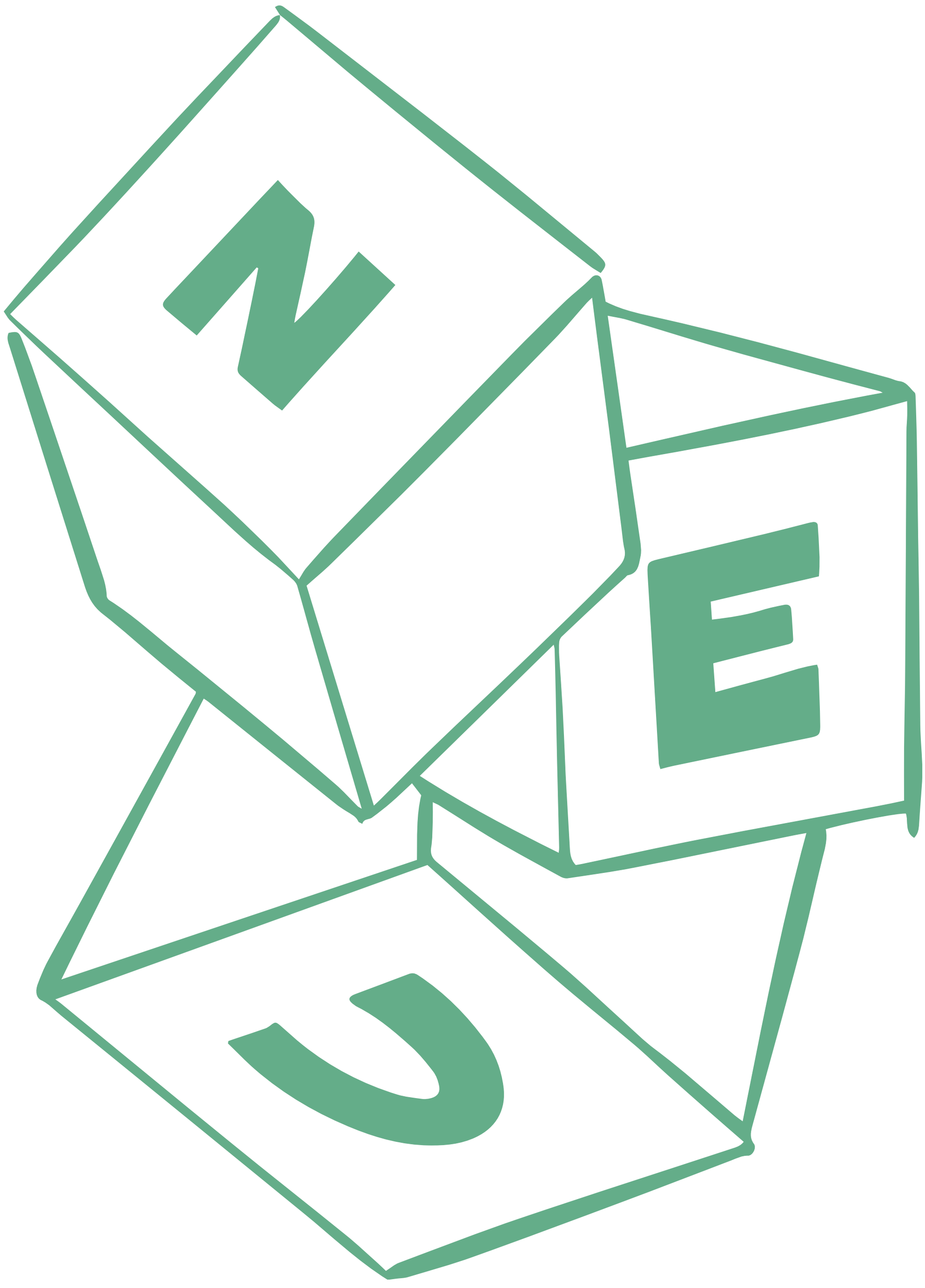
Drinks & Food Menu

Scroll Down to check out our full Menu!



Every Neu sip tells a story

@neu_bar

Scroll down for Drinks Menu

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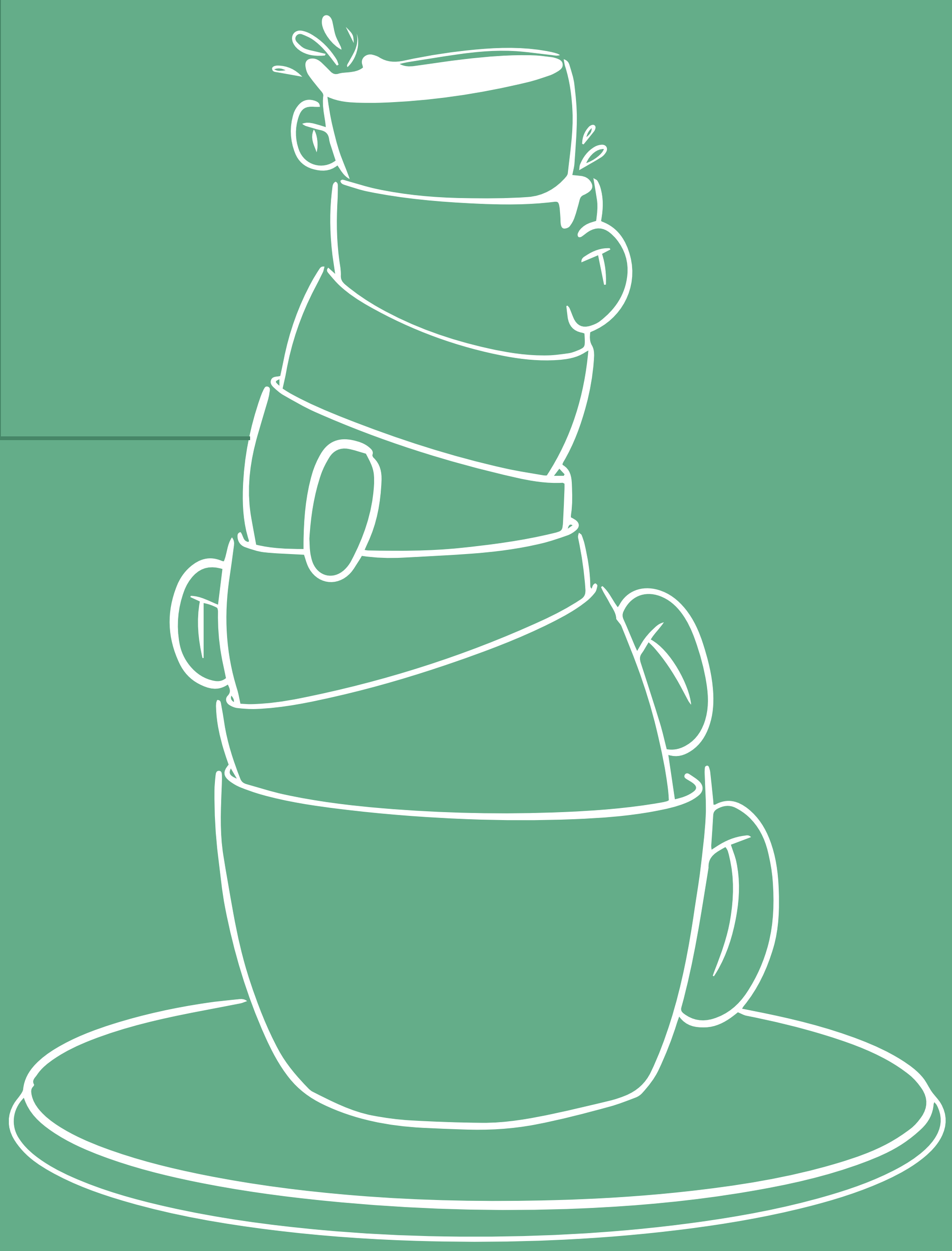
Procaffeinating

verb [intransitive]

the tendency to not start anything until you've had coffee.



Topli napitki / Hot Drinks

ESPRESSO	2.20 €
MACHIATO	2.50 €
CORTADO	2.60 €
KAVA Z MLEKOM / COFFEE WITH MILK	2.80 €
CAPPUCINO	3.00 €
BELA KAVA / WHITE COFFEE	3.50 €
LATTE MACHIATO	4.00 €
FLAT WHITE	4.50 €
DVOJNI ESPRESSO / DOUBLE ESPRESSO	4.00 €
FREDDO ESPRESSO	3.20 €
FREDDO CAPPUCCINO	3.60 €
FREDDO LATTE	3.80 €
BABYCHINO	2.50 €
MATCHA LATTE OVSENO MLEKO	4.10 € +.50 €
PINK LATTE OVSENO MLEKO	3.90 € +.50 €
CHAI LATTE OVSENO MLEKO	3.90 € +.50 €
FEEL ROOTY OVSENO MLEKO	4.50 € +.50 €
MLEKO / MILK 0.5DL	0.50 €
ČEDARJEVO MLEKO / PLANT MILK 0.5DL	1.20 €
CHAI ČAJ / TEA Cinnamon, orange, cardamom, ginger, black pepper, vanilla	3.60 €
LEMON / JINJONA	0.50 €
HONEY / MED	1.00 €

Brezalkoholna pijača / Non-Alcoholic Drinks

COCA COLA / COCA COLA ZERO (0,33 L)	3.50 €
FIZZY COLA / FIZZY COLA ZERO (0,33 L)	3.50 €
BITTER LEMON (0,33 L)	3.50 €
TONIC FEVER TREE (0,25 L)	3.50 €
GINGER ALE FEVER TREE (0,25 L)	3.50 €
SONOVI RAUCH / JUICE RAUCH (0,2 L) Apple, orange, pineapple	3.50 €
ICE TEA KOMBUCHA (0,25 L)	4.50 €
ŠVEŽ POMARANČNI air GRENVINOS BOR / FRESH ORANGE AIR GRENVINOS BOR (0,1 L/0,5 L) • LIMONADA / LEMONADE (0,1 L) • INJOVE / GINGER • PASLJANKA / PASSIONFRUIT • JAGODAMETA / STRAWBERYMINT	2.60 € / 4.50 €
HIŠNI LEDENI ČAJ / HOME MADE ICE TEA (0,3 L) • JAGODA / STRAWBERRY • MATCHA • ZELENI ČAJ / GREEN TEA • PASLJANKA / PASSIONFRUIT • JINJONA / GINGER	3.50 € / 4.50 €
DAŽDANJA VODA / VODA MATERE (0,1 L)	3.00 € / 6.00 €
AQUA PANNA (0,25 L / 0,75L)	2.50 € / 6.00 €
NEJ! Sladkor, umetna sladila, sladilo iz rastlinskega izvlečka, kakavovi sadeži, blagajniški pripomočki	5.50 €
ASI PLASTICON BIOTE BUR Plastic straw	4.50 €

Pivo & Hardseltzer / Beer & Hard Seltzer

PIVO / BEER

TEKOVNI LAGER/PALE ALE (0,3 L / 0,5 L)	3.00 € / 5.00 €
TEKOVNI NORIJI HAZY IPA	5.00 € / 8.00 €
TEKTONIK WITZ IPA	5.00 €
TEKTONIK OLSTAR-PALE ALE	5.00 €
CORONA	5.00 €
HEINEKEN	5.00 €
NOAM	5.00 €

HARDSELTZER

0.33 L

NORD MATTER BITTER LEMON	5.00 €
NORD MIRY GUAVA FRESH	5.00 €

Vino / Wine

PENINE / SPARKLING WINES

10 L = 1.5 L

VILA FOLINO PROSECCO	3.50 € / 23.00 €
MOSCATO ROSA DOLCE	3.50 € / 23.00 €
DOMAINE SLAPŠAK BRUT ROSE	6.00 € / 39.00 €
ELANA BRUT	45.00 €
ELANA ROSE	49.00 €
DOMAINE SLAPŠAK	39.00 €
MOET CHANDON	85.00 €
MOET CHANDON ICE (0,2 L)	24.00 €

BELA VINA / WHITE WINES

10 L = 1.5 L

GAŠPER MALAČIČA	4.00 € / 27.00 €
ROBERT PINČIČ REBULA	4.00 € / 27.00 €
ŠTOKELJ PINELA	4.00 € / 27.00 €
FEDORA BASTARDO	4.50 € / 29.00 €
BURJA ZELEN	27.00 €
FAJS IREP MOSER	28.00 €
VRVIC SAUVIGNON	27.00 €
NEDELC CHARDONNAY	36.00 €
JAKONČIČ CAROLINA BELA	50.00 €
BATČ ZARA	49.00 €
A+ BELO	68.00 €

SLADKA VINA / SWEET WINES

10 L = 1.5 L

MEŠA RUMEN RUŽELAC	3.50 € / 23.00 €
STEVER ŠIŠEČ TRAMINEC	3.50 € / 23.00 €

ROSE

10 L = 1.5 L

BATČ	4.00 € / 26.00 €
MINUTY M	30.00 €

ROŽA VINA / RED WINES

10 L = 1.5 L

COLNAR MODRA FRANKINJA	4.00 € / 27.00 €
MOET CHANDON	4.50 € / 29.00 €
FERDINAND CABERNET SAUVIGNON	4.50 € / 26.00 €
MILIŠ RDEČE	4.50 € / 26.00 €
VERUS RODN PINOT	30.00 €
KRAPEŽ LAPOR RDEČE	39.00 €
SUTOR RED	39.00 €
JAKONČIČ CAROLINA RDEČA	50.00 €
ZARO CABERNET SAUVIGNON ŠAČOVICA VINEYARD 2018	45.00 €
ROJAC RENERO	65.00 €
MOVIA VELIKO RDEČE	82.00 €

Žganje / Spirits

GINS

CITADELLE ORIGINAL	4.50 €
CITADELL ROUGE	5.00 €
BROKEN BONES	6.00 €
SIR EDMOND	6.00 €
BOTANIST	6.00 €
MONKEY 47	7.50 €

RUMS

PLANTATION 3 STARS WHITE RUM	4.00 €
PLANTATION DARK RUM	5.00 €
PLANTATION SPECIAL EDITION	6.00 €
DIPLOMATICO	6.00 €
PLANTATION XO	8.00 €
EMMENTE RESERVA	8.00 €

WHISKEYS / BURBONS

WOODFORD RESERVE	5.00 €
WOODFORD RYE	5.50 €
CHIVAS REGAL 12Y	5.00 €
JAMESON	5.00 €
GLENMORANGIE	6.00 €
NIKKA FROM THE BARELL	8.50 €
LAPHROIGH	9.00 €
GREEN SPOT WHISKEY	8.50 €
REDBREAST	9.50 €

GRENIČICE / BITTERS

APEROL	4.00 €
CAMPARI	4.00 €
PELINKOVEC ANTIQE	4.00 €

VODKA

VODKA ABSOLUT	4.00 €
VODKA BELVEDERE	9.00 €

COGNAC

PIERRE FERRAND	8.00 €

OSTALO / OTHER

VILJAMOVKA ŽAREČ KRALJICA	6.00 €
RAKIJA ŠAMPAR	5.00 €
ROOSTER ROJO BLANCO TEQUILA	4.00 €
ROOSTER ROJO ANEJO TEQUILA	5.00 €
TILIA BITCHETSLIFF GRAPPA	6.00 €

Koktejli / Cocktails

NEJ SIGNATURE COCTAILS

MANDARIN TEA Mandarin, Earl Grey tea infused gin, honey, lemon juice, egg white, Mexico, Mexico, Angostura bitters, orange bitters, lemon peel, Edibles	11.90 €
MATCHA MARTINI Matcha, Vanilla vodka, Cocoa liqueur, Vanilla syrup, Cream, Vanilla, Lemon zest, Sesame seeds, Edibles	11.90 €

CLASSIC COCKTAILS

AMARETTO SOUR Amaretto Disaronno, Bacardi Rum Vanilla, Amaretto, lemon juice, egg white, Maraschino cherry, Edibles	10.00 €
MARGARITA Tequila, Triple sec, Mexico, Mexico, lime, pomegranate liqueur, agave syrup, Mexico, Mexico, Mexico, lime wedge, Edibles, Agave syrup	9.00 €
NEGRONI Gin, Campari, Sweet vermouth, Campari	10.00 €
DAQUIRI Rum Plantation white, sweetened citrus, limes, Edibles	9.00 €
WHISKEY SOUR Whiskey, Lemon juice, Sugar syrup, egg white, Maraschino cherry, Angostura bitters, Edibles	10.00 €
PORNSTAR MARTINI Vanilla vodka, Passion fruit puree, Vanilla syrup, Lime juice, Passion fruit, Lemon, Edibles	9.00 €
APEROL SPRITZ Prosecco, Aperol, Soda water	9.00 €
CAMPARI SPRITZ Prosecco, Campari, Soda water	9.00 €
OLD FASHIONED Bourbon/whiskey, gastrique, gastrique syrup, Angostura bitters, orange bitters, Edibles	10.00 €
PALOMA Tequila, Triple sec, Grapefruit juice, Grapefruit soda, Mexico, Mexico, Mexico, Mexico, Mexico, Mexico, Mexico, Mexico, Edibles	10.00 €

MORNING COCKTAILS

MIMOSA	5.50 €
BLOODY MARY	9.00 €
ESPRESSO MARTINI	8.00 €
BELLINI	8.00 €
MIMOSA 75	8.00 €

Scroll down to see Food Menu

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To start the day

(7am-1pm)

POŠIRANA / POACHED 9.90 €

Domaća focaccia, kremni avokado, čičorka i baby pose, pena holandske omake, rukola / Homemade foccacia bread, avocado cream, beetroot quenelle, holandaise foam, rocket salad

+ DROBLJENEC SLANINE / BACON CRISPS + 4.00 €

Slaninin drobljenac karamelizran s slivovi balzamiko redukcijo/Prune balsamic caramelized bacon crisps

+ DIMLJENA POSTRV/SMOKED TROUT + 4.00 €

Dimljena postrv in krev/Smoked trout and fish roe

+ VEGI + 4.00 €

Popravlena mešana sezonska baby zelenjava s česnovo-peteršiljevim ojzmi/Seafeed mixed baby sesional vegetables with garlic-parsley oil

OMLETA / OMLETTE 9.00 €

Domača focaccia, mešani sir, mesna trati pečenka, kremni avokado, ruhkola / Homemade foccacia, two eggs, milk and butter mixture, rocket salad

+ DROBLJENEC SLANINE / BACON CRISPS + 4.00 €

Slaninin drobljenac karamelizran s slivovi balzamiko redukcijo/Prune balsamic caramelized bacon crisps

+ DIMLJENA POSTRV/SMOKED TROUT + 4.00 €

Dimljena postrv in krev/Smoked trout and fish roe

+ VEGI + 4.00 €

Popravlena mešana sezonska baby zelenjava s česnovo-peteršiljevim ojzmi/Seafeed mixed baby sesional vegetables with garlic-parsley oil

JAJCA NA OKO ali VMEŠANA / SUNNY SIDE UP OR SCRAMBLED 8.90 €

2 jajci po pripravljeni po izbiri, domača focaccia / 2 eggs by choice, homemade foccacia

+ DROBLJENEC SLANINE / BACON CRISPS + 4.00 €

Slaninin drobljenac karamelizran s slivovi balzamiko redukcijo/Prune balsamic caramelized bacon crisps

+ DIMLJENA POSTRV/SMOKED TROUT + 4.00 €

Dimljena postrv in krev/Smoked trout and fish roe

+ VEGI + 4.00 €

Popravlena mešana sezonska baby zelenjava s česnovo-peteršiljevim ojzmi/Seafeed mixed baby sesional vegetables with garlic-parsley oil

TURŠKA JAJCA / TURKISH STYLED EGGS 12.90 €

Pikantna jajca, pire paradižnika in kumeta, jogurtova pena z mato, OO olja, pekočno ojzi Sumac-tomato puree, minty yogurt foam, chilli oil, herb oil

EXTRAS

SIR / CHEESE 2.50 €

KUHAN PRŠUT / COOKED PROSCIUTTO 3.00 €

DROBLJENEC SLANINE / BACON CRISPS 4.00 €

DIMLJENA POSTRV / SMOKED TROUT 4.00 €

AVOKADO KREMA / AVOCADO CREAM 2.50 €

MASLO / BUTTER 2.00 €

JAJCE / EEG 3.00 €

DOMAČA FOCCACIA / FOCCACIA BREAD 2.50 €

NEU TOAST 7.20 €

Domača focaccia, mozarella, kuhan pršut, domača pomaka/ Homemade focaccia bread, mozzarella,cooked prosciutto, homemade condiments

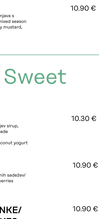
NEU PESTO TOAST 7.90 €

Domača focaccia,kuhan jecka, rdeči pesto, mozarella, sušeni paradižnik, kremni avokado, domačo kruh/ Green pesto, red pesto, mozarella, sun-dried tortuloes

+ MORTADELA + 2.00 €

NEU CLUB SANDWICH 10.90 €

Domača focaccia, kremna avokada, mozarella, slanina, piččenec, ruhkola, kečap jogo, domača omaknca/ Foccacia bread, avocado cream, mozarella, bacon, chicken, rocket salad, fried egg,homemade condimente



Sendviči / Sandwiches

(7am-5pm)

GOURMET SENDVIČI / GOURMET SANDWICHES

Focaccia, kremna avokada, parmezan/cream/focaccia, avocado cream, grated parmeagian cheese,rocket salad

MESNI / MEAT 12.90 €

Roasted beef , hrenova majoneza, gorčični pesto / Roasted beef cuts, horseradish mayo, mustard dressing

RIBJI / FISH 12.90 €

Dimljena postrv in krev, vročine šalotka, balzamiška redukcija/Smoked trout and salmon, shalotta,balsamic reduction

VEGI 10.90 €

Popravlena mešana sezonska baby zelenjava s česnovo-peteršiljevim ojzmi/Seafeed mixed season baby vegetables, beetroot puree, honey mustard, garlic oil

Sladko / Sweet

(7am-1pm)

GREEK ACAI 10.30 €

Acai grčki jogurt, domača granola, javorjev sirup, sveže sezonsko sadje, med, goji, homemade granola,maple syrup, fresh fruit
+ VEGAN OPTION: kokosov jogurt / coconut yogurt

FRENCH TOAST 10.90 €

Brioš kruh, kremna ricota, chuttney gozdnih sadežev/ brioche bread slice, ricotta cream, wild berries chuttney

AMERIŠKE PALAČINKE/ AMERICAN PANCAKES 10.90 €

Borovničeve amerika palačinke, sirov meda, javorjev sirup/blueberry battered pancakes topped with salted butter and maple syrup

EXTRAS

ČOKOLADNI DODATKI / CHOCOLATE CONDIMENTS +2.50 €

SVEŽE SEZONSKO SADJE / FRESH SEASONAL FRUIT +3.00 €

WANT TO ADD A MORNING COCKTAIL?

MIMOSA 5.50 €

BLOODY MARY 9.00 €

ESSPRESO MARTINI 8.00 €

BELLINI 8.00 €

FRNCH 75 8.00 €

Dobrote na pultu / Goodies on the Counter

CIMETOVA ROLCA / CINNAMON ROLL 6.90 €

BANANA BREAD 6.90 €

TORTA / CAKE 6.90 €

ROGLJIČEK / CROISSANT 3.50 €

ROGLJIČEK Z DOMAČIM NADEVOM / CROISSAT WITH HOMEMADE TOPPING 5.00 €

čokolada, pistacija,marmelad / chocolate, pistacho, jam

AfterNEUn Menu

(2pm-9pm)

PLATE / PLATTERS

CIGOJEVE DOBROTE / CIGOJ DELICASIES 14.90 €

Pivska Cigojevih mesnin 180-200g / Cigoj cured meats chacuterie 180-200g

PUSTOTNIKOVI SIRI / PUSTOTNIK CHEESES 14.90 €

Izbor Pustotnikovih sirov 180-200g / Pustotnik cheese platter 180-200g

MEŠANA PLATA / MIX PLATTER 16.90 €

SOLATE / SALADS

ČISTO ZELENA / ALL GREEN SALAD 7.90 €

Sezonska listnata solata marinirana z gorčično-balzamičnim vinaigretom/seasonal leafy greens, marinated with Balsamic Mustard vinaigrette

JEČMEN IN ZELENO / BARLEY AND GREENS 9.90 €

Mini fisolce zvaljane sezonske baby zelenjave in začimgnjen jabnem z balzamičnio redukcijo   Baby sesional baby vegetable sauté tossed with spice brine soaked barley and marinated with lime and shallots infused Balsamic reduction

GLAVNE JEDI / MAINS

GOVEJA LIČKA / BEEF CHEEKS 18.90 €

Počasi kuhana goveja lička s omaci rdečega vina in gomnjega medena zelenjava s pirejem sladkega krompirja in balzamičnio redukcijo   Beef cheeks slow over braised in red wine with root vegetables mix. Served with sweet Potato pure infused with Balsamic vinegar reduction poached Shallot.

EGGPLANT PARMIGIANA 14.90 €

Jajčevci polnjeni z sočnim kremo ricote, domačim paradižnikovim pelatom, bazilika, citrusna zelena solata/Eggplant Parmigiana layered with Ricotta cheese basil and herbs cream, tomato sauce and parmesan cheese. Served with fresh citrus greens.

LOSOS / SALMON 15.90 €

Počen fileš losoza s počasi pečenim korenčkom v oliveem olju in baby krompirjem iz pečice/Fresh Salmon pan seared, served with Fennel slow cooked in extra virgin olive oil and oven roasted herbed baby Potatoes

RIŽOTA / RISOTTO 14.90 €

Za izbiro lisičk/Pick gob risotto z carovo Sitali, limoh trosteni in jurčkom z medom/Orzene padano, pečičkom ojzem /Wild mushroom risotto cooked Al-dente in shitake, black trumpet, porcini stock finished with butter and Grana Padano, topped with herb oil.

NEU

@neu_bar