

*"Yesterday is history, tomorrow is a mystery, today is a gift."*

# Jedilni List

## Menu

RESTAURANT Wine BAR

Mirka



# Za Zacetek

**Pršut z lokalnimi siri, rukolo, pinjoli, balzamično čebulico, olivam na popečeni pogači z paradižnikovim concasejem**

Prosciutto with local cheeses, arugula, pine nuts, balsamic onion, olives on toasted bread with tomato concase

**16,00 €**

[1, 2, 3, 4]

**Burata na pečeni kandirani buči, krema z rdečo peso in ingverjem**

Burrata on roasted candied pumpkin, beetroot and ginger cream

**14,00 €**

[1, 2]

**Morska solata s svežimi morskimi sadeži**

**na tuninem karpaču v hišni marinadi**

Seafood salad with fresh seafood on tuna carpaccio in house marinade

**17,00 €**

[1, 2, 3, 4, 5, 6, 7, 8, 10, 12, 14]

# Juha

**Goveja juha z zdrobnim žličnikom**

Beef soup with semolina

**5,50 €**

[1, 3, 4]

**Domača jurčkova juha**

Homemade boletus soup

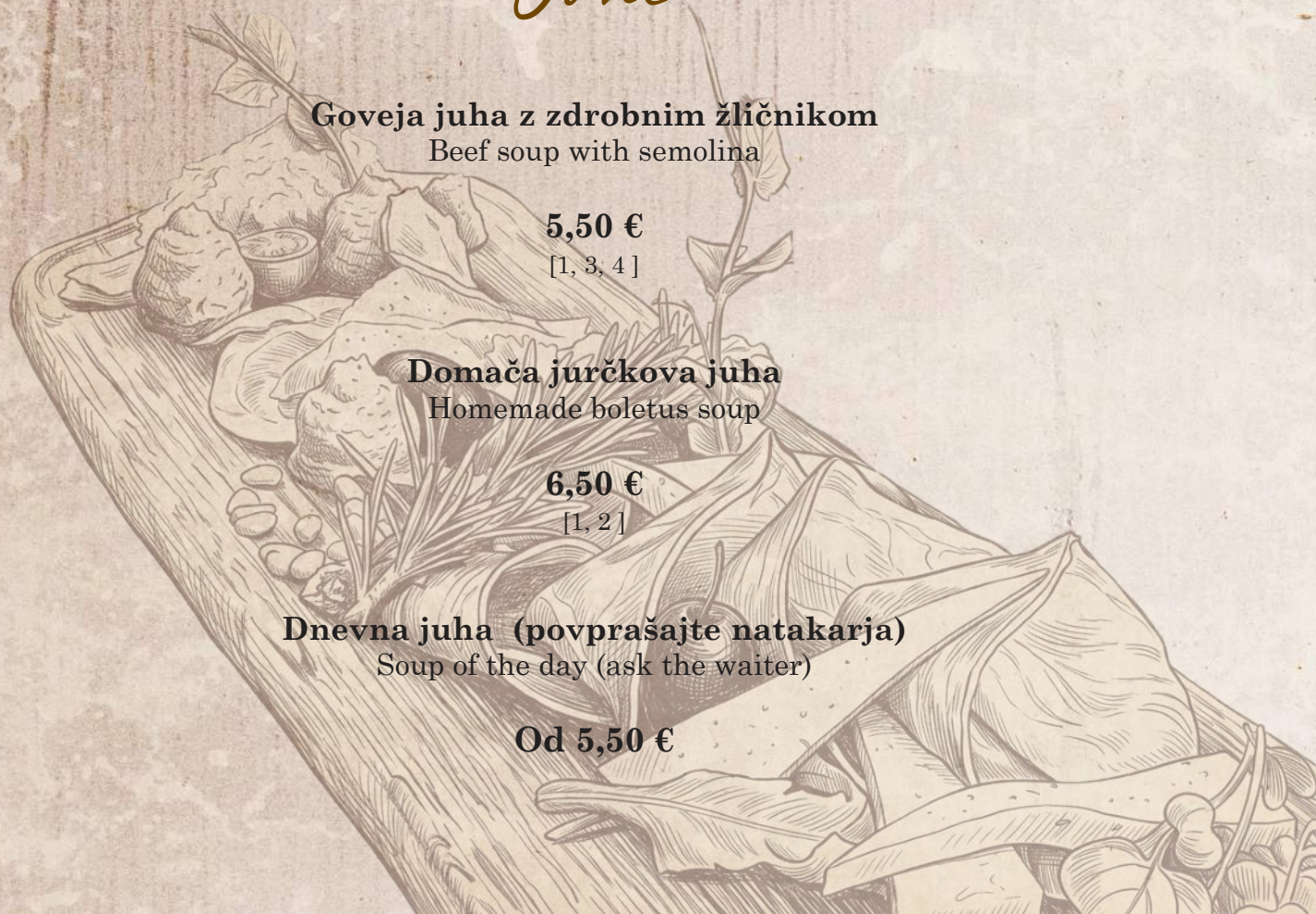
**6,50 €**

[1, 2]

**Dnevna juha (povprašajte natakarja)**

Soup of the day (ask the waiter)

**Od 5,50 €**



# Paste, Rizote & More

## **Sirovi štruklji z jurčki**

Cheese dumplings with porcini mushrooms

**16,00 €**

[1, 2, 3, 9,10]

## **Pljukanci s črnimi tartufi**

Pljukanci with black truffles

**22,00 €**

[1, 2, 3, 9]

## **Pašta bolognese**

Pasta Bolognese

**16,00€**

[1, 2, 3, 9,10]

## **Pašta s svežimi morskimi sadeži, piranskim brancinom, šparglji in mediteransko zelenjavo**

Pasta with fresh seafood, Piran sea bass, asparagus and Mediterranean vegetables

**25,00 €**

[1, 2, 3, 5,6,7,9,10]

## **Rižota z jurčki, sušenimi paradižniki in govejim filejem**

Risotto with porcini mushrooms, dried tomatoes and beef fillet

**23,00 €**

[1, 2]

## **Rižota s špargljevo kremo, mediteransko zelenjavo, baziličnim pestom in burato**

Risotto with asparagus cream, Mediterranean vegetables,  
basil pesto and burrata

**19,00 €**

[1, 2, 4,8,9]

# Ribe

**File brancina, mlada blitva, pire, vrtna zelenjava, špargljeva krema**  
Sea bass fillet, young chard, mashed potatoes, garden vegetables, asparagus cream

**26,80 €**

[2,5,6,7,8,9,10]

**File postrvi, krompirjeva solata, limonina pena**  
Trout fillet, potato salad, lemon foam

**22,50 €**

[2,5,6,7,8,9,10,13]

**Hobotnica iz pečice s tartufi, pirejem in vrtno zelenjavo**  
Oven-baked octopus with truffles, puree and garden vegetables

**36,00 €**

[1, 2, 5,6,7,8,9,10]

**Sashimi tuna tagliata na rezancih z zelenjavo in škampovim bisqoeom**  
Sashimi tuna tagliata on noodles with vegetables and shrimp bisque

**28,50 €**

[1, 2, 3, 4,5,6,7,8,9,10,12,14]



# Meso

## **Dunajski zrezek, pommes**

Vienna steak, fries

**19,90 €**

[1, 2, 3]

## **Biftek v poprovi omaki z redukcijo sladkega terana, obložen s svežimi tartufi, kajmakom in pršutovim čipsom, krompirjev pire, vrtna zelenjava**

Steak in pepper sauce with sweet Teran reduction, topped with fresh truffles, kajmak and prosciutto chips, mashed potatoes, garden vegetables

**33,80 €**

[1, 2, 9, 10, 13]

## **Jagnječji konfit v lastnem soku z pečeno zelenjavo, mediteransko zelenjavo in pečenim krompirjem**

Lamb confit in its own juice with roasted vegetables, Mediterranean vegetables and roasted potatoes

**32,00 €**

[1, 9,10,13]

## **ČEVPČIČI v lepinji, žar obloga, pommes**

ČEVPCIČI in a bun, grilled coating, pommes

**18,00 €**

[1, 2, 13]

## **Black angus premium steak**

**(zelenjava z žara, pečen krompir, poprova omaka, grana padano)**

Black angus premium steak

(grilled vegetables, baked potatoes, pepper sauce, grana padano)

**29,90 €**

[1, 2, 9,10,13]

**Hrbet jelena v slivovi omaki z esencem rdečega popra, bučni pire,  
jurčki, ocvirki, vrtna zelenjava**

Deer loin in plum sauce with red pepper essence, pumpkin puree,  
porcini mushrooms, cracklings, garden vegetables

**32,80 €**

[1, 2, 9,10]

**Chef's burger + pommes**

**(govedina 200g, čebulna marmelada, hišni namaz, pečen paradižnik,  
čedar, pečena mozzarella z slanino, zelena solata)**

(beef 200g, onion marmalade, house spread, baked tomato, cheddar,  
baked mozzarella with bacon, lettuce)

**16,00 €**

[1, 2, 9,10,13]

**XXL balkan burger + pommes**

**(pleskavica 300g, marinirana lepinja, žar obloga, pečena paprika, mladi sir)**

(patty 300g, marinated bun, grilled coating, roasted pepper, young cheese)

**22,30 €**

[1, 2, 9]

**Kranjska klobasa (zlato, rumno kislo zelje, ocvirki, pečen krompir)**

Carniolan sausage (golden, yellow sauerkraut, cracklings, baked potatoes)

**18,90 €**

[1, 2, 3]



# Solate

**Solatno bowla z sashimi tuna tagliato  
(zelje, listnata solata, češnjev paradižnik, sojini kalčki, ingver,  
wakame alge, pikantni mangov preliv in jagodičevje)**

Salad bowl with sashimi tuna tagliato  
(cabbage, lettuce, cherry tomatoes, bean sprouts, ginger,  
wakame seaweed, spicy mango dressing and berries)

**17,00 €**

[1, 4,5,6,7,8,9,12,14]

**Grška solata (paradižnik, feta sir, kumare, olive,  
paprika, čebula, tzatziki preliv, origano)**

Greek salad (tomatoes, feta cheese, cucumbers, olives,  
peppers, onions, tzatziki dressing, oregano)

**14,00 €**

[2]

**Cezar bowla (zelena solata, češnjev paradižnik, slani fileti,  
jajcem, popečena česnova pogača, grana padano, piščančji file)**

Caesar bowl (green salad, cherry tomatoes, salted fillets,  
egg, toasted garlic cake, grana padano, chicken fillet)

**16,00 €**

[1, 2, 3, 9,13]

**Solata z pečeno zelenjavo, rukolo, pečeni camembert,  
čebulna marmelada, jogurtov preliv**

Salad with roasted vegetables, arugula, baked camembert,  
onion marmalade, yogurt dressing

**15,00 €**

[1, 2, 9,13]

**Mešana solata**

Mixed salad

**6,00 €**

# Sladice

Šefova sladica  
Chef's dessert

9,00 €  
[1, 2, 3, 8]

Blejska kremšnita  
Bled cream cake

7,80€  
[1, 2, 3 ]

- 
- 1 gluten
  - 2 raki
  - 3 jajca
  - 4 ribe
  - 5 arašidi
  - 6 soja
  - 7 mleko
  - 8 oreški
  - 9 listnata zelena
  - 10 gorčično seme
  - 11 sezam
  - 12 žveplov dioksid in sulfiti
  - 13 volčji bob
  - 14 mehkužci

Restaurant & Wine Bar Murka  
Riklijeva 9  
4260 Bled

The Old Cellar Bled  
Zagoriška 12  
4260 Bled

AS Trading d.o.o.  
Riklijeva 9  
4260 Bled