

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.

Dobrodošli v JAZ by Ana Roš

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 unrelenting fighter,
who wants to and must make their dreams come true,
and always follows their values.

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

Jaz means eyes.

Welcome to JAZ by Ana Roš

Iz Pekarne Ana

From Pekarna Ana

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

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

4 euro

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

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

8 euro

Za začetek

To start with

Brusketa z ostrigino majonezo, sardele,
paradižnik & bazilika (G, M, R2)

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

18 euro

Ceviche jadranske bele ribe, ponzu zeljnice in mandarine,
pokovka iz ajde (R2, S, G)

Ceviche of adriatic white fish, ponzu of sauerkraut water and tangerines,
puffed buckwheat (R2, S, G)

23 euro

Anina najljubša waldorfska solata, jabolka,
zelena, olje zelene in luštreka, pol sušena rdeča pesa, orehi,
kefirjeva polivka, rezina kruha z drožmi iz Pekarne Ana (L, O, G) V

Ana's favorite Waldorf salad, apples, celeriac,
celery and lovage oil, semi dried beets, walnuts, and kefir dressing,
slice of sourdough bread from Pekarna Ana (L, O, G) V

22 euro

Za začetek

To start with

Tanko narezan Angleški rostbif z motovilcem,
sončnična semena s paradižnikovim prahom,
rezina kruha z drožmi iz Pekarne Ana (G)

Thinly sliced English roastbeef with lamb lettuce,
sunflower seeds coated with tomato powder
slice of sourdough bread from Pekarna Ana (G)

19,5 euro

Anin Vitello tonnato, tunina majoneza,
kapre in bučna semena,
rezina kruha z drožmi iz Pekarne Ana (R2, G, J)

Ana's Vitello tonnato, tuna mayo,
capers and pumpkin seeds,
slice of sourdough bread from Pekarna Ana (R2, G, J)

19,50 eur

Topli začetki

Warm starters

Pasta z jadranskimi kalamari, divjimi šparglji
in črnimi olivami taggiasche (M, G, L)

Pasta with adriatic calamari, wild asparagus,
and black taggiasche olives (M, G, L)

25 euro

Pašta iz kruha Pekarna Ana kuhana v rdeči papriki, emulzija makovih semen, pehtran in
tolminska skuta (G, L)

Bread pasta cooked in red bell pepper, poppy seeds emulsion, tarragon oil and Tolmin cottage cheese (G,
L)

23 euro

Rižota kuhana v sirotki z jagodami in paradižnikom, zemljanka in bazilika(G, L)

Risotto cooked in whey with strawberry's & tomato, Zemljanka cheese, basil, habanero (G, L)

23 euro

Portugalski twist jadranskih školjk v rahlo pikantni masleni česnovi omaki,
masleni kruh (R1, L, G)

Bowl of seafood Portuguese style in a spicy butter garlic sauce,
buttered bread (R1, L, G)

26 euro

Glavne jedi

Main courses

Črna polenovka glazirana v misu in medu,
mlada špinača in blitva iz tržnice, zmečkana koruzna tortilja
kisla bela, roza in črna redkev (R2, G, S)

Black cod marinated in miso and honey,
market swiss chard and spinach, smashed corn tortilla
pickled white, pink and black radish (R2, G, S)

38 euro

Beli šparglji glazirani v rjavem maslu,
krema pečenega kvasa in dimljena jajčna emulzija, poširano jajce, kapre in drobljenec kruha z
drožmi (A, R2, J, G, L)

White asparagus glazed in brown butter, toasted yeast cream and smoked egg emulsion, poached egg,
capers and sourdough bread crumble (A, R2, J, G, L)

24 euro

Glavne jedi

Main courses

Srnin hrbet z omako iz rdečega suhega sadja in kutine,
por, orehi in hren (L, O)

Roe buck, dried fred berry and quince jus,
leeks, walnuts and horseradish (L, O)

38 euro

Telečji dunajc z drobtinami kruha z drožmi Pekarna Ana,
krompirjev pire Anine mame,
zeliščna solata z vloženim jagodičevjem (G, J, L)

Veal Schnitzel with pekarna Ana sourdough bread crumbs,
mama's mashed potatoes,
salad with preserved berries and herbs (G, J, L)

28 euro

Skoraj New Yorker: pastrami & kimči sendvič,
topljev sir, ocvrt sladki krompirček (G, L, GS)

Almost a New Yorker: pastrami & kimchi sandwich,
melting cheese; sweet potato fries (G, L, GS)

28 euro

Ideja za simpatično darilo

Ideas for a sweet gift



hisafrankoshop.com

Nekateri produkti so na voljo tudi v JAZ-u.
Some products are available at JAZ as well.

PEKARNA ANA

Pekarna Ana zajtrki v JAZ-u od torka do sobote, od 8. ure naprej
Pekarna Ana breakfast in JAZ from Tuesday to Saturday, from 8am

Frenči

Rogljíč, kuhan pršut, tolminski sir
Croissant, cooked ham, Tolmin cheese

10 euro

Španjolček

Bageta, namočena v paradižniku, pršut
Tomato soaked baguette, prosciutto

12 euro

Italjanček

Fokača, krema skute in bučnega olja, mortadela
Focaccia, pumpkin oil cream cheese, mortadela

11 euro

I love New York

Kruh z drožmi, pastrami, okisana repa, mlad sir, gorčična
majoneza

Sourdough bread, pastrami, pickled turnip,
fresh cheese, mustard mayo

12 euro

Rock n Roll

Kruh z drožmi, pečena buča, kimči, Camembert
Sourdough bread, pumpkin, kimchi, Camembert

12 euro

Zimska lepoticca

Fokača, arašidovo maslo, arašidi, mlado korenje
karamelizirano z indijskimi začimbami, zeljna solata
Focaccia, peanut butter, peanuts, young carrots
caramelised with indian spices, cabbage salad

12 euro

Rimljanček

Ržen kruh, kajmak, zimski pesto, inčuni, puntarelle
Rye bread, Kajmak cheese, winter pesto, anchovies,
puntarelle

12 euro

Pastel de nata

Pastel de nata
4,5 euro

Prazen rogljič

Plain croissant
4,5 euro

Rogljíč z marelično marmelado

Croissant with apricot marmelade

5,5 euro

Lešnikov cruffin

Hazelnut cruffin
6 euro

Cimetova rolica

Cinnamon roll
6 euro

Jajca na oko

Sunny side eggs

8 euro

Umešana jajca z zelišči

Scrambled eggs with herbs

9 euro

Zeliščna omleta

Herb omelette

9 euro

Fejk Benedikt

Kruh Pekarne Ana, poširano jajce, pečena buča,
holandska omaka, bučna semena, panceta

Fake Benedict

Pekarna Ana bread, poached egg, roasted pumpkin,
hollandaise, pumpkin seeds, pancetta

9 euro