

Toplo
pribo
ročca
mo!

Bazilika družina

Za vas vsak dan pripravlja sveže dobrote. Iz kuhinje se najpogosteje sliši smeh, izza šanka okušanje še tople pite. Veseli smo s kruhom pomazanih krožnikov in zadovoljnih obrazov.

Darja pravi

Bazilika se je rodila iz ljubezni do kuhanja, hrane in druženja. Naša osnovna zgodba je družinska in izhaja iz želje biti preprost in hkrati malo drugačen. Pri tem pa si želimo ustvariti zgodbo, ki bo trajala in pustila pečat.

Pri nas ne kompliciramo, delamo s srcem in po navdihu. Vsakič znova se zavemo, da za nas skoraj ni večjega zadovoljstva, kot je pred vas postaviti krožnik domače župce.

Bistro

Iz naše male kuhinje zjutraj najprej zadiši po rogljičkih, potem po polnovrednih muffinih, bananinem kruhu, brownijih in naših pitah. Okoli desete začnemo kuhati juhico in pripravljati dnevno kosilce.

Vmes pa sveže pečene dobrote na brzino odpeljemo še na naše druge lokacije.

Sveže in zdravo

Verjamemo, da je vse kar pride iz naše kuhinje zdravo, to pa zato, ker je pripravljeno vedno sveže in iz najboljših sestavin. Zelenjavo naročamo vsak dan sproti, pogosto izbiramo ekološko in lokalno ter, kar se da, sezonsko. V naši shrambi je majhen zamrzovalnik, ki hrani francoske rogljičke in občasno grah, skoraj vse ostalo uporabljamo sveže. Prisegamo na zelišča in olivno olje. Zdi se, da včasih že kapljica limoninega soka v jedi dela čudeže.

Vegansko

Spoštujemo tradicijo, z veseljem pa poizkusimo kaj novega. Z našo ponudbo se trudimo zaobjeti čim več različnih okusov, želja in potreb. Vegani bodo pri nas tako vsak dan lahko našli vsaj dve jedi, tisti na brezglutenski dieti tudi, ljubitelji mesa se bodo morali zadovoljiti s pršutom. Najbolj srečni pa bodo pri nas sladkosnedi in ljubitelji zelenjave.

Radi sodelujemo z ljudmi, ki nas navdihujejo s svojimi zgodbami.

Kmetija Štekar

Janko in Tamara iz idiličnih Goriških Brd imata svojo turistično kmetijo. Radi imamo njuna vina in domače žganjice. Vedno pa smo veseli, ko nas Janko obiše s košem sveže obranih goriških breskev, češenj ali sliv. Takoj vemo, kaj bo naslednji dan na meniju!

Kmetija Cigoj

Po resnici povedano smo na Cigojeve naleteli na naključnem potepanju po Vipavskem. Takoj so nas prepričali s svojimi vini in domačimi salamami. Družinska kmetija, ki prenaša izkušnje iz roda v rod je za nas izbrala fin rose.

Goriška Brda

Naš izbor vin temelji na slovenskih vinarjih. Verjamemo, da imajo slovenski vinarji vse pogoje, da ustvarjajo najboljša vina v svetovnem merilu. Prav tako verjamemo v uspešen preplet tradicionalnega in sodobnega, v predanost in izkušnje, ki se prenašajo iz roda v rod. Vse to se odraža v vinih, ki prihajajo s posestev v Brdih.

Pelicon

Zgodba o mladem paru iz Ajdovščine je zgodba o uspehu. V svoji butični pivovarni varita pivo za pivoljubce in gurmane ter uspešno širita kulturo pitja piva. Pri nas sta na voljo 3rd Pill in Pally, povprašajte pa tudi po sezonski ponudbi.

Tektonik

Ko fantje iz pivovarne Tektonik govorijo o pivu, postanejo resni. Skoraj smrtno resni. Kakovostna piva, ki jih ponujajo, dojemajo kot kulinarično-uživaški dogodek. S sodobnim in doslednim pristopom ter vrhunsko tehnologijo ustvarjajo širok nabor izvirnih okusov in arom s katerimi razveseljujejo pivce. Poskusite pšeničnega Hercula!

Maister Brewery

Pivovarna Maister nosi ime našega največjega generala. Vsa njihova piva so nefiltrirana in nepasterizirana. Poimenovana so z imeni velikih Slovencev, zgodovinskih osebnosti. Vega je bil vsestranska osebnost. Pri pivu, ki nosi njegovo ime, ni prav

nič drugače. Vega je lahkotno in praktično pivo. Rusjan je živahno pivo, polno vtisov in doživetij. Pivo za drzne, pustolovce svobodnega duha, pravijo.

Kmetija Ramovž

V Črnučah gojijo krasne šparglje. V sezoni nam dostavijo pravkar pobrane. Pozimi pa nas Ramovževi zalagajo s kislim zeljem in repo.

Kmetija Korpar

Verjame, da so jajca kokoši proste reje preprosto boljša. Na kmetiji Korpar v Prelkiji med vikendom pridno pobirajo jajca, ki nam jih ob ponedeljkih zjutraj dostavijo v naš Bistro.

Toplo priporočamo

Juha

Vsak dan drugačna, sezonska in brez sestavin živalskega porekla. Na naše juhice smo še posebej ponosni. Verjetno zato, ker jih zmeraj delamo na oljčnem ali kokosovem olju, ker pri pripravi ne goljufamo in ne iščemo bližnjic, nikoli ne gostimo z moko, če že potem s krompirjem ali jabolkom, ali pa preprosto zato, ker jih pripravljamo tako, kot bi jih doma. Ker drugače ne znamo. In nočemo.

Solata

Izbor naših solat je pisan in vsakič malo drugačen. Vse pa pripravljamo sveže. Vsak dan si lahko ustavite drugačno mešanico po svojem okusu. Popolno kosilo, še posebej v kombinaciji s siri in stročnicami.

Slana pita

Iz naše kuhinje v Bistrotu vsako jutro zadiši po pitah. Največji hit je špinačna s fetom in pinjolami. V sezoni pa, seveda, pečemo s šparglji, bučami, jurčki, porom... Verjamemo, da so tako dobre tudi zato, ker so narejene iz slovenskega ekološkega masla in jajc proste reje.

Dnevna jed

Ko zjutraj najprej spečemo pite, pripravimo sendviče in vse ostalo, se lotimo kuhanja dnevne jedi. Za vsak dan v tednu zasujemo drugačno dnevno jed. Ob sredah poskrbimo za vegane, ostale dni pa za vse ostale. Ob torkih poleg dnevne jedi nudimo tudi čičerikin burger z avokadom.

Sendvič

Včasih se nam vsem zalušta sendvič. Recimo takšen z nadevom iz mocarele, rukole in posušenih paradižnikov ali pa avokadov z našim humusom in mlado špinačo, lahko pa kar klasičnega s pršutom. Še vroč kruh nam vsako jutro dostavijo iz pekarnе Legiša.

Smoothie

Smoothie je ena hecna reč. Nikoli se ga ne naveličaš ali preobješ. Zmagovalna kombinacija vašega najljubšega svežega sadja in zelenjave pač ne more biti slaba. Vsak dan nujno vsaj enega! Smoothije delamo sproti in iz svežega sadja, po želji vam lahko vedno namešamo vašo lastno najljubšo kombinacijo.

Sladkarije

Kos pite s krhkim testom in slastnim nadevom se zmeraj prileže. Za fino testo uporabljamo ekološko maslo iz mlekarnе Krepko, znamka naše najljubše čokolade je Callebaut, sadje, seveda, sezonsko, limone zmeraj ekološke. Ste že poskusili naše pregrešne brownije s tremi vrstami čokolade, polnovredne muffine ali veganski bananin kruh? Potem pa so tukaj še naše velikanske meringe s pravim kakavom...

Bazilika family

Makes fresh goodies to get your day off to a great start. From the kitchen you will most probably hear laughter, while behind the counter you'll most likely see the staff getting a taste of pies that are still warm. We're happy when we see plates wiped with the help of our bread and happy faces on the way out.

Darja says

Bazilika was born out of love for cooking, food and socialising. Our background story is one of family and is based on a wish to remain simple yet slightly different at the same time. With that in mind, we want to create a story that will endure and leave a mark. We don't complicate we do things with heart and through inspiration. We are constantly reminded that there is almost no greater satisfaction for us than setting a bowl of homemade soup on your table.

Bistro

As dawn breaks, our little kitchen first bears the sweet smells of croissants, followed by wholegrain muffins, banana bread, brownies and our famous pies. Around ten we start cooking our soup of the day and prepping the daily lunch. In between, we whisk our freshly baked goods off to our nearby second location in Miklošičeva and Krizanke.

Fresh and healthy

Anything coming out of our kitchen is healthy, namely because it is always prepared fresh and using the best ingredients. We order our vegetables on a daily basis, often choosing organic and local ingredients, and trying to maintain seasonal produce as much as possible. Our larder features a small freezer, where we store our croissants and occasionally peas, while almost everything else is fresh. We swear by herbs and olive oil. It seems that sometimes a drop of lemon juice in a dish works miracles.

Vegan

We respect tradition but are all for trying something new. We try to include as many different tastes, wishes and needs with our range of food. Vegans will be able to find at least two dishes on the day's menu that will be to their liking, while there's also something for those on a gluten-free diet. Meat lovers will have to make do with chicken. We're sure that the happiest of our guests will be those with a sweet tooth and veggie lovers.

We like working with people who inspire us with their stories

Štekar Farm

Janko and Tamara, who hail from the idyllic Goriška Brda region, have their own agritourism farm. We love their wines and homemade brandies. We're also always happy when Janko decides to pay us a visit with a basketful of freshly picked peaches, cherries or plums from their farm. That way, we know straight away what's on the menu the following day!

Cigoj Farm

To be honest, we ran into the Cigojs inadvertently while hopping around the Vipavska region. They won us over straight away with their wines and home-cured meats. The family farm, which sees experience passed on from one generation to the next, has selected a fine rose.

Goriška Brda

We love Slovenian wines, especially the ones that come from Goriška Brda region. We believe that Slovenian winemakers have all the conditions to create the best wines in the world. We also believe that it is smart to intertwine the traditional knowledge with modern methods, we believe in commitment and experiences. All of this is reflected in the wines that come from Goriška Brda.

Pelicon

The story of this young couple from Ajdovščina is a story of success. In their boutique brewery they brew beer for the beer snobs and gourmet lovers, and do a great job of developing the culture of drinking beer. Ask for the seasonal beers.

Tektonik

The guys from Tektonik Brewery get really serious when it comes to beer. Almost dead serious. They wish to offer quality beers as a top-notch culinary and joy-giving experience. With a modern and consistent approach including the latest in technological advances they create original tastes and aromas, in order to please beer lovers. Try Hercule, their fresh wheat beer!

Maister Brewery

...is named after Slovenia's greatest general Rudolf Maister. All their beers are unfiltered and unpasteurized. The beers are named after prominent Slovenian historical figures. Vega was a multi-talented personality. This can be said of his eponymous beer as well. Vega is an easy-going beer, simple and very

easy to drink. Rusjan is a beer with a bubbly personality, full of impressions and adventures. A beer for the bold adventurer with a free spirit, they say.

Ramovž Farm

In Črnuče these guys grow wonderful asparagus. When in-season, they deliver them freshly picked. In the winter, the Ramovžes keep us stocked with sauerkraut and turnips.

Korpar Farm

We believe that free-range eggs are simply better. The Korpar farm in Prlekija diligently collects eggs during the weekend in order to deliver them to our bistro fresh on a Monday morning.

Highly recommended

Soups

We have a different one every day, with seasonal ingredients, and with no ingredients from animal origins. As a matter of fact, we're very proud of our soups. That's probably because we always make them using either olive oil or coconut oil, because we don't cheat and take shortcuts during preparation, because we don't use flour to thicken the soups, using only potatoes or apples if we do, or simply because we prepare them just like we would at home. Because we don't know any other way, nor would we want to use any other way.

Salads

The selection of our salads is varied and slightly different each time. However, the basic principle is that we prepare everything

fresh. Every day you can create your own salad mix according to your own taste. A perfect lunch, especially when combined with cheeses and pulses.

Savoury pies

The Bistro's kitchen smells of pies each and every morning. Amongst the savoury pies the biggest hit is the spinach pie with feta cheese and pine nuts. When the season allows, we also add asparagus, porcini mushrooms, and leek to the bake. We also believe the pies are that good because they are made from Slovenian organic butter and free-range eggs.

Daily dishes

When we've put our pies in the oven to bake in the morning, and after we've prepared the sandwiches and everything else,

we start cooking the daily dish. On Wednesdays we also cater for vegans, while on other days we serve to please everyone else. On Tuesdays we are grilling our chickpea avocado burgers.

Smoothies

A smoothie is a funny old thing. You never get bored of them or overindulge on them. The winning combination of your favourite fresh fruit and vegetable just can't be bad for you. Get at least one in every day! Our smoothies are made on the spot using fresh fruit, although you can choose your own ingredients to make your favourite combination.

Sandwiches

There are times when we just feel like having a sandwich. Let's say one stuffed with mozzarella, rocket and sun-dried tomatoes,

or avocado and hummus with baby spinach, or maybe just good old prosciutto and black olives sandwich. We have piping hot bread delivered right from the oven from our bakery Legiša.

Desserts

A piece of pie with puff pastry and a sweet filling almost never goes amiss. To make the pastry, we use organic butter from the Krepko dairy, while our favourite chocolate brand is Callebaut, with the fruit, obviously seasonal and lemons that are always organic. Have you tried our sinful triple choc brownies, wholegrain muffins or vegan banana bread? And then there are also our giant meringues with real cocoa...



Topli napitki

Espresso 100% Arabica	
Macchiato	
Cappuccino	
Kava s smetano, z mlekom	
Bela kava	
Dvojni espresso	
Brezkofeinski espresso	
Brezkofeinski macchiato	
Brezkofeinska kava z mlekom	
Brezkofeinska kava s smetano	
Brezkofeinska bela kava	
Žitna kava Bamboo eko	
Žitna kava Bamboo macchiato	
Žitna kava Bamboo eko+mleko	
Žitna kava Bamboo eko+smetana	
Žitna bela kava Bamboo eko	
Kakav	
Vroča čokolada	
Vroča čokolada s penicami	
English Tea Shop eko čaj	
English Tea Shop čaj mleko/med	
Mleko	0,1 l
Porcija smetane	

*Po želji vse napitke
strežemo s sojinim
ali riževim mlekom.*

Hot drinks

Espresso 100% Arabica	1,2
Macchiato	1,3
Cappuccino	1,4
Coffee with cream, with milk	1,4
White coffee	1,8
Double espresso	2,0
Decaf coffee	1,4
Decaf macchiato	1,5
Decaf coffee with milk	1,6
Decaf coffee with cream	1,6
Decaf latte	2,0
Barley coffee	1,6
Barley macchiato coffee	1,8
Barley coffee with milk	2,0
Barley coffee with cream	2,0
Wheat latte	2,2
Cacao	2,0
Hot chocolate	2,2
Hot chocolate&marshmallows	2,4
English Tea Shop Organic tea	2,0
English Tea with milk/lemon	2,3
Milk	0,1 l 0,4
Serving of cream	0,4

*Available also
with soy
or rice milk.*

Sveže pripravljeni naravni sokovi

Limonada	0,3 l
Pomaranča	0,1 l
Grenivka	0,1 l
Domač ledeni čaj	0,3 l
Domača ingverjeva limonada	0,3 l
Bezgova limonada	0,3 l

100% Natural Juices

Lemonade	0,3 l	2,5
Orange	0,1 l	1,5
Grapefruit	0,1 l	1,5
Homemade ice tea	0,3 l	3,0
Homemade ginger lemonade	0,3 l	3,0
Elderflower lemonade	0,3 l	3,0

Smoothie

Špinačni	0,4 l
<i>Mlada špinača, banana, jabolko, svež pomarančni sok</i>	
Detox	0,4 l
<i>Kumara, ingver, sveža meta, jabolko, limonin sok</i>	
Ananas	0,4 l
<i>Ananas, banana, jabolko, limonin sok</i>	
Stebelna zelena	0,4 l
<i>Stebelna zelena, banana, jabolko, svež grenivkin sok</i>	
Sezonski	0,4 l

Smoothie

Spinach	0,4 l	3,9
<i>Baby spinach, banana, apple, fresh orange juice</i>		
Detox	0,4 l	3,9
<i>Cucumber, ginger, peppermint, apple, fresh lemon juice</i>		
Pineapple		3,9
<i>Pineapple, banana, apple, fresh lemon juice</i>		
Celery	0,4 l	3,9
<i>Celery, banana, apple, fresh grapefruit juice</i>		
Seasonal	0,4 l	3,9

Brezalkoholne pijače

Dana voda	0,50 l
Radenska	0,25 l
Coca Cola	0,25 l
Cockta	0,25 l
Sok Fructal	0,20 l
Schweppes Tonic	0,25 l
Bitter Lemon	0,25 l

Non-alcoholic beverages

Dana-still water	0,50 l	2,0
Radenska-sparkling	0,25 l	2,0
Coca Cola	0,25 l	2,2
Cockta	0,25 l	2,2
Fructal juice	0,20 l	2,2
Schweppes Tonic	0,25 l	2,2
Bitter Lemon	0,25 l	2,2

Pivo

Laško, Union	0,33 l
Bernard sv./tem.	0,5 l
Radler Grenivka	0,5 l
Pelicon	0,5 l
Bevog	0,33 l
Tektonik	0,33 l
Maister Brewery:	
Rusjan	0,33 l
Vega	0,5 l

Beer

Laško, Union	0,33 l	2,2
Bernard lager/dark	0,5 l	2,7
Radler Grapefruit	0,5 l	2,4
Pelicon	0,5 l	4,2
Bevog	0,33 l	3,8
Tektonik	0,33 l	3,8
Maister Brewery:		
Rusjan	0,33 l	3,8
Vega	0,5 l	4,2

Sezonska ponudba

Kuhano vino

Seasonal offer



Mulled wine

2,4

Hišna vina

Krasno Belo
Krasno Rdeče
Peneča Rebula



House Wine

		
Krasno Belo, White	2,2	15
Krasno Rdeče, Red	2,2	15
Sparkling Rebula	2,3	16

Bela buteljčna vina

Krasno Belo
Malvazija, Cigoj
Sauvignon, Šumenjak
Traminec, Steyer
Haložan, Ptujška klet



White bottled wine

		
Krasno Belo, White	2,2	15
Malvazija, Cigoj	2,4	17
Sauvignon, Šumenjak	2,8	17
Traminec, Steyer	2,7	22,4
Haložan, Ptujška klet	1,2	

Rdeča buteljčna vina

Krasno Rdeče
Cabernet Sauvignon, Simčič
Merlot, Cigoj
Cviček, Zajc

Red bottled wine

		
Krasno Rdeče, Red	2,2	15
Cabernet Sauvignon	2,7	19
Merlot, Cigoj	2,8	19
Cviček, Zajc	1,2	

Rose vina

Cigoj Rose

Wine Rose

Cigoj Rose



2,6 18

Peneča vina

Srebrna Radgonska penina
Peneča Rebula

Sparkling wines

Sr. Radgonska p.
Sparkling Rebula



3,5 7,0 24,5
2,3 16

Desertno vino

Martini Bianco

Dessert wine

Martini Bianco



3,0

Koktejlji

Hugo
Aperol Spritz
Campari Juice

Cocktails

Hugo 4,0
Aperol Spritz 4,5
Campari Juice 4,5

Žgane pijače

Domača Štekarjeva žganja
Vodka Absolut
Rum Havana
Whiskey Jameson
Whiskey Jack Daniels
Gin Hendricks
Gin Bombay Sapphire
Borovničke

Spirits

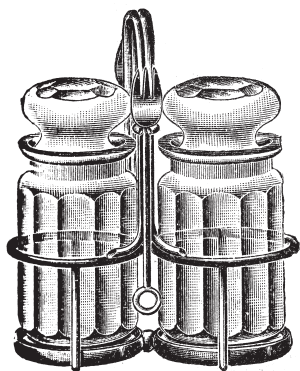
Homemade spirits Štekar 3,0
Vodka Absolut 3,5
Rum Havana 3,0
Whiskey Jameson 3,5
Whiskey Jack Daniels 3,8
Gin Hendricks 3,5
Gin Bombay Sapphire 3,0
Blueberry liqueur 2,5

Grenčice in konjak


Campari
Jagermaister

Bitters & Cognac


Campari 3,0
Jagermaister 3,0




Zjutraj




Masleni rogljiček
Banana Bread 
Muffin
Pistacijev kolač
Humus krožnik

In the morning





Butter croissant 1,4
Banana Bread  2,8
Muffin 3,0
Pistachio cake 1,8
Hummus plate 5,0

Čez dan in zvečer

Dnevna juha 
Dnevna slana pita
Dnevna slana pita s solato
Dnevna jed
Juha + pita s solato

Juha + sendvič
Veganska slana pita 
Veganska slana pita s solato 
Humus krožnik 

Day and night

Daily soup  4,2
Daily quiche 4,0
Daily quiche with salad 5,0
Daily dish 7,5
Daily soup + Quiche
with salad 8,9
Daily soup + sandwich 7,5
Vegan quiche  4,5
Vegan quiche with salad  5,5
Hummus plate  5,0

Solatni bar

Mala solata iz solatnega bara
Velika solata iz solatnega bara
Juha + mala solata

Salad bar


Small salad from our bar 6,0
Big salad from our bar 9,0
Soup + small salad 8,9

Toasti in sendviči


Toast z arašidovim maslom
in banano   Arašidovo maslo,
banana, agavin sirup, cimet

Toast klasik
Kuhan pršut, sir in omaka

Toast sir
Sir in omaka

Sendvič avokado & humus 
Humus, mlada špinača
in avokado v rženi štručki
+ solatka



Sendvič posušeni paradižniki
Mocarela, posušeni paradižniki,
rukola, domač pesto rosso
+ solatka

Sendvič s tofujem – eko 
Mariniran tofu, sveže
kumarice, posušeni
paradižniki, rukola, domač
pesto rosso

Sendvič s pršutom
Pršut, sir, mini paradižniki
in črne olive v bageti


Sendvič z mocarelo
Mocarela, paradižniki, pesto
genovese, sveža bazilika

Toasts & sandwiches


Banana & peanut butter **3,5**
toast   Peanut butter, banana,
agave nectar, cinnamon

Toast classic Cooked **3,0**
ham, cheese and sauce

Toast with cheese **3,0**
Cheese & sauce

Avocado and hummus **4,0**
sandwich  Hummus,
baby spinach & avocado
in rye bun + small salad


Sandwich with sun dried **4,0**
tomatoes Mozzarella, sun
dried tomatoes, homemade pesto
rosso and rocket + small salad

Tofu sandwich – organic  **3,8**
Mariniran tofu, sveže kumarice,
posušeni paradižniki, rukola,
domač pesto rosso


Prosciutto sandwich **3,8**
Local prosciutto, cheese,
cherry tomatoes and black
olives in baguette

Mozzarella sandwich **3,4**
Mozzarella, fresh basil, tomato,
pesto genovese

Sladko

Dnevne pite
Dnevna veganska pita 
Pistacijev kolač
Brownie s tremi
vrstami čokolade
Meringe

Sweets

Daily pies **3,8**
Daily vegan pie  **4,0**
Pistachio cake **1,8**
Triple chocolate
brownie **2,5**
Meringue **2,0**

Za k vinu ali pivu



Prigrizek: pršut,
olive, pečeni
paradižnički



Prigrizek: kozji sir,
orehi, jabolko


With wine or beer

Nibbles: prosciutto,
olives, roasted cherry
tomatoes **2,0**



Nibbles: goat cheese,
walnuts, apples **2,0**


*Vprašajte tudi
za našo dnevno
ponudbo!*




*Always ask
for our
daily offer!*




*Za informacije o
alergenih se obrnite
na naše osebje.*



*Please contact our
staff for information
on allergens.*





Bazilika

Obiščite tudi | Also visit

Bazilika Križanke

Trg francoske
revolucije 5
Ljubljana

Bazilika Idealist

Prešernova 10
Ljubljana

Bazilika Café

Miklošičeva 22
Ljubljana

www.bazilika.si

Vse cene so v evrih
in vključujejo DDV.

All prices are in EUR
and include VAT.

Bazilika družina d.o.o.,

Zaloška 200
Ljubljana

Bazilika Bistro

Prešernova 15
Ljubljana

Junij, 2016

