

Toplo  
pripo  
ročá  
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 na Prešernovi

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 obišče s košem sveže obranih goriških breskev, češenj ali sliv. Takoj vemo, kaj bo naslednji dan na meniju!

## **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**

Verjamemo, da so jajca kokoši proste reje preprosto boljša. Na kmetiji Korpar v Prlekiji 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.

## **Sveža solata**

Izbor naših solat je pisan. Vse pa vam pripravimo sveže. Vsak dan si lahko ustvarite drugačno kombinacijo po svojem okusu. Osnovi iz mešane zelene solate in semen dodamo različne sire, čičeriko, pršut ali zelenjavo. Mi imamo radi zelenjavno-sadno navezo, ki se družijo s siri. Kaj pravite na kozji sir, orehe in hruško?

### **Slana pita**

Iz naše kuhinje v Bistroju 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.

### **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. Poleg klasičnih tuninih, tistih s pečeno zelenjavo in parmezanom je tukaj še tofujev in mocarelin. Nekaj jih naredimo zjutraj, ostale pa sproti. Še vroč kruh nam vsako jutro dostavijo iz pekarnice Legiša in Kastelic, ne moremo pa se upreti francoskim bagetam.

### **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 mlekarne 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 on Prešernova street**

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 Križanke.

## **Fresh and healthy**

We believe that 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.

# We like working with people who inspire us with their stories

## **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 proschitto. We're sure that the happiest of our guests will be those with a sweet tooth and veggie lovers.

## **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 happy when Janko decides to pay us a visit with a basketful of freshly picked peaches, cherries or plums from their farm. So, we know straight away what's on the menu the following day!

## **Ramovž Farm**

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

## **Korpar Farm**

Free-range eggs are simply better. They diligently collect eggs during the weekend in order to deliver them to us 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.

## **Fresh salads**

The selection of our salads is varied. However, the basic

principle is that we prepare everything fresh. Every day you can create your own salad mix according to your own taste. Different cheeses, chickpea, prosciutto or vegetables are added to fresh mixed greens. A perfect lunch!

## **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.



### **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. In addition to the classics, including prosciutto, tuna, vegetable and Parmesan cheese, along with tofu and mozzarella.

We make some in the morning and we stock up when we run out during the day. We have piping hot bread delivered right from the oven from our bakery at Legiša (wheat bread) and Kastelic (spelt bread), although we can't resist adding baguettes to the mix.

### **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	
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	<b>1,2</b>
Macchiato	<b>1,3</b>
Cappuccino	<b>1,4</b>
Coffee with cream, with milk	<b>1,4</b>
White coffee	<b>1,8</b>
Double espresso	<b>2,0</b>
Decaf coffee	<b>1,4</b>
Decaf coffee with milk	<b>1,6</b>
Decaf coffee with cream	<b>1,6</b>
Decaf latte	<b>2,0</b>
Barley coffee	<b>1,6</b>
Barley macchiato coffee	<b>1,8</b>
Barley coffee with milk	<b>2,0</b>
Barley coffee with cream	<b>2,0</b>
Wheat latte	<b>2,2</b>
Cacao	<b>2,0</b>
Hot chocolate	<b>2,2</b>
Hot chocolate&marshmallows	<b>2,4</b>
English Tea Shop Organic tea	<b>2,0</b>
English Tea with milk/lemon	<b>2,3</b>

Milk	0,1 l	<b>0,4</b>
Serving of cream		<b>0,4</b>

*Available also  
with soy  
or rice milk.*

## Sveže pripravljene 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	<b>2,5</b>
Orange	0,1 l	<b>1,5</b>
Grapefruit	0,1 l	<b>1,5</b>
Homemade ice tea	0,3 l	<b>3,0</b>
Homemade ginger lemonade	0,3 l	<b>3,0</b>
Elderflower lemonade	0,3 l	<b>3,0</b>

## Smoothie

Špinačni 0,4 l  
*Mlada špinaca, banana, jabolko, svež pomarančni sok*

Detox 0,4 l  
*Kumara, ingver, sveža meta, jabolko, limonin sok*

Ananas 0,4 l  
*Ananas, banana, jabolko, limonin sok*

Stebelna zelena 0,4 l  
*Stebelna zelena, banana, jabolko, svež grenivkin sok*

Sezonski 0,4 l  
*Mešanica sezonskega sadja*

## Smoothie

Spinach 0,4 l **3,9**  
*Baby spinach, banana, apple, fresh orange juice*

Detox 0,4 l **3,9**  
*Cucumber, ginger, peppermint, apple, fresh lemon juice*

Pineapple 0,4 l **3,9**  
*Pineapple, banana, apple, fresh lemon juice*

Celery 0,4 l **3,9**  
*Celery, banana, apple, fresh grapefruit juice*

Seasonal 0,4 l **3,9**  
*Mix of seasonal fruits*

## Brezalkoholne pijače

Dana voda	0,50 l
Radenska	0,25 l
Coca Cola	0,25 l
Sok Fructal	0,20 l

## Non-alcoholic beverages

Dana-still water	0,50 l	<b>2,0</b>
Radenska-sparkling	0,25 l	<b>2,0</b>
Coca Cola	0,25 l	<b>2,2</b>
Fructal juice	0,20 l	<b>2,2</b>

## Pivo

Laško, Union	0,33 l
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## Beer

Laško, Union	0,33 l	<b>2,2</b>
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## Žgane pijače

Whiskey Jack Daniels
Jagermaister
Campari

## Spirits

Whiskey Jack Daniels	<b>3,5</b>
Jagermaister	<b>3,0</b>
Campari	<b>3,0</b>

## Hišna vina

Krasno Belo  
Krasno Rdeče

## House Wine

Krasno Belo, White  
Krasno Rdeče, Red



**2,2 15**  
**2,2 15**

## Bela vina

Krasno Belo  
Janževc  
Haložan

## White Wine

Krasno Belo, White  
Janževc  
Haložan



**2,2 15**  
**1,2**  
**1,2**

## Rdeča vina

Krasno Rdeče  
Refošk  
Cviček

## Red wine

Krasno Rdeče, Red  
Refošk  
Cviček



**2,2 15**  
**1,2**  
**1,2**

## Peneča vina

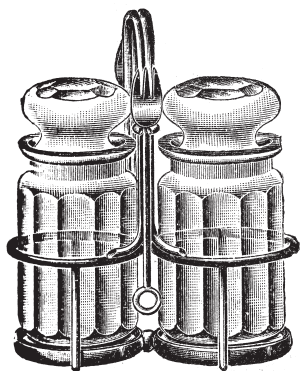
Srebrna Radgonska penina

## Sparkling wines




Sr. Radgonska p. 0,2 L






**7,0**



## Zjutraj

Rogljiček	
Granola bar 	
Granola z jogurtom	
Granola z jogurtom in sadjem	
Banana Bread 	
Sveže sadje 	
Muffin	
Pistacijev kolač	
Popečen kruh z eko maslom in marmelado + kava	
Popečen kruh z eko maslom in marmelado + naravni sok	
Rogljiček + kava	
Rogljiček + naravni sok	

## In the morning

Croissant	<b>1,4</b>
Granola bar 	<b>2,8</b>
Granola with yogurt	<b>3,5</b>
Granola with yogurt and fruit	<b>4,5</b>
Banana bread 	<b>2,8</b>
Fresh fruit plate 	<b>3,5</b>
Muffin	<b>3,0</b>
Pistachio cake	<b>1,8</b>
Toasted bread with organic butter and marmelade + coffee	<b>3,0</b>
Toasted bread with organic butter and marmelade + natural juice	<b>4,0</b>
Croissant + coffee	<b>2,5</b>
Croissant + natural juice	<b>4,0</b>



## Sveže pripravljene toasti in sendviči

Sendvič avokado & humus 🌱  
*Humus, mlada špinača  
in avokado v rženi štručki*

Sendvič z mocarelo I.  
*Mocarela, paradižniki, pesto  
genovese, sveža bazilika*

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 II.  
*Mocarela, posušeni  
paradižniki domač pesto  
rosso, rukola*

Sendvič s tuno  
*Tunin namaz, paradižnik,  
zelena solata*

Sendvič z zelenjavo  
*Popečena zelenjava, parmezan,  
rukola, pesto genovese*

Sendvič s suho salamo  
*Suha salama, sir, majoneza,  
zelena solata*

## Freshly prepared toasts & sandwiches

Avocado and hummus sandwich 🌱 **4,0**  
*Hummus, baby  
spinach and avocado in rye bun*

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

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 II. **4,0**  
*Mozzarella, sun dried  
tomatoes, homemade  
pesto rosso and rocket*

Tuna salad sandwich **3,4**  
*Tuna salad,  
tomatoes, lettuce*

Grilled vegetable sandwich **3,4**  
*Grilled vegetables, parmesan  
cheese, rocket, pesto genovese*

Salami sandwich **3,4**  
*Salami, cheese,  
mayonnaise, lettuce*

## Čez dan

Dnevna juha – mala 🌱

Dnevna juha – velika 🌱

Dnevna slana pita

Dnevna slana pita s solato

Juha + sendvič

Juha + mala solata

Veganska slana pita 🌱

Veganska slana  
pita s solato 🌱

Čičerikin burger  
z avokadom 🌱  
(samo o torkih)

## During the day

Daily soup – small 🌱 **4,2**

Daily soup – big 🌱 **5,2**

Daily quiche **4,0**

Daily quiche with salad **5,0**

Daily soup + sandwich **6,9**

Daily soup + small salad **7,9**

Vegan quiche 🌱 **4,5**

Vegan quiche  
with salad 🌱 **5,5**

Avocado chickpea  
burger 🌱 **5,0**  
(only on Tuesdays)

## Solate

Z avokadom, koruzo,  
olivami in mini  
paradižniki

S čičeriko, feto,  
olivami in mini  
paradižniki

S kozjim sirom,  
orehi in hruško

S pršutom,  
mocarelo,  
olivami in mini  
paradižniki

S tuno, mini  
paradižniki,  
olivami in koruzo

S popečenim  
tofujem, mini  
paradižniki  
in olivami

S stebelno  
zeleno, jabolki  
in parmezanom

## Salads

S L

Avocado, corn,  
olives, cherry  
tomatoes

**4,0 7,5**

Chickpea, feta,  
olives and cherry  
tomatoes

**4,0 7,5**

Goat cheese,  
pear and walnuts

**4,0 7,5**

Proschiutto,  
mozzarella,  
olives and cherry  
tomatoes

**4,0 7,5**

Tuna, cherry  
tomatoes,  
corn and olives

**4,0 7,5**

With grilled  
tofu, olives  
and cherry  
tomatoes

**4,0 7,5**

With celery,  
apples and  
parmesan

**4,0 7,5**

## Sladko


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

## Sweets



Daily pies	<b>3,8</b>
Daily vegan pie 🌱	<b>4,0</b>
Pistachio cake	<b>1,8</b>
Triple chocolate brownie	<b>2,5</b>
Meringue	<b>2,0</b>
Muffin	<b>3,0</b>

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*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 Bistro**

Prešernova 15  
Ljubljana

**Bazilika Idealist**

Prešernova 10  
Ljubljana

**[www.bazilika.si](http://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 Café**

Miklošičeva 22  
Ljubljana

Junij, 2016



