

ZA DIJELJENJE FOR SHARING

DORUČAK ZA DVOJE 35 €

Spoj slanog i slatkog. Shakshuka jaja, egzotična smoothie zdjelica s domaćom granolom, Reuben sendvič s pastrami salamom, brioche tost s pistacijama i glazirani pužić od mekog brioche tijesta.

Our selection of sweet and savory delights to start your morning right. Shakshuka eggs, exotic smoothie bowl with homemade granola, Reuben sandwich with pastrami, brioche toast with pistachio cream, and a glazed soft cinnamon roll.

PLATA OD SLAVONSKE CRNE SVINJE 18 € (ZA DVIJE OSOBE)

Kulen, salama, kobasica, livanjski sir, kajmak, kiseliš i domaći topli kruh.

Slavonian Black Pig Platter with kulen, salami, sausage, Livno cheese, kajmak, pickles, and homemade warm bread.

TARTE FLAMBÉE

Tanko hrskavo tijesto s podlogom na bazi crème fraichea.

Flambéed daily rolled dough topped with crème fraiche:

KULEN 16 €

Ricotta sir, kulen, dalmatinska panceta i feferoni.
Ricotta cheese, kulen, Dalmatian pancetta, and pickled chili peppers.

PRŠUT 15 €

Pečena rajčica, pršut, mozzarella i rukola.
Confited tomato, prosciutto, mozzarella and rucola.

GORGONZOLA 12 €

Gorgonzola sir, sjeckani orasi i kruška.
Gorgonzola cheese, walnuts and fresh pear.

PISTACIJA 12 €

Pesto od pistacija, sušene rajčice i mozzarella.
Pistachio pesto, sundried tomatoes and mozzarella.

JAJA I SENDVIČI EGGS AND SANDWICHES

OTVORENI OMLET 5,50 €

Omlet od tri jaja s manchego sirom i rajčicama, začinjen svježim mediteranskim biljem iz vrta.

Dodaci: slanina 2 €, ćevapčići 2 €, losos 4€

Three-egg omelet with Manchego cheese, tomatoes and fresh Mediterranean herbs seasoning.

Add-ons: bacon 2 €, ćevapčići 2 €, salmon 4€

SHAKSHUKA 8 €

Dva jaja u umaku od rajčice i paprike obogaćenom okusima Sjeverne Afrike i domaćom pogačom s češnjakom.

Two eggs in a chunky tomato and bell pepper sauce enriched with North African flavors, served with homemade garlic flatbread.

SHAKSHUKA S POLPETAMA 10,5 €

Dva jaja u umaku od rajčice i paprike obogaćenom okusima Sjeverne Afrike, polpete od svinjetine i junetine te domaća pogača s češnjakom.

Two eggs in a rich tomato and bell pepper sauce infused with North African spices, pork and beef meatballs and homemade garlic flatbread

AVOQUIT TOST 6 €

Domaći rustikalni tost s dva poširana jaja, kremom od graška, sjemenkama bundeve i sušenim rajčicama.

Dodaci: slanina 2 €, ćevapčići 2 €, losos 4€

Homemade rustic toast with two poached eggs, pea cream, pumpkin seeds and sun-dried tomatoes.

Add-ons: bacon 2 €, ćevapčići 2 €, salmon 4€

CARBONARA TOST 7,50 €

Domaći pohani brioche tost s hrskavom pečenom slaninom, poširanim jajem, kremastim preljevom od taleggio sira i naribanim parmezanom na vrhu.

Homemade french brioche toast with roasted bacon, poached egg, a creamy Taleggio cheese sauce and grated parmesan on top.

REUBEN SENDVIČ 13 €

Pečeni domaći rustikalni kruh, pastrami, cheddar sir, fermentirani kupus, umak od senfa.

A true deli special, homemade rustic bread, pastrami, Cheddar cheese, sauerkraut and mustard sauce.

PULLED PORK SENDVIČ 12 €

Sočna dimljena svinjetina u mekoj žemlji, cheddar sir, panceta i salata od kupusa.

SLATKI DORUČAK SWEET BREAKFAST

MOKOSH GRANOLA 7,50 €

Domaća granola s grčkim jogurtom, medom i svježim sezonskim voćem.
Mokosh homemade granola featuring honey, Greek yogurt and a fresh seasonal fruits.

EGZOTIČNA SMOOTHIE ZDJELICA 6,20 €

Smoothie od manga, ananasa, banane i kokosa prekriven sezonskim voćem, domaćom granolom, chia sjemenkama i svježom mentom.
Exotic smoothie bowl made with mango, pineapple, banana and coconut, topped with seasonal fruits, homemade granola, chia seeds and fresh mint.

FRANCUSKI TOST

Brioche verzija francuskog tosta
Brioche version of French toast

**S KREMOM OD PISTACIJA,
MRVICAMA PISTACIJA I
ELA'S GELATOM OD PISTACIJA 9 €**
with pistachio cream, crushed pistachios
and Ela's pistachio gelato.

**SA SLANOM KARAMELOM,
BANANOM I ELA'S VANILIJA GELATO 8 €**
with salted caramel, banana and Ela's vanilla gelato.

CHOCOLATE CHIP COOKIE 3 €

Keks s komadićima čokolade i cijelim pečenim lješnjacima.
Chocolate chip cookie with whole roasted hazelnuts.

CIMET ROLICA 3 €

Topla rollica s cimetom od mekog brioche tijesta s glazurom.
Warm and fluffy cinnamon roll with a sweet glaze.

PISTACIO ROLICA 5 €

Topla rollica od mekog brioche tijesta s glazurom, punjena pistaciom i kremom od pistacija.
Warm and fluffy cinnamon roll with a sweet glaze.

SLATKO SWEETS

CRUMBLE OD JABUKA 6€

Topli crumble od jabuka uz Ela's gelato od vanilije.
Warm apple crumble served with Ela's vanilla gelato.

CHURROS 5€

Španjolska verzija fritula – topli, sočni i umaču se u čokoladu.
Warm and juicy, served with a rich melted chocolate dip.

BROWNIE 8 €

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 €

Mousse kolač od 55% organske čokolade s daškom tonke, kremastim srcem od karameliziranih lješnjaka, hrskavim komadićima kaka 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 €

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 €

Pitajte naše konobare koje smo torte danas pripremili u našoj slastičarnici.
Ask our waiters which cakes we have prepared today in our patisserie.