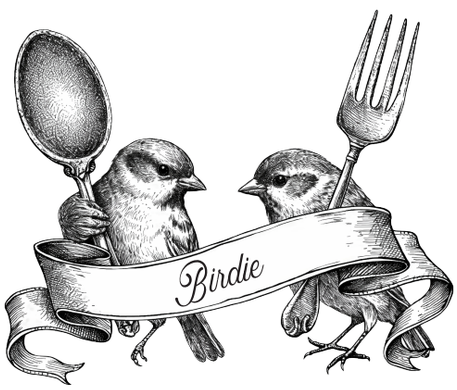
À LA CARTE





KROŽNIKI ZA DELJENJE
PLATES FOR SHARING

MESO / MEAT

Birdie goveji tatar & pomfrit / *Birdie beef tartare & fries* *18*

Meso, šalotka, kisle kumarice, inčuni, dijonska gorčica, gorčica v zrnu, kapre & pomfrit. /
Beef, shallot, pickles, anchovies, Dijon mustard, wholegrain mustard, capers & fries.

Vitello tonnato *16*

Goveji roastbeef, tunina krema, kapre, gorčica v zrnu. / *Roast beef, tuna cream, capers, wholegrain mustard.*

Ocvrt telečji priželjc / *Fried veal sweetbreads* *14*

Telečji priželjc, panko drobtine, tatarska omaka. / *Veal sweetbread, panko breadcrumbs, tartar sauce.*

Essigfleisch *15*

Okisana govedina, rdeča čebula, hrenova majoneza, bučno olje, naribano jajce. /
Beef marinated in vinegar, red onion, horseradish mayonnaise, pumpkin seed oil, grated egg.

Kostni mozeg / *Bone marrow* *15*

Goveji kostni mozeg, popečen kruh; solata iz peteršilja, kaper in šalotke. /
Beef bone marrow, toasted bread; parsley, capers and shallot salad.

Escargot (6 kom.) *16*

Polži, zeliščno maslo. / *Snails, herb butter.*

RIBA / FISH

Tuna tartare *18*

Tuna, sojina omaka, mirin, sezamovo olje, ponzu / *Tuna, soy sauce, mirin, sesame oil, ponzu.*

Školjke / *Mussels* *13*

Dagnje, kokosovo mleko, limonska trava, koriander, čili. / *Mussels, coconut milk, lemongrass, coriander, chilli.*

Panko gamberi / *Panko prawns* *13*

Gamberi, panko drobtine, majoneza iz biska. / *Prawns, panko breadcrumbs, bisque mayonnaise.*

Gratinirani kapesanti / *Gratinated scallops* *17*

Kapesatni, sir, olivno olje, sezonski dodatki. / *Scallops, cheese, olive oil, seasonal garnish.*



KROŽNIKI ZA DELJENJE
PLATES FOR SHARING

ZELENJAVA / VEGETABLES

Koruza / *Corn* *10*

Pečena koruza, koruzni pire. / *Roasted corn, corn purée.*

Por konfit / *Leek confit* *10*

Konfitiran por, krema vichyssoise (por in krompir), koprc. / *Leek confit, vichyssoise cream (leek and potato), dill.*

Cvetača / *Cauliflower* *10*

Pečena cvetača, krema cvetače. / *Roasted cauliflower, cauliflower cream.*

Arancini *12*

Milanese rižota, bešamel, nariban rumenjak. / *Risotto alla milanese, béchamel, grated egg yolk.*

Cezarjeva solata / *Caesar salad* *10*

Solata romana, cezarjev dresing, limonine panko drobtine. / *Romaine lettuce, Caesar dressing, lemon panko crumbs.*

Burrata *14*

Burrata, konfitiran paradižnik, svež paradižnik, bazilika. / *Burrata, tomato confit, fresh tomato, basil.*

Hummus *10*

Edemame *8*

Sojina zrna v stroku, morska sol. / *Soybeans in the pod, sea salt.*

TOPLE PREDJEDI
WARM STARTERS

Birdie Ravioli *16*

Pecorino sir, figova marmelada, maslena omaka s šampinjoni. /*Pecorino cheese, fig jam, butter sauce with mushrooms.*

Foie Gras *24*

Račja jetra, maslo, sezonsko sadje. / *Duck liver, butter, seasonal fruit.*



GLAVNE JEDI
MAIN COURSES

MESO / MEAT

Goveja lička Wellington / *Beef cheek Wellington* *29*

Goveja lička, duksel, listnato testo, omaka. / *Beef cheek, duxelles, puff pastry, sauce.*

Osso buco *25*

Prečno rezana telečja krača, bogata vinska omaka. / *Cross-cut veal shank, rich wine sauce.*

Račji konfit / *Duck confit* *19*

Konfitirano račje bedro, omaka. / *Confit duck leg, sauce.*

Telečji dunajski zrezek / *Wiener schnitzel* *25*

Teletina, drobtine. / *Veal, breadcrumbs.*

Porchetta *22*

Rolada svinjske potrebušine, zelišča, omaka. / *Rolled pork belly, herbs, sauce.*

STEAK

FILET MIGNON

Irska govedina
Irish beef

Steak and frites *38*
Filet mignon, pomfrit. / *Filet mignon, fries.*

Au Poivre *42*
Filet Mignon, poprova omaka. / *Filet Mignon, pepper sauce.*

Rossini *46*
Filet Mignon, Foie Gras, karamelizirano jabolko, rumenjakova omaka. /
Filet Mignon, Foie Gras, caramelised apple, egg yolk sauce.

RIBEYE

USDA Prime

Steak and frites *20 / 100g*
Ribeye USDA Prime, pomfrit. / *Ribeye USDA Prime, fries.*

Au Poivre *21 / 100g*
Ribeye USDA Prime, poprova omaka. / *Ribeye USDA Prime, pepper sauce.*

Rossini *26 / 100g*
Ribeye USDA Prime, Foie Gras, karamelizirano jabolko, rumenjakova omaka. /
Ribeye USDA Prime, Foie Gras, caramelised apple, egg yolk sauce.

RIBA / FISH

File brancina z beurre blanc omako / *Sea bass fillet with beurre blanc sauce* *28*
File brancina, beurre blanc. / *Sea bass fillet, beurre blanc.*

VEGETARIJANSKO / VEGETARIAN

Gobji Wellington / *Mushroom Wellington* *26*
Mešane gobe, listnato testo, omaka. / *Mixed mushrooms, puff pastry, sauce.*

Cvetačni steak / *Cauliflower steak* *18*
Cvetača. / *Cauliflower.*

SOLATE
SALADS

Radič / *Radicchio* *8*

Rdeč radič, bel radič, bučno olje, kozji sir. / *Red radicchio, white radicchio, pumpkin seed oil, goat cheese.*

Ricca / *Frisée* *7*

Ricca solata, vinaigrette iz olivnega olja in kisa. / *Frisée lettuce, olive oil and vinegar vinaigrette.*

Azijska / *Asian* *9*

Daikon redkev, zeleno jabolko, zelena, karamelizirani orehi, grenivka. / *Daikon radish, green apple, celery, caramelised walnuts, grapefruit.*

Ocvirkova / *Crackling salad* *10*

Po izbiri z dodatkom toplega krompirja in ocvirkov. / *Salad of your choice with warm potatoes and pork cracklings.*

PRILOGE
SIDES

Domač pomfrit /*Homemade fries*
5

Krompirjev pire / *Mashed potatoes*
5

Pečen krompir / *Roasted potatoes*
5

Milanese rižota / *Risotto alla milanese*
Žafran, parmezan. / *Saffron, parmesan.*
14

Mlinci
8

Padron paprike / *Padrón peppers*
Ocvrte, morska sol. / *Fried, sea salt.*
9

Koruza / *Corn*
Pečena koruza, koruzni pire. / *Roasted corn, corn purée.*
10

Brokolini / *Broccolini*
Mlad brokoli. / *Tenderstem broccoli.*
9

SLADICE
DESSERTS

Crème brûlée
8

Tiramisu
8

Mousse
8

Cheesecake
9

Crêpes Suzette
17

Sorbet
7

OSTANITE ŠE MALO
STAY A LITTLE LONGER

Jamón Ibérico *30*

Izbor sirov in marmelad /*Selection of cheeses and jams* *16*

Olive / *Olives* *5*

KRUH IN MASLO
BREAD AND BUTTER

Kruh / *Bread* *4*

Maslo /*Butter* *3*

Kruh in maslo / *Bread and butter* *6*



Miklošičeva 19 – 1000 Ljubljana
Tel. : +386 (0)30 618 625 – birdie.si

TJVBG D.O.O • ULICA BRATOV UČAKAR 20 • 1000 LJUBLJANA
Vse cene so v eur z vključenim DDV. Cenik velja od 25. 11. 2026