

DAYTIME

COMMONGROUND

FOOD

UNTIL 16:30

EXTRAS

Bacon 2,2
Avocado Smash 2,2
Mushrooms 2,2
Feta 1,8
Organic Egg 1,5
Sironi Sourdough Toast 1,5

Berry Brioche French Toast

with Blueberry Mascarpone, Raspberry Coulis, White Chocolate & Fresh Apple

mit Blaubeeren-Mascarpone, HimbeerCoulis, weißer Schokolade & frischer Äpfeln

8,2

Avocado on Sironi Toast

with Beetroot Relish, Hummus & Rocket Salad

mit Rote Beete Relish, Hummus & Rucola Salat

8,8

The Commonground

Two Poached or Scrambled Organic Eggs on Sironi Sourdough Toast with Avocado Smash, Slow Roasted Tomatoes, Salsa Verde and your choice of Bacon or Mushrooms

Zwei pochierte oder gerührte Eier aus Sironi Toast mit Avocado, langsam gerösteten Tomaten,

Salsa Verde und Bacon oder Pilze

12,-

Huevos Rojos

Two Organic Poached Eggs on Sironi Toast with spicy Chorizo, Red Pepper Puree, White Bean Smash & Pickled Sweetcorn.

Zwei Bio-Eier, pochiert auf Sironi Toast mit scharfer Chorizo, rotem Paprikapüree, Weiße Bohnen und eingelegtem Mais.

10,5

Spiced Chickpea & Zucchini Fritters

with Avocado & Tahini Cream, Tabbouleh, Toasted Almonds & Fresh Herbs

Kichererbsen & Zucchini Fritters mit Avocado und Tahini Creme, Tabbouleh, geröstete Mandeln & Frische Kräuter

9,2

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CAFFEINATION

OPEN - 17:30

Coffee

Espresso 2,0

Macchiato 2,5

Black Coffee 2,5

Filter or Americano +1€ for filter refill (once only)

Cortado 2,6

Cappuccino 2,8

Flat White 3,0

Latte 3,0

Cold Brew 3,5

Hot Chocolate 3,2

Extra Shot 0,5

Oat Milk 0,2

Tea

Water for a second steep available free of charge

Companion Tea

Earl Grey, Kenya // Rooibos, South Africa

Black, India // White, Nepal // Green, Japan 3,2

Other Tea

Fresh Mint // Fresh Ginger // Greek Mountain 2,8

Juices & Specials 250 mL

Fresh Orange Juice 4,5

Apple Juice (organic) 4,0

Kombucha* 4,5

From Berlin Kombucha Society

Homemade Lemonade 5,0

Homemade Lemongrass Syrup, Lemon, Soda

Homemade Ginger Beer 5,0

Homemade Ginger Syrup, Fresh Ginger, Lime, Soda

All milk based coffees are made with

Organic Unhomo-genised Milk

Water 250ml/750ml

Let us know if you like your coffee another way.

Still Vio 2,5/5,0

Sparkling Apollonaris 2,5/5,0



All coffee used at Commonground is roasted by Silo Coffee's very own Fjord Coffee Roasters.

Ethically sourced beans, roasted to emphasise the natural acidity of the coffee and showcase the coffee farmer's ambition to grow a better quality product.

Soft Drinks

Limai Açai Lemonade 330ml 3,5

Schweppes 200ml 2,5

Coca Cola, Fanta, Sprite 200ml 2,5

www.fjord-coffee.de

All Prices in EUR

* Ask us for today's selection

DAYDRINKING

OPEN - 17:30

Breakfast Cocktails

Bloody Mary

*Tomato Juice, Cucumber, Grapefruit, Honey,
Worcestershire, Tabasco, Vodka.
Virgin Mary Available.*

Espresso Martini

Vodka, Espresso, Kahlua.

Good Morning Gin

*Tanqueray Gin, Fresh Strawberry, Strawberry Shrub,
Thai Basil, Soda, Sugar.*

Bloody Beetroot

*Tanqueray Gin, Beetroot & Lemongrass Shrub, Lemon,
Eggwhite, Soda.*

Passionfruit Bellini

Sekt & Passionfruit Puree.

Mimosa

Sekt & Orange Juice.

Bottled Craft Beer 330ml

Magic Rock 'Salty Kiss'

Goseberry Gose, 4.1%, UK

Berliner Berg 'Cali Wheat'

Californian Wheat, 5%, DE

Stone 'Go-To'

Session IPA, 4.8%, DE

Heiden Peters IPA

IPA, 6.3%, DE

Tap Beer 300ml/500ml

8 Allgäuer Büble Edelbräu Pilsner 2,8/3,5

Allgäuer Büble Edelweiss 3,0/4,0

German Craft Beer* 4,0/6,0

Wine

Glass/Bottle

8 Glass Wine: 125ml. Glass Sparkling: 100ml

Gönzheimer 2016 (white) 5/25

*Riesling, Weingut Eymann, Pfalz, DE
Grapefruit, Dry, Refreshing.*

Les Terres Jaunes 2015 (red) 5/25

*Grenache, Syrah, Carignan, Ferme St. Martin,
Rhône, FR
Black Currant, Smooth, Spiced.*

7 Cremant De Bourgogne NV (Sparkling) 7/35

Domaine Naudin Ferrand, Burgundy,

7 FR

Nutty, Crisp, Rich.

Bottled Wine

6 Ask your waiter to see our wine list.

Natural Wine

*Natural wines are the result of minimal
intervention wine making practices. A more*

*honest, less industrial approach to the production
of wine where instead of hiding the oddities of the
juice we accept them until they develop into the*

uniqueness of the wine.

Celebrate the little guy.

