

Jaz by Ana Roš ne želi biti in ni fine dining restavracija,
niti bistro, a je še vedno – JAZ.

Jaz je mladosten, mlad prostor in je prostor za vse.
“Call me young dining”, bi rekla Ana.

Jaz v Slovenščini pomeni Jaz, Jaz – Ana.
V Arabščini, Ana pomeni Jaz.

V arabščini, Jaz pooseblja neustavljivega borca,
ki želi in mora uresničiti svoje želje, ter dosledno
sledi svojim načelom.

V angleškem jeziku Jaz simbolizira dehteče cvetje,
prinašalca zakladov in močno, zelo izklesano osebnost.

Jaz so oči.

Dobordošli v JAZ by Ana Roš

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JAZ by Ana Roš does not want to be, and is not a fine dining restaurant,
or a bistro, but it still is Jaz (Me).

Jaz is young, a youthful space, a space for all.
“Call me young dining”, says Ana.

Jaz in Slovenian means Me, Me – Ana.
In Arabic Ana means Me (Jaz).

In Arabic, Jaz embodies the unrelentness fighter,
who wants to and must make their dreams come true,
and always follows their values.

In English, Jaz symbolises fragrant flowers, a bringer
of treasure, and a strong-willed personality.

Jaz means eyes.

Welcome to JAZ by Ana Roš

Iz Pekarne Ana From Pekarne Ana

Fokača iz kozjega sira Pekarne Ana (L, G) V

Goat cheese focaccia Pekarne Ana (L, G) V

5 euro

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Izbor kruha Pekarne Ana
s planinskim maslom, in Fleur de Sel s Pirana (O, L, G) V

Selection of bread from Pekarne Ana,
with mountain butter, and Piran Fleur de Sel (O, L, G) V

5 euro

Za začetek z ribo To start with fish

Brusketa z ostrigino majonezo, sardinami,
paradižnikom & baziliko (G, J, M, R2)

Bruschetta, oyster mayo, sardines,
tomatoes & basil (G, J, M, R2)

12 euro

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Ostrige, jabolčni verjus, leche de tigre - Kolumbijska različica,
borovo olje, solata iz hrušk in kumar (M)

Oysters, apple verjus, leche de tigre - Colombian version,
pine oil, pear and cucumber salad (M)

18 euro

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Ceviche v lakto-fermentirani paradižnikovi vodi,
leche de tigre, melono, koriandrovim oljem
in aromatično zeliščno solato (R2)

Ceviche in lacto-fermented tomato water,
leche de tigre, melon, coriander oil,
and aromatic herb salad (R2)

18 euro

Za začetek z mesom To start with meat

Pršut Klinec in topla fokača
prepojena s paradižnikom in oljčnim oljem (G, M)

Klinec prosciutto and warm focaccia
soaked with tomato and olive oil (G, M)

18 euro

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Anin Vitello tonnato, kapre in bučna semena (R2, G, L, J)

Ana's Vitello tonnato, capers, and pumpkin seeds (R2, G, L, J)

19 euro

Za začetek iz tržnice

To start from the market

Glazirana jesenska zelenjava v koruzni kombučī
in krema rjavega planinska masla s sokom rdeče paprike (L) V

Glazed autumn vegetables in corn kombucha,
and brown butter cream with red bell pepper juice (L) V

12 euro

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Anina najljubša jesenska waldorfska solata, jesenska jabolka,
zelena, olje zelene in luštreka, pol sušena rdeča pesa, orehi,
polivka orehovega mleka (L, O) V

Ana's favourite autumn Waldorf salad, apples, celeriac,
celery and lovage oil, semi dried beets, walnuts,
and walnut milk dressing (L, O) V

22 euro

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Solata iz surovih srčk vijoličnih artičok,
vinaigrette iz bergamotke, zemljanka (R2, L) V

Salad of raw hearts of violet artichokes,
bergamot vinaigrette, zemljanka cheese (R2, L) V

19 euro

Topli začetki Warm starters

Žametna juha iz kostanjev in lešnikov,
rezine surove buče marinirane v zeljnici (L, O) V

Velvet chestnut and hazelnut soup,
slices of raw pumpkins marinated in sauerkraut water (L, O) V

12 euro

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Pasta Ana z omako istrskega paradižnika
in planinsko skuto (G, L) V

Pasta Ana with Istrian tomato sauce,
and mountain cottage cheese (G, L) V

18 euro

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Špageti s kremo iz zemljanke (Tolminski sir, zorjen pod zemljo)
in istrskimi tartufi (G, L) V

Spaghetti with Zemljanka cheese cream (Tolmin cheese, aged underground),
and istrian truffles (G, L) V

28 euro

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Skutni njoki z nežnim telečjim ragujem
z mediteranskimi zelišči (G, L)

Cottage cheese with a gentle veal ragu
with mediterranean herbs (G, L)

24 euro

Glavne jedi s tržnice Main courses from the market

Dnevni ulov iz tržnice, solata iz paradižnikov in kaper,
hrustljavi krompirček, črno zelje, omaka iz školjk (R2, M, L, Ž)

Fish of the day, tomato & caper salad,
crispy young potatoes, kale, blue mussel & clam sauce (R2, M, L, Ž)

33 euro

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Wanna be a Parmigiana, jajčevec, omaka iz staranega tolminskega sira,
črni česen, paradižniki, arašidi (Z, A, O, L) V

Fake Parmigiana, eggplant, aged tolmin cheese sauce,
black garlic, tomatoes, peanuts (Z, A, O, L) V

25 euro

Glavne mesne jedi Main dishes with meat

Srnin hrbet, pire gomoljčne zelene, vložena gomoljčna zelena,
hollandaise omaka z inčuni, gobe s tržnice (Z, L, J)

Roebuck, celeriac purée, pickled celeriac,
anchovy hollandaise, market mushrooms (Z, L, J)

36 euro

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Najboljši telečji dunajc, s pirejem a la Robuchon,
zeliščna solata z jagodičevjem (G, J, L)

The best Wienereschnitzel, mash potatoes a la Robuchon,
herb salad with preserved berries (G, J, L)

28 euro

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Kimchi in 3 mesece zorjeni sir z Matajurja,
črni tartufi, rezina sočnega svinjskega vratu, v topli fokači iz Pekarne Ana,
postreženo z domačim ocvrtim krompirčkom,
sirno majonezo in istrskim kečapom (G, L, GS)

Kimchi and 3 month old melting cheese from Matajur mountain,
black truffles, slice of juicy grilled pork neck in a warm focaccia from Pekarna Ana,
served with homemade fries, cheese mayo and Istrian ketchup (G, L, GS)

23 euro