

MIXOLOGJA

U Mokoshu, naš mixology lab je mjesto gdje se kreativnost susreće s prirodom i postaje divlja u rukama našeg miksologa, Tome. Pripremite se kušati njegove kreacije koje će vas iznenaditi i, nadamo se, oduševiti. Sve u našim pićima izrađeno je od nule, koristeći naš vrt kao inspiraciju i izvor za cvijeće i bilje.

At Mokosh, our mixology lab is where creativity meets nature and goes wild in the hands of our mixologist, Tomo. Get ready to taste his creations that will surprise you and, hopefully, wow you. Everything in our drinks is crafted from scratch, using our garden as both inspiration and a source for flowers and herbs.

KOKTELI

Aurora

Sladak ,voćan i kremast | Sweet, fruity and creamy

7,00

Art de Fleur

Osvježavajuć i cvjetan | Refreshing and floral

10,00

Floralé

Slojevit, biljan, gorak i sladak | Layered, herbal, sour and sweet

13,00

Elevé

Kiselkast s dodikom gorčine | Sour with a touch of bitterness

9,00

Mieléquilla

Intenzivan a osvježavajuć | Intense yet refreshing

8,00

Old Pal

Gorak i biljan | Bitter and herbal

12,00

Florapinké

Pjenušava višnja | Sparkling sour cherry

8,00

Zestyspritz

Gorka naranča spritz | Bitter orange spritz

13,00

Pineluxe

Spa u čaši | Spa in a glass

9,00

MOKTELI

Kombucha

3,50

Lagano sladak, zemljast i prirodno fermentiran | Fizzy, tart and just shy of sweet

Platanero

3,30

Kremast, tropski i lagan | Creamy, tropical and light

La Menta

3,30

Biljan, sladak i svjež | Herbal, sweet and fresh

BOKAL LIMUNADE 0.7 L

Lavroot

6,90

Lavanda, korijen celera, nar, limunska trava | Lavender, celery root, pomegranate, lemongrass

BerryChill

6,00

Jagoda i limun | Strawberry and lemon

Limsy

5,40

Bugenvilija, mojito menta, limeta | Bougainvillea, mojito mint, lime