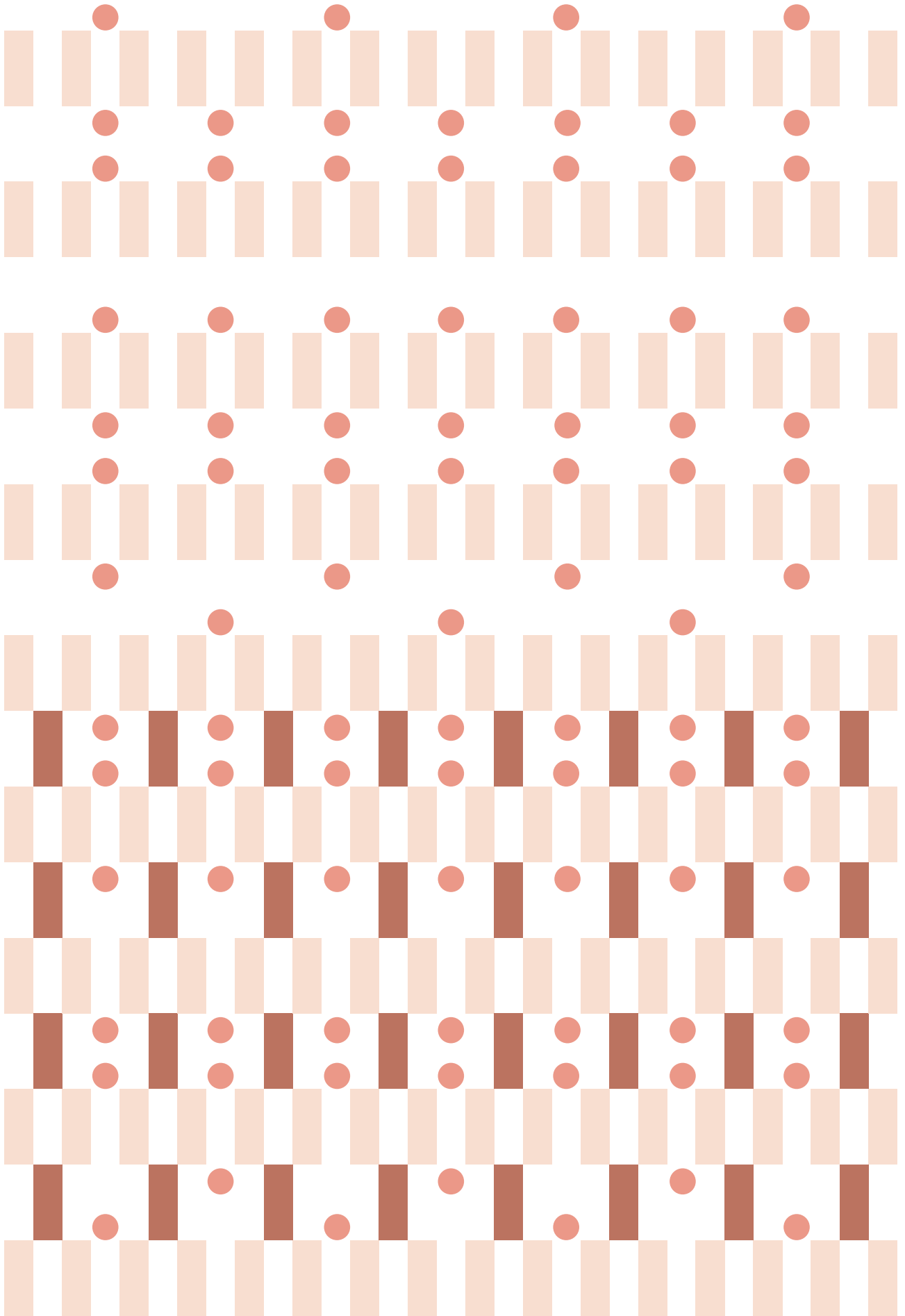


Alberto, chef kuhinje Mokosh, dolazi iz Cádiz, na jugu Španjolske. Tijekom protekle godine zaljubio se u Split i kulinarsko bogatstvo ovoga kraja, koje je na mnogo načina srodno njegovom rodnom mjestu. Iako su mu korijeni čvrsto španjolski, Alberto u svoja jela unosi raznolike okuse koje je upoznao tijekom svojih putovanja, uključujući i one iz Dalmacije, stvarajući iznenađujuća a svakodnevna jela. Njegova ljubav prema okupljanju i dijeljenju odražava se u jelovniku osmišljenom da zbližava ljude i slavi najbolje od njegovih kulinarskih avantura. Svako jelo vuče inspiraciju iz našeg vrta i obilja koje nas okružuje.



IZ VRTNE PEĆI

TARTE FLAMBÉE

*Flambirano tanko hrskavo
tijesto s crème fraiche bazom.*

Savršeno za dijeljenje!

13,00

KLASIK

*Crème fraiche,
luk i dimljena panceta.*

15,00

PRŠUT

*Crème fraiche, confitirana poma,
pršut, mozzarella i rukola.*

12,00

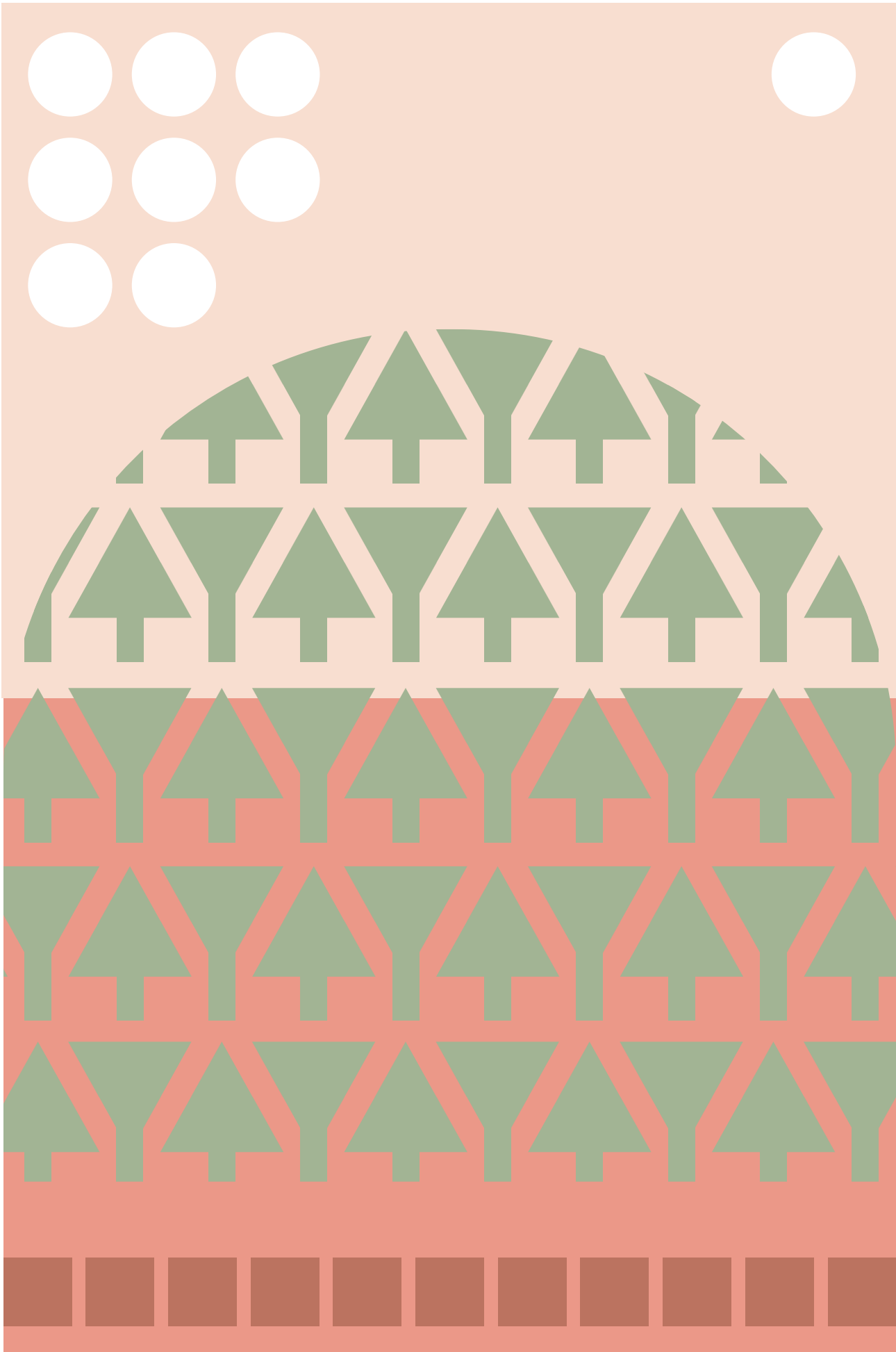
VEGETARIJANA

*Crème fraiche, gorgonzola sir,
orasi i svježa kruška.*

12,00

PISTACIJA

*Crème fraiche, pesto od pistacija,
svježe začinsko bilje, sušene rajčice i mozzarella.*



IZ VRTA

6,30

GAZPACHO OD CIKLE

Sa svježim pomama, ekstra djevičanskim maslinovim uljem, feta sirom i pekan orasima.

9,50

ROYAL QUINOA SALATA

Obogaćena narančama, svježim povrćem, lješnjacima i vinaigretom od nara.

14,00

BURRATA FIORELA DI LATTE

Poslužena uz svježe pome marinirane s Espelet paprom i vinaigretom od timijana, pesto od pistacija, sol s cvijećem iz vrta i taggiasca crumble.

11,50

POVRTNA ČAROLIJA

Pečeno sezonsko povrće prožeto uljem od divljeg bilja, posluženo s bogatim Romesco umakom.

11,00

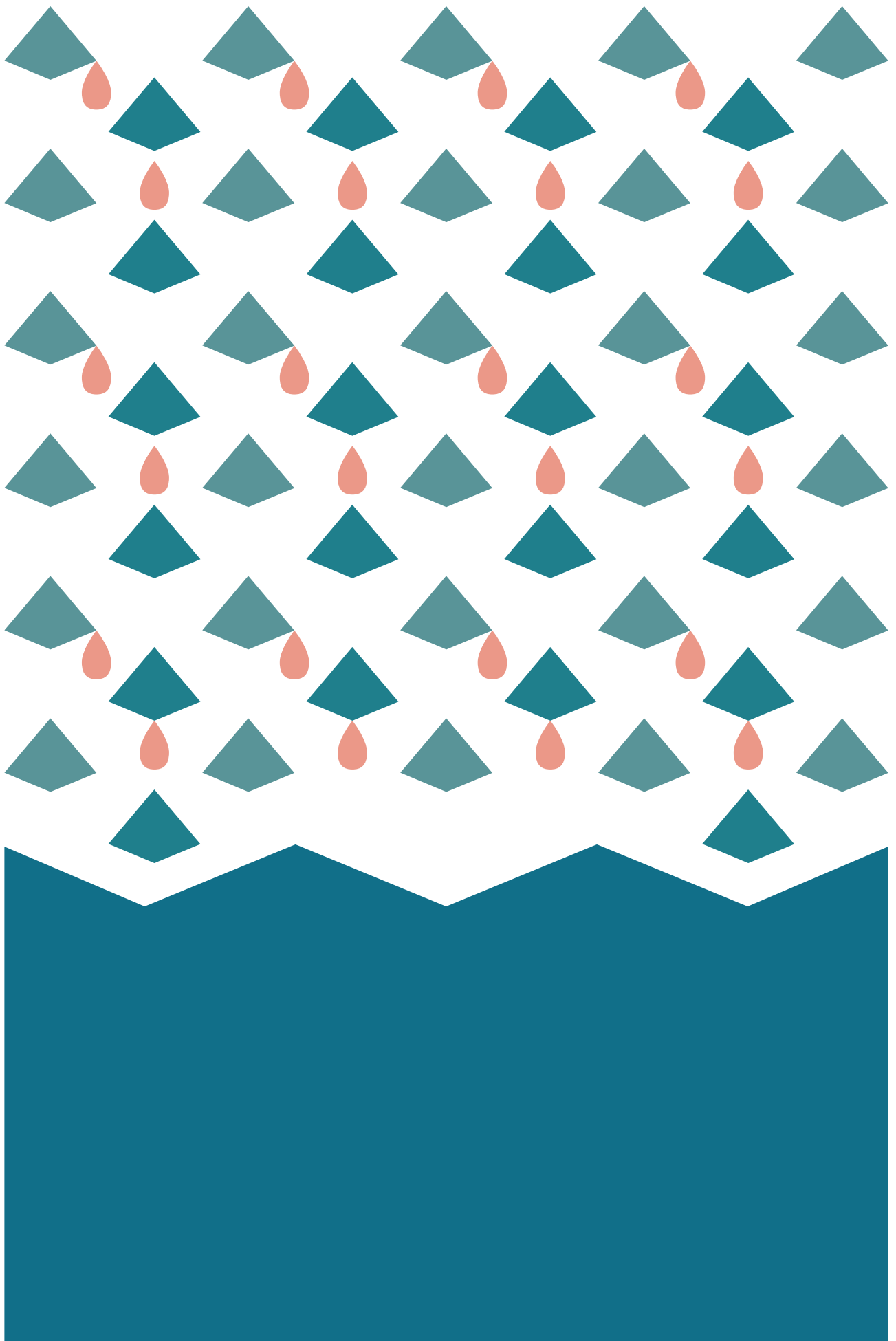
AGNOLOTTI OD BUNDEVE

Punjeni pečenom bundevom s orasima i prelivevi kremastim Gorgonzola umakom s daškom mažurana.

13,00

DIVOVSKI RAVIOLO

Punjen svježom rikotom, špinatom i tekućim žumanjkom, posut makadamija orasima i poslužen s Taleggio umakom.



IZ MORA

13,00

HAMMA I HOBOTNICA CEVICHE

*Svježa hamma marinirana u "leche de tigre",
poslužena sa slatkim krumpirom i hrskavim kukuruzom.*

15,00

TIRADITO OD BRANCINA

*Fetice sirovog brancina u pikantnom umaku
od aji amarillo paprike i limete.*

26,00

FRIGANI BRANCIN

Mariniran u kadulji i limeti, poslužen s tartar emulzijom.

14,00

DAGNJE NA BUZARU

Tradicionalni recept s češnjakom, rajčicom i peršinom.

24,00

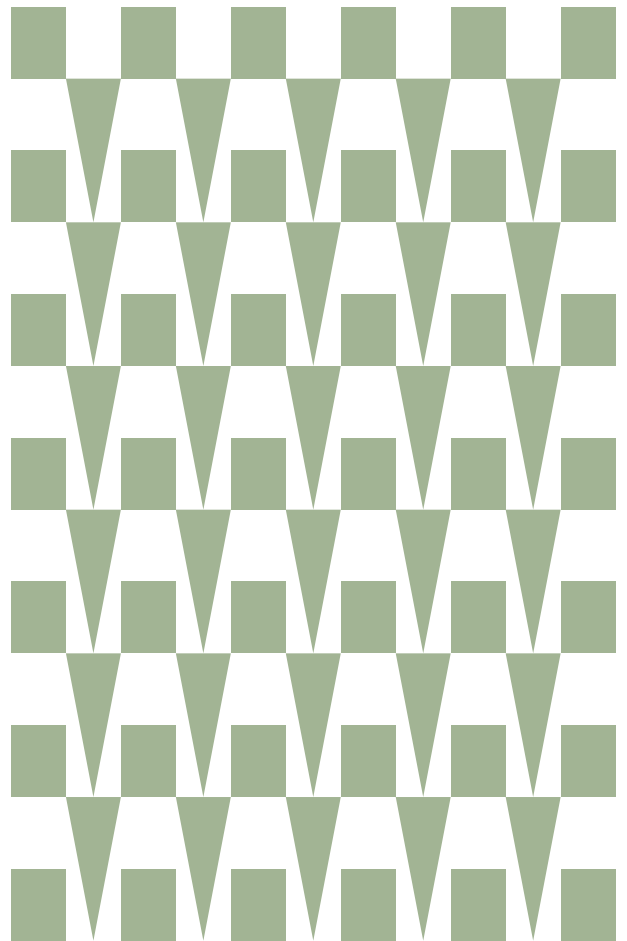
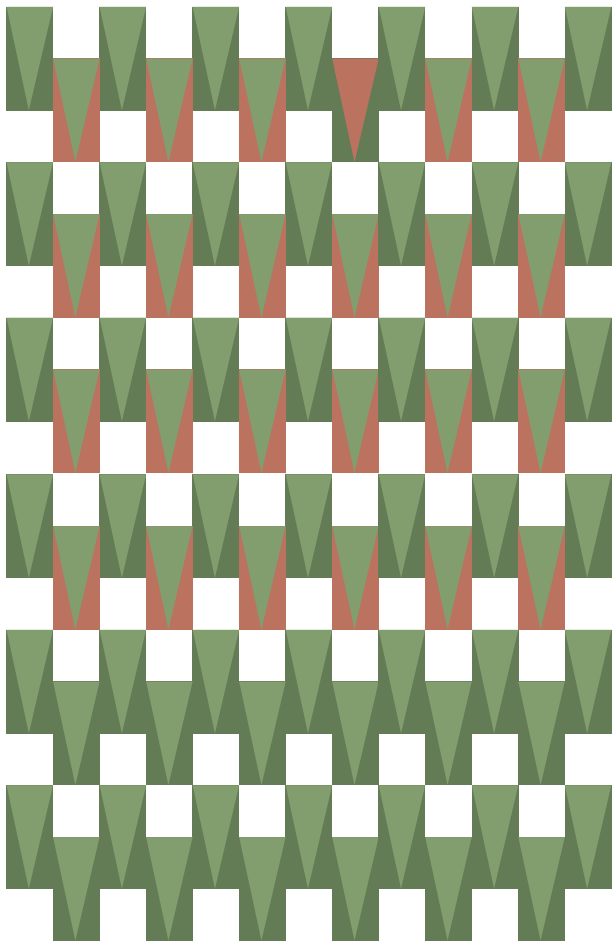
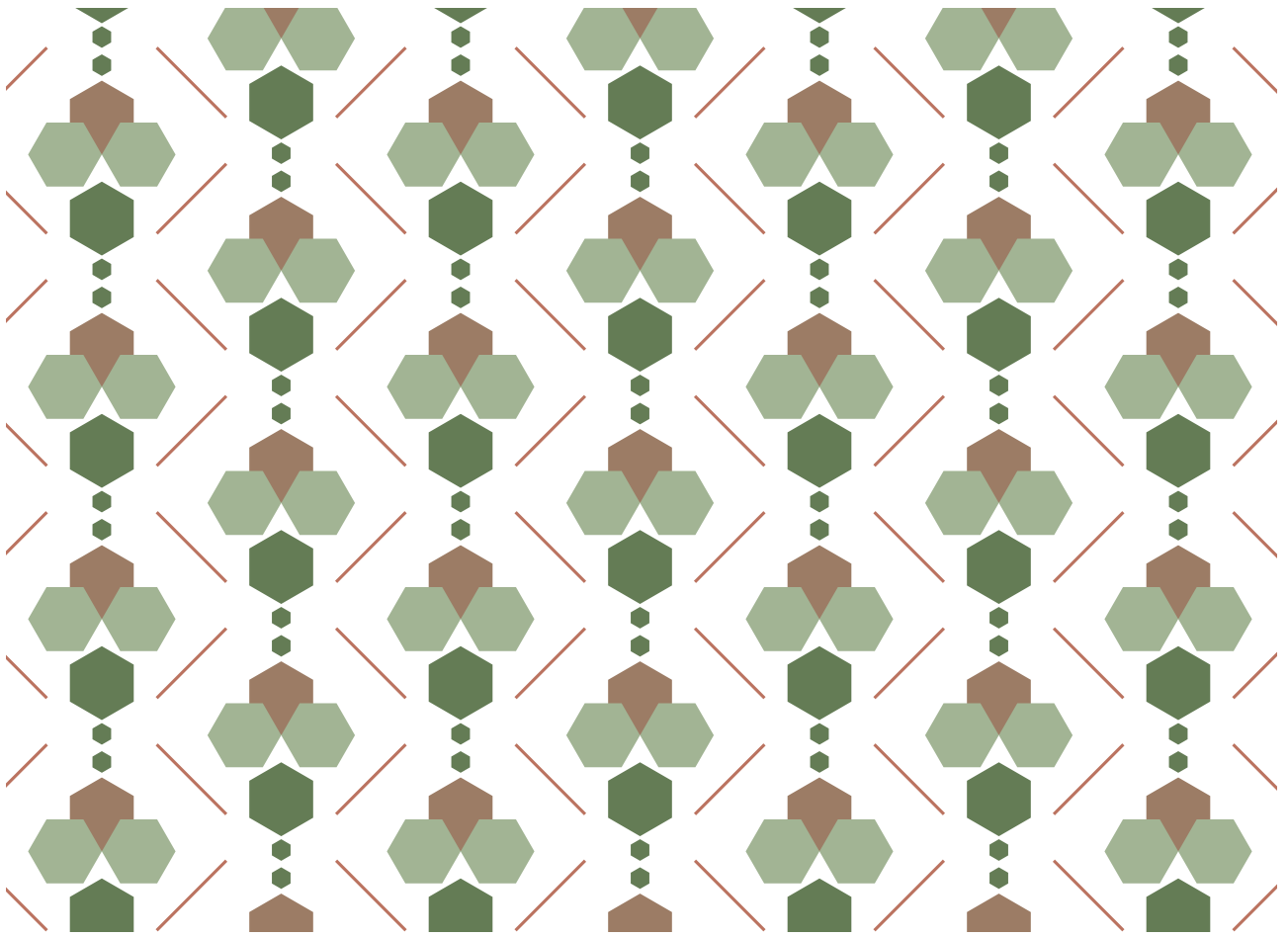
CONCHIGLIONI S PLAVIM JASTOGOM

*Gragnano pasta u umaku od plavog jastoga
i svježim divljim biljem.*

120,00
ZA 1 KG

CIJELA SVJEŽA RIBA U KORI OD SOLI I DIVLJEG BILJA

*Poslužena s pečenim ličkim krumpirom i sezonskim povrćem prožetim
uljem divljeg bilja, lemon beurre blanc umakom i umak vierge.
Preporučeno za 2-4 osobe.*



ŠA ŠELA

8,00

CROQUETAS IBERICAS

Hrskavi kremasti zalogaji punjeni dalmatinskim pršutom,

12,00

PILEĆI CANNELLONI

*Domaći pečeni cannelloni, Pecorino sir
i pesto od pistacija.*

15,00

RIŽOT S TELEČIM OBRAZIMA

Teleći obrazi pirjani u lasina vinu i zreli Pecorino sir.

66,00
(500G)

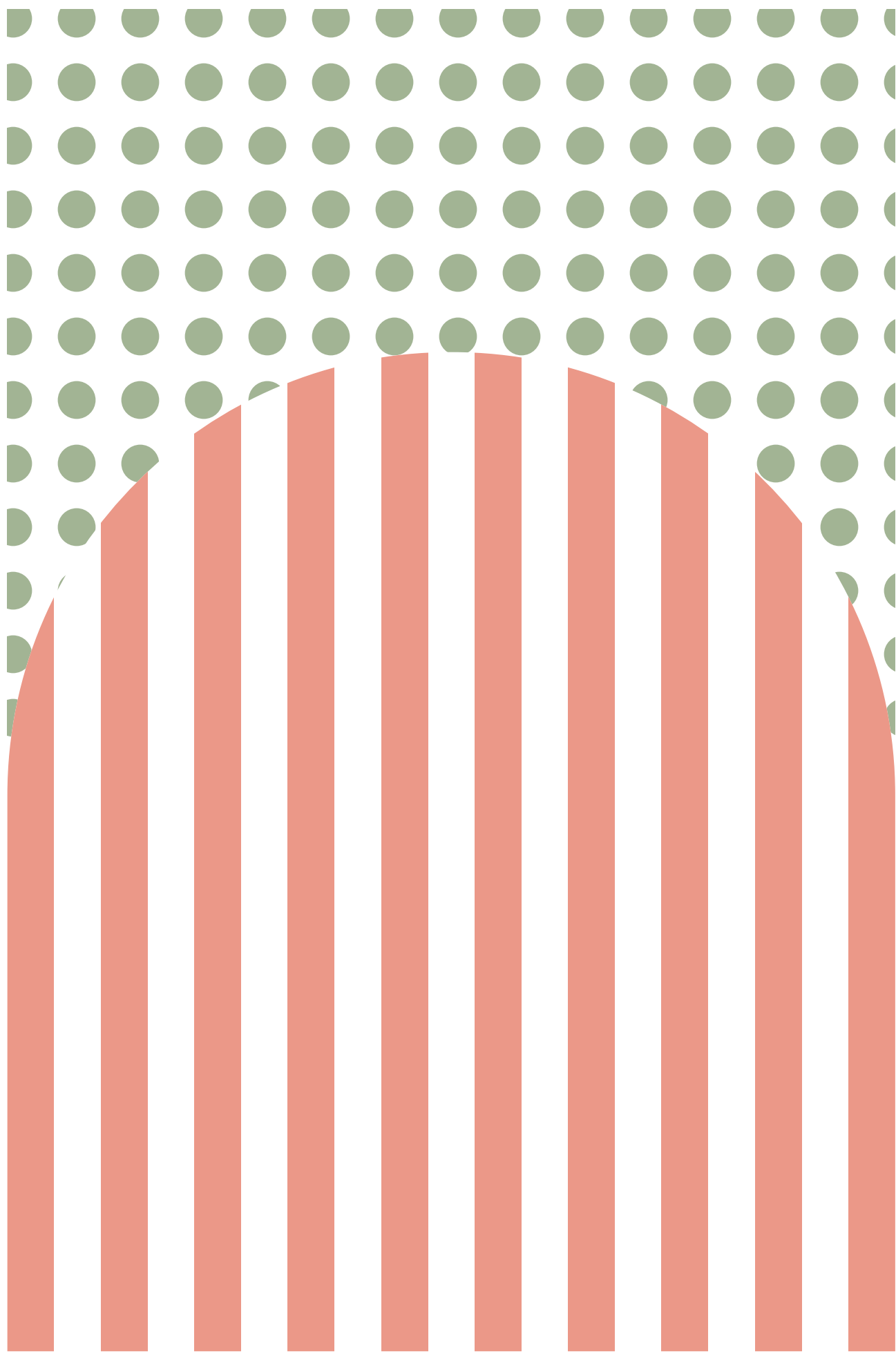
KONFIT OD GUDINČIĆA

*Mariniran u morskoj vodi i divljem bilju, confitiran 24 sata
i pečen do savršene hrskavosti, s umakom od češnjaka
i pečenim ličkim krumpirom.
Preporučeno za 2 osobe.*

125,00

TELEĆA KOLJENICA

*Kuhana 36 sati i glazirana redukcijom Porta, poslužena
s parmentierom i pečenim sezonskim povrćem.
Preporučeno za 3-4 osobe.*



IZ SLASTIČARNICE

7,00

CARPACCIO OD ANANASA

Prožet svježim čajem od mente i kamilice s meringom od lavande i Ela's mango sorbetom.

7,00

ISPAHAN

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

8,00

BROWNIE

Topli brownie napravljen s 70% organskom čokoladom, prekriven Ela's vanilija gelatom, karameliziranim pekan orasima i slatkim mrvicama.

6,00

ČOKO PRALINE

55% organski kremasti čokoladni mousse s daškom tonke, choco nibs, srce praline od lješnjaka i hrskava feuilletine baza.

7,00

PARIS BREST PISTACIJA

Hrskavo choux tijesto punjeno kremom od pistacija i dodir soli.

2,50

AMERIČKI KEKS

Mekani i neodoljiv NYC čokoladni keks, savršeni za naše mališane.

ALERGENI

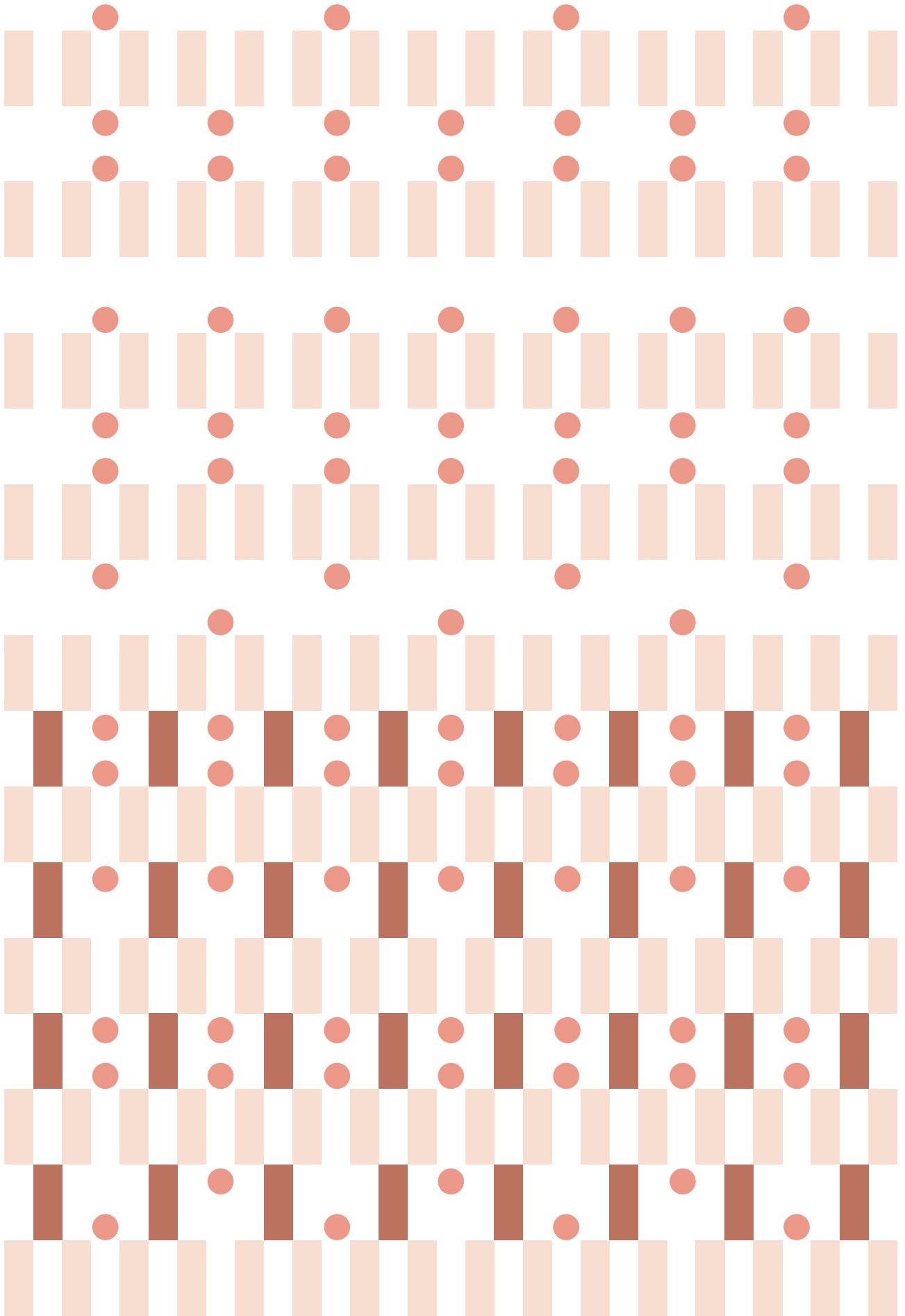
| | GLUTEN | RAKOVICE | JAJA | RIBA | KIKIRIKI | SOJINE KLICE | LACTOSE | ORAŠASTI PLODOVI | CELER | SENF | SESAME SEEDS | SUMPOR I SULFATI | MEKUŠCI | GRAH |
|---------------------------------|--------|----------|------|------|----------|--------------|---------|------------------|-------|------|--------------|------------------|---------|------|
| TARTE FLAMBE CLASSIC | ● | | | | | | ● | | | | | | | |
| TARTE FLAMBE PROSCIUTTO | ● | | | | | | ● | | | | | | | |
| TARTE FLAMBE VEGETARIJANSKI | ● | | | | | | ● | ● | | | | | | |
| TARTE FLAMBEE PISTACHIO | ● | | | | | | ● | ● | | | | | | |
| CIKLA GAZPACHO | | | | | | | ● | ● | | | | ● | | |
| QUINOA SALATA | | | | | | | | ● | ● | | | ● | | |
| BURRATA | | | | | | | ● | ● | | | | ● | | |
| PEČENO POVRĆE | ● | | | | | | | ● | ● | | | ● | | |
| AGNOLOTTI | ● | | ● | | | | ● | ● | | | | ● | | |
| VELIKI RAVIOLI | ● | | ● | | | | ● | ● | | | | | | |
| CEVICHE OD HAME I HOBOTNICE | | | | ● | | | | | ● | | | | ● | |
| TIRADITO | | | | ● | | ● | | | ● | | | | | |
| CIJELI PRŽENI LUBIN | | | | ● | | | ● | | | | | ● | | |
| BUZARA | ● | | | | | | | | | | | ● | ● | |
| HLAP CONCLIGHIONI | ● | ● | | ● | | | ● | | ● | | | ● | | |
| RIBA U SOLI | | | | ● | | | ● | ● | ● | | | ● | | |
| CROQUETAS IBERICAS | ● | | ● | | | | ● | | | | | | | |
| PILETINA CANELON | ● | | ● | | | | ● | | | | | ● | | |
| KONFITIRANO I PEČENO MALO PRASE | | | | | | | ● | | | | | ● | | |
| PORTO JUNEĆA KOLJENICA | | | | | | | ● | | ● | | | ● | | |
| JANJEĆA KOLJENICA U SOLI | | | | | | | ● | | ● | | | ● | | |

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

Our kitchen at Mokosh is led by Chef Alberto, who hails from Cadiz in southern Spain. Over the past year, he has fallen in love with Split and immersed himself in exploring the culinary riches of this region. While his roots are firmly Spanish, Alberto blends the diverse flavors he's encountered throughout his journey, including those from Dalmatia, creating surprising twists on everyday dishes. His love for gathering and sharing shines through in a menu designed to bring people together, celebrating the best of his culinary adventures. Each dish draws inspiration from our garden and the bounty that surrounds us.



FROM THE GARDEN OVEN

TARTE FLAMBÉE

Daily rolled-out dough topped with fresh cream and garden treasures, flambéed in our rustic oven.

Perfect for sharing!

13,00

THE CLASSIC

Crème fraiche, onions and smoked pancetta.

15,00

PROSCIUTTO

Crème fraiche, confited tomato, prosciutto, mozzarella and rucola.

12,00

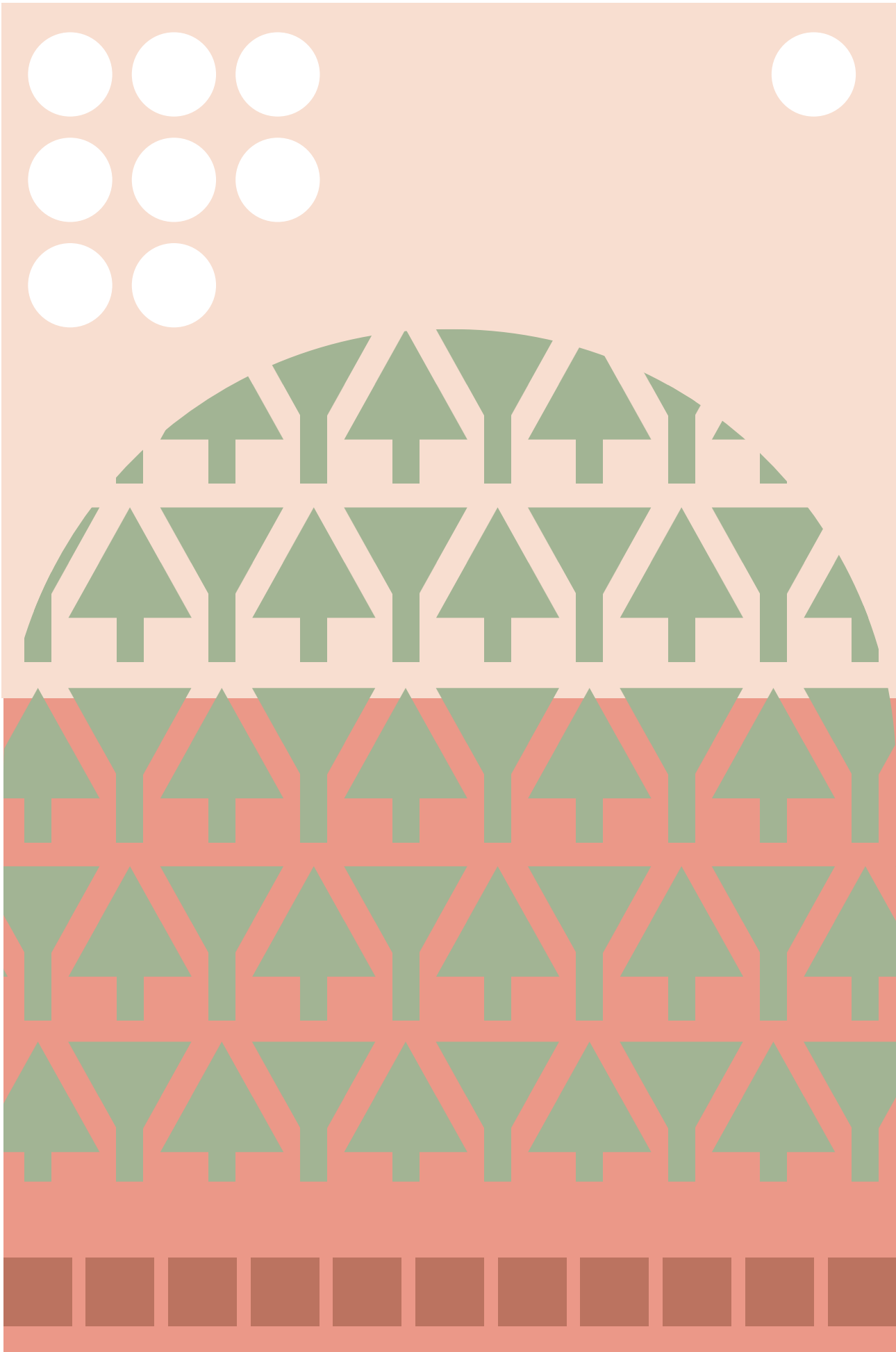
THE VEGETARIAN

Crème fraiche, gorgonzola cheese, walnuts and fresh pear.

12,00

PISTACHIO LOVER

Crème fraiche, pistachio pesto, fresh herbs, sundried tomatoes and mozzarella.



FROM THE ORCHARD

6,30

BEET GAZPACHO

Featuring fresh tomatoes, extra-virgin olive oil, feta cheese and pecans.

9,50

ROYAL QUINOA SALAD

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

14,00

BURRATA FIORELA DI LATTE

Accompanied by fresh tomatoes marinated with Espelett pepper and thyme vinaigrette, pistachio pesto, garden flower salt and taggiasca crumble.

11,50

VEGETABLES DELIGHT

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

11,00

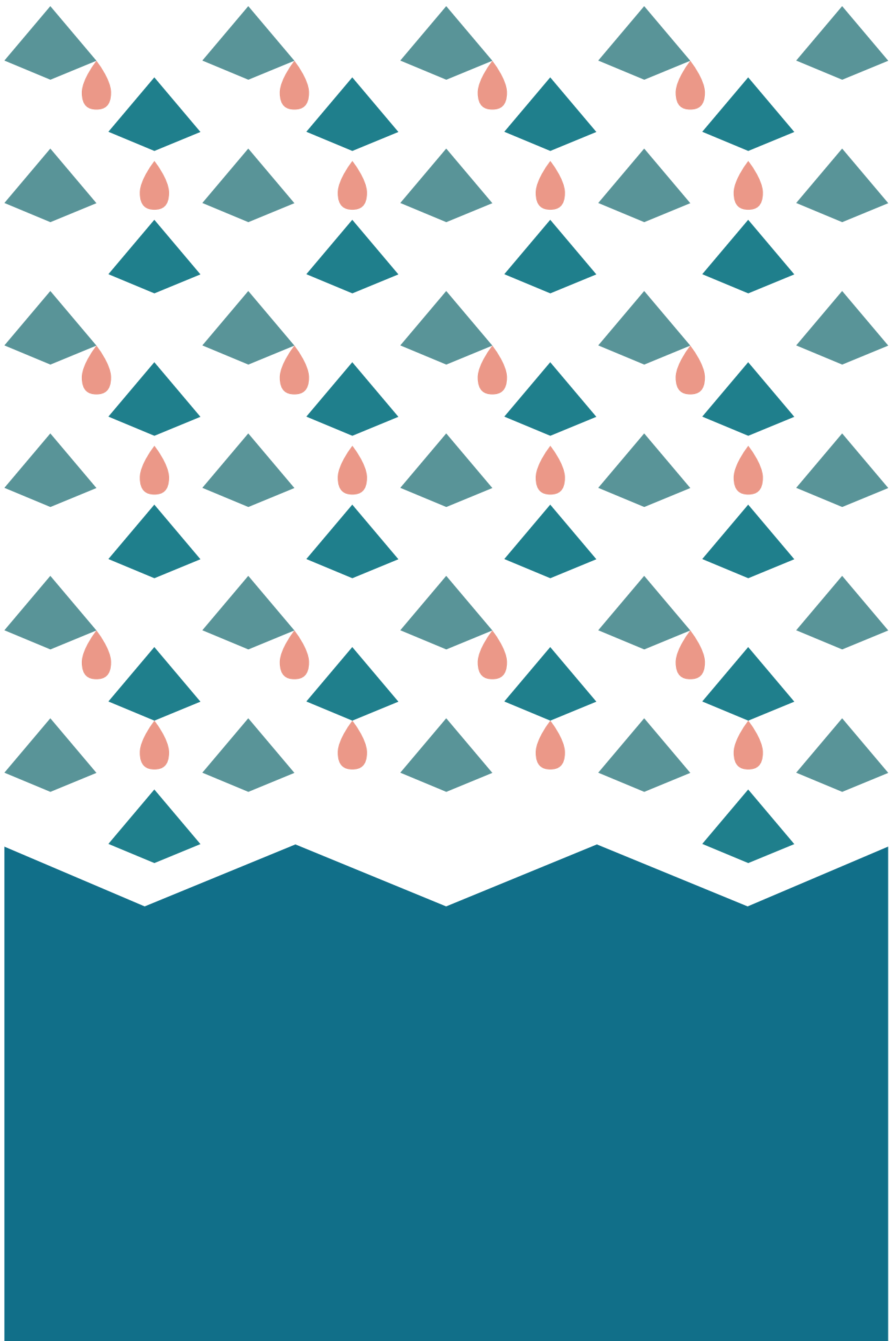
PUMPKIN AGNOLOTTI

Filled with roasted pumpkin in a creamy Gorgonzola sauce, nuts and a touch of marjoram.

13,00

GIANT RAVIOLO

Filled with fresh ricotta and spinach, featuring a flowing egg yolk, topped with macadamia and served with Taleggio sauce.



FROM THE SEA

13,00

HAMMA AND OCTOPUS CEVICHE

*Fresh hamma marinated with "leche de tigre",
with sweet potato and crispy corn.*

15,00

SEA BASS TIRADITO

*Slices of raw seabass in
a spicy aji amarillo and lime sauce.*

26,00

WHOLE FRIED SEABASS

*Marinated in sage and lime
and served with tartar emulsion.*

14,00

MUSSELS BUZARA

*Dalmatian traditional recipe with garlic,
tomato and parsley.*

24,00

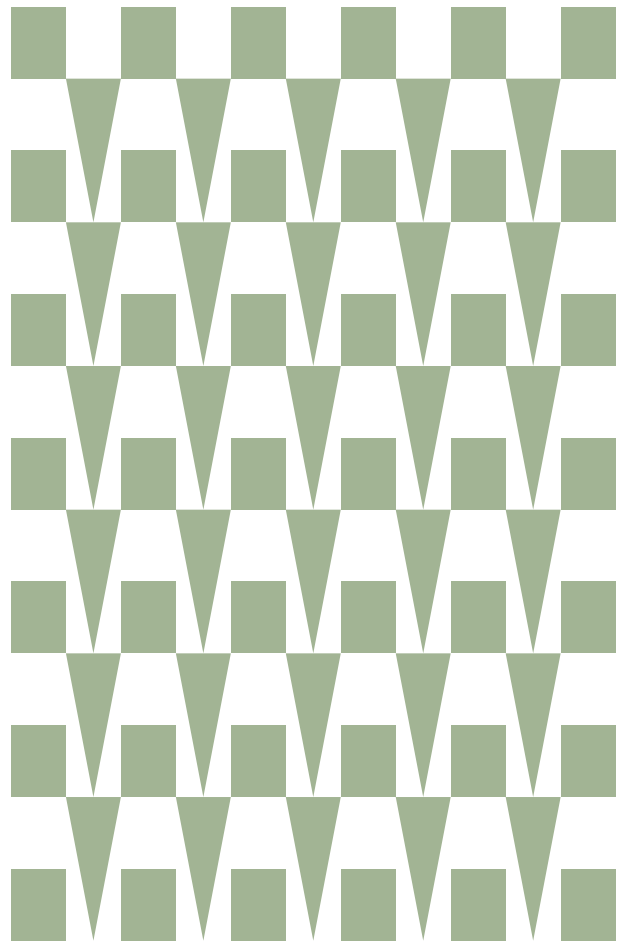
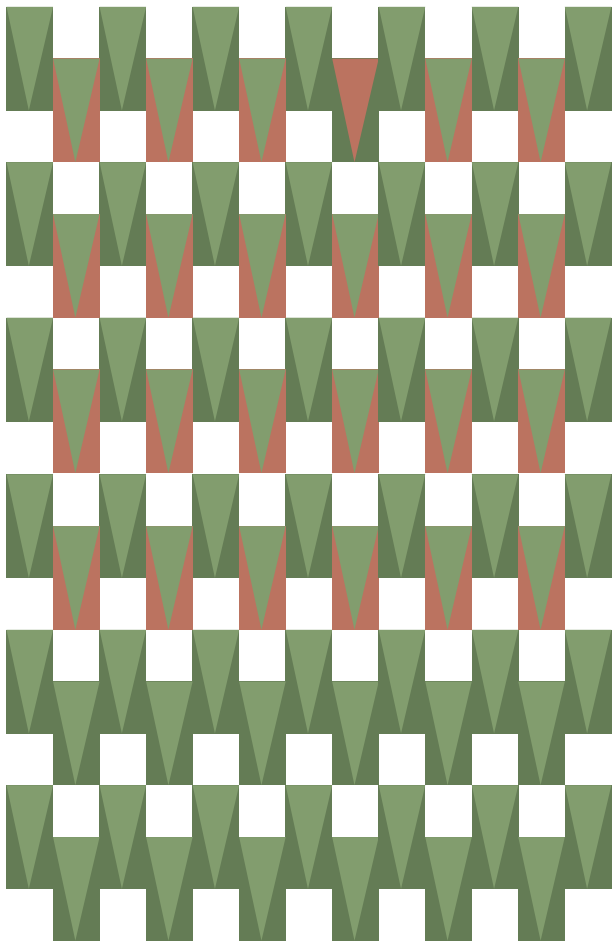
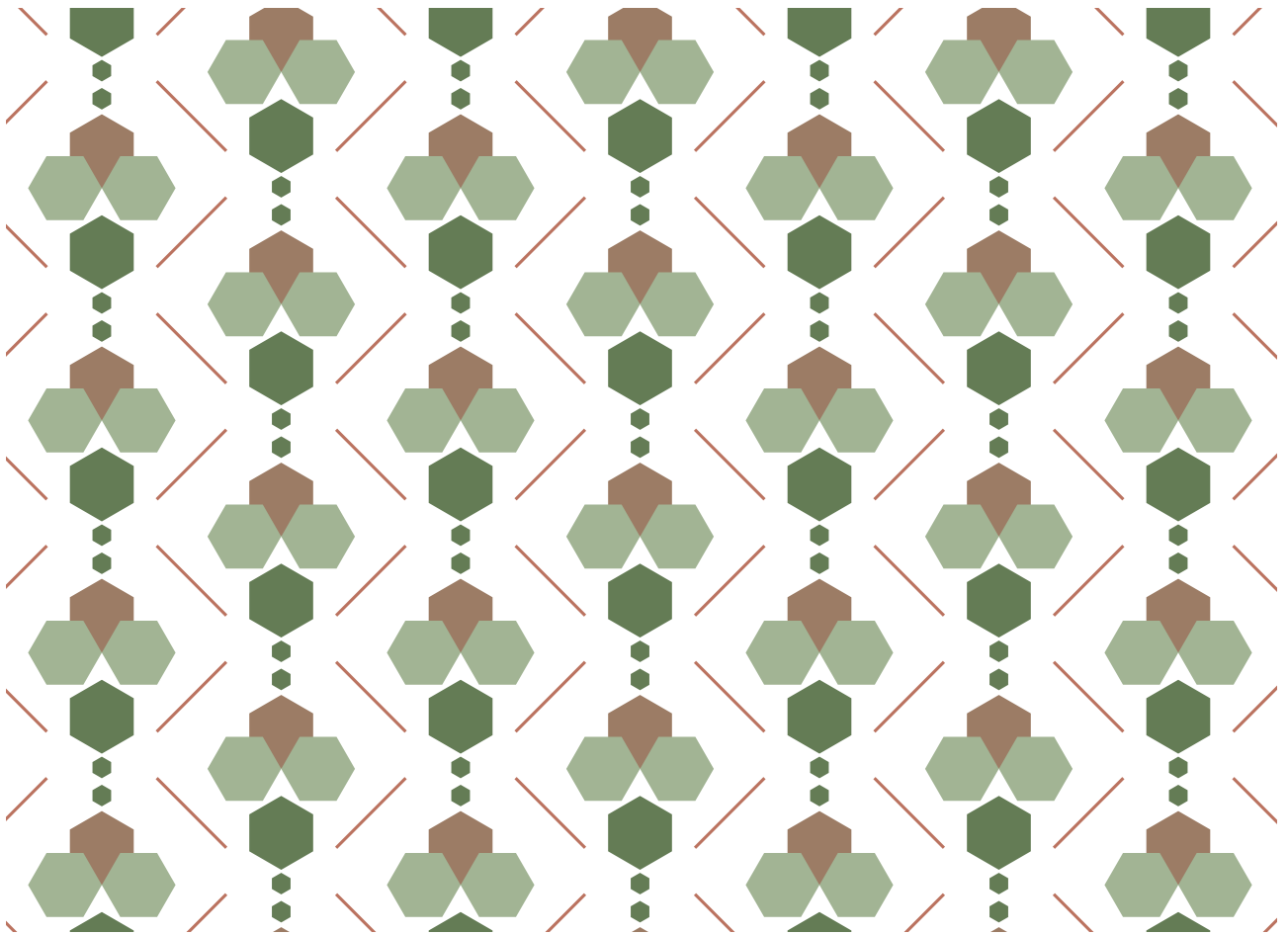
BLUE LOBSTER CONCHIGLIONI

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

120,00
PER 1 KG

WHOLE FRESH FISH IN SALT AND WILD HERBS CRUST

*Accompanied by baked Lika potatoes, lemon beurre blanc,
sauce vierge, and roasted seasonal vegetables.
Recommended for 2-4 people.*



FROM THE FARM

8,00

CROQUETAS IBERICAS

Crispy creamy bites filled with dalmatian prosciutto.

12,00

CHICKEN CANNELLÓNÍ

*Baked homemade cannellóni, Parmigiano,
and pistachio pesto.*

15,00

VEAL CHEEKS RISOTTO

Braised veal cheeks in lasina grape wine and aged Pecorino.

66,00
(500G)

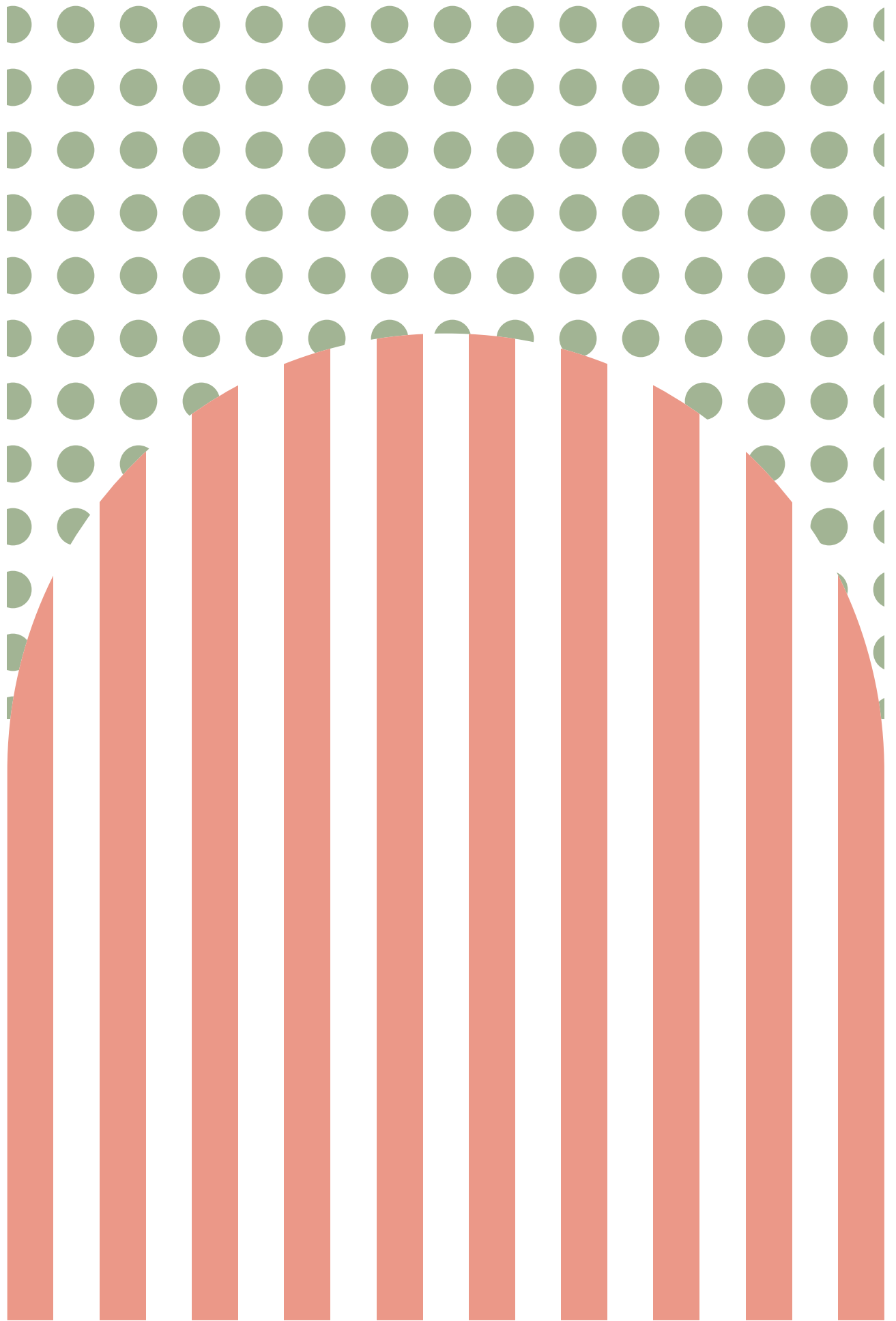
ROASTED SUCKLING PIG

*Marinated with sea water and wild herbs,
confited for 24 hours, and roasted to perfect crispness.
Served with roasted garlic sauce and baked Lika potatoes.
Recommended for 2 people.*

125,00

PORTO GLAZED VEAL SHANK

*Cooked for 36 hours and glazed with a Porto reduction,
served with parmentier and roasted seasonal vegetables.
Recommended for 3-4 people.*



FROM THE PATISSERIE

7,00

PINEAPPLE CARPACCIO

Infused in fresh mint-camomile tea, complemented by lavender meringues and topped with Ela's mango sorbet.

7,00

ISPAHAN

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

8,00

BROWNIE

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

6,00

CHOCO PRALINE

55% organic creamy chocolate mousse with a hint of tonka for extra flavor, choco nibs, a heart of hazelnut praline and a crunchy feuilletine base.

7,00

PARIS BREST PISTACHIO

Extra crispy choux dough, filled with toasted creamy pistachio paste and a touch of salt.

2,50

GIANT COOKIE

A gooey and delicious NYC chocolate chip cookie, perfect for our little ones.

ALLERGENS

| | GLUTEN | CRUSTACEANS | EGGS | FISH | PEANUTS | SOYA SEEDS | NUTS | CELERY | MUSTARD | SESAME SEEDS | SLUPHUR / SULFITES | MOLLUCS | LUPIN |
|-----------------------------|--------|-------------|------|------|---------|------------|------|--------|---------|--------------|--------------------|---------|-------|
| TARTE FLAMBE CLASSIC | ● | | | | | | ● | | | | | | |
| TARTE FLAMBE PROSCIUTTO | ● | | | | | | ● | | | | | | |
| TARTE FLAMBE VEGETARIJANSKI | ● | | | | | | ● | ● | | | | | |
| TARTE FLAMBEE PISTACHIO | ● | | | | | | ● | ● | | | | | |
| BEET GAZPACHO | | | | | | | ● | ● | | | | ● | |
| QUINOA SALAD | | | | | | | | ● | ● | | | ● | |
| BURRATA | | | | | | | ● | ● | | | | ● | |
| ROASTED VEGETABLES | ● | | | | | | | ● | ● | | | ● | |
| AGNOLOTTI | ● | | ● | | | | ● | ● | | | | ● | |
| RAVIOLO | ● | | ● | | | | ● | ● | | | | | |
| CEVICHE HAMMA & OCTOPUS | | | | ● | | | | | ● | | | | ● |
| TIRADITO | | | | ● | | ● | | | ● | | | | |
| FRIED SEABASS | | | | ● | | | ● | | | | | ● | |
| BUZARA | ● | | | | | | | | | | | ● | ● |
| LOBSTER CONCLIGHIONI | ● | ● | | ● | | | ● | | ● | | | ● | |
| SALT CRUST FISH | | | | ● | | | ● | ● | ● | | | ● | |
| CROQUETAS IBERICAS | ● | | ● | | | | ● | | | | | | |
| CHICKEN CANELON | ● | | ● | | | | ● | | | | | ● | |
| SUCKLING PIG | | | | | | | ● | | | | | ● | |
| VEAL SHANK | | | | | | | ● | | ● | | | ● | |
| LAMB LEG | | | | | | | ● | | ● | | | ● | |

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 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.

