

BEHAR

okusi za sofra



DOBRODOŠLI

welcome

Naša kuhinja izhaja iz bosanske tradicije, ki jo prenašamo v današnji prostor, s skrbno čuvanimi recepti, občutkom za sodobni čas in spoštovanjem do izročila.

Jedilnik je namenoma kratek, skrbno izbran.

Vsaka jed ima svoje mesto, svojo zgodbo in svoj način priprave. Verjamemo, da je manj lahko več, če je narejeno dobro.

Vabimo vas, da si vzamete čas, posedite, uživajte in doživite. Za sofro.

BUJRUM!

Our kitchen is rooted in Bosnian tradition, brought into the present with carefully preserved recipes, a sense for the contemporary moment, and deep respect for heritage.

Our menu is intentionally concise and thoughtfully curated. Each dish has its place, its story, and its own way of preparation. We believe that less can be more, when it is done well.

We invite you to take your time. To sit, enjoy, and truly experience. For the sofra.

BUJRUM!

JEDILNIK

menu



ZA ZAČETEK SOFRE

the beginig of sofra

bosanska meza

goveja suha salama, sir, kajmak, olive, uštipki
dried beef salami, cheese, kajmak, olives, fried dough

mala meza (2 osebi)
small meza (for 2 people)
(1, 7, 9)

15,00 EUR

velika meza (6 oseb)
big meza (for 6 people)
(1, 7, 9)

27,00 EUR

ZAJTRK - breakfast

pečena jajca (3 kos)
baked eggs (3 pcs)
(3)

5,00 EUR

jajčna omleta
wgg omelette
(3,7)

5,00 EUR

jajčna omleta s sirom
wgg omelette with cheese
(3,7)

6,00 EUR

behar kajgana
čebula in paradižnik z jajci na vrhu, s tekočim
rumenjakom
eggs baked on onions and tomatoes, with a soft yolk

6,00 EUR

behar sendvič
topla lepinja s suhim mesom, kajmakom in svežo solato
warm flatbread with cured meat, kajmak, and fresh salad

5,00 EUR

toplo mleko
warm milk

1,50 EUR

JEDILNIK

menu



UMETNOST POSTREŽBE

the art of serving

Posoda, v kateri strežemo hrano, je tradicionalna posoda bosanske kuhinje, del bosanske rokodelske dediščine.

Še danes jo izdelujejo redki mojstri kazandžije, ki v bakru ohranjajo znanje, prenašano iz roda v rod.

Narejena iz topljenega bakra, oblikovana z roko in prevlečena s kalajem, nosi v sebi toplino ognja in potrpežljivost dela. Na njeni površini se nežno izrisujejo vzorci *savat* (arabska beseda, ki pomeni graviranje), ročno vrezani ornamenti, ki v tišini pripovedujejo zgodbo časa. Ornamenti dajejo vsakemu kosu poseben značaj in presegajo zgolj uporabno vrednost.

Ko jed pride na mizo, se izkušnja ne začne z okusom. Začne se v pogledu, v bližini, v trenutku, ko se nad posodo za hip ustavite. In nato nadaljuje v prvem grizljaju.

The vessels in which we serve our food are part of the traditional tableware of Bosnian cuisine, a reflection of Bosnia's craft heritage. Even today, they are made by rare master coppersmiths, who preserve knowledge passed down through generations.

Crafted from molten copper, shaped by hand and lined with tin, each piece carries the warmth of fire and the patience of careful work. On its surface, delicate *savat* patterns (an Arabic term meaning engraving) are inscribed, hand-carved ornaments that quietly tell a story of time. These details give each piece its unique character, elevating it beyond mere function.

When the dish arrives at the table, the experience does not begin with taste. It begins with the gaze, with closeness, in the moment you pause above the vessel. And then it continues, with the first bite.

JEDILNIK

menu

TOPLO ZA SOFRO

warm soups

JUHE - soups

tarhana

tradicionalna fermentirana juha iz sušenega testa, z rahlo kislim okusom

traditional fermented soup made from dried dough, with a mildly tangy flavor

(1, 3, 7, 9)

6,00 EUR

begova čorba

bogata tradicionalna piščančja čorba z okro (bamiya), zelenjavo in blagimi začimbami

a rich traditional chicken soup with okra, vegetables, and mild spices

(1, 3, 7, 9)

6,50 EUR

beharov merdžimek

kremna juha iz rdeče leče, korenja in krompirja
red lentil soup with carrot and potato

(1, 5, 6, 7)

6,00 EUR



JEDILNIK

menu

PITE ZA SOFRO

Bosnian pies

JEDILNIK

menu

burek

osrednja pita bosanske kuhinje z bogatim mesnim nadevom - 250 g
the signature of Bosnian pies with seasoned meat
(1, 7, 9)

5,00 EUR

sirnica

pita s svežim sirovim nadevom, mehka in polnega okusa - 250 g
a pie with a fresh cheese filling, soft and full of flavor
(1, 7)

4,50 EUR

krompiruša

pita s krompirjevim nadevom, preprosta in polnega okusa - 250 g
a pie filled with potatoes, simple and full of flavor
(1, 7, 9)

4,50 EUR

zeljanica

pita s špinječnim nadevom, lahka in svežega okusa - 250 g
a pie filled with potatoes, simple and full of flavor
(1, 7, 9)

4,50 EUR

maslenica

prazna pita, plast za plastjo premazano z maslom in zvito brez nadeva
hrustljava, rahla in pripravljena za jed ob različnih dodatkih – zrnati sir ali med (po izbiri) - 250 g
an unfilled pie, layer by layer brushed with butter and rolled without filling.
Crisp and light, enjoyed with various additions—fresh cheese or honey
(1, 7)

13,00 EUR

šareni burek

burek z nadevom iz mesa in drobno narezanega krompirja, bogatega okusa - 250 g
burek filled with seasoned meat and finely diced potatoes, rich in flavor
(1, 7, 9)

5,50 EUR



IZBOR GLAVNIH JEDI

selection of main courses

JEDILNIK

menu

DOLME

polnjena paprika - stuffed pepper

11,00 EUR

polnjena z mesnim nadevom, postrežena s pire krompirjem

filled with seasoned meat, served with mashed potatoes
(1, 3, 9)

sarma

11,00 EUR

zeljni listi, zviti v zavitke in polnjeni z mesom in rižem
cabbage leaves rolled into parcels and filled with meat and rice
(1, 3, 9)

sogan dolma

11,00 EUR

plasti čebule, polnjene z mesom in rižem
onion layers filled with minced meat and rice
(1, 3, 9)

japrak

11,00 EUR

listi vinske trte, zviti v majhne zavitke in polnjeni z mesom in rižem
vine leaves rolled into small parcels and filled with meat and rice
(1, 3, 9)

OSTALE JEDI

grah

11,00 EUR

klasična jed na žlico, pripravljena počasi, kot del vsakdanje bosanske kuhinje
a classic slow-cooked dish, part of everyday Bosnian cuisine
(1, 5, 6)

golaž

11,00 EUR

počasi dušeno meso v bogati omaki, pripravljeno preprosto in polnega okusa
slow-cooked meat in a rich sauce, simple and full of flavor
(1, 6)

bosanski lonac

11,00 EUR

tradicionalna jed iz mesa in zelenjave, počasi kuhana v plasteh
a traditional slow-cooked dish of meat and vegetables, layered and cooked together
(1, 6, 9)



IZBOR GLAVNIH JEDI

selection of main courses

kljukuša

tradicionalna jed iz gostejšega testa z mesom ali sirom
a traditional dish made from thick batter with meat or
cheese
(1, 7)

10,00 EUR

klepe

ročno oblikovani žepki iz testa, polnjeni z mesom,
postreženi s kislo smetano
handmade dough parcels filled with meat, served with
sour cream
(1, 6, 3, 7)

6,00 EUR

ćevapi

na žaru pečeni valjčki iz mletega mesa, postreženi v
lepinji s čebulo in kajmakom. Ena najbolj prepoznavnih
jedi bosanske kuhinje
grilled minced meat, served in flatbread with onions and
kajmak. One of the most recognizable dishes of Bosnian
cuisine

mali ćevapi (5 ćevapov / 5 pieces)

7,50 EUR

veliki ćevapi (10 ćevapov / 10 pieces)
(1, 5, 7, 9)

9,50 EUR

mešano meso z žara

izbor mesa z žara, postrežen z zelenjavo z žara in
krompirjem (za 4 osebe)
a selection of grilled meats, served with grilled
vegetables and potatoes (for 4 people)
(1, 5, 7, 9)

45,00 EUR

mešano meso z žara za 2 osebi

mixed grilled meat for 2 people
(1, 5, 7, 9)

20,00 EUR

JEDILNIK
menu



SOFRA ZA VEGETARIJANCE

vegetarian sofra

JEDILNIK

menu

tarhana

tradicionalna fermentirana juha iz sušenega testa, z rahlo kislim okusom
traditional fermented soup made from dried dough, with a mildly tangy flavor
(1, 3, 7, 9)

6 EUR

beharov merdžimek

kremna juha iz rdeče leče, korenja in krompirja
red lentil soup with carrot and potato
(1, 5, 6, 7)

6,00 EUR

sirnica (250 g)

pita s svežim sirovim nadevom, mehka in polnega okusa
a pie with a fresh cheese filling, soft and full of flavor
(1, 7)

4,50 EUR

krompiruša (250 g)

pita s krompirjevim nadevom, preprosta in polnega okusa
a pie filled with potatoes, simple and full of flavor.
(1, 7, 9)

4,50 EUR

zeljanica (250 g)

pita s špinačnim nadevom, lahka in svežega okusa
a pie filled with potatoes, simple and full of flavor
(1, 7, 9)

4,50 EUR

maslenica (250 g)

prazna pita, plast za plastjo premazano z maslom in zvito brez nadeva. Hrustljava, rahla in pripravljena za jed ob različnih dodatkih – zrnati sir ali med – ali kot samostojna jed
an unfilled pie, layer by layer brushed with butter and rolled without filling.
Crisp and light, enjoyed with various additions—fresh cheese, honey, or on its own
(1, 7)

13,00 EUR

vegetarijanska dolma

polnjena paprika s krompirjem, čebulo in začimbami
pepper filled with potatoes, onions, and spices
alergeni

10,00 EUR



SLADKO ZA SOFRO

sweets for the sofra

baklava

4,50 EUR

tradicionalna sladica iz orehov, narezana na rombe in prelita z agdo, sladkim sirupom
a traditional walnut dessert, cut into diamond shapes and soaked in agda, a sweet syrup
(1,3,7,8)

hurmašice

2,70 EUR

tradicionalna sladica iz krhkega testa, značilne oblike z vtisnjenim vzorcem, prelita z agdo
a traditional dessert made from delicate dough, with a distinctive imprinted pattern, soaked in agda, a sweet syrup
(1,3,7,8)

kadaif

3,00 EUR

tradicionalna sladica iz tankega, nitastega testa z mletimi orehi, prelita z agdo
a traditional dessert made from fine, shredded pastry with ground walnuts, soaked in agda, a sweet syrup
(1,3,7,8)

tufahija

3,50 EUR

kuhano jabolko, polnjeno z orehi, prelito z agdo in postreženo ohlajeno
poached apple filled with walnuts, soaked in sweet syrup and served chilled
(1,3,7,8)

trileće

3,70 EUR

rahel biskvit, prepojen s tremi vrstami mleka, s karamelnim prelivom
a light sponge cake soaked in three kinds of milk, with a caramel topping.
(alergeni)

hošaf

4,00 EUR

kompot iz sliv, pripravljen iz sušenih ali svežih sliv
plum compote made from dried or fresh plums.
(8)

palačinke

5,00 EUR

palačinke s čokolado in orehi, kot preprosta alternativa sladicam
pancakes with chocolate and walnuts, a simple alternative to traditional desserts
(1,3,7,8)

JEDILNIK

menu



SOLATE

salads

sezonska solata

4,50 EUR

sveža solata, pripravljena z oljem in kisom
fesh salad with oil and vinegar
(9)

šopska solata

5,50 EUR

paradižnik, kumare in paprika z naribanim sirom
tomatoes, cucumbers, and peppers topped with grated
cheese
(1,3,9)

kumare v jogurtu

5,00 EUR

na drobno narezane kumare, zmešane z jogurtom in
rahlo soljene
finely chopped cucumbers mixed with yogurt and lightly
salted
(7,9)

ČE NIČ DRUGEGA

if you prefer something else

pizza

pizza margherita
(1,3,7)

9,50 EUR

pizza Behar

(dodatek suho meso)
(1,3,7,9)

11,50 EUR

pizza tuna

(1,3,7,9)

10,00 EUR

piščančji zrezek z žara s prilogo

grilled chicken with a side dish
(5,9,1)

13,50 EUR

gurmanska pleskavica s kajmakom

gourmet-style beef patty with kajmak
(1,5,7,9)

10,00 EUR

dunajski zrezek s pomfrijem

breaded chicken cutlet served with French fries and
tartar sauce
(1,3,5,7,9,12)

13,50 EUR

JEDILNIK

menu



JEDI PO NAROČILU

A la carte dishes

JEDILNIK

menu

telečja krača pod peko veal shank slow-cooked under the bell (1, 9)	35,00 EUR
pečena jagnjetina (0,5 kg) Roast lamb	18,00 EUR
pečena jagnjetina (1 kg) Roast lamb	30,00 EUR
telečja pečenka pod peko Veal roast slow-cooked under the bell	18,00 EUR
bosanska pita v tepsiji (1 kg) bosnian pie baked in a tray burek šareni burek	35,00 EUR
sirnica zeljanica krompiruša	30,00 EUR

PRILOGE

side dishes

pomfri (french fries) riž (rice) pekarski krompir (roasted potatoes) zelenjava z žara (grilled vegetables) jogurt (yoghurt)	3,00 EUR
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DODATKI IN OMAKE

extras and sauces

majoneza (mayonnaise) kečap (ketchup) ajvar tatarska omaka (tartar sauce) čebula (onion) somun (somun flatbread)	1,50 EUR
kajmak	2,00 EUR



NEVJESTA IN KAHVA

Newjesta and bosnian coffee

nevjesta

stara bosanska sladica, ki ne izhaja iz razkošja, temveč iz preprostosti. Pripravljale so jo babice, ko je bilo treba iz malo ustvariti veliko. Pripravljena iz biskvita z orehi in nežne jajčne kreme, postrežena ob mevludih in drugih veselih priložnostih

an old Bosnian dessert, born not from abundance but from simplicity. Prepared by grandmothers when it was necessary to create much from little. Made from sponge cake with walnuts and a delicate egg cream, traditionally served at mevluds and other joyful occasions

(1, 3, 5, 7, 8)

4,00 EUR

**bosanska
kahva je čejf,
užitek s
katerim se ne
hiti**

**Bosnian coffee
is čejf – a
pleasure not to
be rushed.**

bosanska kahva

pripravljena s pečenjem, ne kuhanjem, kar daje značilen vonj in okus. Postrežena s kocko sladkorja.

Prepared by roasting rather than boiling, giving it a distinctive aroma and full flavor.

Served with a sugar cube

3,00 EUR

kahva razgovoruša

kahva pripravljena v večji džezvi (za 10 oseb)

bosnian coffee prepared in a large džezva (10 pearson)

15,00 EUR

kahvu si sam ispeci

kavo si zmeljete sami, v tradicionalnem ročnem mlinu.

Iz nje pripravimo bosansko kahvo, ki jo postrežemo v izbranem kompletu.

grind your coffee yourself using a traditional hand mill.

We prepare Bosnian coffee from it and serve it in a selected set

4,00 EUR

JEDILNIK
menu



SOFRA KOTIČEK

sofra corner

Sofra kotiček je poseben prostor, namenjen doživetju, kjer se ne hiti.

Pripravljen za manjšo družbo, do sedem oseb, ki želi jesti drugače – bližje, počasneje, skupaj. Sedi se na tleh, kot je bilo nekoč. Miza postane skupna, jedi pa se postrežejo v tradicionalni posodi, bogatejše, izbrane, kot del posebnega menija, pripravljenega za to izkušnjo.

Obisk je mogoč ob predhodni rezervaciji.

The Sofra Corner is a special space designed for an unhurried dining experience.

It is intended for small groups of up to seven people who wish to dine differently—sitting closer together, taking their time, and sharing the experience.

Guests sit on the floor, as was customary in the past. The table is shared, and a selection of carefully chosen dishes is served in traditional tableware as part of a special menu created for this experience.

Advance booking is required.

**sofra je
tradicionalni
način
skupnega
obedovanja,
kjer se jedi
delijo in
čas ne
meri**

**sofra is a
traditional way
of shared
dining, where
dishes are
enjoyed
together and
time is not
measured**

Sofra menu (4-7 oseb)

bosanska meza
(bosnian mezze)
begova črba
(bey's soup)
pita iz tepsije
(traditional bosnian pie baked in a tray)
glavna jed po izbiri
(main course of your choice)
sladica po izbiri
(dessert of your choice)
kahva
(bosnian coffee)
limunada
(lemonade)

40,00 EUR
PO OSEBI / PER PERSON

JEDILNIK
menu



PIJAČE, KI SPREMLJAJO OKUSE SOFRE

drinks that accompany the flavors of the sofra

domača limonada homemade lemonade	3,50 EUR
radenska sparkling mineral water	3,00 EUR
radenska z limonsko travo sparkling mineral water with lemongrass	2,50 EUR
Fructal sok, 0,25l jabolko, jagoda, breskev, pomaranča apple, strawberry, peach, orange	2,50 EUR
Cedevita osvežilni vitaminski napitek a refreshing vitamin drink	2,50 EUR
Gazirani sokovi Cockta Fanta Sprite Coca Cola Coca cola Zero Schweppes	3,00 EUR
Čaj Tea	2,50 EUR
Espresso	1,80 EUR
Macchiato	1,90 EUR
Latte Macchiato	3,50 EUR
Kava z mlekom	2,00 EUR
Kakav s smetano	3,50 EUR
Kakav	3,00 EUR
Nescafé	2,50 EUR
Vroča čokolada	4,00 EUR



ALERGENI

Allergens

1 žita, ki vsebujejo gluten
cereals containing gluten

2 raki in proizvodi iz njih
crabs and their products

3 jajca in proizvodi iz njih
eggs and products made from them

4 ribe in proizvodi iz njih
fish and their products

5 arašidi in proizvodi iz njih
peanuts and their products

6 soja in proizvodi iz nje
soybeans and products thereof

7 mleko in mlečni proizvodi, ki vsebujejo laktozo
milk and milk products containing lactose

8 oreški (mandlji, lešniki, indijski oreški, orehi, brazilski oreški, pistacije in makadamija) ter proizvodi iz njih
nuts (almonds, hazelnuts, cashews, walnuts, brazil nuts, pistachios and macadamia nuts) and their products

9 zelena in proizvodi iz nje
leafy greens

10 gorčica in proizvodi iz nje
mustard and their products

11 sezamovo seme in proizvodi iz njega
sesame seeds and their products

12 žveplov dioksid in sulfiti v koncentraciji več kot 10 mg/kg
sulphur dioxide and sulphites in a concentrations of more than 10 mg/kg

13 volčji bob in proizvodi iz njega
lupine and its products

14 mehkužci in proizvodi iz njih
molluscs and their products





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DELOVNI ČAS
ponedeljek - zaprto

torek – nedelja
9.00 – 20.00