

SHARING OPTIONS

35,00 MOKOSH BREAKFAST (FOR 2 PEOPLE)

Let us surprise you with our Chef's daily breakfast inspiration feast, featuring an array of our specialties, expertly crafted to create an unforgettable morning indulgence.

- Tarte Flambée:** *Freshly rolled dough topped with fresh cream and garden treasures, flambéed to perfection.*
- 13,00 **THE CLASSIC** *Crème fraîche, onions and smoked pancetta.*
- 15,00 **PROSCIUTTO** *Crème fraîche, confited tomato, prosciutto, mozzarella and rocket.*
- 12,00 **THE VEGETARIAN** *Crème fraîche, gorgonzola cheese, walnuts and fresh pear.*
- 12,00 **PISTACHIO LOVER** *Crème fraîche, pistachio pesto, fresh herbs, sundried tomatoes and mozzarella.*

EGGS AND SANDWICHES

5,50 OPEN FRESH HERBS OMELETTE

Three-egg omelet with Manchego cheese, seasoned with fresh Mediterranean herbs.

Add-ons: bacon 2,00€, čevapčići 2,00€, salmon 4,00€

6,50 SHAKSHUKA EGGS

Two poached eggs in a chunky tomato and bell pepper sauce with North African flavors, served with homemade flat garlic bread. Add-ons: bacon 2,00€, čevapčići 2,00€, salmon 4,00€

6,00 AVOQUIT TOAST

Homemade rustic bread toast topped with two poached eggs, avoquit, pumpkin seeds and sundried tomatoes.

Add-ons: bacon 2,00€, čevapčići 2,00€, salmon 4,00€

9,70 CARNIVORES BREAKFAST SANDWICH

Čevapčići, cheddar cheese, smoked bacon, eggs and homemade rustic bread.

13,00 REUBEN STYLE SANDWICH

Pastrami, cheese, fermented cabbage, mustard sauce and grilled homemade rustic bread.

BOWLS AND SALADS

9,50 ROYAL QUINOA SALAD

Enhanced with oranges, vegetable crudités, hazelnuts, and pomegranate vinaigrette.

14,00 BURRATA FIORELA DI LATTE

Fresh tomatoes marinated with Espelet pepper-thyme vinaigrette, pistachio pesto, garden flower salt, and taggiasca crumble.

7,50 MOKOSH GRANOLA

Featuring honey, Greek yogurt, and a fresh seasonal fruit salad.

6,20 EXOTIC SMOOTHIE BOWL

Topped with seasonal fruits, homemade granola, coconut flakes, chia seeds, and fresh mint.

5,00 SUMMER FRUITS BOWL

Made with fresh watermelon, roasted pistachio, fetta and fresh mint.

SWEET INDULGENCES

9,00 FRENCH TOAST with pistachio cream and pistachio crumble.

6,00 FRENCH TOAST with banana, Ela's vanilla gelato and salted caramel.

8,00 BROWNIE with Ela's vanilla gelato, caramelized pecans, and cookie crumble.

3,00 CINNAMON ROLL - Sweet brioche dough with cinnamon filling.

7,00 PARIS BREST PISTACHIO - Crispy choux dough, filled with toasted creamy pistachio paste and a touch of salt.

5,00 FRESH CAKE OF THE DAY - Ask our waiter what's fresh from our pastry today.

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

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.

ZA DIJELJENJE

35,00 MOKOSH DORUČAK (ZA 2 OSOBE)

Dopustite da vas iznenadimo dnevnom inspiracijom izabranih specijaliteta s našeg menija, pretvarajući Vaš doručak u pravu jutarnju gozbu i nezaboravno kulinarsko iskustvo.

	Tarte Flambée:	<i>Flambirano tanko hrskavo tijesto s crème fraiche bazom.</i>
13,00	KLASIKA	<i>Crème fraiche, luk i dimljena panceta.</i>
15,00	PRŠUT	<i>Crème fraiche, konfitirana rajčica, pršut, mozzarella i rukola.</i>
12,00	VEGETARIJANA	<i>Crème fraiche, gorgonzola sir, orasi i svježa kruška.</i>
12,00	PISTACIJA	<i>Crème fraiche, pesto od pistacija, svježe začinsko bilje, sušene rajčice i mozzarella.</i>

JAJA I SENDVIČI

5,50 OTVORENI OMLET

Omljet od tri jaja s Manchego sirom, začinjen svježim mediteranskim biljem.

dodaci: slanina 2,00€, čevapčići 2,00€, losos 4,00€

6,50 SHAKSHUKA JAJA

Dva poširana jaja u umaku od poma i paprike obogaćen okusima Sjeverne Afrike i domaćom pogačom s češnjakom.

dodaci: slanina 2,00€, čevapčići 2,00€, losos 4,00€

6,00 AVOQUIT TOST

Domaći rustikalni tost prekriven s dva poširana jaja, avoquitom, sjemenkama bundeve i sušenim pomama.

dodaci: slanina 2,00€, čevapčići 2,00€, losos 4,00€

9,70 SENDVIČ ZA MESOLJUPCE

Čevapčići, cheddar sir, dimljena slanina, sočno jaje i domaći rustikalni kruh.

13,00 REUBEN SENDVIČ

Pastrami, sir, fermentirani kupus, umak od senfa i pečeni domaći rustikalni kruh.

SALATE I ZDJELICE

9,50 KRALJEVSKA KVINOJA SALATA

Obogaćena narančama, crudité povrcem, lješnjacima i vinaigretteom od nara.

14,00 BURRATA FIORELA DI LATTE

U pratnji svježih rajčica mariniranih s Espelette paprom i vinaigretteom od timijana, pesto od pistacija, cvijet soli i taggiasca mrvice.

7,50 MOKOSH GRANOLA

S medom, grčkim jogurtom i svježim sezonskim voćem.

6,20 EGZOTIČNA SMOOTHIE ZDJELICA

Prekrivena sezonskim voćem, domaćom granolom, kokosovim listićima, chia sjemenkama i svježom mentom.

5,00 LJETNA VOĆNA ZDJELICA

Svježa lubenica, pečene pistacije, feta sir i svježa menta.

SLATKI UŽICI

9,00 FRANCUSKI TOST - *Krema od pistacija i mrvica pistacija.*

6,00 FRANCUSKI TOST - *Banana, Ela's vanilija gelato i slani karamel.*

8,00 BROWNIE - *Ela's vanilija gelato, karamelizirani pekan orasi i mrvica od keksa.*

3,00 DANAC - *Slatko brioche tijesto s punjenjem od cimeta.*

7,00 PARIS BREST PISTACIJA - *Hrskavo choux tijesto punjeno kremom od pistacija i dodir soli.*

5,00 DNEVNE TORTE - *Pitajte naše konobare što je danas svježe iz naše slastičarnice.*

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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