

TRADITIONALLY PREPARED SLOVENIAN CUISINE

10 % discount with a coupon



Would you like to experience traditional Slovenian cuisine? We recommend visiting BISTRO POMF / SLOVENIAN CUISINE RESTAURANT, located on Trubarjeva cesta 40 in the historical old town, where they serve traditionally prepared Slovenian dishes. Besides a wide variety of bottled wines from different Slovenian regions they also serve red and white table wines. More information and prices can be found at www.pomf.si.

Guests staying at Central Apartments TOUR AS get a 10% discount and a free glass of wine with a coupon which can be collected at our office (Mala ulica 8, a few steps away from the City Hotel), phone number +386 (0) 1 43 42 660, e-mail: info@apartmaji.si. **Advance booking required.**

SELECTION AND PRESENTATION OF SOME TRADITIONAL DISHES

- Slovenian platter (Pork fillet wrapped in smoked bacon, homemade Carniola sausage, cheese dumplings, buckwheat porridge, grilled polenta with boletus sauce, sour cream); 13.00 €
- Country treat (Pork roast beef, grilled sausage (pečenica), black pudding, sauerkraut/ sour turnip, buckwheat hard-boiled corn mush (ajdovi žganci), puréed beans with cracklings (matevž); 13.00 €
- Big country mushroom soup with buckwheat hard-boiled corn mush (ajdovi žganci) and a Prekmurska gibanica dessert; 6.70 €
- Venison (wild boar and deer) goulash with bread dumplings and a homemade apple strudel dessert; 11.50 €
- Bograč in a small kettle (stew with different varieties of meat and vegetables) and a cheese cake dessert; 9.00 €
- Homemade grilled sausage (pečenica) with buckwheat hard-boiled corn mush (ajdovi žganci), sauerkraut, cracklings and homemade apple strudel dessert; 9.00 €
- Jota (cabbage and bean hot pot) or pasulj (bean hot pot) / with homemade sausage; 5.4 €
- Cooked cottage cheese dumplings with boletus sauce; 7.80 €
- Homemade Carniola Sausage "toč" with smoked ham, herbs and polenta; 6.50 €
- Buckwheat grits with mushroom (boletus) sauce, au gratin; 7.50 €
- Polenta Karst style - with smoked ham, bacon and eggs; 7.50 €
- Polenta with vegetables, eggs and herbs; 7.50 €
- Zucchini (courgettes) Mediterranean style au gratin, with potatoes; 8.90 €



With your order from the Slovenian menu by presenting the Central Apartments TOUR AS coupon you will receive a glass of wine and homemade bread gratis!

Kranjska klobasa



Carniola sausage is the best known Slovenian speciality. The earliest known mention of a sausage referred to as "kranjska klobasa" dates back to 1896. The noun klobasa refers to a small sausage generally served whole (in contrast to salama) in Slovene. The adjective kranjska derives from the region of Carniola (Kranjska in Slovenian, Krain in German), which used to be a province in the Austro-Hungarian Empire. Kranjska klobasa contains at least 68% pork (aside from bacon), 12% beef, and at most 20% bacon. It may contain as much as 5% water, table salt, garlic, and black pepper. No other ingredients are permitted.

Krvavica



Black pudding, blood pudding or blood sausage is a type of sausage made by cooking blood or dried blood with a filler until it is thick enough to congeal when cooled. The dish exists in various cultures from Asia to Europe. Pig, cattle, sheep, duck and goat blood can be used depending on the country origin. In Europe, typical fillers include meat, fat, suet, bread, sweet potato, onion, chestnuts, barley, and oatmeal while in Spain and Asia, potato is often replaced by rice.

Pečenica



Is a sausage usually composed of veal, pork or beef. The name is German, derived from Old High German Brätwurst, from brät- which is finely chopped meat and Wurst, or sausage. Though the brat in bratwurst described the way the sausages are made, nowadays Germans associate it with the German verb "braten", which means to pan fry or roast. Bratwurst is usually grilled or pan fried, and sometimes cooked in broth or beer.

Ajdovi žganci



Buckwheat hard-boiled mush is a traditional Slovenian country dish made from flour and served as a stand-alone or side dish. Balthasar Hacquet (1739–1815) mentions that žganci was served with cabbage in Upper Carniola. The oldest preparation method explains the word žganci is derived from the Slovenian verb žgati 'to burn, to toast'. Ajdovi žganci is served together with stew, meat sauces, cabbage, black pudding, various sausages and cracklings.

Matevž



Matevž (puréed beans with cracklings) is a Slovene national dish. The dish is typical of central Slovenia, especially of the Kočevsko region. It is made of beans and potatoes. Its origins date from the 19th century. Originally the lower social classes ate it as a main course. The dish is also known as krompirjev mož (potato man), medved (bear) or even as belokranjski mož (Bela krajina man). The term matevž is derived from the male name Matej or Matevž (Matthew). Matej or Matevž is the origin of many other dialect expressions: to have matevža means to have a hangover. It is mostly served as a side dish. It is usually eaten with sauerkraut or turnips.

Bograč



Bograč is a stew with different varieties of meat and vegetables cooked in a small kettle over an open fire. "Bogračijada" a traditional competition of teams preparing Bograč has been organized in Murska Sobota since 1997. Nowadays the tradition of preparing "Bograč" is still very much alive among the Prekmurje people. The preparation method is mysterious, and that is where the unique charm comes from. The Prekmurje people proudly tell that Bograč contains a lot of meat (at least three types), giving it its special taste, and potatoes also contribute to the delicious flavour. To make a tasty Bograč, a lot of onions and fresh bell peppers (also grounded red paprika) are required– the rest of the spices remain the cook's secret.

Sirovi štruklji



Dumplings are traditional Slovenian boiled or baked dough rolls with a variety of different sweet or savoury filling options, served either as a main or side dish. The best known are tarragon, cottage cheese, walnut, apple and poppy seed dumplings (Typical of central Slovenia).

Ajdova kaša z jurčki



Traditional Slovenian buckwheat porridge with delicious boletus mushrooms is a nice change on the daily menu, especially in autumn, when the Slovenian forests are full of mushrooms. It is served warm as a side dish to different types of meat. With salad, the porridge can also be served as a separate dish.

Polenta



Polenta is a dish made from boiled cornmeal. The word "polenta" is borrowed from Italian. Polenta is traditionally a slowly cooked dish. It sometimes takes an hour or longer and constant stirring is necessary. Slow and labour-intensive of traditional preparation methods have led to a profusion of shortcuts.

Prekmurska gibanica



Prekmurje layered cake is a moist dessert consisting of layers of poppy seed, cottage cheese, walnut and apple filling. It is protected under the Traditional Speciality Guaranteed designation and can only be sold under its name when prepared according to the traditional recipe. Although native to Prekmurje, it has achieved the status of a national speciality of Slovenia. The unique sweetmeat shows the variety of agriculture in this region. The name gibanica comes from the dialect expression gūba and in this case refers to a fold.

Kraški pršut



Kras prosciutto is dry-cured pork leg. It goes particularly well with a glass of Kras Teran, a red wine grown in the Kras region and well known for its healing properties. The prosciutto labelled as Protected Geographical Indication is a top quality product made on the basis of the centuries long tradition of salting meat and drying it in the bora, a fierce cold north-easterly wind blowing across Kras (known as Burja). It is typical of coastal Slovenia and the Kras region.

SLOVENIAN WINES



Slovenian vineyards cover 24,568 hectares in total, of which 66% of are on steep slopes. In Maribor – the second largest Slovenian city there grows 440 year old vine which was entered in the Guinness Book of World Records in 2004 and is officially recognized as the oldest vine in the world. Slovenia has numerous wine roads and is well known for its very good local restaurants and wine cellars. The most distinctive wines of the three Slovenian wine regions include: in the Primorska region red wines Teran, Refosco [Refošk], Cabernet Sauvignon; white wines Muscatel [Rumeni Muškat], Malvasia, Pinela and Rebula; in the Dolenjska and Posavje region red wines Cvček and blue Franconian; in the Podravje region white wines Rhine Riesling, Traminer, Sauvignon, Ranina and Sipun. A tradition of sparkling wine production is also well developed.