



COMMON
MAN
COFFEE
ROASTERS




TRUE TO GREAT COFFEE AND GOOD PEOPLE



Since we started in 2013, we were driven to grow the consumption, understanding, and appreciation of specialty coffee in Asia.

The coffees we roast champion our growers, regions, flavours, stories and ethos. We believe we can offer a delicious product that resulted from socially and environmentally conscious decisions and actions. Whether it's sustainable farming, paying premiums to farmers, investing in long-term causes, sharing our knowledge and experiences, or serving memorable coffee experiences.

We strive to achieve this through our Cafés, Academy, Roastery, and Wholesale businesses, with a team dedicated to championing specialty coffee and its positive impact in approachable and enjoyable ways.

FIND US AT

 @commonmancoffee_kl
 Common Man Coffee Roasters.KL
 commonmancoffeeroasters.com.my

 A-G-1 New Podium, Plaza Vads,
No.1 Jalan Tun Mohd Fuad, 60000, Kuala Lumpur
 G-1 & G-2, Menara SCP Societe, No.23, Jalan 19/70A,
Desa Sri Hartamas, 50480, Kuala Lumpur

BRUNCH

8 AM - 4 PM

- V **House-made Crunchy Granola**, spiced nuts & seeds, coconut, goji berries, Greek yoghurt, mandarin orange & plum compote 32
- Kouign Amann Toast**, with ice cream, cherries, plum compote, chocolate granola nuts, flaked almonds, chocolate sauce 34
- V **Common Man Fluffy Pancakes**, with caramelized bananas & walnuts, salted caramel sauce, nutty crumble & berry coulis 32
- V* **Umami Mushroom Avocado Toast**, mixed wild mushrooms, red onions pickle & togarashi (+ poached free-range egg RM6) 35
- Croissant Croque Monsieur**, chicken ham, bechamel sauce & cheddar cheese (make it a Madame + fried free-range egg RM6) 33
- V **Sautéed Kale & Creamy Egg White Scramble**, broccolini, fine beans, crispy chili panko crumbs (+ grilled 'chilli' chicken RM15) 36
- V **Common Man Veggie Wonderland**, two free-range organic eggs in any style, halloumi, spinach, broccolini, herbed roma tomato, portobello mushroom, avocado, lemon & chilli, served with beetroot BBQ sauce & artisanal sourdough toast 49
- Beef Cheek Eggs Benedict**, tender braised ox cheeks, two poached free-range eggs & chive hollandaise with artisanal sourdough toast 41
- V **Turkish Common Man Breakfast**, phyllo-wrapped soft-boiled egg, crispy feta, green hummus, fresh cucumber, pomegranate, fresh herbs, served with pita bread & a drizzle of honey 43
- Common Man Full Breakfast**, two free-range eggs in any style, chicken breakfast sausage, grilled streaky beef, herbed roma tomato, hashbrown, portobello mushroom, spinach and house-made chicken chorizo baked beans, served with artisanal sourdough toast 49

EXTRAS

8 AM - 4 PM

- Sautéed spinach / Halloumi / Avocado (Half) / Avocado salsa / Portobello mushroom / Grilled 'chilli' chicken 15
- 2 free-range eggs (your liking) / Chicken ham / Artisanal sourdough / Pita (2 slices) / House-made chicken chorizo baked beans / Side green salad / 2 Hashbrowns 12
- Chicken breakfast sausage / Grilled streaky beef 17

HEALTHY BITES

8 AM - 4 PM

- GF **Redemption Bowl**, roast vegetable, green hummus, seed praline, beetroot, & burnt feta cheese crumble poached egg, mixed green veggies, local herbs and tahini drizzle 32
- V* **Açai Bowl**, with sliced banana, nut butter, cacao granola, cacao nibs, coconut flakes 37
- V **Impossible Meatball**, quinoa rice, sauteed kale, fine beans, Greek yoghurt, tomato cucumber salsa, & coriander (+ grilled 'chilli' chicken RM15) 32
- VG **Panzanella**, roma tomatoes, cucumbers, charred cherry tomatoes, sourdough croutons, chives, basil, peanut & sesame brittle, mustard dressing 28
- GF **Grilled Vegetable Salad**, romaine & rocket mix, charred courgette, burnt cherry tomatoes, avocado, soft boiled egg, parmesan crisp, orange miso dressing & anchovy cream 33
- GF **Summer Chia Pudding**, oat milk soaked chia seeds, Greek yoghurt, goji berries, blueberry puree & seasonal fruit 32

V – Vegetarian | GF – Gluten Free | V* – Can be made Vegan, please ask!

With regrets, we only accept a maximum of two cards per bill. All prices are exclusive of service charge & taxes.

MAINS ALL DAY

	Orecchiette Pasta , with tiger prawn & squid Bolognese, basil tomato sauce, grated parmesan.	42
GF	Chili Chicken , supreme cut chicken breast with chunky avocado salsa, crushed sweet potato, burnt lemon & Harissa	44
	CMCR Club , double smoked beef brisket, folded organic fried egg, cheddar, lettuce, tomato & house-made BBQ sauce on artisanal sourdough toast, served with herbed fries	42
	Smash Burger , house-made 'crispy on the outside, juicy inside' beef patties, cheddar, onion jam, lettuce, beetroot BBQ sauce & herbed fries	48
	Fish Burger , house-made fish patty with panko crumb, roasted tomato, iceberg lettuce & tartare sauce on a fluffy brioche bun & herbed fries	40
	Chipotle Chicken Sandwich , toasted ciabatta bread with marinated cajun chicken, iceberg lettuce, radicchio, avocado, dressing with hot chipotle sauce & mayo served with herbed fries	43

DESSERTS ALL DAY

	KL Churros , with coconut flakes, gula melaka caramel, walnut crumble, chocolate sauce & vanilla ice cream	29
	Okinawa Black Sugar Tiramisu , topped with Kinako powder & sourdough crumbs, with Okinawa & soy caramel syrup	25

CAKES

	Yuzu Cheesecake , served with chantilly cream, green oil, orange segment & crushed pistachio, lime zest	25
	Not Your Common Chocolate Cake , with vanilla ice cream	25
	Banana Loaf Cake	18
	Orange Loaf Cake	18

LUNCH - DINNER 12PM - 9PM

PIZZA		
V	The Original M , tomato sauce, mozzarella, stracciatella, housemade pesto, fresh basil, parmesan	38
	Common Man Chorizo , tomato sauce, mozzarella, chorizo, red onions, parmesan	45
	The Lazy Brunch , tomato sauce, housemade fennel sausage, mozzarella, red onions, guindilla chilies, parmesan	48
V	Umami Magic , ricotta, mozzarella, oyster & shimeji mushroom mix, poached egg, chili crisp, parmesan	45
	Fried Chicken , chicken karaage, kimchi mayo dip	33
	Barramundi Fish N Chips , Barramundi fillet, sauteed kale, remoulade sauce, & crispy cajun mix fries	42
	Spaghetti Aglio Olio with Tiger Prawns , garlic confit, swiss brown mushroom, sun dried tomato, fresh tiger prawn, parmesan, chili flakes & basil	33
	Common Mac & Cheese , bechamel sauce, mozzarella cheese, parmesan, minced chili chicken	28

SIDES ALL DAY

VG	Green Hummus , fresh baked pita bread	23
V	Labneh , creamy cow's yoghurt, extra virgin oil, pea tendril, sumac, pomegranate Served with oregano flatbread	28
V	Pickled Fennel Salad , mesclun mix, green apple, beetroot pickled onion, lemon honey dressing & sesame seeds	20
V*	Herbed Fries , French fries tossed with paprika, crispy rosemary & thyme	17
	Hashbrowns , served with almond aioli & Harissa	22

COFFEE

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 Singapore & expertly prepared by baristas we trained in the CMC Academy to ensure you get the best from every sip.

FILTER COFFEE

Scan the QR code to view our available single origins and UnCommon coffees, manually brewed & prepared to order.



Slow Brew	19
UnCommon	24
Cold Brew	17
Nitro Cold Brew	19
Nitro Honey Oat Latte	22

ESPRESSO COFFEE

	Reg	Large
Black	11	13
Iced Black		13
White	14	16
Iced White		16
Mocha	18	19
Iced Mocha		19
Hot Chocolate	16	18
Iced Chocolate		18

TEAS

Handcrafted Teas by Ripple Effect Tea Co. Ruby Breakfast/Earl Grey / Meaningful Green / Herb Garden / Peppermint / Feel Good Chai	16
Nitro Iced Tea	17
Chai Soy Latte	16
Iced Chai Soy Latte	18

(We have soy +RM2 and oat +RM1 available on request.) *Teas are not refillable

JUICES & BOTTLED WATER

Fresh orange juice	17
Carrot, orange, ginger juice	19
Kale, green apple, spinach, mint & ginger	22
Passionfruit, mango, orange & tumeric	22
Dragonfruit, beetroot & pomegranate	22
Acqua Panna (500ml)	18
San Pellegrino (500ml)	18

SMOOTHIES

PB & J , peanut butter, banana, berries, honey & oat milk	24
Lean & Green , mixed leafy greens, pineapple, green apple, grapes, flax seeds & coconut water	24

BOOZE

Rotating Craft Beer on Tap	34
22 Martini , vodka, espresso, cold brew, hazelnut liqueur, earl-grey infused syrup	40
Bloody Mary , vodka, spiced tomato juice, cucumber	42
G&T , gin, tonic water	38
Smoked Rosemary Negroni Sour , gin, sweet vermouth, campari, rosemary syrup, orange juice, lemon juice & egg white	42
Tropical Sunrise , dark rum, aperol, coconut liqueur, pineapple liqueur, lemon juice, orange juice & simple syrup	39
Classic Mojito , white rum, lime, lime juice, soda water, mint (Add Strawberry + RM1) (Add Passion Fruit +RM1)	38
Red Sangria , red wine, brandy, triple sec, orange juice, lemon, orange, red apple, simple syrup, soda	JUG 120
White Sangria , white wine, triple sec, lemon, strawberry, green grapes, lime, soda	JUG 120