crisp churros with toasted coconut, walnut crumbs, caramel & chocolate dipping sauces
- GF Not Your Common Chocolate Cake** 370
vanilla ice cream, caramel sauce, & caramelized walnut crumbs
- V Tiramisu** 480
creamy tiramisu, soy caramel sauce, kinako powder, sourdough crumbs, served with an espresso shot
- V Yuzu Cheesecake** 440
chantilly cream, green oil, orange segment, crushed pistachio, & lime zest

*All prices are VAT inclusive. A service charge will apply.

We aim to provide delicious, quality coffee, in a way that celebrates the relationships formed during the journey between bean & cup: from the farmers & millers, to the baristas & drinkers. Our sustainably sourced, specialty coffees are all roasted fresh, right here in the Philippines & expertly prepared by baristas we trained in the CMCR Academy to ensure you get the best from every sip.

FILTER COFFEE

Slow Brew	220
Ask our baristas for our available single origins, manually brewed & prepared to order.	
Fast Brew	190
Our barista's favorite single origin of the moment, prepared as a tasty batch brew coffee, ready to go.	
Cold Brew	190

ESPRESSO COFFEE

	Reg.	Large
Nitro Honey Oat Latte		250
Espresso	140	
Espresso Machiatto	170	
Long Machiatto	190	
Magic / Piccolo / Cortado	170	
Long Black	140	160
Iced Black		180
Flat White	180	200
Latte	180	200
Iced Latte		220
Cappuccino	180	200
Iced Cappuccino		220
Hot Chocolate	170	190
Iced Chocolate		210
Mocha	200	220
Iced Mocha		240
Chai Latte	200	220
Iced Chai Latte		240

We have Bonsoy and Outside available on request (+50)

FRESH JUICES & SODA

Orange juice	400
Dragonfruit, beetroot & pomegranate juice	350
Carrot, green apple & turmeric juice	300
Kale, cucumber, apple, mint & ginger juice	300
Lemonade	250
San Pellegrino (500mL)	360
Acqua Panna (500mL)	400
Kombucha (Ginger Lemon / Lavender Guyabano)	400

BOOZE

Craft Beer on Tap	280 / 350
crazy carabao pale ale / pilsner	
22 Martini	495
vodka, espresso, hazelnut liqueur & coconut sugar syrup	
Coffee Negroni	495
gin, campari, vermouth, coffee & orange bitters	

NATURAL WINE

	Glass
Micro Bio, Nieva York – Pet Nat Verdejo, Spain	600
tropical fruits, floral, refreshing	
Andrea Calek, Blonde - White Viogner & Chardonnay, France	600
fruit forward, apricot, dry	
Vinos Ambiz, Carbinoferos - Red Grenache Noir, Spain	600
sour cherry, black pepper, medium body	

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