



# MOKOLOVE

WHERE LOKAL MEET

## MOKOLOVE RESTAURANT

RÓŻANA STREET 14  
02-548 WARSAW

TEL. +48 530 446 677 EMAIL:  
RESTAURACJA@MOKOLOVE.PL

WWW. MOKOLOVE.PL

The day unfolds at a more leisurely pace here.

No requirement for a strategy or chance.

Between meetings, after a stroll, or following work  
– you arrive, take a seat, and remain...

This venue is intended for gatherings, enjoying delectable  
cuisine, and lingering a bit longer.

No hurry – precisely as you prefer it.



Różana 14, 02-548 Warsaw  
Restaurant Mokolove  
+48 530 446 677

MOKOLOVE.PL

Prices are inclusive of VAT.

A service charge of 10% is applied to the bill.

# Take a seat

Something small to begin with  
- just sit back and enjoy the moment



## Focaccia & Topping of the Day

grilled focaccia served with seasonal toppings based on availability.

29 Pln

## Piri-Piri Shrimp or Calamari with Salsa Verde

Five pieces of shrimp in piri-piri emulsion, accompanied by habanero garlic and smoked paprika, served with grilled focaccia or grilled squid with salsa verde, roasted shallots, and lime.

36/36 Pln

 Sauvignon Blanc is crisp and aromatic, making it an ideal pairing for seafood

## Mokolove Fried Chicken

Crispy citrus-marinated chicken thigh, glazed with seasonal plum sauce, served with chives and white turnip

37 Pln

## Herbed olives

Green Castelvetrano olives and Kalamata olives marinated in olive oil with Italian herbs.

18 Pln

## Lunch Menu

MON .- FRI. 12:00-16:00

SOUP + MAIN COURSE  
AT A SPECIAL PRICE

39 Pln

# At the bar



## AUTHOR'S

39 Pln

### EUPHORIC ELIXIR

pineapple-almond syrup, pineapple juice, dark rum, light rum

### BERRY BERRY ME

lemon, blueberry-rosemary syrup, Prosecco, gin

### CHERRY OLD FASHIONED

cherry bitters, cherry-pepper syrup, cherry liqueur, cherry bourbon

### Tiramisu Martini

vanilla syrup, espresso, coffee liqueur, coffee-infused vodka

### PALOMA

lime, grapefruit juice, grapefruit tonic, tequila

### SOUR PALOSANTO

lemon, egg white, palo santo syrup, whisky

### TIME FOR PEAR

egg white, pear-thyme syrup, orange liqueur, gin

### JAGER MOHITO

limes, mint, strawberry syrup, Jägermeister



SELECTED **SIGNATURE COCKTAILS** ARE ALSO AVAILABLE  
ALCOHOL FREE - CRAFTED WITH **0% SPIRITS**.

## CLASSIC

### Pornstar Martini

Finlandia vanilla, passion fruit, Passoa, sweet, passion fruit purée, Prosecco

35 Pln

### WHISKEY SOUR / VODKA SOUR

Whiskey, Finlandia, egg white, lemon juice, Angostura bitters, simple syrup

35 Pln

### CLASSIC MARGARITA

Tequila, Triple Sec, lime juice

35 Pln

### COSMOPOLITAN

Finlandia Vodka, Triple Sec, Cranberry Juice, Lime Juice

35 Pln

### LONG ISLAND

Finlandia, Tequila, Gin, White Rum, Triple Sec, lime juice, Coca-Cola

49 Pln

# Macallan Moments

Cocktails inspired by the sophistication of the Macallan whisky, crafted for extraordinary occasions.



## MANHATTAN BY MACALLAN

THE MACALLAN 12 YO, sweet vermouth, Angostura bitters



59 Pln

## MACALLAN SIDECAR

THE MACALLAN 12 YEAR OLD, Cointreau, fresh lime

59 Pln

# Aperitif Time

Light, refreshing cocktails inspired by the Italian tradition of celebrating moments.



## APEROL SPRITZ

Aperol, sparkling wine, carbonated water, orange

39 Pln

## Hugo Spritz

Black elderberry study, frizzante, lime, fresh mint

39 Pln

## Limoncello Spritz

Limoncello, sparkling, lime, carbonated water

39 Pln

## LIQUID LIMONCELLO

HOMEMADE  
ITALIAN CLASSIC LIQUEUR CRAFTED  
FROM FRESH LEMON PEELS.

40ML  **20** Pln

# Stay Awhile

Comfort dishes meant to be shared, savoured, and enjoyed without rushing



## Beef tartare

Coarsely chopped dairy cow sirloin accompanied by pickled shallots, truffle mayonnaise, bread chips, and poppino mushrooms.

59 Pln

## Stracciatella Asparagus

grilled asparagus, stracciatella di bufala accompanied by buttered broad beans, confit cherry tomatoes, strawberries, roasted pistachios with pangrattato, herbal olive oil, and creamy egg yolk

39 Pln

## Caesar of the Flame

Grilled romaine lettuce with Caesar dressing, prosciutto chips, Emilgrana cheese, cherry confit tomatoes, brioche crumbs and your choice of chicken or shrimp.

49/55 Pln

## Ceviche de leche de tigre

Sea bass ceviche with leche de tigre, lime juice, cilantro, gooseberries, chili, pickled cucumber, and fresh jalapeño.

38 Pln

 Riesling, with its dry and crisp freshness accentuates the subtlety of white fish

## Feta & Watermelon

Grilled marinated watermelon with Greek feta cheese, baby spinach, caramelized figs, roasted sunflower seeds, cherry confit, coriander, and pomegranate.

36 Pln

# Meat & Share

Enjoy it alone or gathered  
around the table



## Royal Chicken Broth 32 Pln

traditional broth made with tree kinds of meat,  
served by handmade noodles, pulled beef,  
and chive oil

## Soup of the Day 25 Pln

daily soup / or seasonal chilled soup

### MOKOLOVE SPECIAL



## Lamb rump

Grilled lamb rump skewer  
served with roasted red  
onion, herb-marinated  
bacon, thyme sauce, and  
fresh fennel drizzled with  
anise dressing.

**89**  
Pln

# By the Pint

Best enjoyed in good company



## DRAFT

Grimbergen Blonde 0.3L/0.5L 20/25 Pln

Brooklyn Brewery Lager 0.3L/0.5L 20/25 Pln

## BOTTLED

Kronenbourg 1664 White 0.33L 20 Pln

Corona 0.3 L 20 Pln

## ALCOHOL - FREE

Kronenbourg 1664 White 0.33L 20 Pln

Carlsberg 0% 0.5L 20 Pln

Corona 0% 0.3 L 20 Pln

Somersby 0% 0.4L 20 Pln  
pear; tangerine

## FLAVOURED

Somersby 0% 0.4L 20 Pln  
apple; pink grape; mango-lime

# Sip the Summer

Something cold, refreshing, and full of flavour for any moment of the day



- Coca-Cola / Coca-Cola Zero 250ml 10 Pln
- Kinley Tonic / Fanta / Sprite 0.25L 10 Pln
- Fever-Tree Tonic 0.25L 15 Pln  
sparkling pink grapefruit  
rhubarb and raspberry; light tonic water
- Kropla Beskidu still/sparkling 0.3L/0.7L 10/20 Pln
- Still or sparkling water infused with  
mint and fresh fruit, 1L carafe 15 Pln
- Sok cappy 0.25L 10 Pln  
orange; grapefruit; blend
- Freshly squeezed juice, 0.2L 25 Pln
- Richmont Iced Tea with Seasonal Fruits 0.35L/1L 25/50 Pln  
*Ask us about available flavors!*

## HOMEMADE LEMONADES



**Classic**  
lemon-mint



**Tropical**  
mango-marakuja



**Garden**  
grapefruit-rosemary

0.35L **25 / 50** Pln

# Meat & Share

Made to be shared  
- or enjoyed all to yourself



- Duck-stuffed potato Dumplings** 59 Pln  
dumplings filled with duck confit, served with spicy gorgonzola, wild broccoli, broad beans, and toasted nuts
- Beef Tenderloin** 119 Pln  
beef tenderloin steak served with caramelized baby carrots, French confit potatoes, and port wine sauce
- Half a chicken** 89 Pln  
Grilled half of a corn-fed chicken served with new potatoes, sour cream, dill coriander and wasabi coleslaw.
- Butcher's Cut** 72 Pln  
*The chef highly recommends!*  
Beef bavette steak accompanied by yuzu and perilla chimichurri, patatas bravas, and roasted padrón peppers with Maldon salt.  Tempranillo, Rioja Reserva, aged with a subtle oak influence, elevates the flavor profile of beef.
- Sea Bass** 79 Pln  
Pan-seared sea bass accompanied by pickled lemon, a medley of lettuce and herbs, drizzled with elderberry dressing, herbal oil, fresh dill, and Maldon salt.
- Bucatini al Limone** 55 Pln  
Bucatini pasta in a creamy butter emulsion with citrus fruits, Pecorino Romano, asparagus, and confit garlic.

# Come Back

Something sweet to end with  
- and a reason to come back



## Chia-Mango Cheesecake

30 Pln

light yoghurt cheesecake with chia seeds, mango & passion fruit sauce, with chocolate, and a tropical summer finish

## Pistachio & Raspberry éclair

30 Pln

delicate choux pastry, smooth pistachio cream, raspberry mousse, and crisp pistachios

# Slow Down

Coffe, warmth, and a slower moment of the day.



## Espresso / Double Espresso

10/14 Pln

## Espresso Machiatto

12 Pln

## American

14 Pln

## Flat white

16 Pln

## Latte

16 Pln

## Richmond Premium Tea pot

19 Pln



CLASSIC: English breakfast, Earl Grey



GREEN: Gunpowder, Green jasmine, Peppermint, yerba mate



Rooibos Sunrise - Decaffeinated



FRUITY: Mexican Dream, Forest Fruit, Peach Lemon Star,

# For Little Guest

Kid's favourites  
in our own version



## SOUP

### ROYAL CHICKEN BROTH

25 Pln

broth featuring three varieties of meat accompanied by handmade noodles, shredded beef, and lovage-infused olive oil

### TOMATO SOUP

25 Pln

creamy tomato soup made with homemade broth, handmade noodles and cream

## MAIN DISHES

### CHICKEN BITES

36 Pln

crispy chicken bites served with fries and sweet ccumber salad

### TOMATO PASTA

38 Pln

bucatini pasta served in a delicate San Marzano tomato sauce with Emilgrana cheese and fresh basil.