

Sprehod po Dolini reke Soče

HLADNI TAPASI

Kruh Rustiko (domači rustikalni kruh s spenjenim zeliščnim maslom iz mlekarne Planika)

Mesnine izpod posoških planin (šalam ovčji/kozji z zaseko iz Drežnice, pršut staran 36 mesecev)

Carpaccio goveji, Honey Mustard omakica, zelenjavni tatarski iz Gajinga vrta

Boka namazi (domača skuta, dimljena postrv, čičerika in rdeča pesa)

Uložnine iz Gajinega vrta (koleraba, korenje, ohrovt, rdeča pesa)

TOPLI TAPASI

Silvanine juhice izpod krna

Domače mojstrovine po starih receptih

Slani bovški krafi (okalna specijaliteta z mlado skuto in maslom)

Čompe z mladim sirom

Pireji iz zelenjavnega vrta

File postrvi na žaru ribogojnice faraonika

Roastbeef tagliata

4 tedne uležana govedina, staran sir

Počasi pečena svinjska rebrca

Bbq rebrca, gomoljna solata

Sezonska pečena zelenjava

SLADKI TAPASI

Štrudelj v kozarcu

Sprehod po dolini s siri
V spremljavi z domačimi marmeladami.

A Walk through the Soča Valley

COLD TAPAS

Rustiko bread (homemade rustic bread with whipped herbal butter from the Planika dairy)

Cold cuts from under Soča mountains (sheep / goat salami with cheese from Drežnica, prosciutto aged 36 months)

Beef carpaccio, Honey Mustard sauce, vegetable tartar from Gaja's garden

Boka spreads (homemade cottage cheese, smoked trout, chickpeas and beetroot)

Pickled vegetables from Gaja's Garden (kohlrabi, carrots, cabbage, beetroot)

WARM TAPAS

Silvana's soups from under Krn mountain

Homemade dishes based on traditional recipes

Savory "bovški krafi" (local delicacies with cottage cheese and butter)

"Čompe" (potatoes) with young cheese

Purees from the vegetable garden

Grilled trout fillet from the Faraonika fish farm

Roast beef tagliata

Beef (aged 4 weeks), aged cheese

Slow-roasted pork ribs

BBQ ribs, potato salad

Seasonal roasted vegetables

SWEET TAPAS

Strudel in a jar

A walk through the valley with cheese in the company of home-made jams

INFO & REZERVACIJE:

T: + 386 (0)5 384 55 52 • M: + 386 (0)40 417 727 • E: info@hotel-boka.si