

# IZ VRTA

## FROM THE GARDEN

### KREM JUHA OD GLJIVA

8,00

*Kremasta juha od vrganja s pečenom repom i pjenom od čičoke.*

*Creamy porcini mushroom soup with roasted turnip and Jerusalem artichoke foam.*

### BURRATA

14,00

*Kremasti sir s rajčicama mariniranim espelette paprikom i umakom na bazi octa od timijana, pestom od pistacija, solju aromatiziranom cvijećem iz našeg vrta i mrvicama od kalamata maslina.*

*Burrata salad accompanied by fresh tomatoes marinated with Espelette pepper and thyme vinaigrette, pistachio pesto, garden flower salt, and kalamata olive crumble.*

### POVRTNA ČAROLIJA

11,50

*Pečeno sezonsko povrće prožeto uljem od začinskog bilja i romesco umakom.*

*Roasted seasonal vegetables infused with wild herbs oil and a rich Romesco sauce.*

### AGNOLOTTI

11,00

*Domaća tjestenina punjena pečenom bundevom i posuta orasima u umaku od gorgonzole i mažurana.*

*Homemade agnolotti filled with roasted pumpkin, topped with walnuts and a creamy Gorgonzola sauce with a hint of marjoram.*

### ZIMSKI CVIJET

12,00

*Kremasti pire krumpir, pečena artičoka s pirjanim gljivama i friganim žumanjkom.*

*Creamy mashed potatoes, roasted artichoke with sautéed mushrooms and fried egg yolk.*

# IZ MORA

## FROM THE SEA

### CEVICHE

13,00

*Svježa bijela riba i hobotnica marinirane u umaku leche de tigre, poslužene s kuhanim batatom i hrskavim kukuruzom.*

*White fish and octopus ceviche in "leche de tigre" marinade, served with sweet potato and crispy corn.*

### FRIGANI LUBIN

30,00

*Lubin aromatiziran kaduljom i limetom s tartar emulzijom.*

*Whole fried seabass marinated in sage and lime and served with tartar emulsion*

### CONCHIGLIONI

24,00

*Tjestenina u umaku od jastoga sa svježim začinskim biljem.*

*Conchiglioni pasta with blue lobster sauce and wild fresh herbs.*

### BRUJET

35,00

*Mediteranski brudet od plodova mora s grdobinom, škampima, krumpirom i daškom šafrana.*

*Mediterranean seafood stew with monk fish, scampi, potatoes and a hint of saffron.*

### RIBA U KORICI OD SOLI

(ZA 2-3 OSOBE) 95,00

*Cijela svježa riba pečena u korici od soli i divljeg bilja, poslužena sa sezonskim povrćem, pečenim ličkim krumpirom, umakom od sjeckane rajčice i maslina te umakom beurre blanc na bazi limuna.*

*Whole white fish baked in salt and wild herbs crust accompanied by baked Lika potatoes, lemon beurre blanc, sauce vierge and braised seasonal vegetables.*

# SA SELA

## FROM THE FARM

### CROQUETAS IBERICAS 8,00

*Hrskavi kremasti zalogaji punjeni dalmatinskim pršutom.  
Crispy creamy bites filled with dalmatian prosciutto.*

### PILEĆI CANNELLONI 13,00

*Domaći pečeni cannelloni, parmiggiano sir i pesto od pistacija.  
Baked homemade cannelloni, aged Parmiggiano and pistachio pesto.*

### DIVOVSKI CARBONARA RAVIOLI 15,00

*Divovski raviolo punjen svježom ricottom i guancialom, s tekućim žumanjkom, poslužen uz kremasti pecorino umak.  
Big raviolo filled with fresh ricotta and guanciale, featuring a flowing egg yolk and served with a creamy pecorino sauce.*

### RIŽOT S TELEĆIM OBRAZIMA 15,00

*Teleći obrazi pirjani u vinu sorte lasina, Carnaroli riža i Taleggio sir.  
Braised veal cheeks in lasina grape wine, Carnaroli rice and aged Taleggio cheese.*

### PEČENA KOLJENICA GUDINA 26,00

*Pečena svinjska koljenica marinirana u morskoj vodi, poslužena s pirjanim krumpirom i kupusom.  
Roasted pork knuckle marinated in seawater and served with sautéed potatoes and cabbage.*

### CONFIT OD GUDINČICA (ZA 2 OSOBE) 80,00

*Odojak mariniran u morskoj vodi i aromatičnom bilju, pečen 24 sata, poslužen s umakom od pečenog češnjaka, pečenim ličkim krumpirom i sezonskim povrćem.  
Suckling pig marinated with sea water and wild herbs, confited for 24 hours, then roasted to crispness. Served with roasted garlic sauce, baked Lika potatoes and roasted seasonal vegetables.*

### TELEĆA KOLJENICA (ZA 3-4 OSOBE) 125,00

*Teleća koljenica kuhana 16 sati i glazirana redukcijom porto vina, poslužena s kremastim pire krumpirom i pečenim sezonskim povrćem.  
Veal shank cooked for 16 hours and glazed with a Porto wine reduction, served with creamy mashed potatoes and roasted seasonal vegetables.*

# SLATKO SWEETS

## CRUMBLE OD JABUKE

7,50

*Topli crumble od jabuka s Ela's vanilija gelatom.*

*Warm apple crumble with Ela's vanilla gellato.*

## ISPAHAN

7,00

*Makaron s okusom ruže punjen kremom od ružinih latica i ličija, svježe maline i Ela's gelato od bijele čokolade.*

*Rose flavored macaron filled with rose petal and lychee cream, fresh raspberries and Ela's white chocolate gelato.*

## BROWNIE

8,00

*Topli, sočni brownie od 70% organske čokolade, Ela's vanilija gelato, karamelizirani pekan orasi i mrvice od keksa.*

*A warm, juicy brownie made with 70% organic chocolate, topped with Ela's vanilla gelato, caramelized pecans and cookie crumble.*

## ČOKOLJEŠNJAK

7,50

*Mousse kolač od 55% organske čokolade s daškom tonke, kremastim srcem od karameliziranih lješnjaka, hrskavim kakao komadićima i feuilletine bazom.*

*A mousse cake made with 55% organic chocolate, infused with a touch of tonka, featuring a creamy hazelnut praline center, crunchy cocoa nibs, and a delicate feuilletine base.*

## PARIS BREST PISTACIJA

7,00

*Hrskavo choux tijesto punjeno mousseom od pistacija s kremastim srcem od karameliziranih pistacija.*

*Crispy choux pastry filled with pistachio mousse and a creamy pistachio praline center.*

## DNEVNE TORTE

5,00

*Pitajte naše konobare koje smo torte danas pripremili u našoj slastičarnici.*

*Ask our waiters which cakes we have prepared today in our patisserie.*

# ALERGENI ALLERGENS

	GLUTEN	RAKOVICE	JAJA	RIBA	KIKIRIKI	SOJINE KLICE	LAKTOZA	ORAŠASTI PLODOVI	CELER	SENF	SESAME SEEDS	SUMPOR I SULFITI	MEKUŠCI	GRAH
MUSHROOM SOUP JUHA OD GLJIVA	●						●							
WINTER FLOWER ZIMSKI CVIJET			●				●							
BURRATA									●			●		
ROASTED VEGETABLES PEČENO POVRĆE	●							●	●			●		
AGNOLOTTI	●		●				●	●	●			●		
CEVICHE				●				●				●		
FRIED SEABASS CIJELI PRŽENI LUBIN	●			●					●			●	●	
BRUJET	●	●		●					●			●	●	
CONCLIGHIONI	●	●		●			●		●			●	●	
SALT CRUST FISH RIBA U SOLI				●			●	●	●			●		
CROQUETAS IBERICAS	●		●				●	●	●			●		
CANNELONI	●		●				●							
CARBONARA RAVIOLI	●		●				●					●		
VEEL CHEEKS RISOTTO TEL. OBRAZI RIŽOT							●							
SUCKLING PIG MALO PRASE							●		●			●		
VEAL SHANK TELEĆA KOLJENICA							●					●		
PORK SHANK KOLJENICA GUDINČIĆA							●		●			●		
ČOKOLJEŠNJAK	●	●					●							
PARIS BREST	●	●					●							
APPLE CRUMBLE	●	●					●	●						
ISPAHAN		●					●	●						
BROWNIE	●	●					●	●						



# MOKOSH

*brum brum d.o.o., Medvedgradska 56, 10000 Zagreb, OIB: 18569886414.*

*Knjiga prigovora nalazi se na šanku. Plaćanje moguće u gotovini i karticama.*

*Za sve alergije, intolerancije ili druge posebne prehrambene potrebe molimo vas obratite se vašem konobaru*

*Book of complaints is on the bar. Payment accepted in Euros and credit cards.*

*For allergies, intolerances and other special dietary requirements please talk to your waiter.*