

Alberto, chef kuhinje Mokosh, dolazi iz Cádiz, na jugu Španjolske. Tijekom protekle godine zaljubio se u Split i kulinarstvo 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.

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.

PREDJELA

APPETIZERS

CROQUETAS SETAS 8,00

Hrskavi, kremasti zalogaji punjeni vrganjima s emulzijom od pečenog češnjaka.

Crispy, creamy bites filled with porcini and roasted garlic emulsion.

CROQUETAS KULEN 8,00

Hrskavi, kremasti zalogaji punjeni kulenom s umakom od ajvara.

Crispy, creamy bites filled with kulen and ajvar sauce.

SALMOREJO 16,50

Hladna juha od rajčica i maslinovog ulja s crudom od tune i Sherry octom.

Chilled tomato and olive oil soup with tuna crudo and Sherry vinegar.

FALAFEL SALATA 13,50

Falafel, bulgur tabbouleh sa svježim začinskim biljem, baby romana salata, tarator salsa i domaći kruh s češnjakom.

Falafel, bulgur tabbouleh with fresh herbs, baby Romana salad, tarator salsa and homemade garlic bread.

QUINOA SALATA 9,80

Salata od kvinoje obogaćena narančama, svježim povrćem, lješnjacima i umakom na bazi octa od nara.

Quinoa salad enhanced with oranges, vegetable crudités, hazelnuts and pomegranate vinaigrette.

BURRATA 14,90

Kremasti sir s rajčicama mariniranim espelette paprikom i umakom na bazi octa od timijana i pesto.

Burrata salad, with fresh tomatoes marinated with Espelette pepper and thyme vinaigrette and pesto.

POVRTNA ČAROLIJA 12,50

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

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

CEVICHE 17,70

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.

TJESTENINE, TART I RIŽOTO

PASTA, TART & RISOTTO

AGNOLOTTI..... 12,50

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.

LINGUINI S KOZICAMA..... 19,80

Svježa tjestenina u umaku od crvenih kozica s dodatkom fermentiranog neretvanskog limuna.

Fresh pasta in red prawn sauce with house-fermented Neretva lemon.

DIVOVSKI CARBONARA RAVIOLO..... 16,20

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 15,90

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.

TARTE FLAMBÉE

Tanko hrskavo tijesto s podlogom na bazi crème fraîchea:

Flambéed daily rolled dough topped with crème fraîchea:

KULEN 15,00

Ricotta sir, kulen, dalmatinska panceta i feferoni.

Ricotta cheese, kulen, Dalmatian pancetta, and pickled chili peppers.

PRŠUT 15,00

Pečena rajčica, pršut, mozzarella i rikula.

Tomato confit, prosciutto, mozzarella and rucola.

GORGONZOLA..... 12,50

Gorgonzola sir, sjeckani orasi i kruška.

Gorgonzola cheese, walnuts and fresh pear.

PESTO..... 13,00

Pesto, sušene rajčice, rikula i mozzarella.

Pesto, sun-dried tomatoes, rucola and mozzarella.

GLAVNA JELA

MAIN DISHES

FILET RIBE NA ŽARU..... 27,80

Poslužen s kremastom infuzijom komorača, sotiranim ljetnim povrćem i crudités.

Grilled fish fillet of the day, served with creamy fennel infusion, sautéed summer vegetables and crudités.

ANGUS GOVEDINA (sočni rez s rebra, 200g) 29,80

Poslužen s rustikalnim krumpirom, mediteranskim chimichurri umakom i pečenim lukom s ružmarinom i Dijon senfom.

Angus beef skirt served with rustic potatoes, Mediterranean chimichurri sauce and baked onions with rosemary and Dijon mustard.

ZA DRUŽENJE

SHARING DISHES

Dijelite velike okuse, spore tehnike i domaće sastojke. Naša najizdašnija jela, savršena za obitelj, prijatelje i važne trenutke.

Big flavors, slow techniques, and local ingredients—our most generous plates, perfect for family, friends, and meaningful moments.

HOBOTNICA (za 2 osobe / for 2 persons) 74,00

Sporo pečena u maslinovu ulju s paprikom i espelette paprom, poslužena s pečenim krumpirom, zelenom salatam i paprikama padrón.

Octopus slowly baked in olive oil with paprika and espelette pepper, served with baked potatoes, green salad and padrón peppers.

TELEĆA KOLJENICA (za 3–4 osobe / for 3–4 persons) 136,00

Sporo kuhana 16 sati, glazirana redukcijom porto vina, poslužena s pečenim ličkim krumpirom, sezonskim povrćem i zelenom salatam.

Veal shank slow-cooked for 16 hours and glazed with a Porto wine reduction, served with baked Lika potatoes, green salad and roasted vegetables.

CONFIT OD GUDINČIĆA (za 2–3 osobe / for 2–3 persons) 108,00

Odojak mariniran u morskoj vodi i aromatičnom bilju, pečen 24 sata, poslužen s mediteranskim chimichurri umakom, pečenim ličkim krumpirom, sezonskim povrćem i zelenom salatam.

Suckling pig marinated with sea water and wild herbs, confited for 24 hours, then roasted to crispness. Served with Mediterranean chimichurri sauce, green salad, baked Lika potatoes and roasted vegetables.

SLATKO

SWEETS

PARIS BREST PISTACIJA 8,50

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.

BROWNIE..... 8,00

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

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

CRUMBLE OD JABUKA 7,50

Topli crumble od jabuka uz Ela's gelato od vanilije.

Warm apple crumble served with Ela's vanilla gelato.

DINJA & CAIPIRIŃA 8,50

Osvježavajući desert inspiriran Caipirinhom: kokosov sorbet, dinja s infuzijom limete i cachaçom, citrusna granita i hrskave puslice s cvijećem.

Refreshing Caipirinha-inspired dessert: coconut sorbet, melon infused with lime and cachaça, citrus granita and flower meringue.

BASQUE CHEESECAKE 8,50

Lagano zagorena torta od sira, s kremastom sredinom i prozračnom teksturom. Poslužena s domaćom limunskom kremom i hrskavim posipom od bijele čokolade.

Burnt cheesecake with a creamy center and light texture. Served with house-roasted lemon curd and a white chocolate crumble.

DNEVNE TORTE 6,00

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
CROQUETAS SETAS	●		●				●							
CROQUETAS KULEN	●		●				●							
SALMOREJO			●	●								●		
FALAFEL SALATA	●										●			
QUINOA SALATA	●		●				●	●				●		
BURRATA								●				●		
POVRTNA ČAROLIJA	●						●	●				●		
CEVICHE				●	●			●				●	●	
AGNOLOTTI	●		●				●	●	●			●		
LINGUINI	●	●	●				●							
CARBONARA RAVIOLO	●		●				●							
RIŽOT							●		●			●		
FILET RIBE NA ŽARU				●			●							
ANGUS GOVEDINA												●		
HOBOTNICA													●	
TELEĆA KOLJENICA							●		●			●		
GUDINI CONFIT							●		●			●		
TARTE FLAMBEE KULEN	●						●							
TARTE FLAMBEE PRŠUT	●						●							
TARTE FLAMBEE GORGONZOLA	●						●	●						
TARTE FLAMBEE PESTO	●						●	●						
PARIS BREST	●	●					●							
BROWNIE	●	●					●							
CRUMBLE OD JABUKA	●						●							
DINJA & CAIPIRINA		●										●		
CHEESECAKE		●					●							
	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOYA SEEDS	LACTOSE	NUTS	CELERY	MUSTARD	SESAME SEEDS	SULPHUR / SULFITES	MOLLUCA	LUPIN