



ZLATA LADJICA

Menu

WHAT IS THE STORY BEHIND “FLYING ŽGANCI”

The main city quay developed on the left bank of the river already in the 13th century and was very active until the mid-19th century.

Waterside workers and dockers would unload and load boats here every day. After a hard day's work, they retreated to the nearby inn Pri Zlati Ladjici for a pick-me-up of fried chicken, which they called “Flying Žganci” (žganci being a kind of buckwheat or corn mush) in order to hide from their envious fellow citizens that they were actually eating meat.

AFTERNOON SNACK

FROM FORESTS AND PASTURES

Šemrov's salamis and meats, pickled seasonal vegetables and home-made sourdough bread

16 €

Crazy Duck - Izica

ALPINE PEARL

Marinated, cold- and hot-smoked Zupan's rainbow trout with curd cheese from Podjed dairy

18 €

Barut - Roadside Picnic



CARNIOLAN SAUSAGE

Mlinarič Sausage with protected geographical indication

12 €

Barut - Kletak



BEAN SOUP OUR WAY

A hearty pulse stew with Mlinarič's millet stuffed stomach

14 €

Pelicon - Walter Wheat



VEGGIE BEAN STEW OUR WAY

Vegetarian bean stew with herb dumplings

14 €

Pelicon - Walter Wheat



FRIED CHICKEN LEGS „FLYING ŽGANCI“

Traditional fried free-range chicken legs with roast potatoes and lemon sauce

18 €

Tektonik - Ljubljana Lager



VEGGIE „FLYING ŽGANCI“

Fried in-season vegetables

18 €

Tektonik - Ljubljana Lager



HOT CHICK

Spicy free-range chicken with roast potatoes and Podjed dairy sour cream

18 €

Reservoir Dog - Grim Reaper



DESSERTS

Please ask our staff for our daily specials



SHEPHERD'S BUNDLE FOR TWO

Cheeses made from organic hay milk served with home-made sourdough bread from Stražar's

24 €

Mali Grad - Barley Wine



Organically produced ingredients



Vegetarian dish