

## 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.

### TARTE FLAMBÉE

Tanko hrskavo tijesto s podlogom na bazi crème fraichea.

Flambéed daily rolled dough topped with crème fraiche:

#### KLASIK 13 €

Tanko rezani luk i domaća panceta.  
Onions and smoked pancetta.

#### GORGONZOLA 12 €

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

#### PRŠUT 14 €

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

#### 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 9 €

Dva jaja u umaku od rajčice i paprike obogaćenom okusima Sjeverne Afrike, polpete od svinjetine i junetine i 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.

### SENDVIČ ZA MESOLJUPCE 9,70 €

Ćevapčići, cheddar sir, dimljena slanina, sočno jaje na oko i domaći rustikalni kruh.

Hefty breakfast sandwich with ćevapčići, cheddar cheese, smoked bacon, a fried egg and homemade rustic bread.

### 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.

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

### DANAC 3 €

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

## SLATKO SWEETS

### CARPACCIO OD ANANASA 7 €

Tanko rezan ananas prožet svježim čajem od mente i kamilice poslužen s puslicom od lavande i Ela's mango sorbetom.  
Pineapple carpaccio infused with fresh mint and chamomile tea, complemented by lavender meringues and Ela's mango sorbet.

### ISPAHAN 7 €

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.

### MOKOSH BROWNIE 8 €

Topli, sočni brownie od 70% organske čokolade, Ela's vanilija gelato, karamelizirani pekan orasi i mrvica 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 kakaa 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.