



# BRUNEH

## KOKTELI COCKTAILS

**VIOLETT** ..... 13,40 €  
Gin, cordial od mimoze i klinčića, cvijet plave grahorice  
Gin, mimosa and cloves cordial, butterfly pea flower

**LE SOLEIL ROSÉ** ..... 12,50 €  
Rose vino, cordial od vina, Campari i soda voda  
aromatizirana jagodom  
Rosé wine, wine cordial, Campari, and strawberry-infused  
soda water

**VERT TEA** ..... 7,70 €  
Brandy, Žutuja, limun, mlijeko, sirup od vanilije, matcha  
Brandy, Žutuja, lemon, milk, vanilla syrup, matcha

**MIMOSA** ..... 6,00 €  
Prosecco, naranča i grenadine  
Prosecco, orange & grenadine

**APEROL SPRITZ** ..... 9,50 €  
Prosecco, Aperol, gazirana voda  
Prosecco, Aperol, soda water

**HUGO ROSE** ..... 11,10 €  
Bazga sirup, Rose pjenušac, Fentimans Rose Lemonade,  
Limeta  
Elderflower syrup, rosé sparkling wine, Fentimans Rose  
Lemonade, lime

**PALOMA** ..... 9,30 €  
Patron Silver tequila, Three Cents Pink Grapefruit  
Patron Silver tequila, Three Cents Pink Grapefruit

**BLOODY MARY** ..... 9,60 €  
Akvinta votka, Seventeen spicy tomato, Celer, Mrkva  
Akvinta vodka, Seventeen Spicy Tomato, celery, carrot

## PJENUŠCI SPARKLING WINES 0,1 L

**GARDEN SPRITZ CHANDON** ..... 7,00 €  
Chardonnay, Pinot noir, Sémillon, liker od naranče

**FREIXENET ICE** ..... 6,50 €  
Macabeo, Xarel-lo, Parellada, Chardonnay

**FREIXENET ICE ROSÉ** ..... 6,50 €  
Garnacha, Pinot Noir, Chardonnay

**PIENA ROSÉ** ..... 5,00 €  
Žuti plavec, Štajerska bjelina, Šipon i Kraljevina

**PIENA BRUT** ..... 3,50 €  
Žuti plavec, Štajerska bjelina, Šipon i Kraljevina

**LE MANZANE PROSECCO ROSE** ..... 5,50 €  
Glera, Pinot Noir

## MOKTELI

MOCKTAILS

**KOMBUCHA** ..... 3,50 €  
Fermentirani zeleni čaj, mango, limeta  
Fermented green tea, mango, lime

**NULITZA** ..... 4,10 €  
Bazga, jabučni ferment, soda voda  
Elderflower, apple ferment, soda water

**LA MENTA** ..... 3,30 €  
Menta čaj, limun, šećerni sirup  
Mint tea, lemon, sugar syrup

**MIMOSA ZERO** ..... 4,90 €  
Bezalkoholni pjenušac, narančada i grenadina  
Non-alcoholic sparkling wine, orange & grenadine

## BOKALI LIMUNADE

LEMONADE JUGS 0,70 L

**LAVROOT** ..... 6,90 €  
Lavanda, korijen celera, nar, limunska trava  
Lavender, celery root, pomegranate, lemongrass

**BERRYCHILL** ..... 6,00 €  
Jagoda i limun  
Strawberry and lemon

**LIMSY** ..... 5,40 €  
Bugenvilija, mojito menta, limeta  
Bougainvillea, mojito mint, lime



Za sve alergije, intolerancije ili druge posebne prehrambene potrebe molimo vas obratite se vašem konobaru ili pregledajte alergene putem qr code linka.

For allergies, intolerances and other special dietary requirements please talk to your waiter or check out the document via this qr code link.

Knjiga prigovora nalazi se na šanku. Plaćanje moguće u gotovini i karticama.  
Book of complaints is on the bar. Payment accepted in euros and credit cards.

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# DORUČKASTO

BREKKIE

## OTVORENI OMLET ..... 6,60 €

Omljet od tri jaja sa sirom i rajčicama, začinjjen svježim mediteranskim biljem iz vrta.

Dodaci: slanina 2,90 €, čevapčići 2,90 €

Three-egg omelette with cheese, tomatoes and fresh Mediterranean herb seasoning.

Add-ons: bacon 2,90 €, čevapčići 2,90 €

## SHAKSHUKA ..... 8,20 €

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

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

## SHAKSHUKA S POLPETAMA ..... 12,00 €

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

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

## AVOQUIT TOST ..... 6,80 €

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

Dodaci: slanina 2,90 €, čevapčići 2,90 €

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

Add-ons: bacon 2,90 €, čevapčići 2,90 €

## CARBONARA TOST ..... 7,70 €

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 ..... 14,90 €

Pastrami, Cheddar sir, fermentirani kupus, umak od senfa i domaći čips.

Pastrami, Cheddar cheese, sauerkraut, mustard sauce and homemade chips.

## PULLED PORK SENDVIČ ..... 12,50 €

Sočna dimljena svinjetina, Cheddar sir, panceta i domaći čips.

Juicy smoked pork sandwich, Cheddar cheese, pancetta and homemade chips.

# SLATKASTI DORUČAK

SWEET BREKKIE

## GRANOLA ..... 7,90 €

Domaća granola s grčkim jogurtom, medom i svježim sezonskim voćem.

Mokosh homemade granola featuring honey, Greek yogurt and fresh seasonal fruits.

## FRANCUSKI TOST ..... 9,20€

Brioche verzija francuskog tosta s kremom od pistacija, mrvicama pistacija i Ela's gelatom od pistacija.

Brioche version of French toast with pistachio cream, crushed pistachios and Ela's pistachio gelato.

## CIMET ROLICA ..... 3,00 €

Topla rolica s cimetom od mekog brioche tijesta s glazurom.

Warm and fluffy cinnamon roll with a sweet glaze.

## PISTACIO CROFIN ..... 5,50€

Kroasan u obliku muffin s kremom od pistacija i posipom od pistacija.

Croissant in a muffin shape with pistachio cream and pistachio crumble.

# RUČKASTO

LUNCHY

## BURRATA ..... 14,00 €

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

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

## QUINOA SALATA ..... 9,50€

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.

## CROQUETAS IBÉRICAS ..... 8,00 €

Hrskavi kremasti zalogaji punjeni dalmatinskim pršutom.

Crispy, creamy bites filled with Dalmatian prosciutto.

## CARBONARA RAVIOLO ..... 15,00 €

Divovski raviolo punjen svježom ricottom i guancialom, s tekućim žumanjkom, poslužen uz kremasti pecorino umak.

Giant raviolo with fresh ricotta and guanciale, featuring a flowing egg yolk and served with a creamy pecorino sauce.

## CANNELLONI ..... 13,00 €

Pečeni pileći cannelloni, Parmigiano sir i pesto od pistacija.

Baked chicken cannelloni, aged Parmigiano and pistachio pesto.

## LASAGNA ..... 15,00 €

Domaća lasanja bolognese s bešamelom i ribanim parmezanom.

Homemade lasagna Bolognese with béchamel sauce and grated Parmesan.

## TARTE FLAMBÉE

Tanko hrskavo tijesto s podlogom na bazi crème fraîchea:  
Flambéed daily rolled dough topped with crème fraiche:

## KULEN ..... 16,00 €

Ricotta sir, kulen, dalmatinska panceta i feferoni.

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

## GORGONZOLA ..... 12,00 €

Gorgonzola sir, sjeckani orasi i kruška.

Gorgonzola cheese, walnuts and fresh pear.

## PRŠUT ..... 15,00 €

Pečena rajčica, pršut, mozzarella i rukola.

Confited tomato, prosciutto, mozzarella and rucola.

## PESTO ..... 12,50 €

Pesto, sušene rajčice, rikula i mozzarella.

Pesto, sun-dried tomatoes, rucola and mozzarella.

# SLATKASTO

SWEET

## CRUMBLE OD JABUKA ..... 7,50€

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

Warm apple crumble served with Ela's vanilla gelato.

## CHURROS ..... 5,00€

Španjolska verzija fritula — topli i sočni.

Warm and juicy Spanish delicacy.

## BROWNIE ..... 8,00 €

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

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

## PARIS BREST PISTACIJA ..... 7,00 €

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 ..... 5,00 €

Pitajte naše konobare koje smo torte danas pripremili u našoj slastičarnici.

Ask our waiters which cakes we have prepared today in our patisserie.