

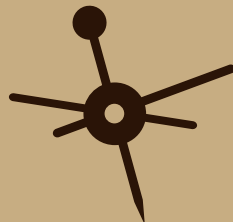
100 VOĐEĆIH HRVATSKIH RESTORANA I NJIHOVI SPECIJALITETI - 2023/24



100 LEADING



CROATIAN RESTAURANTS & THEIR SPECIALTIES



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Projects:

100 Leading Croatian Restaurants - in partnership with *Association of Croatian Restaurateurs* (UHR)

Club Gastronom

www.gastronaut.hr

Gastronaut Education

Gastronomic branding of the destinations

abisal - community of living beings in the sea depth

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100 LEADING



CROATIAN RESTAURANTS & THEIR SPECIALTIES



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bearer of the title „100 Leading Croatian Restaurants" for the year:



restaurant address



restaurant phone number



restaurant web page



restaurant e-mail address



restaurant is air-conditioned



WiFi available



number of parking places for passenger cars



number of moorings



working hours



winter working hours



summer working hours

02.02.-10.03. non-working period of the year



number of seats in the restaurant



number of seats on the terrace



acceptable cards



QR code, useful for easy access to the web page by mobile device

(iPhone, Android)



QR code takes you to **Ruža jela** (Food Rose) - an application that provides a graphic presentation of the origin of ingredients in each dish.



Dear readers,

We are proud to inform you that the project of selection and editing of *Restaurant Croatica - 100 Leading Croatian Restaurants*, has reached its 28th yearly edition. This makes it the longest lasting sign of quality in the Croatian hospitality industry. 522 restaurants have adorned their doors with the sticker Restaurant Croatica. In the recent years, a QR code has been incorporated in the sticker and it takes you to the free Croatian and English version of the book, also offering you the chance to purchase the printed issues.

Among 2,400 restaurants we presented at the Gastronom site, in this new issue we chose the restaurants selected by you- portal visitors and restaurant leaders, eventually certified by the Honourable Committee of the project. Its members have awarded the title of *Restaurant Croatica 2022* to the restaurants selected by guests and professionals alike, to restaurants that have the capacity to satisfy even more demanding guests, and to those open all year round.

The restaurants were given the chance to present their offer, natural and historic background and recipes, particularly emphasizing the specialties from their offer prepared with ingredients growing or bred about 100 km around the restaurant. When the origin of ingredients is stated, the QR code takes you to *Ruža jela* (Food Rose)- an application that provides a graphic presentation of the origin of ingredients in each dish. Each ingredient is shown with a petal whose tip is in its place of origin. The thickness of the petal is proportional to its share in the dish. The center of the rose is in the place where the dish is consumed in the restaurant.

23 years ago, as a result of the project *Restaurant Croatica*- selection and editing of 100 Leading Croatian Restaurants, Club Gastronom emerged. It involves renowned professionals and lovers of the hospitality profession. At over 120 meetings we have been hosted by our leading hospitality professionals in cooperation with their destinations and top- quality manufacturers. They told us their stories through the ingredients and procedures they use to prepare their specialties, the stories of their region, their peculiarities, history, tradition, resources...

An important role in the quality of the offer is also played by the community. The destinations more and more tend to upgrade their brands with the gastronomic potential. In their creation of projects for gastronomic branding, education for caterers and touristic workers, implementation of such promotion in their offer, some of them chose company Abisal with the resources of Club Gastronom.

This year, as proposers and partners in realization of projects, we have contributed to creation of gastronomic brands of Rijeka- with Tourist Board of the City of Rijeka, through the project of *Rijeka Gastronomic Ports*, with Tourist Board Daruvar- Papuk, through the project *6th Element*; with Tourist Board Privlaka through project *Privučeni u Privlaku* (Attracted to Privlaka). We also continued cooperation with Tourist Board Mali Lošinj through the project *Mirisi i okusi Lošinja* (Smells and Flavours of Lošinj).

The activities of the projects Restaurant Croatica and Gastronom can be followed on the largest Croatian portal about gastronomy and hospitality industry www.gastronaut.hr. You can browse more than 5,600 restaurants and 2,000 recipes, along with many informative and professional texts. More than half a million visitors visit the portal annually in search for information on what and where to eat. In November and December, the first round of selection of 100 Leading Croatian Restaurants for year 2023 will take place on that portal.

In the above- mentioned projects we have gladly cooperated with the *Association of Croatian Restaurateurs*, the *Association of Chefs of Mediterranean and European Regions*, *IQM destinations* and associations of touristic journalists.

We wish you to experience many beautiful moments in our Restaurants Croatica.

Leader of the project

Karin Mimica, MA

Homemade!



Ni ga do domaćega!



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Istria and Kvarner

Specialties: fresh sea fish; Kvarner scampi in different variations; shellfish from Lim Channel; crab from islands of Rab and Lošinj; octopus; Istrian truffles; cod fish “in bianco” (Milena), Istrian and Krk prosciutto, Istrian smoked sausages and deboned pork loin (“ombolo”); lamb from Kvarner islands; dishes made with “boškarin” ox; game meat- most often wild boar; pasta “fuži” in Istria, “šurlice” on the island of Krk; “smokvenjak”- dried fig cake; dishes with wild asparagus in spring, with chestnuts in autumn; aromatic herbs- marjoram, basil, sage, lemon balm, thyme, rosemary and bay leaf; salads with lamb’s lettuce, rocket and radicchio; dried figs; “fritule” (deep- fried fritters) and “kroštule” (deep- fried crunchy pastry).

Restaurants: Exclusive restaurants with top quality offer are San Rocco in Brtonigla, Cap Aureo in Rovinj, Bevanda (fish) and Navis in Opatija, Plavi podrum (fish, creative cooking) in Volosko and Nebo in Rijeka. Top creative specialties are also offered in restaurant Sv.Nikola and Spinnaker in Poreč, Zijavica in Mošćenička Draga, Villa Ariston in Opatija, Aquila in Rijeka, Kukuriku in Kastav and Boškinac in Novalja. Local ingredients used in a creative way are an inspiration in restaurant Bodulka in Šišan, Dream in Rovinj, Ganeum in Lovran Stancija Kovačići in Rukavac and Vinotel Gospoja in Vrbnik. Fish specialties are at home in Badi in Lovrečica, Puntulina in Rovinj, Trošt in Vrsar, Ostaria Veranda in Volosko, Nautica in Rijeka, Rivica in Njivice, Domino in Dramalj and Barbat in Barbat on the island of Rab. Faro in Dramalj often organizes thematic days honouring foreign national dishes and cuisine. Homelike ambience and local specialties are offered in Vodnjanka in Vodnjan and Artatore in Mali Lošinj.

Main wine varieties: malvazija (white wine), žlahtina (white wine), refošk (red wine), teran (red wine) borbonja (red wine), muškata (semi- sweet dessert wine)

Gastronomic projects and events: In Rijeka, about 30 restaurants have been assigned the title of *Rijeka Gastronomic Port*; on the island of Krk restaurants are joined in *Krk Food Story*; on the island of Mali Lošinj, in May the event *Days of Lošinj Cuisine* is organized; on the island of Rab, the offer of traditional dishes is part of *Rabska Fijera*, organized in July; in Punat, on the island of Krk, at the beginning of October there are *Olive Days*, an event that started in 1996. Besides being focused on tourists, the event is also educational; in Novalja on the island of Pag there is *Easter Breakfast* in April and gourmet event *Fešta od maja* in May.





SAN ROCCO

06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Srednja ulica 2, 52474 Brtonigla

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pon - čet: 18 – 23, pet - ned: 13 - 23, 📶, 🚗 20, 🏠 20, ☀️ 50

In Brtonigla, a little village on a picturesque hill in Istria, within hotel **San Rocco** there is an elegant restaurant which is a former cellar in which family wines “malvazija” and Istrian “teran” were produced. The gastronomically rich offering is mainly based on typical seasonal specialties such as fish, truffles, mushrooms, prosciutto and other typical Istrian produce. The food is accompanied with a vast selection of regional and international wines.

Efforts invested in quality service and offer has been awarded with numerous high awards and the restaurant has been listed in important national and international oenological-gastronomic guides. It is a member of

Jeunes Restaurateurs d’Europe (JRE) which promotes respect for tradition, creativity and innovation of young chefs under the motto “talent & passion”.

The restaurant has been listed in important national and international oenological-gastronomic guides such as Veronelli, Gault&Millau, Wo isst Österreich and awarded many awards. It has also been listed in Le Guide de l’Espresso, A tavola con i Nordest, Magnar Ben, Restaurant Croatica and for years it has been among the best Istrian restaurants.

Although it is situated in the very center of



Brtonigla, the hotel-restaurant is surrounded by a large park and olive grove. Guests can enjoy peace and quiet, read a book in the shades or just have a nap in the rhythm of sounds of pristine nature. Year after year the restaurant's offer has improved. Besides an extensive wine list, the restaurant offers olive oil from their own production and wine vinegar matured in

oak barrels for 20 years.

Guests can use the wellness corner with shaded outside pools, hydro massage and various beauty treatments. Istria has become a favourite cycling destination with Hotel San Rocco as an ideal spot for cyclists who can take advantage of bicycles offered by the hotel.

Batuta od boškarina začinjena kremom od žumanjka, gelom od octa, majonezom od maslinovog ulja i začinskim biljem



Beaten "boškarin" ox meat
seasoned with yolk cream, vinegar gel, olive oil mayonnaise and herbs





TROŠT

05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 17, 18, 19, 20, 21

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052445197



10 - 24, 🌞, 📶, 🏠, 160, 🌞, 200

Restaurant **Trošt** is situated in Marina Vrsar. You can enjoy a splendid view of the sea and the town of Vrsar from the restaurant.

The owners, family Trošt, have worked in the hospitality industry for two decades and after renting restaurants Vrsaranka and Marina, since 2001 they have had their own restaurant Trošt, also known as Ilvo.

In summer on the terrace, in winter in the warm ambience near the open fireplace you

can enjoy fish and meat specialties, pasta with lobster, grilled fish or fish baked in salt crust, „pljukanci" - homemade pasta with scampi and porcini and beefsteaks in many different ways.

There is a wide choice of selected quality wines.

„Experience moments of utter satisfaction with genuine hospitality and tasty dishes", say the owners.





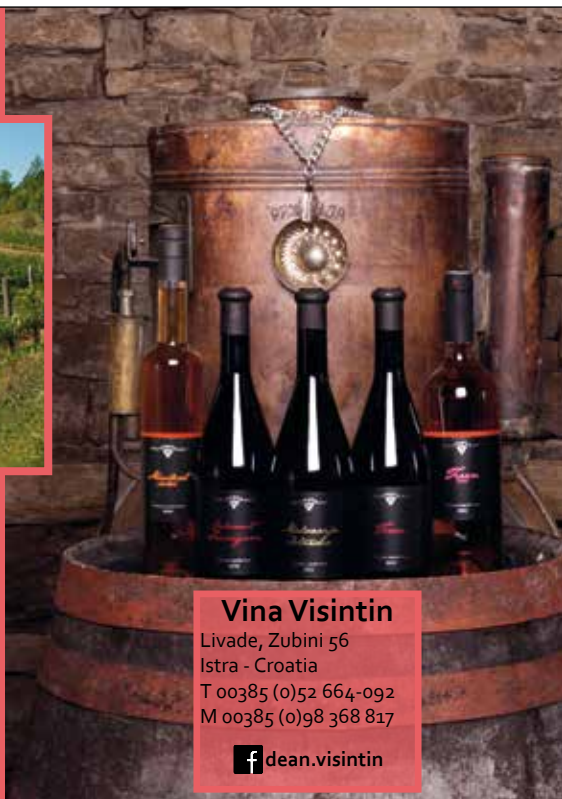
Ulica Michele della Vedova 55
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www.baioco.eu



Love for wine, this noble drink, has been passed from grandpa Luigi who planted the vineyard in the far sixties. The know-how has been passed from generation to generation and through the son Sergio it had reached the grandson Dean. He invested in his education and successfully linked tradition to modern technology.


Winery Visintin is located in the small village of Zubini, near Livade, the world center of truffles.

Our vineyards that are close to our winery spread on the hills of Oprtalj, on their south slopes, which is a great predisposition for top quality wines.



Vina Visintin

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BADI

96, 04, 06, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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052756293



🕒 12 - 23, PON, 07.01. - 21.01. 📶 🚗 30, 🏠 70, ☀️ 90

Half-way between Umag and Novigrad there is a small fishing village of Lovrečica.

In a beautiful landscape you will find Restaurant **Badi**, for years preserving its place among 100 best Croatian restaurants with its quality and professionalism, winning domestic and foreign awards on its way.

Since it was founded in 1986, the restaurant has been run by family Badurina-Badi. This spirit with continuous efforts to improve the service and the offer have attracted guests from Croatia, Italy, Austria, Slovenia...

The entrance to the restaurant, the interior

design, atmosphere, service, everything is inconspicuous and discreet. The staff welcomes you with a smile. In January 2017 restaurant Badi became member of prestigious association Jeunes Restaurateurs (JRE).

The rich offering consists of fish specialties, particularly raw fish dishes, shell fish and scampi. Buzara Badi, Seabass in Bread Crust (dish of the year 2014 proclaimed by organization MangarBen), various dishes of Istrian cuisine and homemade pasta with truffles are some of their staple dishes.

A rich wine list features the best Croatian wines with a selection of foreign ones.



Zapečeni škamp i tartar od škampa na bisqueu od škampa

Gratinated scampi, scampi tartare on scampi bisque



V I N A
DEKLIĆ
Obiteljska loza od 1920.



Deklić wines are the result of an almost one-hundred-year tradition cherished by the Deklić family in their vineyards. The grapevine has always been our life and the legacy that we take care of and preserve for generations to come.

Our wines come from the area of Vizinada, part of the Istrian peninsula, which has always been a wine-growing district, with an excellent climate, a fertile red soil and a pleasant altitude which is of great importance for the wine. Our vineyards' locations allow vines to absorb the sun heat throughout the day, which greatly affects the excellence of the product.

The combination of terroir and effort we invest brings you the wines characterized by their minerality, freshness, durability, retro flavour and fine aroma. You will enjoy them as much as our family members enjoy producing them for you.

OPG VINA DEKLIĆ

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SPINNAKER

18, 19, 20, 21

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In the heart of Poreč old town, in hotel Valamar Riviera, you will find restaurant Spinnaker. It has recently been redecorated and is welcoming the new season with a completely new menu of chef Goran Hrastovčak.

The new vision is represented by two tasting menus. “Istrian Story” reveals the secrets of local ingredients such as top-quality Kvarner scampi and calamari but also rich flavours of “boškarin” ox and sea bass. It tells a story deeply rooted in tradition and customs of Istria. The menu is complemented by a unique interpretation of “pašareta”, a non-alcoholic soda

drink bringing memories of family moments to almost every Istrian. “Deboto Istra” brings a contemporary interpretation of Istrian flavours in a refined tasting menu.

The restaurant’s team consists of chef Goran Hrastovčak, a culinary master with experience from renowned restaurants such as La Pergola in Rome, run by famous Heinz Beck. There is also the sous chef Sandi Rusijan who has recently returned from his apprenticeship in an Italian restaurant with two Michelin stars. Pastry chef Draga Kovačević brings her expertise and creativity to the dessert menu, cre-



ating sweet masterpieces which enchant the guests. Restaurant leader and chief sommelier Zoran Gregorović complements this fine team, applies his knowledge to harmonization of food and wine, to offer an unforgettable gastronomic experience.

Spinnaker staff is proud of their reviews on Tripadvisor; the restaurant has gained three toques in Gault&Millau guide with recommendations in guides like Venezia a tavola, Falstaff and Istra Gourmet.

Škamp u pjeni od mora i karbuna

Velutata od gorkih badema, pjena od mora



Scampi in sea and coal espuma
Bitter almond velouté, sea foam





SV. NIKOLA

07, 08, 09, 10, 11, 12, 14, 15, 16, 17, 18, 19, 20, 21

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Restaurant **Sv. Nikola** is situated on Poreč waterfront, across the island after which it was named. This luxuriously decorated and rewarded restaurant with top quality cuisine and staff serves specialties of regional cuisine on two floors and the terrace. There is also a wide selection of Istrian, Croatian and international wines. Carpaccio Mare Nostrum (made of octopus, cold smoked swordfish and scampi, fish

fillet, small island fillet (sea bass fillet in scampi and scallop sauce) are some of the dishes the staff is particularly proud of.

“Visit us and enjoy the special atmosphere of the enchanting ambience and top quality of our cuisine. We join tastes into masterpieces with our imagination and enthusiasm”, says the owner Nikola Bijelić.

Mali škoj



Mali škoj (Little Island)

100 g Adriatic shrimps, young lettuce, rocket salad, red radicchio, cherry tomatoes, capers, spring onion, balsamic vinegar, olive oil, orange

Clean the fillets from all bones, season them with salt and place them in a hot pan. Grill them for three minutes on the side with skin and one minute on the other side. Remove the fish and add the scallop and scampi to the same pan, sauté briefly, pour the brandy and scampi stock. Cook briefly, add salt, return to fish to the sauce and turn off the heat.

Steam the vegetables and sauté briefly with butter. Season to taste.



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CAP AUREO

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052642035



19 - 22, NED, 🌞, 📶, 🏠 48

Istrian art on each plate and in each glass will tell you a story of the land and the sea you watch from the glass-sheltered terrace of restaurant Cap Aureo, located on the 5th floor of Grand Hotel Park in Rovinj.

The view of the marina and the old town of Rovinj with spectacular sunsets are a perfect background for signature dishes of chef Jeffrey Vella.

The menu of this Michelin-recommended restaurant is changed and adjusted to the microclimate every month, with some of the

dishes on the menu changed even more frequently. The restaurant cooperates with local manufacturers and fishermen combining their produce into creative, tasty stories. For example, locally fished mackerel is prepared with kohlrabi leaves and potato peel. Pigeon is accompanied by wild carrot. The chef's table offers 20 courses, each telling a story about the destination and the season.

Besides numerous Croatian and foreign wines, the wine list includes sparkling wines and vintage champagnes.



Život na dnu mora i vrtovi oko nas



Life at the bottom of the sea and gardens around us

For the scallops: 55 gr scallops, cracked pepper, 1 tbs calamansi, 3 tbs olive oil, 0.5 gr sugar, salt, 0.5 tsp xantana, 3 gr lemon inger; **For the aubergine:** 450 gr aubergine, 10 ml olive oil, 2 tbs miso paste, 1 tbs soya, 1 tbs calamansi, 1 tbs maple syrup, 2 tbs hot vegetable stock, 1 tbs sesame oil, 0.1 gr basil dust; **For the octopus:** 100 gr octopus, 10 gr carrot, 5 gr leek, 5 gr celery, 1 gr garlic, 10 gr onion, 0.1 gr pepper corns, 0.1 gr bayleave, 500 ml vegetable stock, 10 ml white wine; **For the aglio, olio e pepperon:** 3 gr garlic, 0.2 gr chili, 1 gr parsley stem, 5 ml olive oil, 0.1 gr cracked pepper, 0.01 gr rough salt, 10 ml pasta water, 2 gr butter; **For the radish:** 25 gr radish, 2 ml lemon dressing, 1 gr lemon finger, 1 gr chivee

For the scallops - clean the scallops well, roll each one in plastic film, so that they get a firm feel. Prepare the marinade and adjust the seasons, blend well with the xantana so that the flavours get stuck to the scallop flesh and won't get diluted by the aubergines strength when using the lemon finger, roll on a flat surface, open with a scissors and remove the pearls and scatter over.

For the aubergines - cut the aubergines in quarters and make incisions, sprinkle with rock salt for 40 min and rinse thoroughly, prepare the marinade by blending all the ingredients together, then fry the aubergine in olive oil, till well golden, turning constantly, when done, dry all the fat on kitchen paper, glaze with the miso dressing and lightly heat over the coal, dust with a bit of basil dust.

For the octopus - clean the octopus, cut all the vegetables and cook the octopus till it is done in a sous vide on 90 °C for 2 hrs, to serve we will serve 2 pieces of the finger, pack with its stock in a vacuum bag. When a portion is needed - sautee the garlic, add the chili and parsley, add the pasta water, add the butter, adjust the seasoning, place the octopus inside and serve.

For the radish - peel the radish (finding the long ones will help the case) glaze with olive oil, salt and cumin seeds and roast lightly, keeping the green stem on. Before serving, glaze with dressing and sprinkle a few lemon pearls.



DREAM

07, 08, 14, 16, 17, 18, 19, 20, 21

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www.dream.hr

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052830613



Restaurant & Residence **Dream** is located just a few steps from the waterfront in a vivid and busy tourist area of historic centre of old town Rovinj. It is situated in a 19th century building completely renovated by the owners, Amir Kadunić, MSc in Civil Engineering

and Darija Kadunić, MA. They particularly paid attention to the authentic elements of old Istrian way of construction. After completing the construction work, in the final architectural part, only the original natural materials were used, such as old tiles covering all the



floors. All doors and windows were built according to the designs of old Rovinj buildings and were made of larch wood as a traditional material. Windows and doors are framed in stone. A lot of old stone walls were also restored together with drain pipes and the ancient Istrian fireplace.

There is Residence Dream on the upper floors. The owners offer 4-star rooms in which the guests can enjoy the quality authentic decoration with all the most modern amenities.

This extremely demanding project required

not only substantial financial support, patience and knowledge but also love for preservation of heritage and its revival. Therefore the motto of restaurant Dream and its very name are part of J. B. Shaw's quote: *"You DREAM things and say WHY, but I DREAM things that never WERE and say WHY NOT"*.

Restaurant Dream consists of two interconnected halls and a winter lounge with an open fireplace. There is also a summer terrace. The interior of Dream is a mix of quality authentic architectural arrangement com-



bined with modern elements. Particular in details, it includes valuable antiquities, tiffany lamps, paintings of academic painters, old photographs, floor mosaics, thonet chairs. In accordance with this, in Dream you will feel the spirit of old times but also the bustle of the city life. In the peace and quiet of the authentic atmosphere, where the old meets the new, you will be able to taste traditional Istrian but also

modern specialties. Restaurant Dream prefers Mediterranean culinary heritage and been open all year round for more than a decade, its offer is enriched with promotional and seasonal menus. Bread and pasta are homemade. Particular attention is paid to the atmosphere with selection of music background in accordance with world trends.



PUNTULINA

12, 14, 15, 16, 17, 21

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puntulina@gmail.com

052813186



🕒 12 - 23, 03.11. - 20.03. 📶 🏠 100, 🌞 70

Restaurant **Puntulina** was opened in 2004 in family Pellizzer's home. The family has been successful in the catering industry for almost 50 years. Corrado Pellizzer (senior) is the pioneer of tourism in Rovinj and Croatia.

The restaurant is located in old town Rovinj with a terrace at the very sea front offering a splendid view of the island of Sveta Katarina and one of the most beautiful sunsets.

The restaurant is run by spouses Giannino

and Mirjana Pellizzer.

The food served is mainly local-Mediterranean with fish specialties prevailing, but there are also meat dishes and dishes made with truffles. The cuisine is a fusion of Rovinj tradition and new trends in preparation of fresh, seasonal ingredients. Specialties are accompanied by about a hundred labels of Istrian and other Croatian wineries and also foreign wines. Pets are welcome. Advance booking is recommended.



Kozice u češnjaku i maslinovom ulju



Shrimps in garlic and olive oil

Pljukanci s okusima mora



Pljukanci pasta with the flavour of the sea



VODNJANKA

99, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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052511435, 012020597



🕒 11 - 23, **NED**, 📶, 🚗 50, 🏠 49, ☀️ 50

Restaurant **Vodnjanka** resembles a theatre café or scenography for a theatre performance, or maybe a museum saving the Vodnjan antiquities from oblivion. It is also the exhibition space for local artists. In any case, the owner Svjetlana Celija shares her creativity with her guests and happily watches their reactions often resulting in new ideas.

This family-run restaurant-lounge has developed into a cult point of Istrian and Vodnjan gastronomy.

Homemade pasta, top quality Istrian prosciutto and fine aged cheeses, homemade whey cheese, delicious meat cuts from local “boškarin” ox, warm and energizing soups

and Vodnjan desserts have attracted guests to Vodnjanka for decades.

Numerous plaques, awards, recognitions, articles in foreign magazines, television shows, interviews and most of all, its guests, speak about the restaurant’s success.

Since 2019 Vodnjanka runs in two locations. Citizens of our capital do not need to travel to Istria when they wish to taste Svjetlana’s delicacies. The restaurant with the same name and true Istrian cuisine is in Zagreb, 16. Gundulićeva Street.

The decoration of the restaurant reminds us of an elegant living room transferred to the restaurant from a house in Vodnjan.



„All carefully selected ingredients that are on the plate have come directly from gardens, meadows or fields around Vodnjan. It is our image: recipes from old foundations, which we enriched by a pinch of aromatic herbs, lavender flowers... and freshness of modern culinary trends. Your satisfaction will be our true and most precious award”, says the owner Sveltana Celija.

Chocolate cake with olive oil tells the story of the olive oil from our olive grove. There is a little bottle of our oil on each table. We manufacture it from the autochthonous sort Buža and also Lecino and Pendolino, as the new sorts being grown in our olive groves. OPG Bruno Celija is in charge of them.

Ragu od boškarina s karamelama punjenim skutom



“Boškarin”- ox ragout and caramels filled with curd

For 4 persons: **pasta:** 3 tbsp coarse flour, 2 eggs, 2 tsp olive oil, pinch of salt, mixed wild edible plants; **filling:** 55 g curd, pinch of salt, pinch of pepper; **ragout:** 800 g meat, 3 onions, 2- 3 cloves garlic, olive oil, red wine, bay leaf and rosemary

Make pasta dough with green vegetables, previously washed and drained well. Roll the dough, cut it in squares and put some filling on each square. Wrap pasta in the shape of a caramel.

Fry onion in olive oil until it is transparent and tender, add the cut meat. Fry it briefly, add stock or water, bay leaf, rosemary and garlic. Cook for about 90 minutes over low heat until meat is tender. Halfway through, add wine. Let the sauce reduce until ragout is thick.

Oxen are bred in the area of Pazin, curd is from farm Peršić, vegetables are from meadows around Vodnjan.





VERITAS FOOD & WINE

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🕒 11 - 23, 01.11. do 01.02., 📶, 🏠 24, ☀️ 54

In Pula city center, near the small basilica of St. Maria Formosa from 6th century, you will find restaurant Veritas Food & Wine. During summer, it is a small oasis in a busy and crowded city. The view of the Byzantine Basilica and its park from the terrace is amazing.

Veritas is a small family-run restaurant boasting of cosy atmosphere and friendly staff. It has only been open for 4 years but it has managed to become very popular among the

visitors and recognized for its quality.

The menu is mainly oriented to fish and seafood, homemade pasta and aged steaks. New dishes are constantly created with offer and service continually improving.

There is a selection of about forty Istrian wines from renowned Istrian winemakers. The guests are assisted in pairing them with food by a sommelier.



Crni rižoto s plodovima mora i škampom



Black risotto with seafood and scampi

Rice cooked al dente with seafood (mussels, calamari, chunks of tuna, shrimps) and cuttlefish ink, with grilled scampi, poured over by orange emulsion

Salata s tunom



Tuna salad

Fresh tuna steak, grilled medium rare with fresh lettuce, radicchio, tomato, cucumber and corn. Dressed with our citrus emulsion and mixture of black and white sesame.

Seafood is sourced from local fishermen of company Rak, vegetables are from Pula market.



BODULKA

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 12, 13, 14, 15, 16, 17, 18, 20

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052300621



11 - 23, 📶, 🚗 30, 🏠 60, 🌞 100

The beginning of the 30-year-long story of Duško Černjul and his family was in Šišan, in today legendary restaurant **Bodulka**. Although the Černjul family has moved their restaurant, changed their name and led a few successful gastronomic oases at prestigious locations, something has always pulled them back like a hidden treasure.

They returned to Šišan, this time with the unusual hotel Velanera, its 12 specially designed rooms, swimming pool, whirlpool, spice garden, private wine cellar and restaurant Bodulka. The guests may expect first class

Mediterranean and world cuisine with a touch of Istria. In winter this is the place full of candlelit golden nuances and open fireplace and in summer there is the terrace under the vault, near the pool and the olive grove.

One of the pioneers of slow food movement and wine revolution in gastronomy, family Černjul built a small corner for world globe-trotters and gastronomic aficionados.

"Everything else, the impalpable - makes this restaurant a place for real life lovers. Therefore... Have a nice stay and bon appetite", say the hosts.





Karamelizirana
kapula na kremi od
kozjeg sira

Caramelized Onion on
Cream of Goat Cheese

Hlap na salati od
avokada

Lobster on Avocado Salad



Pečene šljuke u
panceti

Roasted Woodcocks in
Pancetta



Crni ravioli i mladi
grašak

Black Ravioli with Peas





ZIJAVICA

19, 20, 21

Šetalište 25 travnja 2, 51417 Mošćenička Draga

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051737243



č - ned: 12 - 22, 01.01. - 01.02. 📶, 🏠 27, 🌞 40

In Mošćenička Draga, a small fishing village in Riviera Opatija, close to one of the most beautiful beaches of Kvarner Bay, there is restaurant **Zijavica**. The restaurant's interior, decorated with wood and stone evokes the romantic past, but also exciting challenges of today. The terrace raised just about a few centimetres above the beach is tailor-made for a complete experience of small masterpieces of Kvarner and Istrian gastronomy.

After over 40 years of fishing in Kvarner, the owner of restaurant Zijavica decided to round up the family business by opening the restaurant. The goal of the young team in the kitchen of this small, picturesque and very cozy tavern-restaurant is to preserve the roots in tradition, but also accept the modern challenges of high gastronomy. Besides sea delicacies such as octopus and scampi, the menu also offers authentic specialties of continental Istria.



Slani incun /
poriluk / umak
od češnjaka /
lješnjak



Salted anchovies/
leek/garlic sauce/
hazelnut

Sipa / ječam /
pesto od mente
i kapara



Cuttlefish/barley/mint
and caper pesto

Peraja od
brancina / repa
i kapara



Seabass fin/turnip

Hlap / lignja /
ragu od dimljene
paprike



Lobster/calamari/
smoked paprika ragout

Mekani keks od
badema



Soft almond biscuit

Mille foglie



Mille foglie



GANEUM

19, 20, 21

📍 Stari grad 5, 51415 Lovran

🌐 www.gastronaut.hr

✉ ganeumlovran@gmail.com

☎ 0915779160



🕒 13 - 24, 🌐, 📶, 🏠, 35, 🌞, 🌙 25

Restaurant Ganeum (cellar for enjoyment) is located in the historic center of the town of Lovran. With its rustic interior, it fits perfectly inside the city walls. The restaurant interior has 10 tables and it can accommodate 35 persons; the exterior terrace has 25 seats.

Experienced chef Robert Benzia, holder of many international awards, organized his restaurant as a cellar intended for enjoying food,

wine, ambience and fitting music. The kitchen is open and the guests of the food & wine bar can watch the preparation of specialties based on daily offer of local ingredients.

There are fish, meat and vegetarian dishes on the menu. There is also a tasting menu with 5 courses. The food is accompanied by a lot of wine labels from all Croatian regions, with many wines offered per glass.







VILLA ARISTON

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 09, 15, 16, 17, 18, 19, 20, 21

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<http://www.villa-ariston.hr>

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051271379



🕒 12 - 24, 🇺🇹, 📶, 🚗 10, 🏠 40, 🌞 60

At the favourite promenade in Opatija - *lungo mare*, in the romantic ambience of a beautiful park, there is **Villa Ariston**, one of the oldest and best preserved villas of this region.

It was first mentioned in far 1890 as property of Mrs. Ana Pick, widow of Dr. Julius from Ozor in Hungary. In 1898 it became property of baroness Hedwiga von Hass-Teichen from Vienna and in 1908 she commissioned a project from Oswald Meese, the architect of the first hotel in Opatija-Kvarner.

Today's image was achieved by an adaptation that took place from 1915 to 1924, performed by the architect from Vienna and Opatija Carl Seid who turned it into a Mediterranean gem which seems to be protruding from a cliff above the sea.

Hotel Villa Ariston, surrounded by a beautiful park, is one of the most charming hotels of Riviera Opatija. It is a location where the atmosphere of past times perfectly meets the modern comfort and first-class service, ideal for a unique vacation.

You can recognize the creativity, the flavours and the aromas in tasting menus at Zoran Piljagić chef's choice, paired with wines at the sommelier's choice.

Fans of extra- virgin olive oils may enjoy the tasting presentation.

Relying on the quietness of the ambience and discreet service, the staff is keen to satisfy each one of your wishes. They say: "*Villa Ariston is the right choice for your dream wedding*".



Crno bijeli tortelini nadjeveni rakovicom s kvarnerskim škampima, bisque od škampa



Black and white tortelini filled with crab, Kvarner scampi, scampi bisque

30 g shrimps, 20 g queen scallop meat, 5 g crab, 100 g spring onion, 20 g tomato, 100 g all-purpose flour, 30 g egg, 0.5 dl olive oil, 2 g cuttlefish ink, 5 g butter, 3 g broad beans, 1 g agar, 30 g curd, 1 g marjoram, 2 g garlic, 0.2 dl cognac, 0.5 dl wine

Make pasta with sieved flour, egg and olive oil. Add cuttlefish ink to one third. Let the dough rest for 2- 3 hours.

For filling, boil agar in scampi stock, cool it and add crab and curd. Season with salt, pepper and marjoram. Fill pasta with filling and let it dry.

Fry shrimps and queen scallops in olive oil. Flambe with cognac, add garlic, cherry tomatoes, spring onion and butter. Add white wine and cook for a couple of minutes.

Finally, add butter and broad beans; season.

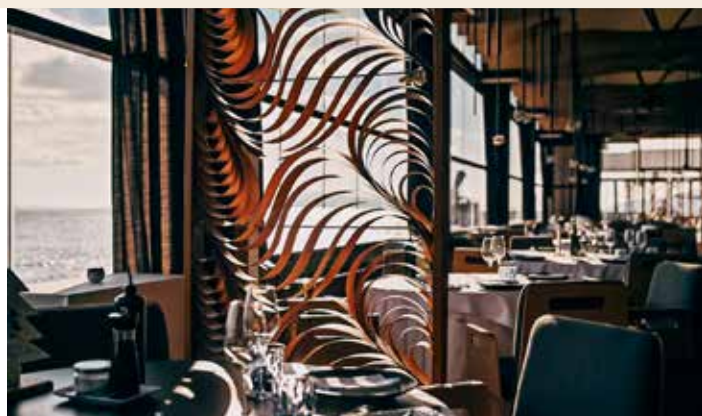




BEVANDA

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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051718354



🕒 12 - 24, 🌳, 🚗 10, 🏠 120

Hotel **Bevanda** is a five star design hotel built on the foundations of a restaurant with the same name, established in 1971.

It is located right at the sea, with a view of beautiful Rijeka, Opatija and Istria with islands in the distance.

The restaurant's cuisine is inspired by sea food so that the guests can daily enjoy a wide range of fresh fish, crab and mussels. A large aquarium with sea water holds fish and crab.

The professional, experienced and creative culinary staff can surely meet all the requirements of the guest inclined to traditional cuisine but also the more demanding one seeking

creative, modern dishes with a touch of fresh, organic local ingredients.

Dishes are grilled on wood coal, under iron cover ("pod pekom") and in the baking oven.

The wine list contains more than 500 labels. Offer of wine per glass recommended by the sommelier, combination of food and wine at a leisurely lunch or romantic dinner contribute to the pleasant experience.

The summer bar, right next to the restaurant, near the sea, is an addition to the offer during the summer months. It offers a selection of top-quality sparkling wines and champagnes with fish snacks and fresh oysters.






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OSTARIA VERANDA

19, 20, 21

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051875189



12 - 23, 📶, 🏠 56, 🌞 80

Born as a project of two partners and friends, one being a genius when it comes to food and the other one, who never cooks, but passionately loves the creations of the former, **Veranda** became a place designed to enhance dreams.

It seems to have been for a reason that Volosko, this lovely seaside village giving home to Veranda, was named after the ancient Slavic deity Volos, the god of the earth, waters, music and magic. In fact, it is this strong

togetherness of the elements that one often experiences in this special spot, whether it'd be one of those days dominated by the strong northern bura wind, or a mild sunny one, with the morning mist still hanging above the drying fishing nets in its tiny harbour. We believe in the magic that the nature created here, but we are very down to earth when it comes to our food. We offer genuine dishes of the region and of the Mediterranean, some of them revived from long time ago.



Miss Strawberry



Dimljeni brancin, krema od badema i gel od nara



Smoked seabass, almond cream and pomegranate gel

Ceviche od bijele ribe s jagodama i dimljenim kozicama

White fish ceviche, strawberries, smoked shrimps





PLAVI PODRUM

97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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051701223



🕒 12 - 24, 🌳, 🏠 80, 🌞 80

Restaurant **Plavi podrum** is situated in the port of Volosko, right by the sea. For more than a hundred years, as the oldest restaurant on Opatija Riviera, it has inclined to top quality wine and sophisticated Mediterranean gastronomy.

The restaurant tries to preserve tradition of original food and gastronomic customs of the coastal area so that in its offer there are reinterpreted specific dishes of the Littoral. The restaurant proudly offers dishes created by

its owner, Daniela Kramarić and her team of chefs. During summer season they comprise marinated Kvarner red mullet in passion fruit on cream of white almonds, Kvarner scampi Cardinale in cold tomato and strawberry soup, fragrant scallops on apple and turmeric cream with coffee dust and Istrian black truffle. The bases of cuisine are freshness and quality of local ingredients which, through a sophisticated culinary process results in a top quality gastronomic experience.



Beverages are paid special attention, particularly wines. There are more than 250 labels on the wine list, with the emphasis on the Old World. The list is constantly supplemented in accordance with current world trends but also with local trends.

The restaurant's credo is that each dish deserves "its" wine so they offer wines per glass with every wine demanding its special glass. The restaurant is run by Daniela Kramarić who is also the main sommelier, double

Croatian champion and champion of Eastern and Central Europe.

Restaurant Plavi podrum was awarded high awards in 2008 and 2010, entering the St. Pellegrino list as one of the 100 best restaurants in the world.

In the spirit of sommeliers, the restaurant also offers cigars. You can choose your cigar from the humidor and appropriately finish your meal. With a sip of porto, malt or rum.

Grdobina Wellington by Plavi podrum

Chef Mato Bebek



Monk fish Wellington by Plavi podrum



NAVIS

19, 20, 21

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051444600



12 - 23, 🌳, 📶, 🏠 65, 🌞 60

Located on a cliff above the Preluk bay, restaurant **Navis** offers a top gourmet experience to every guest. The atmosphere is magical enjoying the view of Kvarner archipelago spreading at the open sea, your palate is in for a surprise. Inspired by top- quality ingredients of Mediterranean and continental cuisine, you will get to know the genius and creative ideas turned into inspirational menus prepared with seasonal and local ingredients. Careful selection of ingredients and outstanding culinary interpretation of our chef result in top gastronomic pleasure. They will enchant you.

When we talk about food, there are no compromises. Carpaccio made with Adriatic

tuna, lobster, fresh oysters, beef steak with fresh Istrian truffles, “gregada” with fresh fish, homemade bread without additives from the bread oven. You just have to make a choice and let us do the rest. All our ingredients are fresh, their quality is indisputable. The creatively designed menu with character is very tempting - “Do I eat it all at once, or spend some time admiring it?”.

It is difficult to pick just one dish from our menu. Every course hides a secret and is special. Each fresh fish specialty or traditional dish under the iron bell is innovatively interpreted by our chef and will take you to a enchanting gastronomic world of the à la carte restaurant Navis. They say the gourmets enjoy the food three times: first when they see it, then when they smell it and finally when they taste it. You just have to prepare all your senses and surrender to the experience.

The restaurant’s quality is confirmed by the Michelin Guide.

The restaurant offers the Japanese-Mediterranean fusion. “Fusion by Navis”. You can taste sushi made with local ingredients prepared using the famous Japanese technique.





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STANCIJA KOVAČIĆI

12, 13, 14, 15, 17, 18, 19, 20, 21

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051272106



🕒 sri - ned: 12 - 23, 🕒 čet - ned: 12 - 23, sri: 18 - 23, 🚗 60, 🏠 70, 🌞 40

Restaurant **Stancija Kovačići** is surrounded with green hills in the small village of Rukavac, only 4 km from Opatija.

In 1990 the enthusiastic owner and restaurant's chef Vinko Frlan, turned his grandparents' house built in 1880's and the blacksmith's shop into a luxurious and rustic "stancija" (inn) and into an authentic and elegant destination for gastronomic connoisseurs.

The gastronomic offer is based on traditional cuisine and reflects the influence of the climate, vicinity of the sea and the forest, seasons, smells and tastes of the littoral. Fresh seasonal ingredients and local produce are used in

daily preparation of food. Fresh bread and pasta are made daily. Guests can enjoy meat and fish specialties that are in springtime complemented with wild asparagus, wild onion, nettle and samphire and in autumn with porcini mushrooms, dried fruit and chestnuts. There are also dishes with truffles, homemade pasta "pljukanci", ravioli, "grašnjaki", dishes with Adriatic scampi and cockles and dishes made with meat of special local ox.

Part of the story is the terrace with a herb garden full of plants (sage, rosemary, lavender, fennel, laurel, basil...) carefully picked by chef Vinko Frlan when creating his dishes.

Wine list is based on the offer of Croatian wine makers and it contains about 50 labels, mostly from Istria.

The restaurant's interior is inspired by its natural surroundings with natural materials such as stone and wood intertwining with warm earthen colours.

Stancija provides lodging in 5 comfortable rooms.

Ravioli punjeni kravljom skutom u umaku s vrganjima



Ravioli filled with cow curd in porcini sauce

GOSPOJA

I MORE I POJE
VRBNIK

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VINARIJA GOSPOJA
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Školska 3, Crikvenica
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Kvaternikova ul 62, Rijeka



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- Bakalara tartufino,
20 g crnih tartufa,
2 žlice mljeka,
sol

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KUKURIKU

99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 21

Trg Lokvina 3, 51215 Kastav

www.kukuriku.hr

info@kukuriku.hr

051691519



🕒 12-23, UTO, 🕒 12-23, NED, 📶, 🏠 50, 🌞 60

Kastav is an old, walled little town on a hill dominating the area north- west of Rijeka.

Hotel and restaurant Kukuriku is characterized by a personal touch and artistic approach to table culture of its owner Nenad Kukurin. Following universal gastronomic trends, he sometimes combines unexpected kinds of

food and drinks. New recipes are created every day, based on the daily offer of local markets and the ingredients coming from the neighbouring area.

Complexity of flavours, abundance of forms and colours on the plate provide a sensation for the palate and the eye and transform lunches and dinners in good company to real celebrations of food. When deciding what to order, it is best to follow the recommendation of the staff who will try to enchant you with fish, meat or vegetarian courses.

Sommeliers will help you navigate the extensive wine list of Kukuriku cellar, containing more than 100 labels.

Trokut od vodenog vučenog tijesta punjen krčkom janjetinom te gratiniran s ličkim škripavcem



Filo paste triangle filled with Krk lamb and gratinated with Lika "škripavac" cheese

Leg of lamb, fillo paste, Lika "škripavac" cheese, cucumber, basil, yoghurt (runny and thick), root vegetables, white wine

Cut meat in small cubes. Fry onion, carrot and celeriac for 20 minutes and add meat. When all the liquid evaporates, add wine and continue to cook adding lamb stock in batches. Season with salt, pepper and fresh rosemary. When all the liquid evaporates and the meat is tender, the ragout is ready.

Cut fillo in 10 x 40 cm stripes and spread butter on it. Put 3 tbsps of ragout on the strip and fold it in triangle shape. Slice the cheese in triangles and put one triangle on each prepared fillo triangle. Put them in previously heated oven, at 200 °C, for 10 minutes.

While they are in the oven, prepare the sauce. Blend basil with runny yoghurt, season with salt and manually mix with solid yoghurt.

Peel cucumbers, cut them and place them on dressed salad. Pour the basil sauce over it. Lay the triangle on the salad.




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chardonnay
2019


VINSKA
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malvazija istarska
2019


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Baškoti 4, 52463 Višnjan

malvazija, chardonnay,
istarski teran



OŠTARIJA FORTICA

16, 20, 21

Trg Matka Laginje 1, 51215 Kastav

restaurant-fortica.hr

@forticakastav@gmail.com

051691417, 0915183819



10 - 24, 🌞, 📶, 🚗 50, 🏠 60, 🌞 50

If you would like to have a look at Kvarner Bay from above and also enjoy homemade specialties, restaurant **Oštarija Fortica** could be the place you would like to visit.

The owner, also the chef, Željko Markus, prepares the dishes with daily selection of fresh ingredients from the market and re-

nowned suppliers. He is particularly proud of the pasta made in his kitchen, dishes made with “boškarin” ox meat and high quality matured meat such as beef sirloin, veal cutlets, pork sirloin... Risottos are house specialties, taking time to prepare it in order for them to fully shine. In the restaurant pasta is

prepared following traditional recipes, enriched with various sauces and tastes of Littoral and Istrian area. *“We want to present meat delicacies prepared according to our recipes so that original tradition and taste are never forgotten, therefore we offer you our dishes made with love”*, say the hosts.

Daily sweet corner has cakes and sweets based on strictly fresh ingredients. Seasonal menus reflect seasons in which they are prepared.

The restaurant cellar contains 70 sorts of wine. Žlahtina and Cabernet Pavlomir are house wines.

Fresh curd, marinated anchovies and glazed asparagus

Svježa skuta, marinirani incuni i glazirane šparoge



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+385 51 351 613 (fax)

info@pgz.hr



JIST

17, 18, 19, 20

Široli 27, 51216 Viškovo

www.jist.hr

@ booking@jist.hr

051374597



🕒 13 - 23 **PON, NED**, 📶, 🚗 10, 🚗 1, 🏠 32, 🌞 16

Jist - a restaurant that combines the unique approach and unusual food offer.

Located in Viškovo, near Rijeka, it is well-connected with the city center. The interior is nicely appointed, with rustic wooden furniture perfectly fitting the lounge and dining space of the restaurant, creating a warm and pleasant atmosphere. Every detail is carefully chosen, from quality and processing of ingredients to the shape of the plates, presentation of dishes and perfect service.

Jist is a fine dining restaurant boasting rare dry ager refrigerators, perfect for aging meat. The offer includes some of the best world meats

such as wagyu steaks, Aberdeen angus, Rubia Gallego, Chianina and other famous breeds.

Although recognized as a meat restaurant, Jist also offers special fish delicacies and various vegetarian options. An extensive wine list comprises 150 Croatian and about 35 foreign labels. The guests can also enjoy spirits, like Louis XIII Remy Martin cognac.

Jist is pet friendly.

It is a place where every guest may indulge in great experience of fine dining with excellent service and unforgettable gastronomic moments.



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neborijeka.com

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051600119, 0911602955



17:00 - 23:00, PON, 📶, 🏠 40, 🚗 100

Nebo Restaurant & Lounge and its chef Deni Srdoč, proudly combine the unique flavours of Croatia with a magnificent view of the Adriatic. It is located between Rijeka and Opatija, on the top floor of Hotel Hilton.

From creative dishes to evening cocktails in the airy lounge, this vivacious fine dining Rijeka destination takes its guests on a jour-

ney to the new levels of Croatian gastronomy. Nebo is the first restaurant in Rijeka awarded the Michelin star and Deni Srdoč, the youngest Croatian chef, has been awarded with two.

Delicacies from seasonal tasting menus are accompanied by a serious wine list and list of more than 30 champagnes and sparkling wines.







NAUTICA

21

Podkoludricu 2 (u sklopu Bazena Kantrida), 51000 Rijeka

nautica-restaurant.com

info@nautica-restaurant.com

051 410041



🕒 10 - 22, ned: 10 - 18, PON, 📶, 🚗 5, 🏠 100, 🌞 60

Nautica restaurant & bar is located by Ploče beach, within the complex of Kantrida Swimming Pools. It is run by the renowned restaurateur from Korčula/Rijeka, Danko Borovina, who joined his forces with Vedrana Bjelobrck.

Fish and meat delicacies of the Mediterranean are prepared with fresh local ingredients. Within the project of Rijeka Gastronomic Ports, Nautica has won three titles: Fisherman's Port, because it has deals with local fishermen who supply the restaurant on a daily basis, Port of local food and Romantic Port, because you can enjoy dishes with aphrodisiac ingredients while taking in the view of Kvarner Bay.

Guests have recognized Nautica as a place

suitable for different events and the restaurant returns this trust by organizing thematic gastronomic and wine gatherings.

Besides the wines accompanying the dishes, the restaurant offers a range of top-quality olive oils.

"It is the dishes, the people and the emotions that make the restaurant. Love and knowledge are invested in preparation of fish and meat specialties, in a charming interior enhanced by details, giving the guests a sense of welcome and warmth with a seducing experience of flavours. Meetings around the table bring us together, whether they are private or business. Table culture with refined approach is our trump card. Sail the sea of fine flavours in restaurant Nautica, which is anchored right by the sea", say the hosts.



Rimski njok sa škampima i tartufima



Gnocchi alla Romana with scampi and truffles

Gnocchi alla Romana: 1.7 dl milk, 45 g semolina, 15 g butter, 10 g parmesan cheese, salt, egg; Sauce: 80 g Adriatic scampi, 0.5 dl white wine, scampi stock, olive oil with truffles, garlic, butter, parmesan cheese, fresh black truffle

Heat milk and butter for gnocchi. Stirring constantly, add semolina until it thickens. Remove from the heat and add the egg, return to the heat and cook until the mixture does not stick to the pan any more. Add parmesan and leave to cool. Spread the mixture in a pan, top it with butter and parmesan and bake in the oven.

Fry scampi in olive oil with truffles, grate the truffle, add garlic and wine and cook gently. Add some scampi stock, let the sauce reduce, add butter and parmesan. Sprinkle with truffle shavings.



This dish combines the truffles from Motovun with Kvarner scampi.



AQUILA FOOD & WINE

Titov trg 6, 51000 Rijeka
www.aquila-rijeka.eatbu.hr
restoran.aquila.rijeka@gmail.com
051213711, 0991936365



11 - 22, NED, 🌿, 📶, 🏠 47

Aquila Food & Wine is located in the center of Rijeka, in Školjić, across Hotel Continental and Trsat Staircase.

The interior is modern, but cosy and relaxing.

Young chef Rudolf Arnold uses local ingredients to prepare light fish, meat and vegetarian Mediterranean dishes full of taste. He skillfully uses various culinary techniques. Tasty experience is enhanced by visually attractive presentation.

The menu is changed two to three times a month, following the seasonality of ingredients.

Some of the delicacies include duck and rabbit dishes and also beetroot tartare. The restaurant also offers tasting menus. Fine food is accompanied by selection of wines from all parts of Croatia, recommended by the experienced sommelier.

The restaurant holds the title of Rijeka Gastronomic Tasting Port and Rijeka Gastronomic Port for Wine Connoisseurs.



Mozaik oslić



Hake mosaic

1.5 kg hake, fresh parsley, buttermilk, salt, parsley oil

Remove skin from the fish and fillet it. Cut in 10 x 3 cm pieces.

Dry fresh parsley in the oven at 45 degrees centigrade and blend it into powder. Roll fish in the powder. Stack the fillets, wrap in cling foil and form a cylinder. Cook sous vide at 54 degrees centigrade for 24- 26 minutes. Remove it and immediately cool in cold water. Refrigerate for at least 12 hours. Cut it in 3- 4 cm slices and heat in the oven at 140 degrees centigrade for 4- 6 minutes. Serve on a plate with buttermilk seasoned with salt and parsley oil.



Fish was caught around the islands, where the sea is the cleanest.



DOMINO

06, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

📍 Braće Car 23, 51265 Dramalj
🌐 www.domino-dramalj.com
✉ dubravkodomijan@gmail.com
☎ 051786472, 0915027997



🕒 sri - ned: 12 -24, 01.01. - 31.01. 📶, 🚗 15, 🏠 50, 🌞 50

Restaurant **Domino** is situated in Dramalj, a small typical littoral village near Crikvenica. It is owned by family Domijan.

Wishing to preserve the tradition of original food and gastronomic customs of this area, the restaurant is oriented towards the seafood specialties although meat dishes are not neglected. Simplicity, quality and hard work of the entire team made it possible for the restaurant to achieve the reputation of the place to which guests like to return.

Chef Dragan Visković, winner of a number of medals and awards for his work and a recognized member of Croatian Culinary

Association tends to create new dishes daily. Depending on the season, the offer on the market and the fish market but also on the guests' wishes, quality creative delicacies are prepared.

Particular attention is paid to the selection of wines. There is a large number of selected wines on the list which is constantly replenished in accordance with new trends.

Pleasant ambience, surrounded with greenery and candle light, with kind and unobtrusive staff make Domino a pleasant place for romantic dinners, family outings, meeting with friends or business partners.



Punjene jadranske lignje na način šefa kuhinje



Stuffed calamari on polenta

1 piece of calamari (about 500 g), 1 carrot, 1 slice prosciutto, 4 scampi tails, leaf of red radicchio, 10 g rocket salad, 20 g goat cheese, salt, pepper, parsley, 4 dl fish stock, 100 g polenta, 20 g butter, 1 dl olive oil

Fry calamari tentacle in some olive oil. Layer prosciutto, radicchio, carrot, scampi, rocket and cheese and make a roll. Stuff calamari with it. Close with a toothpick, season with salt and pepper. Slowly fry in olive oil in a covered pan for about 10 minutes. Boil polenta in fish stock, pour it on the plate and add medallions of stuffed calamari.

Season with parsley oil.

Prosciutto is sourced from the island of Krk, scampi are delivered by local fishermen catching fish around Dramalj.





FARO

21

Gajevo šetalište 50, 51265 Dramalj

faro-bar.com

marketing@faro-bar.com

098224518



12 - 24, 🌞, 📶, 🏠, 70, 🌞 150

Dramalj is in the center of a treatment area known since the ancient times. It is surrounded by natural beauty and resources. A combination of winds blowing from the forest side and the sea side provides a lot of health benefits. In this special natural ambience you can find **Faro Restaurant & Lounge Bar**.

In warm days the attractive terrace with three different areas and an atrium represents a stage for gastronomic pleasures. Besides the Croatian cuisine, under the motto “Worldwide

Food Restaurant”, you can taste many foreign cuisines- Spanish, Italian, Thai, Argentinian, French, Turkish- each cuisine is represented in its thematic days. An extensive wine list accompanies each course.

The restaurant’s architecture combines three different ambiances. The front part has a DJ station and visual effects opening to a dancing area.

The space besides the main glass fence above the sea extends from the front area to a more intimate part, representing the most attractive area for enjoying the restaurant specialties.

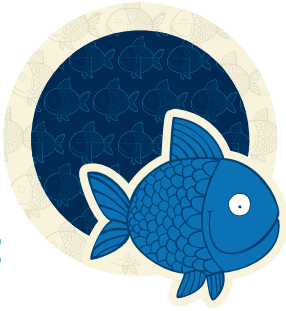
The large part of the restaurant is located in the adequately lit and spacious part of the terrace. One can enjoy the gastronomic offer of the restaurant in an intimate atmosphere, also suitable for groups. The entire restaurant or its part can be booked for private parties, weddings, events, promotions to ensure privacy and peace.

In the lower part of the building, accessed from the beach, there is Faro Beach & Pizza Bar with a naturally shaded terrace offering drinks and pizzas.

“Peek into FARO kitchen and enjoy the gifts of the Adriatic”, say the hosts.



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RIVICA

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Ribarska obala 13, 51512 Njivice

www.rivica.hr

info@rivica.hr

051846101



🕒 12 - 22, 15.01. - 15.02. 🌳, 🚗 10, 🏠 60, 🌞 50

It all began in 1934 in pension Mare Lesica, with Dražen Lesica's great grandmother.

Through time it has become a destination for travellers, gourmets ready for gastronomic experience.

In the past 80 years the restaurant and its owners have received a number of professional domestic and foreign awards.

One of the reasons is definitely the culinary skill and imagination of chefs in preparation of ingredients from the sea and from the land in a new, fresh and original way, in accordance

with the needs of modern guests. Each quality seasonal ingredient is an inspiration for **Rivica** chefs to prepare authentic and creative specialities.

Rivica organizes seasonal events: Days of Lamb, Days of Asparagus, Days of Cod, Ancient Cuisine, "Blondes" without Bones...

"Chats with Wine" are gatherings of wine makers and selected guests which take place on Fridays. They hosted Tomac, Krauthaker, Gašper Čarman, Kutjevo cellar, Coronica, Krajančić, PZ Vrbnik and Čarman. The olive oils were presented by Cadanela.



Morske strasti – sirovi morski plodovi, riba, rakovi, školjke



Marine passions: raw seafood, fish, crabs, mussels





VINOTEL GOSPOJA

03, 04, 19, 20, 21

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www.gospoja.hr

reception-vinotel@gospoja.hr

051 669 350



12 - 22, 09.01. - 11.02. 🌞, 📶, 🚗 70, 🏠 140, 🌞 20

On the island of Krk, in Vrbnik, a little town, celebrated in the song “Vrbniče nad morem”, there is an impressive hotel, dedicated to wines and dishes of this area. **Vinotel Gospoja** is situated in an oasis of peace, beautiful beaches and crystal-clear sea. The hotel staff welcomes the guests and provides a perfect atmosphere for a complete vacation. The hotel was built in 2016, it has 58 beds in 22 units. Contemporary appointed rooms are named after wine sorts; the indoor pool, saunas and wellness with a rich menu of the à la carte restaurant are all part of a story that links the tastes of Krk, love for wine

and 21st century comfort. The hotel offers a splendid view of Kvarner Riviera and mountain Velebit.

Traditional dishes prepared with local ingredients from the sea and Krk pastures, Krk lamb smelling of sage and immortelle, olive oil from dark, green island olives and žlahtina wine, at its source, are a good reason for all gourmets to visit the restaurant but also organize business and private celebrations.

Sparkling and still wines of Gospoja have been internationally acclaimed for their quality.



Čokoladni lava kolač od tamne čokolade s domaćim sorbetom od Žlahtine Gospoja



Chocolate Lava Cake with
Homemade Žlahtina
Wine Sorbet

Tartar od jadranskih kozica i jabuke



Adriatic Shrimp and Apple Tartare

Adriatic shrimps, Granny Smith apples, local garlic, Krk olive oil, pepper, salt, mascarpone, aromatized oils with flavours of lemon, locally grown lemon

Grill shrimps in a pan, while still warm, mix them with brunoised apples, aromatized with lemon juice. Make sure shrimps prevail in quantity. Add mascarpone mixed with garlic.

Season before serving and add Krk olive oil.



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Mediterranean climate, dry summers and rainy autumns are responsible for the development of white žlahtina and other indigenous varieties of the Croatian Littoral.



BARBAT

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Barbat 366, 51280 Barbat na Rabu

hotel-barbat.com/restoran

hotel-barbat@inet.hr

051721858



🕒 08 - 24, 📶, 🚗 50, 🚢 8, 🏠 40, ☀️ 80

In the centre of **Barbat** on the island of Rab, right next to the church, on the sea shore, on the remains of an old Benedictine monastery there is the family-run hotel-restaurant Barbat. Here, right on the sea shore you will meet the spirit of ancient, somewhat forgotten times, nostalgic beauty, authenticity and quietness, incorporated in the harmony of old stone architecture and aromatic Mediterranean herbs. Amphorae and stone vessels, old grape and olive presses tell stories of our ancestors' era. It is

in such ambience that your gastronomic pleasure starts.

The particularity of the offer are delicacies which are the result of the momentous chef's inspiration, based on daily fresh fish caught by local fishermen, seasonal vegetables from the island market and lamb from Rab meadows. You can choose your own lobster or other crab, still alive from their cage in the sea. Olive oil and herbs are home grown and made. Creation of dishes and the wine list have been designed



by the family members emphasizing the experience and peculiarities of the island cuisine.

Your view of the fish and crab swimming around the wreck of an old ship and amphorae in the large aquarium next to your table, make you feel even more relaxed.

Restaurant Barbat has been the winner of the award for the most beautiful terrace on the island of Rab for a number of years and the winner of other awards for its cuisine and hotel quality.

Brudit od sušene hobotnice s makaronima



Dried octopus brodetto with pasta

Dried octopus, olive oil, onion, bay leaf, garlic, homemade salsa, vinegar, broad beans

Fry onion in olive oil, add bay leaf and garlic and simmer until onion is tender.

Add salsa and thinly sliced tentacles of dry octopus.

Add vinegar and water to cover the ingredients.

Season and add pasta and broad beans at the end.

Extra virgin olive oil is of own production, octopus is fished around the island of Rab.





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info@restaurant-artatore.hr

098536477



pet - ned: 10 - 22, 10 - 24, 01.11. - 01.03. 📶, 🚗 25, 🚤 2, 🏠 80, 🌞 70

Restaurant **Artatore** is situated in the bay named Artatore, 7 km in front of the city of Mali Lošinj.

The bay is suitable for arrival by boat, because it is protected from northern wind. It has a beautiful natural beach, surrounded by a pine forest and Mediterranean plants. This can all be seen from the restaurant's terrace. The airport is close by, so the guests who have arrived by plane may rest their soul and body with a visit to Artatore.

Since its opening in 1972, the dishes are prepared in Mediterranean style following

family recipes and using original ingredients from the island of Lošinj. One of the specialties is Kvarner scampi cooked in olive oil, served on polenta with asparagus accompanied by žlahtina. Island lamb "Pod teću" served with sheep cheese and wild asparagus pancake, chocolate cake with fresh figs and pancakes with fresh sheep cheese, walnuts and sage... The father of the restaurant leader Marijana, Mr. Marijan Zabavnik, often greets guests with fennel brandy, made with fennel he picked himself.

"We have participated in all gastronom-



ic projects from Tourist Board Mali Lošinj: Lošinjska kuhinja (Lošinj Cuisine), Lošinjskim jedrima oko svijeta (Sailing Lošinj sails around the world), Antička Apoksiomenova kuhinja (Ancient Apoksiomen cuisine) etc.

For years we have tried to adjust our offer to

the guests' demands. For our efforts we have been awarded a lot of awards and recognitions: of Tourist Board Primorsko-goranska, City of Lošinj and Tourist Board Mali Lošinj, Magazine More, Croatian Trade Chamber”, the owners Marijana i Marijan Zabavnik say.

Rakova juha



Crab soup

1 kg of mixed crustaceans (crab, Kvarner scampi and shrimp), 1 onion, 2 cloves garlic, some parsley, 1 carrot, olive oil, salt, pepper, cognac, 1 dl non- dairy cream

Clean crab, scampi and shrimps. Beat their crusts (until they release juices) and boil in water until stock is ready.

Heat oil in another pan, add finely chopped onion, garlic and grated carrot. Simmer.

Add crab, scampi and shrimp “meat” and fry briefly. Pour stock over it. Season and add cognac, cook for 15 minutes.

Add cream and bring to boil.

Sprinkle with freshly chopped parsley and homemade “maretti”. Serve hot.

Scampi come from Kvarner, they use a fisherman who fishes between Veli Lošinj and Rab. Crab comes from another fisherman who fishes in the area around Pag. Olive oil is produced by Cooperative Cres and some olive growers from Lošinj.





BOŠKINAC

04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 21

📍 Novaljsko polje bb, 53291 Novalja

🌐 www.boskinac.com

✉ info@boskinac.com

☎ 053663500



🕒 pon: 12:00 - 23:00, 15.12. - 15.03. 🌳 🚗 70, 🏠 45, 🌞 30

Restaurant-hotel **Boškinac** is situated on a hill below a thick pine forest, on the edge of a vineyard and olive grove, near Zaglava - location traditionally used for sheep pasture. The view from balconies, terraces and the garden opens to Novaljsko Polje radiating hundred-years-long peace and quiet.

Restaurant Boškinac is known for its interpretation of traditional island cuisine in a creative and contemporary manner. In the restaurant, the gastronomic heritage is honored, with a rich offer of fish, lamb, cheese, prosciutto and other fresh seasonal ingredients, along with olive oil, herbs and honey, presented in a special way, with strong author's touch. Thanks to the

creativity of the culinary team, the harmony of tastes and aromas leaves an unforgettable experience on the plate.

The restaurant is proud of its 2020 Michelin star.

The guests may enjoy dishes à la carte and imaginative tasting menus. The restaurant's philosophy is based on the simplicity honoring the perfection of ingredients and the re-interpretation of the tradition that is tuned in its creativity and playfulness.

Within the restaurant there is Konoba Boškinac (tavern) offering local dishes, grilled food and dishes prepared under the iron bell.





Novalja

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 CROATIA
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Dalmatia

Specialties: fresh sea fish, boiled and grilled; crab and shellfish; buzzara and brodetto (special fish stews); salted sardines; freshwater crab, eels and frogs along Cetina and Neretva river; Dalmatian prosciutto, particularly from Drniš (Budrin) and Voštane (Voštane); Pag cheese; boiled and roast lamb; lamb tripe; “pašticada”- larded beef in sauce with prunes; mutton; dried figs; Dubrovnik “rožata”, a variation of crème caramel; Starigrad “paprenjak”- spicy biscuit; Brač “varenik”- red grape must.

Restaurants: Exclusive restaurants are Boškinac in Novalja, Pelegrini in Šibenik, Dvor, Kadena, Zoi and Zrno soli in Split, Kala in Supetar, Gariful in Hvar, Nautika, 360 and Stara loza in Dubrovnik. Fish specialties are served in Niko, Foša and Bruschetta in Zadar, Marina Kornati in Biograd, Zlatna ribica in Brodarica near Šibenik, Štorija and Adriatic in Split and Kapetanova kuća (mussel breeding) in Ston. You can taste specialties and enjoy home-like atmosphere in Vinko in Konjevrate. Creative cooking with traditional ingredients characterizes Bobo on Murter, Mario in Rogoznica, Kaštel in Zadar, Artičok, Corto Maltese and Brasseria on 7 in Split, Pantarul in Dubrovnik and Porto Rosso on Lastovo. Traditional specialties can be tasted in Borovnik in Tisno, Bokeria in Split. In Kaštil Slanica in Omiš, you can try Cetina specialties and Villa Neretva in Metković is known for Neretva cuisine.

Main wine varieties: pošip (white wine), debit (white wine), maraština (rukatac) (white wine); Hvar bogdanuša (white wine); plavac (red wine), particularly from loactions Dingač, Postup and Ivan Dolac; babić (red wine).

Gastronomic projects and events: You can experience the gastronomic offer of Split through gastronomic tours and at many events, e.g. in October they are joined under the title *Štorije od spize*. In July, in Privlaka there is *Night of Privlaka Fishermen and Sand Diggers*, in Nin there is *Šokolijada* (named after the famous Nin cured pork neck- šokol). Gastronomy is present in Biograd na moru, too: *Slovene Weekend* (in May), *Biograd Family & Friends Festival* (June), *Biograd Night* (August), *Biograd boat Show* (October).





BRUSCHETTA

11, 12, 13, 14, 18, 19, 20, 21

Mihovila Pavlinovića 12, 23000 Zadar

www.bruschetta.hr

info@bruschetta.hr

023312915



11 - 23, 🌧️, 📶, 🚗 3, 🏠 60, 🌞 100

Restaurant **Bruschetta** is situated in the old city centre of Zadar, next to the remains of Stomorica church.

The view from the restaurant and its terrace stretches to the waterfront and Zadar channel and the island of Ugljan. The restaurant offers Mediterranean gastronomy with particular emphasis on fresh ingredients from Zadar

area. It offers a variety of bruschettas, carpaccios and pastas. There are also many meat and fish dishes prepared in Mediterranean style. Fresh fish, crab and mussels are served daily. Bruschetta practises a mix of traditional and contemporary way of cooking.

The hosts recommend monkfish medallions with green beans and cherry tomatoes and John Dory with spinach filled ravioli.



The wine list contains about 30 white and red wines, including top Croatian and a few Italian, Australian and American wines. Wines from Zadar area occupy a special place on the list. Restaurant Bruschetta is the result of long family tradition. In a short time it has become a favourite among domestic and foreign guests winning the award of the City of Zadar for the best restaurant and the award of Tourist Board of Zadarska County for special contribution to original gastronomic offer.

B O P G B U T I Ć

— Zadar —



IZLETIŠTE DO SRCA DALMACIJE



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+385 95 3100 097





FOŠA

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Kralja Dmitra Zvonimira 2, 23000 Zadar

www.foša.hr

info@foša.hr

023314421



12 - 23:30, 📶, 🏠 70, 🌞 140

With its safe harbour and important hinterland, Zadar has always attracted colonizers. We can read about it through its architecture - Greek, Roman and Medieval.

Fish restaurant **Foša** is enclosed in the city walls of Zadar port Foša, built in 16th century, near the monumental Porta Terraferma, built by Michele Sanmicheli in 1543. The restaurant's architecture, interior decoration and gastronomic offer reflects a mixture of Dalmatian and modern trends.

Ingredients characteristic for Zadar region are used for dishes which have preserved the tastes of Dalmatian cuisine since ancient times. However, these dishes also meet the requirements of modern diet and creative contemporary gastronomy.

The concept of open kitchen (behind a glass)

in the middle of the room creates familiarity of the guests with the ingredients and the preparation. Vicinity of the sea and the restaurant terrace are the irreplaceable asset which attracts food lovers to come and complement the gastronomic sensations with those of the landscape.

With appearance of one-sort olive oils whose features match certain dish ingredients, staff from Foša recommends different sorts of olive oil to accompany different dishes. The wine list has been conceptually changed with the emphasis on a large number of Croatian labels and fewer Italian and French ones. Starting this year, the Champagne list has been supplemented with a number of Croatian sparkling wines.



Marinirani škampi



Marinated Scampi

4 Adriatic scampi, lemon juice, olive oil, green apple puree, toasted bread, spices, herbs

Clean scampi tails and marinate them in lemon juice. Season them lightly and serve with green apple puree and warm toasted bread.





KAŠTEL

17, 18, 19

Bedemi zadarskih pobuna 13, 23000 Zadar

www.hotel-bastion.hr

info@hotel-bastion.hr

023494950



🕒 12 - 23, 📶, 🚗 20, 🏠 60, ☀️ 60

Restaurant **Kaštel** is located in Hotel Bastion, opened in 2008. It was built on the remains of the Venetian, medieval castle from the 13th century. On its terraces, it offers a spectacular atmosphere and experience.

The menu, based on old Dalmatian dishes, is presented in a contemporary way and it reflects the history of the city of Zadar.

As special attention is paid to ecological ap-

proach, the ingredients like olive oil, wine and other, come from local farms.

The charming space and tasty dishes made from daily fresh local ingredients, positioned Bastion on the list of the association of small luxury hotels and restaurants Relais and Chateaux.

All dishes are signed by the chef Mario Čepek.



Tuna tartar

divlja jadranska tuna sa wasabi majonezom,
avokadom, soja umakom i ikrom od ježa



Tuna tartare

wild Adriatic tuna with wasabi mayonnaise, avocado, soy sauce and urchin roe



NIKO

02, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Obala kneza Domagoja 9, 23000 Zadar

www.hotel-niko.hr

hotel.niko@hotel-niko.hr

023337888



16 - 24, 24.12. - 18.01. 🌞, 📶, 🚗 15, 🏠 130

Restaurant **Niko** has always been linked to Croatia and the ancient city of Zadar. The restaurant was opened in the far 1963, celebrating this year its 60. anniversary. Family Pavin, the owners of the restaurant, explain their success with these words: *“Guests feel at home in our restaurant. The dishes we offer are prepared the way they would prepare them themselves.”*

Restaurant Niko is located in Puntamika, in a quiet suburb of Zadar, on the sea shore.

The view of the marina and the old city leaves everybody speechless.

Its cuisine is primarily based on seafood. The specialties are green pasta with scampi, fish that guests choose themselves and lobsters from the restaurant’s aquarium.

Intimate ambience and relaxed atmosphere are often accompanied by singing of traditional vocal groups.

In 2003 a small family-run hotel was opened near the restaurant. It has 15 nicely decorated rooms with every modern amenity.

“We are proud to have hosted some celebrities and presented them our Dalmatian gastronomic tradition and European style. Our tradition is based on the care for guests as family members. We are always ready to fulfil all your wishes, right in the vicinity of the sea, accompanied by a song, with a full table, watching the sunset, welcoming you to feel at home” - this is the message of family Pavan.





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Proizvodni pogon:

Trbounje

Kod škole 12, 22320 Drniš



BOROVNIK

11, 12, 13, 14, 15, 17, 18, 19, 20, 21

Trg dr. Šime Vlašića 3, 22240 Tisno

www.hotel-borovnik.com

info@hotel-borovnik.com

022439700



pon - ned: 11:00 - 22:00, 📶, 🚗 14, 🚢 3, 🏠 80, 🌞 140

Restaurant **Borovnik**, owned by family Slamić, is part of hotel Borovnik****, offering gastronomic delicacies while enjoying a warm ambience and a view of the terrace and seawater pool.

The restaurant is oriented to slow food and creative cuisine with top quality authentic ingredients. Seafood specialties and meat delicacies from Dalmatia are part of daily offer. The hosts especially recommend lamb chops with sautéed potatoes and green beans and beef steak on seasonal vegetables. Local olive oil and wine from proper production of con-

trolled origin such as Babić, Plavina, Debit, Trbljan from north Dalmatian vineyards contribute to the offer with which the owners want to combine the stone, the sea, the sun and the culinary expertise.

Hotel Borovnik is located by the sea in the centre of a picturesque Mediterranean village of Tisno on the island of Murter that is connected to the mainland by a mobile bridge.

"Come and enjoy yourself, we will welcome you with love", says family Slamić and staff of hotel Borovnik.



Brudet od morskih plodova s aromatiziranom palentom



Brodetto with seafood and aromatized polenta

Seafood- clams and shrimp, salsa, fish stock, aromatized polenta, spices

Add fish stock to salsa, let it boil briefly and season it. Add fresh seafood, cook for 10 minutes and serve with aromatized polenta.



Mussels (carpet shells and scallops) are sourced from Šibenik channel, shrimp from Prokljan lake on river Krka.





BOBA

16, 17, 18, 19, 20, 21

Butina 22, 22243 Murter

konobaboba.hr

info@konobaboba.hr

0989485272, 0989379181



🕒 12 - 02, PON, 10.01. - 10.02., 🚗 5, 🏠 60, ☀️ 100

Restaurant - tavern **Boba** is located in the heart of Murter, an integral part of Kornati islands, whose inhabitants' blood has always mixed with salt, determining their identity.

The basis of cuisine in Boba is the selection of ancient ingredients updated by a refined fusion of traditional and contemporary influences.

With his love for his job and the community he works in, its owner and chef, Vjeko Bašić, accompanied by his family and staff, has made this place a recognizable destination of true gourmands.

The restaurant's imperative are fresh, organic ingredients carefully selected and turned into a varied menu of sea delicacies. The complete impression, from detailed preparation of food to serving it attractively, is complemented with a refined wine list.

Spacious Mediterranean garden is fenced with a wall, with an open kitchen space offering insight into the operative part of the restaurant.

"This is a perfect, quiet place for relaxation with a drink before the meal, light starters or the entire gourmet meal in intimate company or larger groups.", say the owner.





Murter – vrata Kornata



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www.tzo-murter.hr



MARINA KORNATI

18, 19, 20, 21

Šetalište Kneza Branimira 1, 23210 Biograd na moru

www.marinakornati.com

@restoran@marinakornati.com

023384505, 0992745359



🕒 07 - 24, 📶, 🚗 100, 🏠 175, 🌞 175

In the very heart of the largest hotel marina Kornati in the northern part of Adriatic, with an enchanting view of Biograd na moru, there is restaurant **Marina Kornati**. Enjoy your nautical vacation and taste the specialties from the rich restaurant offer.

Thanks to the traditional recipes and preparation, Marina Kornati offers dishes with a touch of Dalmatia. Fresh fish and sea fruits are complemented with wines of native grape sorts. Offering delicacies and professional service, the restaurant staff hopes to invite the guests to visit the restaurant again.

The ambience of the tavern appointed in traditional Dalmatian style is enchanting, with a large open fireplace in which fish and meat delicacies are prepared, along with very popular dishes under the iron bell.

One of the most favoured dishes in Marina Kornati is Scampi Risotto with Parmesan Crisps. A combination of fresh scampi and local olive oil make this dish simple but on the other hand, its creamy texture and explosion of tastes is spectacular. Shrimp Risotto brings a dash of the Adriatic to the plate.



Hobotnica "in forno"

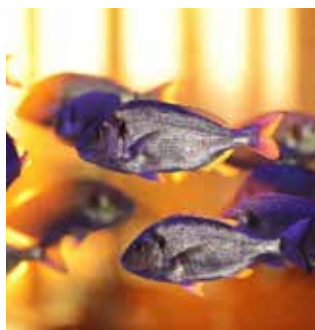


Octopus "in Forno"

For 4 persons: 1 kg octopus, 1 kg potatoes, 0,5 kg fresh peppers, 0,5 kg zucchini, 0,5 kg aubergines, black olives, capers, salt, pepper, olive oil

Boil the octopus briefly in water adding some salt. Drain it. Cut potatoes in 4, cook until half-done and drain. Julienne the vegetables and fry them until half- done in a little olive oil, salt and pepper. Add the roughly cut octopus to the pan with vegetables, add potatoes, 5- 6 olives and a tbs of capers. Pour 1.5 dl of white wine and place the pan in the oven, at 180 °C, for abot 25 to 30 minutes.

Serve in the same pan.





PELEGRINI

14, 15, 16, 17, 18, 19, 20, 21

Jurja Dalmatinca 1, 22000 Šibenik

www.pelegrini.hr

@reservations@pelegrini.hr

022213701



18:30 - 24:00, PON, 01.01. - 01.02. 📶 🏠 45, ☀️ 60

In a 700- year old palace Pelegrini- Tambača, in the vicinity of Šibenik cathedral of St. Jacob, near the stone portal, carved manually by master Juraj Dalmatinac, there are gastronomic chambers of tavern **Pelegrini**.

In Pelegrini, they try to serve an autochthonous, sincere and unique experience.

“The taste is our king. Local tastes rule in our cuisine and represent the pillar of our culinary philosophy. We change the menu seasonally, in line with availability of ingredients in our area.

We offer a modern interpretation of traditional Dalmatian tastes, finding our inspiration in the rich gastronomic heritage of the locality in which we live. Through our service we tend to transfer our love for gastronomy as a calling and our Dalmatian life philosophy.

Love for wine has resulted in special wine editions we created with our friends, the winemakers. Each Pelegrini & Friends wine reveals a unique story about the terroir, the grapes and long- time friendships”, say the hosts.



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TIBOR VALINČIĆ
restoran Dubravkin put, Zagreb



„Biram kvalitetu, koja osvaja i najizbirljivija nepca.“

LUKA GOLEŠ
restoran Draga di Lovrana, Lovran





ZLATNA RIBICA

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Krapinskih spužvara 46, 22010 Šibenik-Brodarica

www.zlatna-ribica.hr

info@tudić.hr

022350300, 022350695



🕒 12 - 23, 24.12. - 20.01. 📶, 🚗 60, 🚤 6, 🏠 100, 🌞 80

In Brodarica, one of the touristic pearls of Šibenik riviera, in a beautiful bay there is restaurant **Zlatna ribica**, for years known as a family-run restaurant with top quality service.

On the terrace above the sea, with the sound of Dalmatian music and the view of Krapanj island you can experience real Dalmatia. Since 1961 the restaurant has been in possession of family Tudić.

Guests can enjoy culinary delicacies of the chef Desa Tudić who offers a variety of dis-

hes, fish and meat specialties, mussels and crab with a good selection of wines, out of which the staff recommends the excellent house wine „Zlatna ribica”. Family Tudić has also been engaged in winemaking for years.

Guests can also take advantage of contemporary appointed rooms and suites (22 double rooms, 5 suites and 3 bungalows). After renovation of the old oil plant Museum St. Lawrence 1584 on the island of Krapanj, culturally-touristic heritage of Šibenik riviera has been enriched.



Buzara od škampi



Scampi buzzara

For 2 persons: 800 g scampi, 1 dl local olive oil, 4 cloves garlic, 2 tbsp breadcrumbs, 3 dl white wine, parsley, salt, pepper, mixed herbs, 1 tin peeled tomatoes

Wash scampi. Fry chopped garlic and parsley in olive oil. Add scampi, after a few minutes add wine, tomatoes and herbs. Season with salt and pepper and simmer for 15- 20 minutes. Stir and add breadcrumbs for the sauce to thicken. Cook briefly and serve.

Scampi is caught around the island of Blitvenica. Wine and olive oil are from Donje Polje near Šibenik.





VINKO

18, 19, 20, 21

Uz cestu 57, 22221 Konjevrate

www.konobavinko.hr

@reservations@konobavinko.hr

022778750



12 - 23, 📶, 🏠, 36, 🌞, 36

Tavern **Vinko** is located in the village of Konjevrate on the main road leading from Šibenik to Drniš. It is in the vicinity of National Park Krka and it is a great choice for lunch after a walk in the nature but it is also a frequent point of interest for lovers of authentic tastes of Šibenik hinterland. The tavern is in a stone house with a hundred-year-long tradition of serving food, while the story of Tavern Vinko began in 2004.

The menu consists of traditional meat dishes of Dalmatinska Zagora, among which are the prosciutto cured for 2- 3 years, sliced strict-

ly by hand to preserve its quality. Specialty of the “house of good food” is suckling pig on the spit, rooster on the spit, dishes under the bell and well known veal risotto prepared in “Skradin” way. There are also matured rump steaks and veal cutlets, lamb liver and lamb tripe prepared traditionally, bringing back tastes of forgotten times.

“Our strongest motivation and award is the satisfied guest who likes to return, live the atmosphere and enjoy our ambience, tastes of traditional dishes and excellent wines, mostly from local winemakers”, say the hosts.



Janjeće tripice



Lamb Tripe

Lamb tripe, onion, pork fat, white wine, "pešt" (finely chopped homemade bacon, garlic and parsley), bay leaves, chopped rosemary, diced prosciutto, stock, tomato puree, salt, pepper, potatoes, grated Parmesan cheese

Fry finely chopped onion in pork fat until it wilts and is slightly caramelized. Add lamb tripe cut in shreds. When the liquid evaporates, add white wine. Add "pešt", bay leaves, rosemary and diced prosciutto. Add stock in batches.

Add tomato puree, salt and pepper. Cook until tripe is tender. By the end of cooking, add diced potatoes and cook until potatoes are tender. Serve with a little Parmesan cheese.

Tripe is sourced from a farm about 20 km away from the restaurant. Local suppliers are from Konjevrate, Drniš, Mirlović, Zagora.

Potatoes and onion are from Drniš, white wine is from Oklaj.





MARIO

19, 20, 21

Hrvatske mornarice 1, 22203 Rogoznica

www.konobamario.com

restoranmariorogoznica@gmail.com

022558508



🕒 12 - 24, 📶, 🚗 15, 🏠 40, 🌞 120

Restaurant **Mario** is located by the sea in old part of Rogoznica, offering a splendid view of all Rogoznica bay.

Its owners, Marija and Mario Pavić have been contributing to the rich gastronomic offer for more than two decades, with traditional and creative dishes prepared with local ingredients.

The restaurant's menu is a combination of Dalmatian cuisine and contemporary cooking techniques. On that menu you can find prosciutto, cheese preserved in oil, salted sardines, barley with shrimps, lentils with cuttlefish,

„brodetto" with fish and calamari, „pašticada" with homemade gnocchi, tuna prepared „pašticada" style, daily freshly baked bread, all based on recipes passed orally from generation to generation.

Food is accompanied by top- quality wines which can also be ordered by glass.

“Enjoy the unique menu and taste the combination of traditional Dalmatian cuisine and contemporary preparation of dishes, at affordable prices and accompanied by excellent wines, offered per glass. Our food provides a memorable experience for all your sense”, say the hosts.





Torta od mrkve



Carrot Cake

Sponge: 500 g carrot, 10 eggs, 2 packets vanilla sugar, 2 cm ginger (ground), 3 tbsp bread crumbs, 3 tbsp ground walnuts, 2 tbsp flour, 7 tbsp brown sugar, juice of 2 lemons; **filling:** 250 g cream cheese, 250 g sour cream, juice of 1 orange, 2 tbsp icing sugar

Beat egg whites and separately beat yolks with all other ingredients for the sponge. Finally add beaten egg whites. Bake the sponge at 200 °C.

Mix well all the ingredients for the filling. Spread over the sponge and let the cake cool in the fridge overnight.



ADRIATIC

95, 96, 97, 98, 07, 14, 19, 20, 21

Sustipanski put 2, 21000 Split

www.restaurantadriatic.com

restaurantadriatic@yahoo.com

021398560



Deeply immersed in the colours and aromas of the Mediterranean, restaurant **Adriatic** is a top „everyday food" establishment situated on steep cliffs protruding from the sea, just a short walk from the hustle of the city centre.

The restaurant terrace offers a magic view through Agave to nearby islands and the open sea where sailing boats silently sail. On the terrace there is also an open fire grill. The restaurant is also suitable for larger guest groups.

Every day the chefs do their best to prepare something new. Apart from top quality grilled fish and steaks, lobsters from the restaurant's

fish tank, there are also signature dishes – homemade Korčula pasta, cold appetizers and unique desserts such as „Nedovršeni štrudl".

Restaurant Adriatic attracts guests of all generations, local and foreign, those in search of a romantic escape and true hedonists in search of the lost charm of the Mediterranean.

Within the restaurant complex there is also the popular pizzeria Skipper with a vast selection of „trademark" pizzas from the wood-fired oven and cocktail lounge bar Baluni, where the guests enjoy unforgettable sunsets and a rich selection of drinks.



Komiška ribarska juha

Nedovršeni štrudel



Fish soup Komiža- style

Unfinished strudel





ARTIČOK

21

Bana Josipa Jelačića 3, 21000 Split

articoksplit.eatbu.hr

infoarticokst@gmail.com

021819324



12: - 24, NED, 📶, 🏠, 30, 🌞 65

Above the church of St. Frane, near Diocletian's Palace, is the **Artičok** restaurant. The interior itself exudes a blend of modern and traditional, such as the very idea of Artičok. From the marble sculpture of "Solinjanke" to the abstract paintings on the walls of this restaurant, in Artičok you will find many fantastic combinations of past and future. Whether you will enjoy the signature cocktails of cocktail master and a significant selection of top wines on the lower floor, or you will enjoy a summer dinner under the stars with the delicacies of cuisine on the terrace.

The very name of this restaurant comes from the combination of the word "art" and

the Dalmatian word "čok". „The people of Split often use the word "čoknit" to express hunger. By "čoknit" we mean to nibble on something, or to bite on something before a specific meal. The concept of this restaurant is that everything you choose from our menu will be in the form of art, because cuisine and gastronomy are one of many varieties of artistic expression. The head Chef will make sure that You experience the aesthetics of a traditional Dalmatian dish on a plate that arrives in front of You. Because that's exactly what our dishes are. Homemade food that you expect at your grandmother's house, comfort full of taste and smell but with a dose of finesse and sophistication. It's "Art." It's Art i Čok.", say the hosts.



Rižot od čičoke

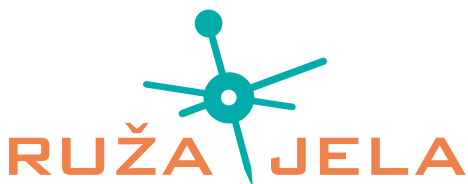


Jerusalem artichoke risotto

10 g butter, 1 onion, 500 g Jerusalem artichoke, 1 l vegetable stock, 300 g rice, 1.5 g salt, parsley, seasonal green vegetables (green beans, broad beans, spinach, spring onion, ramsons, peas etc)

Gently fry finely chopped onion in butter. Add artichokes, cover with stock, season with salt and simmer for 40 minutes. Blend into fine cream.

Fry rice in butter. Add vegetable stock and artichoke cream. Cook slowly, adding stock if necessary. When rice is almost cooked, add green vegetables, butter and pepper. Leave to rest until all aromas are combined.



www.foodrose.eu



BOKERIA KITCHEN & WINE

21

Domaldova 8, 21000 Split

www.gastronaut.hr

hello@bokeria.hr

021355577



🕒 09 - 24, 📶, 📶, 🏠 130, 🌞 18

In the old city of Split, a two- minute walk from the Diocletian's Palace, there is restaurant **Bokeria Kitchen & Wine**.

The owners, family Bokavšek, named their restaurant after the famous Barcelona market Boqueria. The vicinity of Split market enables the chefs from Bokeria to use daily fresh fish and other ingredients.

Mediterranean ingredients are the main inspiration for their creations so, besides the traditional dishes such as black risotto and grilled

octopus, you can find swordfish carpaccio and codfish spring rolls on their menu.

The ingredients are also used as decoration in the restaurant so there are prosciuttos and braided garlic hanging around the bar with walls covered with bottles from the rich restaurant offer.

There are more than 200 labels on the wine list, out of which 160 Croatian, with about 40 wines served per glass.



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BRASSERIE ON 7

21

Obala Hrvatskog narodnog preporoda 7, 21000 Split

www.brasserieon7.com

@ brasserieon7@gmail.com

021278233



06 - 22, 🌞, 📶, 🏠 35, 🌞 100

Today's famous Splitska Riva was once known as the French Riva during Napoleon's occupancy and held its name long after his departure. Our Executive Chef utilises principles of French gastronomy to highlight Croatian Cuisine and presents it on a world class scale.

With our spectacular harbour-setting taking in the life and majesty of Splitska Riva, stylish and timeless interiors, quality of service and consistent standard of cuisine, Brasserie on 7 attracted a lot of fans among its guests.

The cuisine reflects a fusion of Croatian and French cuisine. For breakfast, along with

freshly squeezed juices, you can enjoy poached eggs, croissants, brioches, smoothies...

A number of creative delicacies are offered for lunch and dinner, among which shrimp tartare, pea and mint soup, smoked mackerel carbonara, 45- day- matured ribeye steak, duck confit...

Along with wines, there are also vibrant cocktails and sparkling wines served per glass. The menu is changed weekly, according to the seasonal ingredients. Desserts are homemade in the restaurant.



Teleći file



Veal fillet

2 veal fillets, 200 g each, 4 sweet potatoes, 6 large onions, 2.5 dl balsamic vinegar, 50 g sugar, 0.5 dl brandy, 0.5 dl maple syrup, 4 large Swiss chard leaves, 1 bunch spring onion, 0.5 dl sunflower oil, 4 egg yolks

Peel the onions, finely chop 5 of them and caramelize in a little oil. Simmer for about 2 hours until dark. Pour the onions into a pan and use the dehydrator or oven at 60 degrees centigrade for 48 hours. Blend the dried onion into powder.

Peel the sweet potatoes. Cut 4 cubes with 1.5 cm sides and boil in water until tender. Drain. Slice the remaining potatoes, finely chop the onion. Fry the onion until tender, add the potatoes and simmer until tender. Add brandy and maple syrup. Blend into smooth puree.

Reduce balsamic vinegar to 2/3 in a small pot. Blend spring onion with sunflower oil until smooth. Pour into a pot and heat for 5 minutes, until bright green. Slowly add spring onion oil to egg yolks until green mayonnaise is formed. Season with salt.

Fry veal in a pan. Sear sweet potato cubes in the same pan. Remove them and add Swiss chard leaves, cook until tender.

Put a few drops of balsamic vinegar on a plate. Add two table spoons of puree, 2 sweet potato cubes, pour a little spring onion emulsion over them.

Add veal and chard and sprinkle with caramelized onion powder.



CORTO MALTESE

21

Obrov 7, 21000 Split
www.cortomaltese.rocks
hello.corto@gmail.com
021587201



09 - 24, 📶, 🏠 30, 🌞 40

Corto Maltese is located in the center of Split, behind the fishmonger in Marmontova Street. Its name comes from the character from Hugg Pratt's comic- he was a sailor protecting the weak and friendly with people from all layers of society.

The owner Danijell Nikolla, who also designed the interior, compares the restaurant to Sherlock Holmes' living room. He defines the restaurant's cuisine as Mediterranean in free style technique. Dishes have funny names, such as Hama Sutra, Silence of the Lambs,

Ballade of Salty Sea...

A sommelier pairs wines with dishes with about 25 wines served per glass.

"Our story is not only about food, but it is about life style and quality, life under the bluest sky in the world, the feeling of the Mediterranean in our bones. Our food is always fresh, of vivid colours, prepared in a modern and healthy way. And that is not what is most important. It is important that we like good vibrations, music, smiles, songs and our guests as part of that atmosphere", say the hosts.



Pršut VOŠTANE



AUTOHTONI DALMATINSKI PROIZVOD





DVOR

21

Put Firula 14, 21000 Split

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dvor.reservation@gmail.com

021571513



pon - čet: 08 - 24, pet - sub: 08 - 01, ned: 09 - 24, 📶, 🏠 40, 🌞 120

Dvor is located by the sea, the view from its shaded terrace opens to the islands of Šolta and Brač.

It was opened in 2013 and since then it won many local and international titles and awards for its quality. It was recommended by *Michelin* in 2018, 2020, 2021 and 2022, by *Gault&Millau* in 2018, 2021 and 2022 and by

Falstaff in 2016, 2017, 2019 and 2022.

“Pašticada”, “gregada”, “buzzara”m smoked sea food risotto...these are just some of the dishes from the attractive offer of Dalmatian specialties interpreted by the renowned chef Hrvoje Zirojević.

The wine list is extensive, with about 80 wines served per glass.

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the SEA
says
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only one bag of collected marine litter is SUFFICIENT

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AL

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Intenzivni treninzi za profesionalce, radionice i edukacije za ljubitelje kuhanja, mlade i djecu samo su dio vrhunske gastronomske priče koju dugi niz godina grade **Šefovi kuhinja mediteranskih i europskih regija**. ŠKMER je međunarodna strukovna udruga sa sjedištem u Splitu koja broji stotine članova iz preko 30 zemalja svijeta, a renomirani predavači i chefovi udruge educirani u SAD-u i diljem Europe, postali su **partneri, predavači i mentori na relevantnim međunarodnim projektima za obrazovanje, usavršavanje i osposobljavanje stručnjaka u ugostiteljstvu i turizmu**.

EDUKACIJSKI PROGRAMI

MEDITERRANEAN CULINARY ARTS

06. – 17.11.2023.

MEDITERRANEAN CULINARY ARTS BY ECOLE DUCASSE

Master Class jela s 3 zvjezdice

21.– 24.11.2023.

PASTRY CHEF MASTER CLASS BY ECOLE DUCASSE: CHOCOLATE AND CONFECTIONERY

05. – 08.12.2023.

SLASTIČARSKI MASTER CLASSOVI

OD OSNOVA DO MODERNOG SLASTIČARSTVA

- ENTREMET I MONOPORCIJE U OKUSIMA MEĐIMURSKJE GIBANICE, 16. – 17.10.2023.
- ČOKOLADNI MILLE - FEUILLE, 06.– 07.11.2023.
- BOŽIČNE MONOPORCIJE, 27.– 28.11.2023.
- CROQUENBOUCHE – SVEČANA TORTA, 11. – 12.12.2023.
- ENTREMET I MONOPORCIJE OD MRKVE, 22. – 23.01.2024.
- ČOKOLADNE PRALINE, 19. – 20.02.2024.
- SAVRŠENI EKLERI S OKUSOM VIŠANJA I PISTACIJA, 11. – 12.03.2024.
- MONOPORCIJU U OBLIKU VOĆA, 08.– 09.04.2024.



Šefovi kuhinja mediteranskih i europskih regija

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KADENA

10, 12, 14, 15, 16, 17, 18, 19, 20, 21

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🕒 12 - 24, 📶, 🚗 25, 🏠 100, 🌞 85

Restaurant **Kadena** is located in Split, on Zenta, above the little port and beach. From its terrace you can see the islands of Brač, Šolta and Hvar. You can enjoy the view even in winter when the terrace is protected by sliding glass panes. Modern architecture, combining wood and stone with 34 members of staff are doing their best to expertly and creatively help you learn about new tastes and feel good at the same time.

The guest can decide whether to enjoy fine dining with fish, meat or a combination of the two. There are four, five, six, ten or even twelve courses you can choose. The culinary team will try to personalize the delicacies cre-

atively combining the traditional and modern Mediterranean cuisine.

On the menu you will find fresh fish and other seafood, top quality meat dishes- beef steak in local sherry and timut pepper, lamb chops aromatized with honey in cream of peas and crust of Indian nuts, Foie Gras in brandy and orange juice with tiger prawns on almond and hazelnut crumble, ragout soup of oxtail and cream of scampi soup with broccoli... Skilled chef's hands make homemade ravioli filled with prawns and spring onion, on cream of carrot aromatized with rosemary. The hosts are particularly proud of the KADENA dessert (souffle made with dark Belgian choco-



late, truffle ice- cream, almond and chocolate crumble, pear and apple cream).

The wine list offers a vast selection of

Croatian and foreign wines, champagnes and sparkling wines, while the bar list offers top quality cognacs, whiskies and gins.





ŠTORIJA

Obala Hrvatskog narodnog preporoda 15, 21000 Split

storijasplit.com

book.storija@biberon.hr

0993000303



12 - 23, 📶, 🏠, 28, 🌞 144

Restaurant **Štorija** is located in the heart of Split, on the waterfront. This fabulous location allows you to enjoy the sea view and the atmosphere of the city at the same time.

The interior dining hall is in the cellar of Diocletian's Palace built in far 305. It is in this space that tzar Diocletian lived his last years keeping company with local fishermen, playing cards, eating fish and drinking wine, enjoying all the benefits of Dalmatia in this cellar, right by the sea. Today, you yourself can enjoy the dishes inspired by the Mediterranean cui-

sine, accompanied by fine wines.

Štorija's kitchen is the place where tradition meets innovation. The chefs try to emphasize the tastes and textures of fresh local ingredients, mainly inspired by fish and seafood.

The sommelier is in charge of an impressive wine list.

*"Visit restaurant **Štorija** and experience the combination of historic charm and exquisite food. We will try to make your experience unforgettable", say the staff.*



Kroket od vepra



Wild boar croquet

Wild boar, carrot, onion, celeriac, salt, pepper, mustard seeds, spring onion, garlic, flour, egg, breadcrumbs, cabbage, bell pepper, fennel, alcohol vinegar, coriander, red grape sauce

Dice wild boar meat. Add chopped carrot, onion and celeriac, stir and season with salt, pepper and mustard seeds. Roast at 160 °C for 4- 5 hours. When done, pull with fingers until meat is dis-integrated. Add butter, spring onion and garlic. Use the mixture to fill moulds. Freeze to achieve the form of croquets. Roll them in flour, egg and breadcrumbs.

Cabbage puree: cook cabbage at low heat with onion, blend with butter into puree

Pickled vegetables: boil vegetables (carrot, onion, bell pepper, fennel) in alcohol vinegar, mustard seeds and coriander. Leave to cool and rest for 2 days.

Red grape sauce (“Varenik”): reduce the sauce 70% and season it to taste.



“Varenik” comes from the island of Brač, vegetables are from Glavica near Sinj.



ZOI

20, 21

Obala Hrvatskog Narodnog Preporoda 23, 21000 Split

zoi.hr

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021637491



12 - 24, 19 - 24, 30, 90

Restaurant **ZOI** is located on the waterfront, close to the southern wall of Diocletian Palace. The emperor's dining room was close to today's restaurant which gives this place a special historic energy for enjoying sophisticated dishes, fine wine, philosophical debates and joy. The history of Split is the ground stone from which the idea for this creative restaurant was born.

Charming small wooden door leads to the old stone stairs climbing to the first floor and the interior part of the restaurant. The most attractive part is the Palace wall stretching along the entire restaurant with windows opening to

the very Diocletian cellars.

Further stairs lead to the magnificent terrace that leaves you speechless due to its view of Split waterfront, Diocletian's wall and palm trees. Evenings here are quiet and exciting, elegant and relaxed. The music, conversation and sounds of the city are in perfect harmony while you enjoy yourself on the terrace, with a glass of fine wine caressed by the soft summer breeze.

Restaurant's chef Igor Kurtenjak artistically combines the tastes of his dishes inspired by the Mediterranean with its rich history providing a real rhapsody on his plates. Igor never



hides the ingredient; it is always detectable on your plate. His style is technically progressive but also traditional. Since its opening in 2017, the restaurant has won a lot of recognition, including Michelin's and Gault&Millau's recommendation. The wine list with 70 top qual-

ity wines covers most world regions but it favours Croatia and its neighbouring areas. ZOI is the place for exploration of the senses in the 1,700- year- old surroundings in which history, passion and food are joined to offer memorable moments.

Carpaccio od lignji



Calamari Carpaccio

For 4 persons: 600 g larger Adriatic calamari, 2 oranges, 1 lime, 1 small ginger, 0.5 dl raspberry vinegar, 1 dl olive oil, 20 g parsley, 4 dl red wine, 30 g sugar, 80 g chickpeas, 1 tsp butter, 1 tsp all-purpose flour, salt and pepper

Clean the fresh calamari. Cut them vertically and “open” them. Clean the interior very well. When the calamari are all white, cut them in thin strips.

Finely slice the ginger (about 10 slices) and add it to raspberry vinegar. Let it macerate for 30 minutes. Mix orange and lime juice and add to ginger. Marinate calamari strips in this liquid for 30- 60 minutes.

Blanch parsley for 1 minute and immediately cool in ice- cold water. Mix parsley with 1 dl olive oil at 25 °C until creamy. Put the cream through a gauze. This is now a green parsley oil.

Put the wine in a pot with sugar, let it boil and reduce until there is 1 dl of sauce. Let it cool.

Soak the chickpeas overnight and cook until tender. Mix them in the thermos- mixer with butter and flour, at 50 °C, until smooth. Fill silicon moulds with chickpea and bake at 180 °C for 14 minutes.

Cut the oranges.

Put calamari strips in small bowls. Add parsley oil, reduced wine, season with black salt, add orange wedges and garnish with chickpea comb. Chickpea will add crunch to the dish.



ZRNO SOLI

16, 17, 18, 19, 21

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021399333, 0914343050



🕒 12 - 24, 📶, 🚗 20, 🏠 110, 🌞 65

Restaurant **Zrno Soli** was opened in 2011 and since then it proudly represents Croatian gastronomy. Situated in Split ACI marina, on the first floor, offering a splendid view of the 1700 years old city. It is elegant and cosy, reflecting the famous Dalmatian style „take it easy”.

Here you can enjoy long summer evenings and warm winter rhapsody right by the sea, with moorings full of boats and clear Adriatic Sea.

A lot of famous guests visited Zrno Soli, many of them returned and became friends

with the hosts, some of them are: the Danish queen, the Thai princess, Guns N’ Roses, management of FC Barcelona, prime ministers, presidents, stars and many others. American actress AshelyJudd personally selected the restaurant for filming scenes of TV series Berlin Station. Zrno Soli posed as a Michelin restaurant and the location of the marina posed as the south of French coast.

In 2018 the restaurant received its first recommendation from Michelin, followed by recommendations in 2019 and 2020.

From the initial idea of opening the restaurant, the owner Ivo Vrdoljak was led by the idea that the main goal of each gastronomic project, therefore also that of Zrno Soli, is to welcome each guest, i.e. to please them. Attention is paid to food (always fresh fish, local ingredients and always something new) and service.

“The ingredient must be fresh, local and processed so that all goodness is kept.

The name of the restaurant, be-



side its literal meaning of „a grain of salt“ has a deeper meaning, too. Salt is everywhere around us, salt is life, it is mentioned in the Gospel of Matthew, and life is linked to the sea, i.e. to salt.

When we mentioned the salt, we need to point that the restaurant staff is particularly proud of the fact that the top-quality fleur de sal of Solana Pag is available to all guests, free of charge. Also, Zrno Soli offers two premium extra virgin olive oils of Croatia, Torkul (OPG Žuvela, Vela luka, Korčula) and F (OPG Šupe, Zadar).

Indulge yourself and enjoy the moment with us.

A lot of attention is paid to the food and the service. Pasta Non Plus Ultra presented below, fascinates our guests who speak about it wherever they go. It is an innovative recipe of our chef Branimir Prnjak, following “zero waste” philosophy. We are particularly proud of our staff who are our main force. We will point out Branimir Prnjak, our maestro, then the renowned Croatian sommelier Monika Prović, our main sommelier and a person that leaves a special impression on every guest”, say the hosts.

Pasta Non Plus Ultra



Pasta Non Plus Ultra

Homemade pasta, emulsion of fine Adriatic fishes, mussels and crab, Grana Padano cheese, root vegetables, olive oil, spices

Fish and mussels are caught in the waters around the island of Vis. Olive oil is from the island of Korčula.





KAŠTIL SLANICA

00, 02, 03, 04, 06, 07, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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10 - 24, 🌞, 📶, 🚗 60, 🚤 2, 🏠 150, 🌞 80

Family-owned restaurant **Kaštil Slanica** is located in the breath-taking Cetina River canyon, just 4 km from the place where this beautiful karst river flows into the Adriatic Sea.

Built on the medieval walls of an old salt trading post, Kaštil Slanica Restaurant, with its spectacular riverfront setting and stunning views of the Cetina River, offers an authentic dining experience. Opened a quarter of a century ago, the restaurant features traditional Dalmatian cuisine and the classics of the Dalmatian hinterland paired with an exceptional selection of wines made only from autochthonous Dalmatian grape varieties.

En route to the restaurant, either by boat or by car, the phenomenal scenery will take your breath away. Once there, you'll be greeted by ducks, grebes and herons passing between cattail, bamboo, poplar and plane trees, with the imposing cliffs rising above them. Located just a 5-minute drive from the town of Omiš and the Adriatic Sea, so close yet far enough from the hustle and bustle of the big cities like Makarska and Split.

The culinary offer is an ode to authentic Dalmatian cuisine, ancient family recipes, traditional ways of food preparation and local, fresh, seasonal ingredients. You can try homemade peka bread baked on open fire and Swiss chard pie soparnik, traditional festive dish pašticada, mouth-watering Dalmatian des-

sert rožata that dates back to Venetian times and numerous other traditional local specialties paired with the selection of the finest Dalmatian wines.

Kaštil Slanica Restaurant won the silver charter of the *Sunflower of Rural Tourism* award in the category "traditional rural gastronomy" in 2015 and Simply the Best award in the category "catering facilities offering traditional food and drinks in rural areas" in 2016.

The restaurant is the first member of the Culinary Heritage Europe network in the Split-Dalmatia County, and in 2017 it won the international Tourism Prism award for introducing new quality in tourism.



Teeming with life, the river Cetina and its surrounding area create a beautiful backdrop and provide us with an inexhaustible source of culinary inspiration.

Brujet od jegulje



Eel brodetto

For 4 persons: 1 kg thicker Cetina eels, 1 kg onion, 3- 4 chili peppers, 500 g tomato, 2- 3 dl white wine, 3 tbsp Dalmatian vinegar, 2 dl olive oil, 1 bunch parsley, 4 bay leaves, 5. 6 cloves garlic, capers, salt, pepper to taste

Fry chopped onion in olive oil. Add tomato and simmer until it thickens. Add bay leaves, chopped parsley and garlic, capers, chilis. Season and simmer for about 20 minutes. Add cleaned and sliced eels, white wine and vinegar, simmer for additional 30 minutes.

Serve with polenta and homemade bread, with a glass of cool rose wine.

Bread is baked under the iron bell in Omiš, eel is from Cetina, olive oil from Omiš, vegetables from Dalmatinska zagora, chili peppers from Neretva valley, salt from Nin. Vinegar is Dalmatian, wine is from Imotski vineyards.





KALA

Kala 7, 21400 Supetar

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12-23, pon: 18-23, 24, 46

Kala dine & wine is located on the northern coast of the island of Brač, in bay of St. Peter (Sv. Petar), after whom Supetar was actually named.

It is hidden from the hustle but still close to Supetar waterfront.

In intimate homey atmosphere and on the terrace with open- fire grill, you can relax and enjoy the delicacies of creative young chef Dino Šeparović, offered in a tasting menu or a la carte. Besides the fish dishes, you can try lamb tartare, veal cheeks in red wine, or desserts with almonds, curd and famous Brač

“varenik”, red grape must.

Fusion of innovative and traditional cuisine is the chef's signature . He masterly presents it in his Kala, trying to raise the bar every year, bringing new flavours and ingredients processed with skill and love.

The wine list consists of mainly Croatian wines, but there are also some foreign wines that are well paired with each course coming from Kala's kitchen workshop.

The team is young, getting better every day and trying to show each guests all that Kala offers.



Cappeletti

grancigula, ječam, ovčji sir, krema od škampa, dimljene dagnje, tartuf



Cappeletti

spider crab, barley sheep cheese, shrimp cream, smoked mussels, truffle

Foie gras

dimljena pačja prsa, kruška, trešnja, cikla



Foie gras

smoked duck breast, pear, cherry, beetroot

Sheep cheese and all other ingredients such as varenik, curd, samphire, scampi, mussels are from the island of Brač

Otključavanje okusa Brača
gastro brendiranje TZG Supetra



Turistička zajednica
grada Supetra
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www.supetar.hr
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PORTO ROSSO

11, 13, 14, 15, 16, 17, 18, 19, 20, 21

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12 - 23, 07 - 01, 📶, 🚗 30, 🚤 30, 🏠 70, ☀️ 180

Restaurant **Porto Rosso** is situated in Skrivena luka, on the southern coast of Lastovo island. The island was declared a nature park due to its exceptional beauty and preserved diversity of flora and fauna. The restaurant itself is part of a mini nautical center, together with a cocktail bar near the pebbled beach. The guests can use the pontoon moorings for their boats.

The restaurant was originally a fisherman's house belonging to the family of the owner Marčelino Simić. Sitting on the terrace shaded by pine trees, you can enjoy the view of the

entire bay.

The restaurant's offer is mainly inspired by Mediterranean cuisine but international dishes are also present as are creations with authentic ingredients of other cuisines. Fishermen deliver fresh seafood daily; lamb and goat meat is bred on the island and vegetables are home-grown.

Homemade bread, authentic ingredients, mainly autochthonous recipes and manner of preparation with rich offer of Croatian and foreign wines motivate guests to return to this restaurant.



Bijeli rižoto s plodovima mora



White risotto with seafood

Shrimps, calamari, mussels, carpet shells, scampi, onion, garlic, parsley, basil, olive oil, Arborio rice white wine from Lastovo, fish stock, Grana Padano cheese, butter

Preparation of our white risotto requires attention and skill. Fry onion, garlic, shrimps and sliced calamari in olive oil. Add rice and pour fine white wine over it. When it evaporates, add mussels, carpet shells, scampi and fish stock. Rice takes in all the flavours, achieving a great texture.

To achieve creamy consistency, at the end we add butter and cheese. Gently serve risotto in deep plates, garnish it with basil and chopped parsley to add freshness and aroma.

Our white risotto with seafood is a symbol of excellence and careful preparation. With each bite you will feel the freshness of the sea, abundance of flavours and the art our kitchen has produced.

White wine which we add to enrich the flavour, comes from old wineries in Lastovo. Its subtle aroma and freshness perfectly match the seafood from Lastovo waters, creating a harmony of flavours which will enchant you.





VILLA NERETVA

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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020672200



10-24, 🌳, 📶, 🚗 30, 🏠 400, 🌞 40

In the very heart of Neretva Valley, a unique natural oasis on main road Dubrovnik-Split-Mostar, is restaurant **Villa Neretva**. Opened in 1990, today it occupies a high spot among prestigious Croatian restaurants, thanks to hard work and enthusiasm of its owner Pave Jerković.

Pleasant interior decorated with artwork from Dalmatian and Neretva milieu, banquet hall, separate room, polyvalent halls, congress hall and contemporary appointed rooms and underground garage come together nicely in the midst of the greens and yellows of this tangerine paradise.

For complete satisfaction of guests there is the culinary team headed by chef Christian

Jerković Junior. Every day they prepare Neretva and Dalmatian specialties and a rich international menu accompanied by a wide selection of Croatian quality and top quality wines.

Restaurant owner, Mr. Pavo Jerković who is known as the initiator of tourist program Photosafari in Neretva, received many valuable awards himself and these are some of them: state award "Antun Štufanić" for promotion of Croatian tourism awarded by Croatian Tourist Board in 2002 in the category of individuals, the award "Zlatne ruke" (Golden hands), the highest award of Croatian Trade Chamber, awards of the Association of Caterers of Croatia, the award of the County

Dubrovnik-Neretva in 2007 for contribution to the reputation and promotion of County Dubrovnik-Neretva at home and abroad, the award of the municipality Kula Norinska for promotion of catering and hotel-industry and development of tourism, the award "Turistička prizma" (Touristic Prism) 2013 within the action "For new Quality in Tourism", awarded by the association of touristic magazines of Serbia, Montenegro, Croatia, Slovenia, Bosnia and Herzegovina and Macedonia and the award of the City



of Opuzen for extraordinary contribution to promotion of Croatian tourism, preservation of Neretva heritage and promotion of traditional values, Srebrni cvijet Suncokreta (Silver Sunflower) of rural tourism in 2015 and many other professional, international awards and recognitions.

Another achievement of Mr. Jerković is the annual prize of the City of Metković for year 2021- award "Sv. Ilija" in the field of tourism.

The unique experience of sailing through pristine nature in parts of Neretva swamp, in authentic boats more than 120 years old has become a true attraction of this area. This ad-

venture offers the opportunity to learn about flora and fauna, a variety of birds and traditional way of life in one of the oldest swamps in Europe. To complete the experience, there is a Neretva House you can only reach by boat.

"While enjoying eel and frog "brodetto" in a rustic ambience of Neretva House and listening to the silence around you, you will feel nostalgic about the past times when there was no hurry, when it seems that the time was waiting for the man to finish his work. A lot of people have truly experienced this symbiosis - why don't you, too?" say the hosts. "Once, when you visit Neretva, you will always want to come back as many before you."

Krem torta od rogača



Creamy carob cake

12 eggs, 950 g sugar, 300 g ground carob, 250 g butter, 2 tbsp cornflour, 0.5 l milk, 2 packets of whipped cream for decoration, carob brandy

For sponge, beat egg whites with 400 g sugar. Bake in hot oven. Turn the oven off and leave the sponge to dry for 90 minutes.

For cream, beat yolks, 250 g sugar and cornflour. Cook cream with milk. When cream is cold, add mixed butter. Divide the cream in two, add 200 g of carob to one part.

Put the sponge on the serving tray, first spread the carob cream and then the yellow cream. Decorate the cake with whipped cream and sprinkle it with ground carob.

Use the remaining sugar for caramel, add carob brandy and ground carob. Use it to decorate the cake.



Carob is grown in Putnikovići on Pelješac peninsula. Brandy is from the same producer. Eggs are from Bađula.





KAPETANOVA KUĆA

96, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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🕒 09 - 24, 24.12. - 25.12. 🌞, 🚗 10, 🚤 1, 🏠 50, 🌞 50

Mali Ston is the village where the best Croatian oysters are grown. It is famous for the longest defence wall in Europe and for its old salting factory. It is only a half-an-hour drive away from Dubrovnik, in direction of Split and it is situated at the very beginning of peninsula Pelješac. It is in this beautiful aquatorium that the family Kralj empire is located. For years, it has largely contributed to the quality of Croatian tourism.

Restaurant **Kapetanova kuća** is right on the waterfront where there used to be the seat of the port captain at the time of Dubrovnik Republic.

Everything the nature gave to this region and the people helped to improve can be tasted in Kapetanova kuća because a long time ago the hosts chose the way they wanted to go: to offer their guests everything from the blue sea and the green fields.

The restaurant relies on its own production of vegetables and olive oil. The owner of the restaurant and its manager is Mrs. Lidija Kralj.

“Come and enjoy life, we will embrace you with love” – this is how the owners invite their guests. “Those who wish to enjoy the atmosphere and landscape may stay over in our hotel Ostrea”.



Torta od kozica

Shrimp Cake

200 g shrimp, 2 tomatoes, Dalmatian spices, olive oil, polenta

Cook polenta and serve it in moulds with shrimps and tomato jam.



Palenta s dagnjama



Polenta with Mussels

500 g mussels, 2 tomatoes, Dalmatian spices, olive oil, polenta.

Cook polenta and pour it in a mould, mixed with previously boiled mussels. Serve with tomato salsa.



Mussel fishery is in front of the restaurant, olive oil is from our own olive grove, tomatoes are from our own garden.





NAUTIKA

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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020442526



18 - 24, 120, 140

In Pile, near the sea, on the very entrance to the old city center, there is restaurant **Nautika**. From its terrace you will enjoy the unique and unforgettable view of the sea and fortresses Lovrijenac and Bokar. Chef Mario Bunda with his team of young cooks, among other specialties, prepare live lobsters from the island of Vis and other fine delicacies from the aquatorium of the Adriatic Sea.

Nautika is located in the old maritime school in which Dubrovnik captains were educated from 1881 to 1954. This is where its name comes from. Even today, the building re-

minds us of the rich past and golden era of Dubrovnik Republic.

Magazine Conde Nast Traveler put Nautika on the sixth place among the most romantic restaurants in the world for year 2008.

The restaurant staff had the pleasure to host Pope John Paul II during his visit to Dubrovnik on 6 June 2003.

The chefs naturally continue what the nature had started - to preserve and improve the natural tastes. *"In Nautika tradition, quality and creativity are united creating a completely new "elevated" dimension of Mediterranean cuisine"*, say the hosts.

Rep jastoga



Lobster Tail

Cut tuna in a stick 10 cm long and 3 cm thick. Then grate zucchini to make "spaghetti". Season zucchini with salt, pepper, olive oil and lemon juice.

Roast heads of garlic cut in half. Squeeze them when done, boil twice in milk, add salt, sugar, butter and cream.

Wash and dry capers. Put them in the oven to dry completely. Blend them into a powder. When every ingredient is ready, grill three cubes of tuna and serve on garlic stripes, with zucchini in the middle of the plate. Decorate with a flower.



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PANTARUL

18, 20, 21

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12 - 24, Wi-Fi, Car, 7, 80

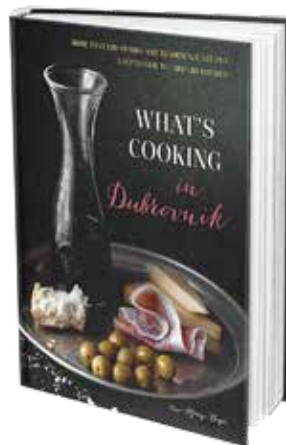
Since 2014 restaurant **Pantarul**, located in Lapad in Dubrovnik has been a favourite spot of people from Dubrovnik and you will meet them on workdays and at weekends. You will always be met by one of the co- owners: Milan Vasić, Đuro Šiljug or Ana- Marija Bujčić.

The menu is divided in two parts: one refers to the guests' favourite dishes and is fixed, while the smaller menu is changed weekly, in accordance with the micro- season, reflecting the market offer.

Pantarul's wine list has been created by ac-

claimed sommelier Siniša Lasan. It is focused on top Croatian wines. All labels can be ordered by glass. Pantarul's motto: "Feels like home" actually describes this restaurant- the ambience is relaxed, staff is friendly but professional and the food is prepared with carefully selected ingredients coming from recognized suppliers.

As a memento of your stay in Panatarul you can buy one of two restaurant cookbooks: *Pantarul doma* (Croatian edition), *Pantarul at Home* (English edition) or *What's Cooking in Dubrovnik* (English edition).



Rižoto s katalonama



Capelunghe Risotto

For 4 persons: risotto/olive oil, 40 finely chopped garlic, 370 g rice, 0.5- 1 dl white wine, 20- 30 g finely chopped parsley, fish stock, 12 scallops, 90 g finely grated Parmesan cheese, 60 g butter, salt, pepper; capelunghe buzzara/olive oil, 60 g finely chopped garlic, 12 capelunghe, 20 g finely chopped parsley, 1 dl white wine, salt, pepper, 20 g ginger, 1 finely chopped medium tomato,

Heat the oil in a pan, briefly fry the garlic, add rice and stir until it absorbs the oil. Add wine and let it evaporate. Stir constantly. Add garlic and continue to stir, adding small quantities of stock, until the rice is “al dente”. When half- done, add scallops, at the very end of cooking add butter and cheese. If necessary, add some more stock. The risotto should remain creamy. Season to taste.

For “buzzara”, heat the oil and add garlic, ginger and shellfish. Add wine. When the alcohol evaporates, add parsley, salt, pepper and tomato and continue to cook at medium heat for about 15- 20 minutes, until the sauce is thick and the shellfish is tender.

Serve the risotto with three capelunghe arranged on it. Pour some spicy buzzara over the rice.



STARA LOZA

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020321145, 020321145



08 - 24, 🌿, 📶, 🏠 30, 🌞 16

In the heart of old town of Dubrovnik, in street called Prijeko, running parallel to Stradun, in a medieval historic palace there is hotel Prijeko Palace with **Stara loza** restaurant.

The restaurant has three dining halls with different atmospheres. A medieval staircase leads to the interior one, adorned by long windows from ceiling to the floor. They reveal the newly redecorated medieval terrace and a stunning view of the ancient town. The lower terrace is in Prijeko street, sheltered by rows of balconies and portals from gothic and renaiss-

sance periods. The roof terrace offers a spectacular view of Dubrovnik, a view enjoyed by noblemen that used to live in the palace.

Unique locations and views are matched by Mediterranean gastronomy based on fresh seasonal ingredients in traditional and creative interpretations. Among the specialties there are black risotto and veal risotto with Pag cheese ice-cream.

Delicacies are paired with a selection of top-quality Croatian and French wines, with more than 3,000 bottles stored in the cellar that once served as a cistern.



Brancin s pireom pastrnjaka



Sea bass with parsnip puree

For leek puree, wash and cut leek in 4 cm pieces, put them in a vacuum bag and cook sous vide at 85 °C for 1 hour. Grill them briefly before serving, until they colour. Season with salt, pepper, parsley and olive oil.

For pickled horseradish, pickle horseradish in beetroot juice, use 1 kg horseradish, 1 l water, 1 l alcohol vinegar, 750 g sugar and beetroot juice.

For parsnip puree, boil 1 kg parsnip and 1 kg apples in vegetable stock. When tender, blend with butter and cream.

For “beurre blanc”, reduce white wine, shallots and capers. When the alcohol evaporates, remove from heat. Add butter and whisk until thick.

Fillet the fish and grill the fillets. When done, season it with salt, pepper, parsley, garlic and olive oil.

Make olive powder by dehydrating pitted black olives for 24 hours at 75 °C. Then, grind them into powder.

Garnish with kumquat, samphire, sprouts and olive powder.

Fruit and vegetables come from neighbouring Ston and Komolac, some olive oil is from Korčula and Konavle.





360

07, 08, 09, 10, 21

Sv. Dominka bb, 20000 Dubrovnik

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reservations@360dubrovnik.com

020322222



8 - 22, PON, 📶, 🏠 70, 🌞 120

The fine dining restaurant **360** is located along the walls of the city of Dubrovnik, offering a magnificent view of the old town and port.

In the elegant atmosphere, Michelin- awarded chef Mario Curic’s menu is interpreting the dishes of Croatian gastronomy in its wide historic- cultural context, relying on two areas- Mediterranean- littoral and continental.

Following the motto “to cook is to respect the terroir”, he harmoniously combines the tastes of basic ingredients, focusing on their texture. For example, the sea bass is accompanied by fennel foam and leek powder; lamb confit is served with broad beans and sheep-

milk yoghurt and the carob sponge is served with bitter orange mousse and mantala (grape must) ice-cream.

The wine list, organized by main sommelier Miho Vidak, recognized and awarded with Wine Spectator’s award- Best of Award Excellence, contains more than 500 labels, with some 90 served per glass. When accompanying the dishes, autochthonous sorts and regional producers are favoured.

In its bar, the restaurant offers drinks with low content of alcohol and tropical TIKI-style cocktails, playing with rums and spices. Coffee lovers can enjoy the rare coffee brand Difference Coffee.



www.gastronaut.hr/blog/klub/



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Lika, Karlovac and surroundings, Moslavina

Specialties: “škripavac” cheese, Lika smoked bacon; deer, wild boar or bear prosciutto; “masnica”- savoury pie made with pork fat; noodles with mushrooms; lamb soup with cured meat; dried mutton in sauerkraut or pickled turnip; Lika potatoes; lamb and suckling pig on the spit or under the iron bell; stuffed veal brisket; venison; breaded frog legs; trout in variety of dishes; Moslavina white grits with baked cream; cornmeal pie; sweet cornmeal pie; dishes with pumpkin.

Restaurants: Restaurant DP in Donji Zvečaj offers local gastronomic dishes but also specialties from other regions and creative dishes. The same is true for restaurants Lička kuća in Plitvice Lakes, Frankopan in Ogulin, and Cocktail in Sisak. Autochthonous Lika specialties are served in Ambar in Slunj and Degenija in Drežničko selištu, while restaurant Žganjer in Ozalj is mostly specialized in preparation of lamb. Hunter’s cuisine is preferred in Lovački dom Muljava in Vojnić, Lovački rog in Karlovac and Gradina in Josipdol.

Main wine varieties: graševina (white wine), chardonnay and white pinot (white wines); frankovka (red wine); muškatozel and aromatic traminac (dessert wines) (Winery Šoštar); škrljet (red wine) from Moslavina wine region.

Gastronomic projects: In the town of Karlovac, all year round about 10 restaurants offer dishes prepared with beer and mushrooms as main ingredients.





LIČKA KUĆA

96, 97, 99, 00, 03, 04, 09, 10, 20, 21

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🕒 11 - 23, 📶, 🚗 500, 🏠 270, ☀️ 32

Surrounded by the beauty of National Park Plitvice Lakes and appointed as an ethnological museum, restaurant **Lička kuća**, with its ambience and gastronomic offer, based on local ingredients, authentically revives the rich tradition of destination Lika. Built in the far 1972, it celebrates its fiftieth anniversary. Walking through the restaurant you enter a new world feeling the calming warmth of a typical Lika house, while the smells and tastes take you back to your childhood and your grandmother's kitchen where the food was prepared manually, with local ingredients.

All the ingredients are of local origin and many of those are protected by the mark of

regional quality system *Lika Quality*. They can all be traced from farm to table. Also, the restaurant prepares its own stocks and local cheese spread- "lička basa", sausages, potato dumplings and even jam from local plums, without any artificial supplements. Smell of freshly baked bread, fritters and strudels baked in the own shop, along with different kinds of bread, pasta, rolls and sweets, spreads through the restaurant.

There is also a butcher's shop in which modern techniques of processing and maturing are used. Beef rib- eye steak and rump steak are matured in controlled atmosphere, in extra virgin olive oil, at least 30 days or longer.

Veal T- bone steak and tomahawk steak are retrieved from best positions of the animal. They are prepared sous vide, by adding herbs and finished on the open grill in the middle of the restaurant where the guests can take their pick.

Lička kuća chefs carefully created the menus that fully reflect the variety of Lika's culinary abundance. From unique lamb soup, grilled trout, veg-



etable orzotto, Lika potatoes with onion and bacon, to plum strudel and “basa” cake, the autochthonous dishes are innovatively prepared with a twist of contemporary gastronomy. In ethnic ambience, by the open fireplace, with

the smells and tastes of specialties from Lika, restaurant Lička kuća is a gastronomic adventure discovered by thousands of local and foreign visitors of National Park Plitvice Lake.

Janjeća pljeskavica u maramici



Wrapped lamb patty

with potatoes, onion and bacon, roast peppers filled with “škripavac” cheese and “basa” cheese and dill spread

Deboned lamb, garlic, local cheese “škripavac”, lamb membrane, “basa” cheese, dill, potato, spring onion, bacon, peppers, salt, pepper

Cut lamb in chunks, season with salt, pepper and chopped garlic. Mix and leave to rest for one hour in the fridge. Then grind the meat, add diced “škripavac” cheese, mix it well and leave again in the fridge until mixture is set. Form elliptical patties. Wrap each patty in lamb membrane.

Grill patties for about 10 minutes, turning them occasionally.

Serve patties with potatoes with onion and bacon, roast peppers filled with “škripavac” cheese, fried onion and “basa” cheese and dill spread and spring onions.

All the ingredients are protected with regional quality system trademark Lika Quality. Lamb patty- meat comes from Lika pastures. Škripavac cheese- from dairy farm Runolist, Tomaić farm, potatoes- from Saborski area, farm Vrankić.





GRADINA

01, 02, 03, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Senjska 32, 47303 Josipdol

www.restoran-gradina.hr

info@restoran-gradina.hr

047581515



07 - 23, 📶, 🚗 50, 🏠 160, 🌞 80

Restaurant **Gradina** is located only a few hundred meters from the center of Josipdol, the crossroads of many paths near the road to Senj and to Plitvice Lakes. It is also in the vicinity of motorway Zagreb-Split.

The restaurant was opened on 4th November 1995 and in its 28 years it may boast with numerous awards and acknowledgments for its quality service.

The restaurant's interior is decorated with artwork of renowned Croatian painters and a display table that may help you choose wine from the selection of best Croatian wineries. The object is full of hunting trophies showing the fauna of the region.

Gradina daily serves cold and hot appetizers, game specialties, grilled meat, meat on the spit and from the bread baking oven, fresh-water fish and crab. The restaurant is primarily known for its awarded game cuisine with specialties made with venison, boar and bear. There are also "štrukli", which are prepared in six different ways in Gradina: savoury ones with cheese, vegetables or mushrooms and sweet ones with cranberries, blueberries and walnuts. Authentic potatoes from Lika and cabbage from Ogulin take a special place on the menu. These two ingredients have fed generations in this region and they have been labelled as ingredients with protected geographical origin and authenticity.



The restaurant offers catering services for family dinners in one's own home but also official formal events and holiday buffets at locations chosen by the guest. There is a long reference list of satisfied clients who recognized the quality and advantages of this service.

The new restaurant hall of 600 m2 is an ideal location

for weddings, congresses and larger gatherings. There is a large variety of menus that are individually adapted to each group so that every guest has their moment of attention and uniqueness while enjoying food and drinks.

Within the Catering Trade Gradina, of which restaurant Gradina is a part, there is also a hunting lodge Hum. Its offer is adjusted

to its guests; particular care is taken of the gastronomic aspect which comprises traditional dishes.

For all the guests who would like to take a part of Lika with them, different types of honey produced in the bee garden of OPG Pavlič are offered.

File od jelena i rižoto od vrganja



Deer Fillet and porcini risotto

500 g deer fillet, 200 g onion, 100 g carrot, 100 g pancetta, 2 g sweet paprika, 2 dl red wine, 1 dl oil, 3 g salt, 1 g pepper

Fry previously marinated meat in a little fat to sear it. Remove it from the pan and keep it warm. Fry onion, carrot and pancetta in the remaining fat. Return the meat to the pan, add plum jam and venison stock. At the end, add wine.

Serve meat with porcini risotto.

Venison from Restaurant Gradina is sourced from Lika and Gorski Kotar forests and from hunting ground Hum.





DEGENIJA

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info@restoran-degenija.com

047782060



🕒 07-23, 📶, 🚗 40, 🏠 90, 🌞 30

Degenija is a protected Velebit flower and Restaurant Degenija is a pleasant catering object 4 km from entrance to National Park Plitvice Lakes, in village Selište Drežničko.

Located by road D1, the restaurant has become a standard stop for travellers travelling to the Adriatic coast, but also for tourists visiting the unique National Park Plitvice Lakes, protected by UNESCO since 1979.

Besides enjoying good food, from the terrace you can also enjoy the panoramic view of

nearby villages blending into valleys and hills.

The restaurant offers mainly meat dishes.

In summer, on request, they prepare tasty specialities such as veal and potatoes under the iron bell and lamb or suckling pig on the spit.

There are many warm and cold appetizers, grilled meat, pasta dishes and pizzas from wood oven.

Cakes and desserts are prepared in their own patisserie.





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07, 08, 09, 10, 11, 17, 18, 19, 20, 21

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098447596



🕒 10 - 21, 24.12. - 31.12. 🌳, 📶, 🚗 70, 🏠 70, ☀️ 50

Hunter's Lodge Muljava is situated on the slopes of Petrov agora, surrounded by centennial beech forests. It is an ideal place for rest and relaxation, only 33 km away from Karlovac in direction of Vojnić. If you want to enjoy the beauty and hunting ground for a longer period of time, hunter's lodge Muljava offers accommodation in 8 comfortable rooms with a total of 27 beds.

Wild boars, roes and snipes are hunted here. Therefore, the gastronomic offer is based on hunter's specialities, traditional recipes, specialties prepared with forest fruits and also grilled meat and those prepared on the spit.

Beside the lodge there is a large covered area for 350 persons. Different events can be organized there, like weddings, workshops and business meetings. It is equipped for presentations and projections. Beside this area there is a large barbecue, which is water operated.

Along with the gastronomic offer, there are possibilities for many other activities: a playground, area for art colonies, photo excursions, catering and barbecue facilities, conference hall, mountaineering and educative trails, tracks for persons with special needs, tourist sightseeing of historical and cultural sights such as the tomb of king Peter, Pavlin



monastery and monuments from World War II, ornithological park, recreational activities (archery, 3D archery, paintball, bicycle rental), organized camping, program of school trips and field lessons, international race “King

Petar Svačić”, organization of business meetings and events, seasonal events (dedicated to chestnuts, mushrooms...), organization of weddings and other private celebrations.

Šumski zalogaj



Forest bite

300 g pork fillet, 80 g chanterelles, 50 g carrot, 100 g bacon, mustard, spices

Pick, clean and sauté the mushrooms. Remove the veins from the fillet, cut it longitudinally, almost to half it, flatten it and fill with sauteed mushrooms. Roll the meat and wrap it in bacon, adding fresh carrots.

Grill briefly and cut into medallions.

Chanterelles are sourced from Petrova gora, carrot from Karlovac.





DP

02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Donji Zvečaj 41, 47261 Donji Zvečaj

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restoran.dp@gmail.com

047819100



07 - 23, 📶, 🚗 70, 🏠 240, ☀️ 50

Restaurant **DP** is located on the eighth kilometer of state road Duga Resa-Senj, in Donji Žvečaj. It is just about a hundred meters away from the beautiful green and clear river of Mrežnica. The restaurant is owned by family Vukmanić. This warm discreet corner can accommodate 240 guests in two separate halls and on two summer terraces.

It is the owner's mission to approach each guest, to be good hosts, to assist the guests in their selection of traditional national dishes, dishes from the spit, under iron cover ("peka"), from the grill or imaginative á la carte dishes and specialities from Mrežnica area prepared by famous chef Ivana Vukmanić.

From spring to autumn rafting and canoeing is organized on the river with all groups finishing their trail exactly in front of the restaurant where lunch is prepared in the open air.

During the summer months the water temperature reaches a pleasurable 26 °C and it is ideal for swimming. Other touristic services are offered: hunting and fishing, paintball, team building, cycling, archery. Accommodation is possible in 3 double and 3 triple rooms above the restaurant. There are also tennis and futsal courts and children's playground nearby.

Restaurant DP also owns two facilities on the river Mrežnica where the guests can celebrate their birthdays, weddings or other important dates. These are *Mrežnička kuća* (The Mrežnica House) close to the restaurant and the renovated water mill on a little waterfall down the river. *Mrežnička kuća* is open from Wednesday to Sunday from 12 to 11 pm. You can have coffee or cocktail in the nature by the river or enjoy international specialties and also desserts.



Janjeći french rack s koricom od začinskog bilja i šatoom od muškata



Lamb French Rack with Herb Crust and Muscat Egg Mixture

Rack of lamb of about 350 g, salt, pepper, 1 tbsp. bread crumbs, 1 tbsp. parmesan cheese, 1 tbsp. herb mixture (sage, thyme, rosemary), half clove garlic, 1 tbsp. olive oil, 200 g zucchini, peppers, red onions, 50 g new potatoes, 3 egg yolks, 50 g sugar, 3 dl Muscat wine

Prepare the rack by removing the spine bone and shortening the breast bone to about 20 cm and cleaning it from meat and membranes. Salt and pepper the rack. Mix bread crumbs, parmesan, herbs, garlic and olive oil. Pat the upper side of the rack with this mixture. Roast the rack at 240 °C to achieve a crunchy crust and continue to roast the meat at low temperature until the inside reaches 60 °C. In the meantime, prepare grilled vegetables and mashed potatoes.

Prepare the egg mixture mixing yolks, sugar and wine bain marie, until solid.



Vegetables come from the farm Troha from Draganić, lamb is from farm Stojković from Bukovlje.





FRANKOPAN

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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047525509



🕒 06 - 23, 📶, 🚗 40, 🏠 80, 🌞 180

Restaurant **Frankopan** is situated in the hotel of the same name, in the center of the magical town of Ogulin, near the 16th century Frankopan castle and natural attraction Đulin ponor, with a view of the splendid mountain Klek. It is 4.5 km away from the entrance to motorway Zagreb-Split and 400 m from the bus station. The building was reconstructed as a cultural heritage object in the very center of the town. The restaurant reopened to visitors in 2007. The inner terrace, Atrij, is 350 m² large and it has kept its authentic 19th century image.

You can choose your meal from a rich menu

of meat, game, vegetarian, fish, pasta or sweet dishes. The food is based on authentic ingredients such as deer, boar or bear prosciutto, homemade cheeses, mushrooms - filled or grilled, trout, rolled veal or grilled meat. One of the specialties is "Ogulin Masnica" and "Ogulin Feast", a six-course meal of traditional dishes that may be accompanied by top quality wines.

Along with many other desserts, the restaurant offers over 50 kinds of pancakes. There are about 100 wines to taste with a possibility of organizing wine tastings. There are also various cocktails.



Kind and professional staff always tries to pleasantly surprise the guests and make their stay in the restaurant an unforgettable experience. The restaurant also organizes different

events such as weddings, private and business celebrations. Their efforts were awarded with high placement in the event *Turistički cvijet 2008*. (The Tourist Flower 2008).

Sir škripavac s pestom od mikro bilja



“Škripavac” cheese with microgreens pesto

20 g micro peas, 1 small potato, 50 g lettuce, 50 g red cabbage or radicchio, 100 g cheese, salt, pepper, olive oil

Blend micro peas with olive oil and lemon juice. Season with salt, pepper and add some garlic. Julienne the potato. Fry it in hot oil. Season with salt and some red paprika.

Slice Ogulin “škripavac” cheese.

Place potato on lettuce, add round slices of cheese. Pour over the dressing made with micro peas, lemon juice, salt, pepper and garlic.

Cheese, potatoes and microgreens are from Ogulin.





AMBAR

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047 600 096



🕒 ned - čet: 10 - 22, pet, sub: 10 - 23, 16.01. - 13.03. 📶 🏠 50, 🌞 70

At a lookout offering views of two beautiful rivers and the village Rastoke, in natural pine forest, with Napoleon's storage (ambar) for storing wheat in its background, you will find restaurant Ambar.

Its founder is Mile Turkalj used to sleep in the ambar, among the stored goods. That is how the restaurant's name was chosen. An interesting fact is that the wheat from Napoleon's ambar, i.e. storage, used to be ground in the mills of Rastoke.

Following this tradition, the flour used in the restaurant's kitchen comes from Rastoke mills. The majority of other ingredients used

in Ambar also comes from the surrounding area: basa cheese, yoghurt and cheeses come from Rakovica; honey, brandies and liqueurs from Slunj; gin from Vojnić; craft beer from Karlovac; trout from Gacka; potatoes from Lika, bacon and sausages from Karlovac; wines from Slunj as well as vegetables from local farms.

The concept of the restaurant's offer is very simple: high quality service, even higher quality food, at a unique location.

The chef Dariusz Borycki instructs his staff on preparation of his own flatbread made with cornmeal, local bacon and "škripavac" cheese.

Some of the specialties are: smoked trout pate with homemade toast and garnishes; cream of wild mushroom soup with croutons made from homemade bread; beetroot and Lika curd risotto; cornmeal flatbread with bacon and cheese, lamb knuckle in wine sauce, apple pie in the glass with cornflour crumble and yoghurt cream.



Flatbread od projinog brašna s domaćim špekom i škripavcem



Cornmeal flatbread with homemade bacon and “škripavac” cheese

Dough: wheat flour, cornmeal, milk, water, yeast, olive oil, salt, pinch of sugar; sauce: garlic, salt, tabasco, smoked paprika, caramelized onion, red onion, brown sugar, balsamic vinegar; extras: cherry tomatoes, bacon, “škripavac” cheese, rocket salad

Mix cornmeal and salt in a bowl. In another bowl mix milk, sugar, olive oil and yeast. Let it rise for 15 minutes. Add the mixture to the cornmeal, knead for 30 minutes and leave to rise for 40 minutes.

Heat the oven to 210 degrees centigrade. Roll the dough and use a fork to prick it. Bake for 5 minutes. Leave to cool.

For the sauce, heat a pan, add some oil, red onion and vinegar. Simmer for 30 minutes. Finally, add sugar.

Pour the sauce over the flatbread, put bacon, tomatoes and cheese over it. Return to the oven for 7- 10 minutes, at 210 degrees centigrade. Serve hot.



Cornmeal is sourced from Rastoke near Slunj, olive oil from the island of Brač, cherry tomatoes from around Zagreb, bacon from Karlovac and “škripavac” cheese from Rakovica.



LOVAČKI ROG

97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

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🕒 10 - 23, 01.01. - 01.01. 🌳, 📶, 🚗 100, 🏠 180, ☀️ 80

Restaurant **Lovački rog** is part of catering trade „Petrić restorani”. Luxurious Villa Zora in Novalja is also part of that trade. It is located in the nature, surrounded by an oak forest which is attractive in all seasons. It lies by the old Zagrebačka cesta, only 2 km from the toll point in Karlovac.

„Quality at affordable prices” is the motto of the host. They do their best to offer their guest quality and professionalism. The offer is varied - from veal, venison, fish to desserts. The kitchen is equipped according to HACCP standards. Quality dishes are accompanied by appropriate wines.

The restaurant consists of four separate rooms appropriate for various celebrations and gastronomic gatherings (40- 260 persons). Between the forest and the restaurant there is a lawn with a fountain creating a special atmosphere. It is possible to organise weddings in the open with special arrangements, welcome cocktails, cutting of wedding cake under the stars. All the details are taken care of by restaurant staff who are also proud of their catering services.

A novelty in the restaurant’s offer is the organization of events, weddings and family gatherings in Old Town Dubovac.



Smuđ s palentom na podlozi od šafrana



Zander with polenta on saffron cream

1 zander fillet, polenta, garlic, butter, cooking cream, salt, saffron, white wine, fish stock

Boil water and cook polenta to desired thickness. Add butter to make it creamy.

For saffron cream, fry garlic in olive oil. Add fish stock, wine and saffron. Let the liquid reduce and wine evaporate. Finally, add cream.

Fillet the fish and fry it, skin down, to make the skin crispy.





ŽGANJER

97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Jaškovo 51, 47280 Ozalj

www.restoran-zganjer.hr

info@restoran-zganjer.hr

047751200



08 - 22, 07 - 23, Wi-Fi, 80, 300, 40

...Close enough to be easily reached and far enough to forget everyday worries and city rush...

Since 1974, not far from historic Ozalj, Karlovac and Slovenia, in picturesque Jaškovo, family Žganjer has offered their guests culinary enjoyment and unforgettable moments in a cozy atmosphere. Restaurant **Žganjer** is a combination of tradition and modern trends, all in service of guests' satisfaction.

When preparing food, the most important thing is fresh ingredients produced by local farmers. Tradition is reflected in preparation

of traditional dishes. Homemade specialties such as bread and rolls, lamb pate or grilled liver with fresh cheese are worth trying. Pork specialties like sausages, ham and bacon are inevitable.

The restaurant holds Guinness Certificate for the longest strudel in the world, prepared on 6th September 2015. It was presented in Jaškovo and it was 1,479.38 m long. The certificate is exhibited in the restaurant.

Lamb brought from the island of Pag and Krk is prepared on the spit, over beech wood.



The owner Ivan Žganjer personally selects lambs from breeders, some of them have been cooperating for over 25 years. Hot lamb and homemade bread are accompanied by equally interesting wine - Gramusch, a unique combi-

nation created in family Žabčič's cellar.

You can spend the night in Jaškovo because within the restaurant building there are 5 cozy rooms with atmosphere of past times.

Torta Katarine Zrinski



Katarina Zrinski's Cake

Štrudla



Strudel

The cheese used in cakes and strudels is made in the vicinity of the restaurant; forest fruit and pitted fruit grow around Ozalj.





COCKTAIL

00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Dr. Ante Starčevića 27, 44000 Sisak

www.cocktail.hr

@ cocktail@cocktail.hr

044549137



ned: 12 - 17, pon - pet: 10 - 22, sub: 12 - 22, 01.08. - 18.08. 📶 🏠 100, 🌞 50

Small towns acquire charm and affection by their interesting achievements which permanently attracts their citizens but also those from their surroundings, near and far so that such towns become recognized forever. If you are ever in Sisak, there is a restaurant in the city center called **Cocktail**, decorated at world standards but keeping the real tastes of Sisak region. The restaurant itself is the very reason for some visitors to keep coming back to Sisak.

Brothers Sanjin (waiter) and Goran (cook) Kramarić have been additionally educated in Croatia and abroad. They passed their skills

and knowledge to the family-run restaurant.

The restaurant terrace has a small park with a fountain. The atmosphere is relaxing and the staff has always practised individual approach to each guest.

The taste and smell of food that you are going to have will entrap you because what your palate tries, it never forgets. Since restaurant Cocktail is oriented to gastronomy (Greek gastronomia - knowledge of various dishes and the way they are prepared, cult of selected food and culinary expertise), here you can

taste fine dishes prepared with the best ingredients from the area. There are traditional dishes from Posavsko-moslovačka region, Mediterranean dishes and also results of research and inventions: creative cooking, revisited dishes and specific menus. The restaurant also offers catering services.

About a hundred of white, red and rose wines of continental and Mediterranean Croatia are also served here.

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www.dalmatino.com

Zagreb and surrounding area

Restaurants: In Zagreb, just like in any capital, all Croatian and many foreign cuisines are present. Old Zagorje specialties served in special surroundings are at home in Stari Puntijar. Within the object there is a Museum of Gastronomy. In Noel they offer tasting menus with innovative specialties. Mediterranean cuisine is the inspiration in Mon ami and Carpaccio. Tekka's offer is inspired by Japanese cuisine. In Zelen Dvor there are dishes from Zagorje and Gorski Kotar. Specialties prepared with ingredients coming from small farms are the winning card of Potkova in Zagreb and Gabreku 1929 in Samobor. In Tavern 1860 in Donja Zelina, in the atmospheric cellar, meat specialties are paired with wines from the region.

Main wine varieties: pinot grigio (white wine), chardonnay (white wine) and yellow muškata (dessert wine); autochthonous varieties are kraljevina (white wine) and portugizac (red wine).

Gastronomic and enological events: The largest enological event in Croatia is *VINOcom*, taking place in Hotel Esplanade in the last weekend of November. In Sveti Ivan Zelina an event dedicated to local specialties and wine is organized: *Exhibition of Wines from Continental Croatia* (June), *Zelina Chestnut Fest and Loparijada* (an event dedicated to local savoury pie "loparka"), *Sarmijada* (an event dedicated to "sarma", a local dish made with minced meat rolled in cabbage leaves) (November), *Martinje* (celebration of new wine) (November), *Vincekovo* (wine celebration) (January).





MON AMI

99, 00, 01, 02, 04, 05, 06, 07, 08, 10, 11, 12, 15, 16, 17, 18, 19, 20, 21

Trg kralja Tomislava 26, 10410 Velika Gorica

www.monami.hr

monamih@gmail.com

016213333



pon: 11-16.30, uto-sub: 11 - 23, **NED, 01.08. - 21.08.** 📶, 📶, 🚗 8, 🏠 70

Daily fresh white fish, black cuttlefish risotto, Adriatic squid and octopus salad are expecting you in restaurant **Mon Ami**. Delicacies such as Kvarner scampi, lobster, shellfish, tuna carpaccio with black truffle or sand smelt fried in olive oil are always on the menu. Exclusively, you can try fresh authentic black Turoplje truffle every day.

Extra virgin oil, awarded with gold medals, is from their own olive grove in Skradin. Tasting dinners are often organized in the restaurant where food and wine from visiting wineries are combined.

The wine list count 65 labels. The sommelier

is also a lecturer for the Croatian Sommelier Club.

Food is taken care of by chef Goran Marko Beus. The interior has been decorated with natural materials, for 20 years reflecting the way of life and business. For six consecutive years the restaurant has been recommended by Michelin Guide.

The restaurant can seat 70 persons in the main hall and 10 more in a separate area, mainly used for closed business meetings.

The restaurant is located in the center of Velika Gorica, near the International airport Franjo Tuđman.



Losos glaziran teriyakijem na kremi od celera sa šarenim povrćem



Teriyaki- glazed salmon on celeriac cream with vegetables

180- 200 g salmon (fillet), carrot, broccoli, cauliflower, celeriac, cooking cream, pea sprouts, teriyaki sauce (320 g soy sauce, 30 g garlic, 40 g sesame oil, honey), celeriac cream, butter

Clean and fillet the fish, divide in serving size. Cut broccoli and cauliflower in florets and steam for 6 minutes. Peel the carrot and cut it in sticks, steam for 5 minutes. For celeriac cream, sauté celeriac in butter. When tender, blend it and add cream, salt and pepper.

Grill previously salted salmon. Spread teriyaki sauce over it. Season the vegetables with extra virgin olive oil and roast in the oven for 4 minutes at 240 degrees centigrade.

Place celeriac cream on the plate, then place the fish on it, add vegetables and garnish with pea sprouts.

Carrot, broccoli, cauliflower and celeriac are supplied by farm Gordana Brozović, Velika Gorica, Rakitovec; sprouts come from farm Brankica from Solin, potatoes are from farm Mladen Horvat from Orehovica, cream is from dairy farm Veronika mini mljekara d.o.o. from Desinić.





CARPACCIO

10, 11, 17

Nikole Tesle 14, 10000 Zagreb

www.ristorantecarpaccio.hr

@ carpaccio@ristorantecarpaccio.hr

014822331



11 - 24, NED, 01.01. - 02.01. 📶 🏠 50, 🌞 50

Carpaccio is a classic Italian restaurant located in the center of Zagreb. Its cuisine is based on a careful selection of attractive seasonal ingredients as well as favourites of Italian regional gastronomies, such as burrata, bresaola or San Marzano tomatoes. Along with the usual set menu which is changed every three to four months in line with the season, Carpaccio is particularly popular for its daily offer of specialties often based on the fresh food bought on Dolac market just a few hours before the restaurant opens. There is a little “problem” with those daily specialties, they disappear too fast from the blackboard near the entrance.

Apart from about ten pastas and risottos, several noble bruschettas, saltimbocca, steaks, lamb chops and white fish in cartoccio, the restaurant offers five or six kinds of carpaccio. It has soon become accepted by people from Zagreb which is supported by favourable reviews and long booking lists.

Carpaccio’s wine list comprises about thirty Croatian and thirty Italian wines of varied style and price: from irresistible and affordable prosecco to structured white wines from Alto Adige and Friuli to undisputed Italian classics such as Gaja’s Barbaresco and Antinori’s Solaia.

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NOEL

17, 18, 19, 20, 21

Ulica popa Dukljanina 1, 10000 Zagreb

www.noel.hr

info@noel.hr

014844297



12 - 24, NED, Wi-Fi, 40, 24

Zagreb restaurant Noel is the first and only restaurant with one Michelin star in Zagreb. Chef Bruno Vokal, inspired by a rich offer of high-quality local ingredients and even richer flavours of tradition, created a 5- picture menu bringing almost 23 precisely prepared dishes to honour the longest day in the year- the summer solstice. The menu is changed in accordance with the seasons and accessibility of high-quality, seasonal ingredients.

With its symbolic name, this concept embodies the very definition of gourmet crescendo involving all senses and fully enjoyed for more than 3 hours. Perfectly balanced dishes arrive elegantly, one following the other, intensifying the aromas and discovering the magic of haute cuisine even when traditional delicacies inspired by humble menial dishes are involved. Dramatic pause brings the surprise ele-

ment in the form of artistic performance while skilful creations of the bread master from Noel's Bread & Delia are on the table.

Imaginative bites combining the best from the garden and the deep sea are paired with drinks- combination of wines, cocktails and other beverages. Noel's team of sommeliers and mixologists is active in creation of trends so that during the evening several drinks from their own production are served- kombucha, beer and kvass. In this way the sensory concept of complete homeostasis of tasting buds, the mind and the body is achieved.

The well- trained team led by chef Vokal, with the bar team and the non- assertive service are a formula for refined hedonism at the table , a feeling remaining long in the guests' memory.



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VRHUNSKO PJENUŠAVO VINO



Vinska kuća Pavlo mir / Pavlo mir 2, Novi Vinodolski / www.pavlo mir.hr



POTKOVA

15, 16, 17, 18, 19, 20, 21

Radoslava Cimermana 5, 10000 Zagreb

www.potkova.eu

info@potkova.eu

016556564



🕒 ned: 11 - 19, uto - sub: 11 - 23, 25.12. - 01.01. 📶 🚗 50, 🏠 130, ☀️ 100

Restaurant **Potkova** is located in the part of city called Kajzerica, named after kajzer-tsar because in this location there used to be a military exercising ground. During the four-year-long Napoleon Illyrian provinces it was their border which is recorded in a monument at the entrance from the old bridge.

This building has a long hospitality tradition, since 1948. During its history it had different names such as „Bijesna kobila”, „Kod Makedonke" (due to the famous beans dish-gravče), „Hipodrom”, and since 2014 it has been known as Potkova after the owners completely redecorated the building.

It offers dishes from all over Croatia pre-

pared according to the recipes of family tradition using seasonal ingredients. You can taste dishes made with local poultry, lamb, horse meat and venison. Meat is prepared under the iron bell, on spit and grilled. Here you can taste „boškarin" stew, beefsteak, carpaccio. There is also homemade pasta and Istrian dry-cured prosciutto for lovers of Istrian cuisine. You can also enjoy fish and seafood specialties because fishermen supply the restaurant with their daily catch.

Potkova is the first Croatian restaurant to receive the mark „Tastes of Croatian Tradition”

Following the words of Benjamin Franklin „it is believed that wine is the eternal proof that



God loves us and would like to see us happy”, the sommelier recommends different sorts of wine and spirits to accompany particular dishes.

There is also a cigar club, wine club, playground for children and a presentation hall with access for disabled persons to all parts of the restaurant. The VIP lounge can accommo-

date 20- 25 persons while the fireplace lounge and winter garden can seat 80 persons.

“We hope that time spent with us will be remembered as an occasion for all senses and that you will recognize our wish for you to feel at home in restaurant Potkova”, say the hosts.

Pirjana janjeća koljenica



Sautéed Lamb Shank

Lamb shank, onion, carrot, celeriac, white wine, salt and pepper

Sear the shank on all sides. Put it aside, add root vegetables (onion, carrot, celeriac). Sauté well, return the shank, pour wine over it, when it evaporates, add water and gently simmer until the shank is tender. Remove the shank, season the vegetables with salt and pepper, to taste.

Blend the vegetables into a thick sauce. Serve with gnocchi, “pljukanci” pasta, potatoes...

Lamb is from Lika, potatoes and vegetables are from Koprivnički Bregi.





STARI PUNTIJAR

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

📍 Gračanska cesta 65, 10000 Zagreb

🌐 hotelpuntijar.com

✉ restoran@hotelpuntijar.com

☎ 014675600



🕒 12-24, **NED**, 📶, 🚗 50, 🏠 100, 🌞 70

By the main road leading from Zagreb to Sljeme there lies restaurant **Stari Puntijar**. Preservation of 160 year old family tradition is now in the hands of Zlatko Puntijar. With its own parking and large summer terrace, in the restaurant's main hall, decorated with old photographs, old coats of arms, hunting trophies and old candelabras, there is room for 100 guests.

The wine list with about a hundred sorts of wines is given the same attention as preparation of each homemade specialty and venison dishes.

The restaurant has a special section for wine

tasting. Many wine promotions and events have taken place here. Stari Puntijar regularly serves dishes made of homemade smoked sausages, bacon, cracklings, cheeses and also soups, "gračanski" pot, "podsljemenski" steak and "šestinski" roast. There are many dishes made with game meat such as venison prosciutto, roast wild duck and pheasant, venison medallions and other specialties made according to old recipes.

Mr. Puntijar had the first cookbook used in the restaurant and several more reprinted in Croatian language.

Family Puntijar roots go far back in the his-





tory of the city of Zagreb. The first written document was noted in 1581. Hospitality tradition started in 1581 when the first inn was opened in Gračani. There were inns in different locations around the city. In 1920 Gjuro Puntijar built a family house in Gračanska Road, where in 1987 restaurant Stari Puntijar was opened. In the vicinity of the restaurant there is also

hotel Puntijar****.

There are 34 well-appointed spacious rooms in the hotel, including two junior suites, a café and congress hall with 60 seats. Although the building is completely new, its interior reflects different artistic and historic eras of Zagreb and Croatia.

Gračanski lonček



Gračanski pot

Gračanski pot is a meal made according to the old family recipe of the owners mother Slavica. It is a pork steak in the sauce of mushrooms, wine and cognac. Bread dumplings are a perfect match for this meal as a side dish.



TEKKA

18, 19, 20, 21

Radnička cesta 37 b, 10000 Zagreb

www.tekka.hr

info@tekka.hr

016389398



11 - 24, NED, 📶, 🏠 50,

In the very center of Zagreb business area, just ten minutes from the very center of the city, there is the Japanese restaurant **Tekka**.

Top quality Japanese cuisine, fusion style, amazes gourmets who prefer delicacies prepared in Asian wok or grilled on the plate. With

a couple of types of sushi, there are numerous Japanese specialities served. All food is prepared before the guest.

The restaurant is decorated in minimalist style.

Sushi & sashimi



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www.zelendvor.com

zelendvor@zelendvor.com

013496803



10-24, 📶, 🚗 50, 🏠 200, 🌞 25

In the western part of the city, in Samoborska Road, near the Sava river, there is a renowned Zagreb restaurant **Zelen Dvor**. This esteemed restaurant is a popular gathering place of Zagreb gourmands of all generations.

Traditional cuisine is based on the offer of meat from the grill and spit, original Dalmatian lamb and veal under the bell and

fresh white fish. These are just some of the strong points placing this restaurant on the map of places where you can enjoy good food. All dishes are accompanied with selected and popular wines, beers and other drinks.

Besides family and business lunches, all other events can be organized here. The shaded terrace is an ideal place for such events.





Teleći file u špeku s rezancima od povrća



Veal Fillet in Bacon with Vegetable Noodles

1 veal fillet of about 600 g (150 g per person), 8 long strips of bacon (not too fat), 2 tbsp olive oil, 4 tbsp fresh rosemary, 2 medium carrots, 2 small zucchini, 250 g celeriac, 1 small leek, 1 tbsp soy sauce, 1 tbsp tomato salsa

Remove veins and tendons from the fillet. Cut it in 8 medallions and wrap them in bacon. Fix with rosemary sprigs. Do not salt the meat because the bacon is salty. Fry the meat in warm olive oil for 3 to 4 minutes on each side.

Peel and cut carrots, zucchini, leek and celeriac in thin strips.

Use the same oil to fry the vegetables over low heat, for about 1 minute. Add soy sauce and tomato salsa. Do not use salt because soy sauce is sufficiently salty.



Almost all ingredients are sourced from nearby family farms (OPG) - veal loin from Sveti Križ, bacon from Gundinci, and vegetables from Vrbje, Zagreb.





GABREKU 1929

96, 97, 21

Starogradska 46, 10430 Samobor

www.gabrek.hr

info@gabrek.hr

013360722, 0992717655



🕒 12 - 24, ned: 12-22, 📶, 🚗 70, 🏠 200, ☀️ 30

Gabreku 1929. Is one of the oldest hospitality objects in the area of Samobor. It was opened in the far 1929 and it is located below the walls of the Old City, across the little church of St. Michael, by Gradna creek.

The building which houses the inn is a monument of category zero. It was built of stone from the city tower from 13th century. The tower was the entrance to Samobor and served as defence from Turks. Although the owners refer to the year 1929 in the name of their restaurant, an excerpt from "Samoborski list" from 1925, found in the City Museum, proves that the grandfather Gabro Medved wishes his guests a happy new 1926.

The offer of food has not changed a lot over

the years. The dishes on the menu follow the recipes dating to the time the restaurant was founded, those are mainly the recipes of great grandma Alojzija and grandma Micika. The local ingredients and traditional dishes make this place recognizable even today. Some of the dishes that have been on the menu since 1929 are: tripe with bacon, cracklings, sauteed liver, suffed veal breast, roast veal, garlic sausages, blood sausages, fresh sausages and breaded brain.

The restaurant owners have always insisted on autochthonous food and ingredients from local farms, mainly around Samobor. The motto: "offered locally, prepared locally" best describes their menu offer.

Juha od miješanih šumskih gljiva

Soup with mixed forest mushrooms

For 4 persons: 100 g porcini, 100 g chanterelles, 100 g honey mushrooms, 100 g orange- oak bolete, 100 g hazel bolete, 3 red onions, clove garlic, tomato, pepper, carrot, celeriac, bay leaf, lemon, chopped parsley, 4 potatoes, 5 dl sour cream, salt, hot pepper, 2 dl white wine

Fry onion in oil. Add previously sliced mushrooms and vegetables. Simmer for 30 minutes.

Add 2 l of water and let the soup boil. Add diced potatoes, lemon juice, wine, cream, salt and other spices.

Cook for another 30 minutes and serve.



FIJET



Svjetsko udruženje turističkih novinara i pisaca u turizmu (Fédération Internationale des Journalistes et Ecrivains du Tourisme - FIJET) osnovano je u Parizu 1954. godine i ima oko 1000 članova iz tridesetak zemalja članica. Cilj organizacije je unaprijediti specijalističko novinarstvo i profesionalne kriterije. FIJET je 1970. godine utemeljio najviše priznanje Zlatnu jabuku, najviše priznanje koje se dodjeljuje pojedincima, destinacijama i institucijama za brigu, očuvanje, razvoj i unaprjeđenje kulturno-povijesne i prirodne baštine.

Hrvatska udruga turističkih novinara i pisaca u turizmu



Turistički novinari u Hrvatskoj djeluju organizirano od 1964. godine. FIJET Hrvatska ima 60 članova - turističkih novinara, putopisaca i pisaca u turizmu. Utemeljena je nagrada "Marko Polo - slavni putopisac" za domaće i strane novinare. Utemeljena je i nagrada FIJET Tolerance za javne osobe koje su dugogodišnjim djelovanjem, razmišljanjem i promicanjem pokazale iskrenost, dosljednost, humanost, otvorenost i toleranciju u očuvanju vrijednosti mira u svijetu u misiji doprinosa razvoju turizma.

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TAVERNA 1860 FOOD & WINE

Donjozelinska 83, 10382 Donja Zelina

www.taverna1860.com

taverna@taverna1860.com

01631405



🕒 10-22, ned: 10-18, 📶, 🚗 30, 🏠 80, ☀️ 45

In the greens of Zelina area, in cellar built in 1860, you will find restaurant **Taverna 1860**. The old brick walls, window niches filled with wine bottles, ceramic plates and bowls contribute to the retro- style of the restaurant.

The area is known for many vineyards and wine production. Those wines are represented on the restaurant's wine list.

Besides dishes to order, there is also a daily

offer. Steaks, barbeque ribs and wok are some of the restaurant's specialities.

"We pay a lot of attention to details, from carefully selected ingredients and wine accompanying our dishes, to leading the guests through a gastronomic experience. Enjoy a romantic date or casual outing with friends, tasting the traditional cuisine with an urban touch of Taverna 1860 and its friendly and relaxed atmosphere", say the hosts.

Barbeque svinjska rebarca s prženim batatima i chimichurri umakom



Barbeque pork ribs with fried sweet potato and chimichurri sauce

Pork ribs, soy sauce, mixed spices, rosemary, olive oil, spicy sauce

Marinate ribs in soy sauce with mixed spice, rosemary and olive oil. Cook sous vide for 2 hours.

Spread mixed spices and spicy sauce over the ribs and roast them at 250 °C for 5- 7 minutes.



Sveti Ivan Zelina

 WWW.VISITZELINA.HR

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Zagorje, Međimurje, Podravina

Specialties: meat from lodrica (meat preserved in seasoned fat), “prge” cheese; fresh cottage cheese with red paprika; home- cured ham; foie gras; “štrukli” soup; Zagorje potato soup; ham baked in bread dough; Gorice goulash; roast turkey, duck or goose with “mlinci” or stuffed with buckwheat porridge; cured and boiled pork knuckle or blood sausage with sauerkraut; “sarma”; Stubica tenderloin; stuffed veal brisket; stuffed chicken; chicken with homemade noodles; “kotlovina”- mixed meat and vegetables prepared in a special pan; roast meat in membrane with buckwheat porridge; cornmeal savoury pies; Podravina dry beans; savoury and sweet “štrukle”, Zagorje pumpkin pie; strudels with different fillings; Bregi cake; Međimurje layer cake.

Restaurants: In Mala hiža near Čakovec they managed to combine tradition with new gastronomic trends in a spectacular way. In Villa Magdalena in Krapinske toplice, Academia in Marija Bistrica and Bedem and Noel in Varaždin, they follow new world trends.

Main wine varieties: white wines – graševina, Rhein Riesling, chardonnay, sauvignon, pinot sivi, pušipel and traminac; red wines- pinot noir and portugizac.

Events: in August there are *Renaissance Days* in Koprivnica and *Špancirfest* in Varaždin.





VILLA MAGDALENA

10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Mirna ulica 1, 49217 Krapinske Toplice

www.restoran.villa-magdalena.net

info@villa-magdalena.net

049233333



In the center of Krapinske Toplice, within a small exclusive hotel **Villa Magdalena**, there is the first fine dining restaurant of Hrvatsko Zagorje.

Restaurant Magdalena has for years adhered to its initial gourmet philosophy- combination of traditional Zagorje cuisine with modern world cuisines. Here you can taste some really fantastic dishes such as “Zagorje art”. a creative performance of the main dish for two persons, served on a slab, so that it looks like a real work of art. The menu is changed seasonally, during spring one can find the popular spring rolls made with traditional Zagorje ingredients: ham and cabbage.

Recommended dishes are also the restaurants classics such as veal in porcini sauce or duck breast.

Almost from the start of the restaurant, a cake called Okus Zagorja (Taste of Zagorje) has been on the menu. This acclaimed dessert created by chef Božić, made with poppy seeds, white chocolate and pumpkin oil is often bought by guests, as a souvenir to be taken home.

Gluten free, vegetarian, vegan and macrobiotic dishes are prepared on request.

“Enjoy the tastes of Zagorje while your view is attracted by the sky and Zagorje hills”, say the hosts.



Domaći ravioli punjeni slaninim sirom i suhom šunkom



Homemade ravioli filled with salty cheese and cured ham

For ravioli pasta: 500 g coarse flour, 1 egg, 4 yolks, 3 pinches of salt, 1 tbsp oil, 120 g water; Filling: 80 g salty cheese, 30 g cured ham, 3 g garlic powder Spinach and basil cream: 1 kg spinach, 150 g fresh basil, 3 g garlic powder, 3 pinches of salt; Pumpkin seed pesto: 50 g roasted pumpkin seeds, 100 g parmesan cheese, 0.02 g garlic, 1 dl pumpkin oil, 50 g basil, 50 g parsley

Make pasta dough with flour, egg, yolks, salt, water and oil. Knead until smooth. Roll it and use the small device to make ravioli.

Fry cubes of cured ham in some butter. Add garlic powder. Mix with cheese. Using a spoon, fill ravioli.

Blanche spinach and basil in salty water for 30 seconds to 1 minute. Cool them with iced water. Blend to smooth cream. Add garlic and salt.

Boil ravioli in hot water.

For pesto, blend pumpkin seeds, basil, parsley and garlic. Add pumpkin oil and parmesan cheese.

Pour cream on a plate, place ravioli on the cream, finish with pesto. Garnish with curd, cherry tomatoes and fresh basil.



Basil, parsley and cherry tomatoes come from our own garden. Pumpkin seeds and oil are sourced from Farm Cesarec, Oroslavlje. Bovine curd comes from Mini Dairy Farm Veronica, Desinić.





ACADEMIA

11, 15, 16, 17, 18, 19, 20, 21

Zagrebačka 42, 49246 Marija Bistrica

www.hotelkaj.hr

kaj@hotelkaj.hr

049326600



On the northern slopes of Zagrebačka gora, about 35 km from Zagreb, there are Marija Bistrica and Hotel Kaj.

Along with luxurious accommodation, congress facilities and attractive wellness & spa, Bluesun Hotel Kaj offers top gastronomical program in its restaurant *Academia*, based on innovative interpretation of traditional cuisine, realized by Executive Chef Danijela Vitez and her team. Offering Zagorje specialties, the entire ambience suggests intimacy and comfort. In the wine cellar there is a collection of top world wines with more than 150 labels.

Ingredients are carefully selected and are fresh, naturally grown at local farms. Each tells its own story... These stories can be felt through the poetry of tastes and the melody of aromas from your favourite dish prepared with a lot of love.

Carsko meso sa žgancima



Pork belly with grits

For 6 persons: 1 kg deboned pork belly, 40 g salt, 20 g pepper, 20 g ground sweet paprika, 20 g garlic powder, half bunch fresh cilantro, 500 g homemade cornmeal for grits, 5 dl milk, 200 g butter, 1 dl sunflower oil

Mix all herbs and spices and rub the meat. Leave overnight in the fridge. Roast with skin side down for about 4 hours at 120 °C, with some water and oil. When tender, put it on a grate and weigh it with a 5 kg weight for excess fat to drain. When cold, pull apart with fingers. Season if necessary.

Cook creamy grits made with milk, butter, water and cornmeal. Serve garnished with fresh cilantro, spring onion or chives.



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MALA HIŽA

01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21

Balogovec 1, 40000 Mačkovec
www.mala-hiza.hr
malahiza@gmail.com
040341101



09:30 - 22:00, 25.12. - 25.12. 📶, 🚗 25, 🏠 65, 🌞 35

Restaurant **Mala hiža** is situated in Mačkovec, 4 km north of Čakovec, in direction of Spa Sv. Martin and border crossing Mursko Središće-Lendava.

Mala hiža celebrated 20 years of its successful activity. It employs 16 persons and is fully oriented to please their guests. The gastronomic offer is basically traditional, from Međimurje. Variety of ingredients, dishes and tastes has always been the starting point for creating the menu and the entire gastronomic offer.

The dishes are traditional but also exploratory, inventive and relying on quality seasonal ingredients from the region. The owners are

always responding to the guests' wishes, following modern trends and procedures, crossing new frontiers and possibilities of cuisine of Međimurje and other regions, all in order to provide an unforgettable experience for the guests. The wine list consists of about 30 labels of Međimurje wines but also other quality Croatian and foreign wines, all together reaching some 130 labels.

The owner, his family and the employees try to offer their guests the romance, passion and gastronomic pleasure. *"A lot of happy guests, awards and acknowledgments encourage us to work even harder and make us happy and satisfied."*, this is the hosts' message.



Pršut od pačjih prsa na salatici od međimurskih šparoga, jagoda i kopra



Duck breast prosciutto

served on Međimurje asparagus, strawberry and dill salad

80 g duck prosciutto, 50 g fresh green asparagus, 50 g fresh strawberries, twig of dill,
1 spring onion, salt, pepper, fine olive oil and pumpkin oil

Duck prosciutto is from farm Orehovec, asparagus is from farm Vuri,
strawberries and herbs are from own garden.





BEDEM

16, 17, 18, 19, 20, 21

Vladimira Nazora 9, 42000 Varaždin

bedem-varazdin.com

bedem.z.a@gmail.com

042557545



Andelko Levanić and Zlatko Novak, both state champions in cooking, with medals from culinary Olympics and World Culinary Cup, have built their culinary identity on Varaždin gastronomic scene and opened their restaurant *Bedem*. They are professionals with a high level of feeling for harmony of tastes and also with full dedication to creative and innovative cuisine.

The dishes they make are based on research of local recipes with technically perfect and imaginative use of the best ingredients, particularly from Varaždin area (cabbage from Vidovec, pumpkin oil, fresh vegetables, local turkeys...). These chefs represent new Varaždin cuisine based on the principles of top quality gastronomy, tradition of local dishes and ingredients improved by application of newest world trends and techniques in food preparation.

Therefore they deem their first restaurant, located close to the defense walls of Old Town Varaždin, as a fortress of top quality food. Their creative specialties include zucchini spaghetti, fish balls, trout with saffron, chicken with apricots...

For the third consecutive year restaurant Bedem has been recommended by Michelin Guide.

Andelko Levanić

He was born in 1978 in Varaždin. Until 2015 he worked in hotel Turist and is one of the most awarded Croatian chefs. He is the state culinary champion for year 2011 and long-term member of Croatian culinary representation with which he participated at numerous world culinary competitions.

His special interest is directed to research of local dishes and ingredients in taste of which he looks for space to accomplish his creative culinary expression.

Zlatko Novak

He was born in 1989 in Varaždin. He worked in hotel Turist in Varaždin and in Gashof der Au, in prestigious German resort Starnberg. He is the state culinary champion for year 2013 and long-term member of Croatian culinary representation.


He is the owner of one silver and two bronze medals from culinary Olympics and World Culinary Cup. His interest is directed to culinary artistic performance and research of new culinary techniques, particularly molecular cuisine.

As the captain of the national team, in February 2020 he participated at the Culinary Olympic Games in Stuttgart and was part of the team that won the bronze medal in category "national menu".



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ugostiteljstvo@hotel-turist.hr

042395395, 0992281620



11 - 22, 📶, 🚗 80, 🏠 80, 🌞 30

Restaurant **Nobel** is located in the newly refurbished hotel Turist, in the heart of Varaždin. Elegant design and modern aesthetics of the space tend to create a pleasant atmosphere suitable for pleasant gastronomic experiences. Young creative team adjusts the

gastronomic tradition to contemporary culinary trends. They use fresh ingredients such as pumpkin, buckwheat, freshwater fish, poultry, mushrooms, purchased from local family farms. The offer is regularly updated in order to surprise the guests with new and innovative aromas, respecting the seasonality of ingredients.

The offer inspired by a combination of modern and traditional represents a winning combination for good atmosphere in a cosy ambience.

Expert staff assists the guests in their search for an ideal combination of restaurant specialties and best choices from the wine list.

Svinjski file u omotaču od bučinih koštica, pohani cvijet tikvice i pire od buče



Pork fillet wrapped in pumpkin seeds, breaded zucchini flower and pumpkin puree

10 g pumpkin seeds, zucchini flower, 150 g pumpkin, 50 g potato, 30 dkg smoked bovine cheese, 1 egg, 50 ml cooking cream, 30 ml milk, 100 g butter

Clean the fillet, cut it in half, season with salt and pepper and roll in pumpkin seeds, previously toasted

and chopped. Form a roller, vacuum it in a bag and cook sous vide at 55 °C for 3 hours.

Fill zucchini flower with cheese, roll it in flour, egg and breadcrumbs. Fry it in deep fat.

Peel and clean potato and pumpkin, boil in salted water until tender. Drain them and mash them into a puree. Add salt, pepper, butter and milk, whisk.



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Specialties: “kulen” (special cured meat spicy salami), cottage cheese sprinkled with sweet paprika and Slavonian ham; products of Black Slavonian Pig; “čobanac” (stew made with different kinds of meat), “fiš paprikas” (spicy freshwater fish stew) with homemade pasta; dry beans cooked in earthen pot; specialties made with freshwater fish- carp, catfish, zander and sturgeon; meat specialties such as “kotlovina”(meat and vegetable prepared in a special pan); grilled meat and steaks filled with Slavonian ham, cheese, mushrooms; chicken stew with paprika; venison; “sataraš” (sauteed vegetables); “ajvar” (roast peppers and aubergines, ground and cooked with addition of oil and spices); noodles with poppy seeds; “gužvara” (special cake) with walnuts; “salenjaci” (pastry made with pork fat and filled with jam or walnuts); “taške” (special pasta with different sweet fillings, cooked and usually served with breadcrumbs sauteed in butter).

Restaurants: Slavonian and traditional specialties are served in restaurants Zlatni lug in Donji Emovci, Schön blick in Vetovo, Citadela in Vardarac, Crna svinja in Čepin, Josić in Zmajevac, Čingi lingi čarda in Bilje, Didin konak in Kopačevo, Kruna Baranje in Lug and Baranjska kuća in Karanac. Beside Slavonian dishes, Lumier in Osijek offers fish specialties, too. In Daruvar, Terasa offers Slavonian and Czech specialties, Little Italy Pub offers aged steaks and dishes inspired by Italian cuisine.

Main wine varieties: Graševina (white wine) is most popular. We also recommend sauvignon, Rhein Riesling, chardonnay and traminac. Red wine sare: dry frankovka, pinot noir, merlot and cabernet sauvignon.

Gastronomic projects and events: In Daruvar, restaurateurs are joined around the project *6th Element* offering healthy dishes throughout the year. In Kutjevo, as the capital of graševina, there is *Graševina Festival* in June. *Požeški kotlić* takes place in May and *Kulenijada* in Požega in June. In Baranja village of Karanac, at the *Spring Fair* (Proljetni vašar), the “smokehouse princess” is elected. That is, actually, the best bacon. June and July are *Wine Months* in Osijek-Baranja County, including *Evenings of Wine and Art*, *Baranja Wine & Walk* and *Vinatlon*. In September there are *Erdut Wine & Bike Tour Erdut*, *Wine Bor Marathon* in Zmajevac and *Fishermen’s Days* in Kopačevo. The first part of October is reserved for *HeadOnEast*, an event that combines gastronomy, art, craft beers and entertainment. Celebrations of St. Martin are characteristic for the whole region, as well as *Vincelovo* (*Vinceška*, *Vincekovo*) in January.





LITTLE ITALY PUB

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pon - čet: 11-22, pet - ned: 11-23, 🍷, 📶, 🚗 20, 🏠 50, 🌞 75

With its gastronomy and atmosphere, Little Italy Pub contributes to a pleasant stay in the city of Daruvar.

It is appointed in retro- style, with many wooden and brick details. The atmosphere is enhanced by a wood stove.

Blues and soft rock music play in the background.

Delicacies of Croatian and Italian cuisine are served in cosy, homey atmosphere. The

emphasis is on meat dishes: various aged steaks, meat platters prepared on open grill. Neapolitan pizzas are baked in a bread oven. There are also bruschettas, pasta, risotto, appetizers and desserts.

The wine list is long, with many top-quality Croatian and foreign labels.

Guest from all over Croatia come to the restaurant to enjoy the food, the wine, and the atmosphere.

**Sporo pečeni lungić
u umaku od kadulje, crnog pinoa
(daruvarskog) i demiglace-a**

**Slowly roasted pork fillet
in sage, red pinot (from
Daruvar) and demiglace sauce**







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043331705



🕒 08 - 22, 🕒 08 - 23, 📶, 🚗 50, 🏠 150, 🌞 60

Restaurant **Terasa**, is an integral part of Julijev park in Daruvar. Guests of Daruvar Thermal Spa and the city of Daruvar, as well as local inhabitants speak about the archaic touch and historic value of this building. The history of the restaurant goes back to the beginning of 20th century, in 1912, when a kiosk-café was built in the thermal park with a view of the monumental building of Central Mud Bath built in 1909 in Moor style. One of the awards for its quality is the golden award “Zeleni cvijet” (Green Flower) of Croatian Tourist Board received for the “Promenade with Restaurant Terasa” in 2004.

With a large dance floor and garden furniture the restaurant is an attractive venue for organization of weddings, proms, celebrations, birthday parties and other events. The restaurant has been recognized by famous persons from the world of sport, education, management, politics and diplomacy. The restaurants in Daruvarske toplice offer various specialties among which the dishes of Slavonian and Czech cuisine, from appetizers to desserts. The hosts are particularly proud of: Slavonian Steak, Vineyard Cutlet, Daruvar Platter, Steak Terasa, Rump steak Arcadia and Czech specialties such as dumplings with poppy seeds,

dough pillows with jam, braised beef, steamed dumplings, “bramboraky” (potato fritters), Daruvar soup and Missa Maja.

There are also dishes made of venison (deer, boar, roe) and fish (carp, catfish, zander, trout). The dishes are accompanied by top quality wines from Daruvar region - Graševina, Chardonnay and Sauvignon.



Srnetina u brusnicama s tuljkom od kruha



Venison in cranberries with bread cone

Bread cone: 350 g stale bread, thick slice of smoked bacon or pancetta, 1 small onion, 250 ml hot milk, 8 tbsp flour, 8 tbsp breadcrumbs, 1 egg, prunes, 1 tbsp chopped parsley, salt, pepper. Venison in cranberries: 100 g onion, 200 g venison, 100 g carrot, 50 g bacon, cranberry jam, dry cranberries, 1 tsp tomato puree, 1 dl red wine, salt, bay leaf, pepper, rosemary, celery, celeriac, 1 tsp sweet paprika (2g), oil

For bread cone, first cut bread in cubes and pour hot milk over it. Stir and leave to rest. Fry onion in a little fat, add finely diced bacon or pancetta. Mix with bread, add breadcrumbs, flour, egg, parsley, spices and chopped, previously soaked, prune. Knead by hand adding flour, if necessary, as long as the dough is not very sticky anymore.

Spread the mixture on cling foil and form a little loaf, wrap it, form a cone with sides tucked in. Boil water in a large pot, add salt and the cone. When all cones come to surface, cook, without stirring for another 10 minutes. Drain and serve sliced.

For venison, fry onion in oil and fat. When golden, add meat and simmer for a few minutes. Add bacon, carrot and grated celeriac and continue to cook for about one and a half hours. Add tomato puree, cranberry jam and dry cranberries, continue to cook for about 15 minutes. Add wine and stock, season and cook for additional 2 hours. Serve hot with bread cone.



ZLATNI LUG

18, 19, 20, 21

📍 Donji Emovci 32, 34000 Donji Emovci

🌐 www.zlatnilug.hr

@ info@zlatnilug.hr

☎ 098472483



🕒 pon - čet: 09-22, pet - sub: 09-23, ned: 09-18, 📶, 🚗 100, 🏠 200, 🌞 80

Situated in an idyllic Slavonian village and surrounded by a green plain, restaurant **Zlatni Lug** evokes tradition and is a perfect place for relaxation, far from the city hustle.

The ambience reflects the true spirit of Slavonia and its long tradition. A wide range of autochthonous dishes and homemade products will take you on a real gastronomic adventure which every palate will enjoy.

Guided by traditional flavours of golden Slavonia, the restaurant chef revives old dishes adding a refined note but also preserving the real flavour of “grandma’s cooking”.

Steak fra Luka, vineyard čevap”, “podolac”

under the iron bell, venison stew or venison risotto are just part of the offer of dishes luring the true hedonists to come to this small Slavonian paradise.

All dishes are prepared with local ingredients grown by local farmers. Wine cellars keep top quality wines from this area, such as those of wineries Kutjevo, Galić, Krauthaker, Adžić, Mihalj, Markota, Josipović and many other.

Near the restaurant there is also lodging with 20 contemporary appointed rooms and an ethnic room in old Slavonic style with original furniture and objects. There is also a swimming pool and the 700,000 square meter estate with 7 km long cross-country trail.



File crne slavonske svinje u umaku i rižoto sa srimušom



Black Slavonian Pig fillet in sauce with ramsons risotto

For 10 persons: 1.5 pork fillet, 100 g butter, 50 g flour, salt, pepper; for sauce: 0.5 l red wine, 200 g brown sugar, garlic, bay leaf; for risotto: 800 g short-grain rice, 100 g butter, salt, pepper, 100 g red onion, 1 dl graševina wine, 2 tsp ramsons pesto

Remove tendons from the meat, season it with salt and pepper.

Sear the meat in hot fat on all sides and leave to rest until serving (meat is seared as a whole, it is sliced only before serving).

Caramelize brown sugar in the same pan, pour red wine over it and add bay leaf and garlic. Season to taste and cook until reduced. Pass the sauce through a sieve, add butter and cook some more.

For risotto, fry onion in little fat until golden, add rice to glaze. Pour wine and then add vegetable stock in batches. Add ramsons pesto and butter.

Cook rice al dente. Slice the meat in medallions, place them on a platter, pour the sauce over it and serve with risotto.

Meat is sourced from a local farm, some 25 km from the restaurant, wines are from nearby wineries. Ramsons is picked on Papuk during spring. We preserve it and use it throughout the year.





SCHÖN BLICK

96, 98, 99, 00, 01, 19, 20, 21

Zagrebačka 18, 34335 Vetovo

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034267108



10-24, 📶, 🚗 50, 🏠 200, 🌞 90

In the quiet of a tame Slavonian valley, by Papuk mountain, in Vetovo, on the Green Road between Kutjevo and Velika, there is a restaurant and inn **Schön Blick**.

Nature Park Papuk and excursion site Jankovac are about 20 km away from the restaurant. The entire complex is an ideal destination for an escape from everyday life, one-day or longer excursions or at least a good family or business dinner.

Traditional Slavonian but also international cuisine enriched by top-quality Slavonian wines of Kutjevo vineyards are served here. Fish dishes are prepared with fish from our own fishpond. Specialty of the house is Drunken Carp.

"If you decide to stay overnight, we will accommodate you on the estate, in one of our 5 bungalows with a terrace above the lake or in a little cottage with a pool. Sport fans and active persons can enjoy the swimming pool, illuminated tennis court, three fishponds, playground, futsal court and many paths for walking or trekking in the beautiful nature of Papuk mountain and Kutjevo vineyards. A unique feeling of connecting the man with nature will make an impression on everybody that decides to visit the restaurant and inn Schön Blick. Beautiful views, total relaxation, fine food and top-quality wines will make you come again and again", is the message of the hosts.



Čips od šarana



Carp crisps

1kg carp cut in strips, 300 g coarse flour, sweet paprika, salt, 2 dl oil

Clean the fish and cut it in strips. Roll them in flour mixed with paprika. Fry in deep oil for 2 minutes. Remove the strips and let them drain from excessive oil on a kitchen towel. Season with salt. Serve with potato salad with onion and sauce tartare.

This dish is often paired with a glass of top- quality graševina wine from Kutjevo area.



Carp are bred in fisheries of Pakračka poljana and then moved to the restaurant fishery.





LOORA

Ulica Ivana Pavla II 5, 31400 Đakovo

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@rafael@loora.hr

031780510



10-24, pet-ned: 10-22, 📶, 🏠 46, 🌞 36

Bistrot **Loora** is located in the very heart of Đakovo, on popular promenade “korzo”, which leads to the cathedral. The building has housed restaurant for more than 70 years.

A small corridor leads to the terrace which can seat 36 guests, plus 46 in the interior.

Along with the classic menu, there is also a seasonal one.

Pasta (ravioli, gnocchi, green tagliatelle) is homemade. There are also some specific side dishes such as potato fritters, croquets, potatoes Parisienne...

Homemade ravioli are filled with ricotta cheese and served with truffle sauce and beef steak, thick “čevap” is filled with cheese and prosciutto, beef cheeks are accompanied by

carrot cream. Seasonal dishes include rump steak in chimichurri sauce, duck breast on forest fruit cream with carrot puree, fried ravioli filled with Slavonic venison, crostini (homemade ciabatta bread) with crackling pate, Slavonic tapas with “kulen”, prosciutto, homemade bread and brandy served with bread-crumbs on tapas; steak in pistachio crust on forest fruit cream, with homemade croquets filled with cheese and bacon.

The restaurant is particularly proud of dry aged steaks, aged for 45 to 60 days in special chambers.

The wine list contains mainly the wines from Slavonija, such as Krauthaker, sacramental wines from Đakovo, Iločki cellars, Erdut vineyards, Sontacchi etc.



Dry age ramstek



Dry aged rump steak

Dry- aged rump steak- meat comes from nearby farm and matures in restaurant chamber. It is served with different side dishes, such as homemade croquets, potato fritters and pepper sauce.



CRNA SVINJA

20, 21

Ulica Ovčara 3, 31431 Čepin

www.terranegra.hr

info@terranegra.hr

0914512676



pon - sub: 11 - 23, ned: 11 - 20, 📶, 🏠 100, 🌞 80

Restaurant **Crna Svinja** is located in a cozy environment of Terra Negra Country Club, surrounded by meadows and forests, in a quiet location in Čepin, not far from Osijek. It was named after the autochthonous Slavonian breed of black pig. It was first bred in 19th century at count Pfeiffer's estate, close to today's restaurant. Black pig is a noble breed with meat of excellent quality and a unique taste. The seasonal menu of the restaurant is strongly influenced by this ingredient and other top meat dishes. Most ingredients are locally sourced.

In the restaurant you can therefore taste

meat specialties from animals bred locally and vegetables grown in the restaurant's garden. In the restaurant you can try, but also buy, meat products DOBRO, made of black pig. The factory, with one of the most modern production lines in Europe, is located only a few hundred meters from the restaurant.

Cosily appointed sophisticated interior of the restaurant, which was actually a stable turned into a modern and multi-functional space, invites you to sit down and stay for a couple of hours and enjoy the fusion of aromas and courses of exquisite dishes. The restaurant



can seat 180 persons, out of which 80 outside on the terrace from which you can admire the view. There is a wine cellar with chef's table and a small hall ideal for private celebrations.

“Restaurant Crna svinja is a combination of modern and traditional Slavonija, presented as

an urban hedonistic story, a course we would to pursue in the future. Our goal is to prove that this area has a lot to offer and with the development of rural and continental tourism, we generate added value for Slavonija, and even the entire Croatia”, say the owners.



Among many top- quality meat dishes, the guests' favourite is Pork Cheeks. It takes a full 10 hours to prepare it, at 84 degrees centigrade, in a convection oven. After that it is flambéed. It is a piece of meat that melts in your mouth and it is no wonder that guests choose it again and again.

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LUMIERE

21

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lumiere.osijek@gmail.com

031201088



ned - čet: 11:30 - 23, pet - sub: 11:30 - 24, 🚗 50, 🏠 68, 🌞 32

Restaurant & Wine Bar Lumiere is located in the quiet city centre of Osijek, in immediate vicinity of the Promenade, in an Art Nouveau building of Urania cinema. It is named after brothers Lumiere – the inventors of the cinematograph.

Some of the specialties are pork fillet with black Slavonian truffle with root vegetables in orange juice and cheesecake served with apple compote.

Other specialties include pork fillet with foie

gras and black Slavonian truffle and Black Pig fillet in cabernet sauvignon with plums and smoked croquettes.

The chef Antonela Balon is from the island of Cres, so the dishes are not only Slavonian but also Mediterranean, including fresh sea fish.

The wine list includes wines from the entire country with about ten top quality wines and sparkling wines served per glass.



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info@hotelosijek.hr

031230360



11:30 - 24:00, 📶, 🚗 39, 🏠 100

Restaurant **Zimska luka** is located on Osijek promenade by the river Drava, within Hotel Osijek. It is an ideal place for a business meeting with a tasty bite, family Sunday lunch or a romantic dinner for two.

Slavonia is a synonym for good food and it is an imperative here. You will be thrilled by

freshly baked bread and imaginative creations from the menu in which modern cuisine found its roots in the rich and famous Slavonic tradition. The experienced team of cooks is led by chef Iva Gracek, who has been at that position since 2007. She has a long experience and passion for cooking, more than 25 years long. However, each time she manages to surprise her guests with innovative dishes.

The restaurant's offer is vast, there are mostly meat dishes, but sitting by the river Drava, the guests can also enjoy quality zander.

The goal is to provide an interesting and innovative gastronomic experience to the guest, primarily with combinations of tasty, local ingredients from the local area.

In this classy restaurant with carefully selected specialties, excellent service and rich choice of top Croatian wines, your experience will be additionally enriched by a relaxing view on the river Drava and Baranja plains.

Pašteta od dimljenog šarana



Smoked carp pate

Smoked carp, eggs, mustard, lemon juice, oil, salt, pepper, ground sweet paprika, grated gherkin, clove of garlic, chopped parsley

Remove skin and bones from smoked carp.

Make mayonnaise with eggs, mustard, lemon juice, oil, salt and pepper.

Add mayonnaise to carp, then add paprika, gherkin, garlic and fresh parsley.

Add salt and pepper to taste.



Smoked carp comes from Orahovica. Sweet paprika is from a local farm.

Kulen, vino i ostale priče

KUŠAONICA DOMAĆIH DELICIJA

📍 Glavna ul. 11
31309 Kneževi Vinogradi
Hrvatska

Od vinograda, slavonskih i baranjskih polja do naših okusnih pupoljaka, put vina i domaćih delicija prezentiran stručno i na zanimljiv način hedonistima te svima onima koji će to tek postati. Posjetite kušaonicu domaćih delicija u srcu Baranje!

- Kušanje, prodaja kulena, vina i drugih baranjskih delicija
- Kapacitet: do 120 osoba
- Parking: do 60 automobila
- Profesionalni, prezentacijski i edukativni pristup
- Radno vrijeme: po najavi, pon. - ned

KONTAKT

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petardobrovac@gmail.com

Damir Zrno

091 4500 205

damir@all4wine.hr





JOSIĆ

11, 12, 13, 14, 15, 16, 19, 20, 21

Planina 194, 31307 Zmajevac

www.josic.hr

restoran.josic@gmail.com

031734410



🕒 13 - 23, PON, 📶, 🚗 80, 🏠 135, 🌞 70

In restaurant **Josić** you can definitely experience a hundred-year-old story of Baranja surduci which will offer the guests tastes of traditional Baranja cuisine with the emphasis on top quality of all dishes. Surduk is a Turkish name for characteristic enclosure in a hill with wine cellars, “gatori” that are dug into the ground because the temperature is a constant between 12 and 15 °C. Gastronomic offer of the restaurant consists of freshwater fish specialties such as stews (“perkelt”, “paprikaš”), smoked fish, dishes made of meat and venison prepared on barbecue with wood coal, under iron cover (“peka”) or on the spit. There are also the inevitable local goulashes and

“čobanac”. All dishes are prepared with carefully selected ingredients, mostly ecologically grown, in a traditional way, before the guests.

In the restaurant and its wine bar you can try wines from own production that had received numerous awards for quality and design. Wine labels are decorated with pictures of rare and endangered birds for this area.

Particular experience is achieved with numerous musical, artistic and gastronomic events in the restaurant and the wine bar decorated in eclectic style encompassing traditional rustic elements with contemporary designer ideas. Restaurant also offers the possibility to organize business lunches and conferences.







KRUNA BARANJE

22

Šandora Petefija 64, 31328 Lug

www.hotellug.hr

info@hotellug.hr

031628028



🕒 uto-sub: 12-22, ned: 12 - 18, PON, 📶, 🚗 85, 🏠 100, 🌞 70

In Baranja, near Nature Park Kopački rit, within hotel Lug, there is restaurant **Kruna Baranje**.

“In Baranja, everything starts at the table. Utterly simple, maybe even anticipated, is the pairing of flavours traditionally known among people from Baranja and Slavonia. It is like a chorus of a gastro hymn daily composed by our chefs”, say the hosts.

Among the local specialties, most of them made with freshwater fish and venison, there

are dishes with smoked silver carp, special dumplings (“taške”), filled with smoked carp, fish- stews with homemade pasta, drunken grass carp, pumpkin risotto, roast beetroot risotto and other delicacies full of local flavours.

Within the restaurant there is a wine cellar owned by Vinita, a company from Osijek. Guided tastings are often organized there.

Children can play in the playground and adults can play tennis and badminton within the hotel complex.



Dimljeni šaran sa žara



Grilled smoked carp

Smoked carp, lentils and fresh seasonal vegetables

Restaurant sources carp and vegetables from local family farms in Bilje.



HOTELI



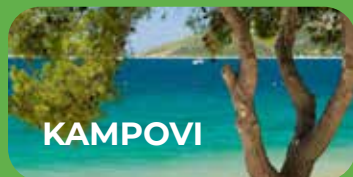
PRIVATNI SMJEŠTAJ



**TURISTIČKE
AGENCIJE**



IQM Destination stands for the Integrated Quality Management system of destination. The objectives of the project are to increase the quality of service in numerous segments of tourist offer, education tailored to the needs of tourist workers, empowerment of the total brand of the destination...



KAMPOVI



**UGOSTITELJSKI
OBJEKTI**



WELLNESS



TRGOVINE



SUVENIRNICE



OPG-ovi



ATRAKCIJE

+385 99 216 3105 | www.iqmdestination.com | durdica@iqm.hr



BARANJSKA KUĆA

15, 18, 19, 20, 21

Kolodvorska 99, 31315 Karanac

www.baranjska-kuca.com

info@baranjska-kuca.com

031720180, 098652900



🕒 pet - sub: 11 - 01 pon - čet: 11 - 22, ned: 11 - 17, 📶, 🚗 30, 🏠 150, 🌞 150

Ethnic restaurant **Baranjska kuća** is part of Škrobo Estate, located in ethnic village Karanac in Baranja.

Along with Baranja classics such as fish paprika stew, “čobanac” (stew made with three different kinds of meat), carp grilled on wooden grid and catfish stew, in the restaurant you can also enjoy some forgotten recipes such as snails in nettle sauce, dried beans cooked in earthenware on open fire, baked acacia and elderflowers and smoked pike. Eggs collected from local chickens are used to make homemade pasta for soups and stews; homemade bread is baked daily, in bread ovens, by the

open fire. Most dishes are prepared before the guests. The menu is constantly supplemented with fresh, local ingredients.

The restaurant can be accessed by guests with disabilities. The restaurant is also pet-friendly. There are two dining rooms seating 100 and 80 persons respectively. In the summer, food is also served in the spacious garden with 200 seats in the shade of walnut trees.

“Street of Forgotten Time” is located right by the restaurant and it is witnessing the past times. There are 5 hundred-year-old hay storages there, mud houses, an old wagon and a reconstructed water mill- as it used to be in a typical Baranja village in the 1920’s. There are workhouses for making clogs, cloth, pottery and barrels, a mill, blacksmith’s shop and barber shop and village inn “Pod kruškom”.

“Our staff will gladly take you on a journey through time or direct you to explore the Street on your own. We would like to invite you to visit us during



the Karanac Fair or in the summer during the Academy of Mud. In the vicinity of the restaurant there is accommodation with 20 top category rooms. We also grow organic Baranja red treas-

ure- hot paprika which is a compulsory seasoning for a lot of dishes. We also grow other vegetables frequently found on the table as part of a hearty Baranja breakfast.” say the hosts.

Šaran na rašljama



Carp grilled on fork

Carp, mustard, salt, garlic, coarsely ground paprika

Clean the Danube carp and cut it along its back, remove the intestines, spread some mustard over it and season with salt.

Using long skewers fasten the carp from its eye to its tail, following the spine and put it on the wooden fork (acacia branch).

Place the carp with its skin turned to the fire, about 30- 40 cm from the embers.

Embers should be glowing, without flame. After 1 hour and 45 minutes, turn the carp so that its skin is away from the fire. After 30 minutes bring the fish closer to the embers so a fine crust is formed.

Use a clove of garlic and pass it over the grilled fish, sprinkle it with paprika, cut it and serve with potato salad or jacket potatoes filled with cheese, cream and garlic.

Carp is from Danube, paprika is from own organic garden in Karanac.





CITADELA

20, 21

Š. Petefija 39, 31327 Vardarac

www.citadela.com.hr

info@citadela.com.hr

031753184, 0912123353



🕒 ned: 09 - 23, pet - sub: 09 - 01, 📶, 🏠 70, 🌞 100

Restaurant **Citadela** was opened in far 1978 in the little Baranja village of Vardarac. The village is located not far from Osijek and Kopački rit. Since its beginning, the restaurant has been owned by family Lazar, currently it is run by the third generation. In the restaurant, they try to maintain tradition, not only in their offer but also in the decoration of its interior and exterior.

During its more than 40 years of operation, the restaurant has gone from about thirty seating places to more than two hundred, in three halls, a closed terrace and an open gazebo. This gazebo is particularly interesting since it is built in a traditional way, with a reed roof,

more than hundred- year- old wooden pillars and brick- tiled floor.

As far as their gastronomic offer is concerned, the hosts are particularly proud of their fish stew with homemade noodles prepared according to the secret traditional recipe of family Lazar, passed from generation to generation and which was in 2020 selected as the best in the world, according to TasteAtlas. On the menu there are other dishes made with freshwater fish, e.g. carp grilled on wooden forks, Baranja style, grilled sturgeon, frog legs and other delicacies made with venison, grilled meats, vegetarian and vegan dishes. All dishes are prepared with local ingredients.



“Due to its location, Citadela is an ideal entering point where the visitor shall experience Baranja in a few moments, through the offer of

authentic dishes and drinks, before completely surrendering to it”, say the hosts.

Perkelt od Podolca



“Podolac” beef stew

1 kg beef (neck, flank, shoulder), 500 g onion, 2 cloves garlic, 1 fresh red pepper, tbsp salt, tbsp pepper, 2 tbsp sweet Baranja paprika, 1 tsp hot Baranja paprika, 1.5 l beef stock, 2 dl red wine, 2 tbsp homemade pork fat

Chop onion. Melt fat and add onion and meat. Add salt and pepper and simmer for about 1 and a half hours. Add stock in batches. When juices are released, add finely chopped pepper, ground sweet and hot paprika and wine. Simmer for an additional 45 minutes or until the sauce is satisfactorily thick.

Traditionally, this kind of stew is thicker than “paprikas” and has a creamy texture. It is best when served with wide noodles mixed with fresh cottage cheese and fried homemade bacon.



Podolac, Slavonic long-horn ox from Srijem is bred locally; breeding is certified by zoo-technical certificate of the Association of Breeders of Slavonic-Srijem Podolac Ox.





restaurant CROATICA
100 - 2022

ČINGI LINGI ČARDA

21

Ul. kralja Zvonimira 98, 31327 Bilje

www.gastronaut.hr

@cingilingicarda@gmail.com

031 281 700



09 - 23, 📶, 🚗 40, 🏠 130, 🌞 130

In Bilje, just a few minutes away from Osijek, there is **Čingi Lingi Čarda**.

It was opened in 2021, at a location of the old restaurant with the same name which attracted visitors for decades.

In a cosy, luxuriously decorated space, you can enjoy the specialities inspired by Baranja cuisine, such as meat dishes, grilled meat, freshwater fish, salads and vegan dishes, all complemented by top quality wines and sweets. Most ingredients come from local farmers, while all fish comes from local fishermen and fish farms.

The renovated restaurant preserves memories of its predecessor which joined tradition, excellent dishes, great music and beautiful nature. It would be hard to find a person in Slavonija and Baranja, but also elsewhere, that has not heard of Čingi Lingi Čarda. It was a place of good fun, unforgettable moments and, we quote, “the place you take those you care for”. Good name, location and energy were kept, thinking about the most important segments- excellent food, beautiful nature and cosy atmosphere, where everybody feels welcome.



Čingi Lingi Čarda reinterprets the definition of luxury- it is a luxury to find time for oneself and your loved ones and enjoy little moments that are at the same time the most important ones. This is what inspired the own-

ers when they decorated the restaurant and composed the menu.

Since it was opened, Čingi Lingi Čarda is full almost every day so it is advisable to book in advance.

Pačji batak i
zabatak *sous vide*,
panirani u panko
mrvicama, na
pireu od lješnjaka
i celera uz *demi
glace* od patke

*Duck leg sous vide,
breaded in panko
breadcrumbs, on
hazelnut and celeriac
puree, duck demi-glace*



Juneći carpaccio
punjen rikolom,
kremom od meda
i kozje skute, s
majonezom od
buče

*Beef carpaccio
stuffed with rocket
salad, honey ad goat
curd cream, pumpkin
mayonnaise*



DIDIN KONAK

21

Petefi Šandora 93, 31327 Kopačevo

www.didinkonak.hr

info@didinkonak.hr

031752100, 0917820003



pon: 12 - 19, uto - čet: 08 - 22, pet - sub: 08 - 24, ned: 08 - 19, 📶, 🚗 30, 🏠 70, ☀️ 100

Restaurant **Didin Konak** has a daily offer of cooked meals, warm, cold and fresh salads, vegetarian dishes and sweets. You can enjoy top quality food served in an original way in the cosy atmosphere of our restaurant.

A mix of Slavonian and modern cuisine, top service and relaxing atmosphere enchant every visitor.

Rich offer of fish cherishes the tradition of fishing village Kopačevo. Your palate shall enjoy the original “fiš paprikas” (fish stew) seasoned with well known Kopačevo ground paprika, as well as “šaran na rašljama” (carp

grilled on wood fork), a royal specialty of this area.

The gastronomic offer is enriched by forest fruits from nearby forests.

Cosy atmosphere, the estate surrounded by nature and top quality homemade food, these are sufficient reasons to choose Didin Konak as a destination for a family dinner. Moments spent with your loved ones are precious. The organization of family celebrations are associated with hassle and stress and our team can prove that it does not have to be the case.

Perklet od soma

Catfish Stew

catfish fillets, ground hot paprika, ground mild paprika, white wine, salt, pasta, cottage cheese, bacon



Fry finely chopped onion until golden brown. Add ground paprika, stir until it melts, adding water. Add white wine, salt and leave to boil.

Add diced catfish fillets and cook for additional 15- 20 minutes, until fish is tender.

Serve with cooked pasta mixed with cottage cheese and sprinkled with fried diced bacon.



TOURIST BOARD
OF OSIJEK-BARANJA
COUNTY

Slavonija & Baranja

HeadOnEast Croatia



Via



Slavonija i Baranja

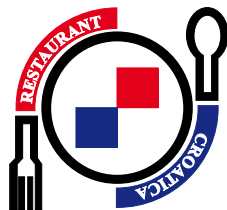
HeadOnEast
Croatia

Did you know that the majority of large Croatian wine makers is based in Slavonia and Baranja? Here you will also find the largest wine cellar and the largest vineyard, the biggest barrel...but also top boutique wineries and unforgettable sights and aromas. Here wine lovers will find their heaven!

FACEBOOK
[@visitslavoniabaranja](#)

INSTAGRAM
[@visit.slavonija.baranja](#)

WEBSITE
[visitslavoniabaranja.com](#)



Everlasting list of “Restaurant Croatica”

During 28 years 522 restaurants have been listed in our editions. In the table Everlasting List of Restaurant Croatica 156 restaurants that won the title 6 or more times are listed alphabetically. Laureates of 25 and more titles are marked in red.

These are: BEVANDA from Opatija, NAUTIKA from Dubrovnik, RIVICA from Njivice, STARI PUNTIJAR from Zagreb, VILLA NERETVA from Metković, ZLATNA RIBICA from Šibenik-Brodarica, KAPETANOVA KUĆA from Mali Ston, LOVAČKI ROG from Karlovac, PLAVI PODRUM from Volosko, ŽGANJER from Ozalj and VINODOL from Zagreb.

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4 FERALA Starigrad Paklenica													⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗			⊗				10	
ACADEMIA Marija Bistrica																⊗					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	9	
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ARTATORE Mali Lošinj																						⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	8
AS Zagreb		⊗	⊗					⊗	⊗				⊗	⊗	⊗														7	
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BARANJSKA KUĆA Karanac																						⊗			⊗	⊗	⊗	⊗	6	
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BEDEM Varaždin																								⊗	⊗	⊗	⊗	⊗	7	

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BIJELO PLAVI Osijek	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗														14
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DREAM Rovinj													⊗	⊗					⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	10
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DVA GOLUBA Zagreb	⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	20
DVI MURVE Poreč			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	17

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DVORCI SLAVONIJE Našice	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				⊗	⊗	⊗								17	
FANTASIA Pula		⊗				⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗														10	
FERAL Rijeka	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																				9	
FOŠA Zadar														⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	15	
FRANKOPAN Ogulin														⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	15	
GALIJA Cavtat																⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗				9	
GARIFUL Hvar																			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	10	
GIANNINO Rovinj			⊗	⊗		⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		19	
GRADINA Josipdol							⊗	⊗	⊗		⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	20	
GVEROVIĆ ORSAN Zaton	⊗	⊗	⊗				⊗	⊗	⊗		⊗																		7	
JEŽ Makarska				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗										⊗							10	
JOHNSON Mošćenička Draga																			⊗	⊗	⊗	⊗	⊗	⊗	⊗				8	
JOSIĆ Zmajevac																					⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗	10
KADENA Split																					⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	11
KANAJT Punat								⊗	⊗	⊗	⊗		⊗	⊗	⊗					⊗	⊗	⊗							10	
KAPETANOVA KUĆA Mali Ston	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	26	
KARLO Plešivica																						⊗		⊗	⊗	⊗			6	
KATARINA Čakovec									⊗	⊗	⊗	⊗		⊗	⊗														6	
KAŠTIL SLANICA Omiš							⊗		⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	20	
KLAS Koprivnica				⊗	⊗	⊗	⊗	⊗				⊗			⊗	⊗						⊗							9	
KLUB MAKSIMIR Zagreb	⊗		⊗	⊗	⊗	⊗	⊗	⊗																					6	
KNEZ Omiš																													6	
KOD MIJE Lokva		⊗	⊗	⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				⊗		⊗	⊗					16		
KONAVOSKI DVORI Gruda	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗																11	
KORMORAN Bilje				⊗		⊗	⊗		⊗	⊗				⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗		15	
KRALUŠ Koprivnica	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗					16		
KRKA BELVEDERE Skradin																						⊗		⊗		⊗	⊗	⊗	⊗	7

	95	96	97	98	99	00	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	⊗
KUKURIKU Kastav				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				⊗	⊗	20	
KVARNER Lovran			⊗	⊗	⊗	⊗		⊗							⊗													6	
LE MANDRAĆ Volosko									⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗											9	
LEUT Zagreb		⊗	⊗	⊗	⊗	⊗	⊗	⊗																				7	
LIČKA KUĆA Plitvička Jezera	⊗	⊗		⊗	⊗			⊗	⊗					⊗	⊗										⊗	⊗	⊗	11	
LOVAČKI DOM MULJAVA Vojnić													⊗	⊗	⊗	⊗	⊗						⊗	⊗	⊗	⊗	⊗	11	
LOVAČKI ROG Karlovac			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	26	
MALA HIŽA Mačkovec				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	22	
MAMICA Pušćine															⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		11	
MARINA Punat	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗													⊗	⊗	⊗			13	
MARINA BLUE Krk																			⊗	⊗	⊗	⊗	⊗	⊗			6		
MEĐIMURSKI DVORI Lopatinec												⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	15	
MILAN Pula	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		23	
MIRNI KUTAK Otočac									⊗					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗				9	
MON AMI Velika Gorica				⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	20	
MOSLAVINA Crikvenica	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗															13	
NACIONALNI RESTORAN Bizovac	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗																			8	
NADA Vrbnik	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		23	
NAJADE Lovran	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗											18	
NAUTIKA Dubrovnik			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	28	
NIKO Zadar						⊗			⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	17	
NOEL Zagreb																							⊗	⊗	⊗	⊗	⊗	6	
OKRUGLJAK Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		22		
PALATIN Varaždin															⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		10	
PAVLJON Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗														12	
PELEGRINI Šibenik																				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	9	
PET BUNARA Zadar															⊗	⊗	⊗		⊗						⊗		6		

	95	96	97	98	99	00	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	⊗	
PLAVI PODRUM Osijek						⊗		⊗							⊗	⊗	⊗	⊗	⊗										7	
PLAVI PODRUM Volosko			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	26
PODRAVSKA KLET Starigrad		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	23	
PORTO ROSSO Skrivena Luka																⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	11	
POTKOVA Zagreb																					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	8	
PRINCIPOVAC Ilok																⊗	⊗	⊗	⊗			⊗	⊗						6	
PRI STAROJ VURI Samobor		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗					⊗	⊗													11	
PUNTULINA Rovinj																		⊗		⊗	⊗	⊗	⊗			⊗	⊗	7		
RIBNJAK Breznica Našička	⊗	⊗	⊗	⊗	⊗	⊗	⊗																						7	
RIVICA Njivice	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	28	
RONJGI Viškovo								⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗						14	
SAN ROCCO Brtonigla												⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	17	
SANTA LUCIA Cres																⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗						8	
SCHÓN BLICK Vetovo		⊗		⊗	⊗	⊗	⊗																		⊗	⊗	⊗	⊗	9	
SLAVONSKA KUĆA Osijek				⊗	⊗	⊗	⊗	⊗	⊗																				6	
SLAKOVIĆI Karlovac				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗						18	
STANCIJA KOVAČIĆI Rukavac																		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	10	
STARI FIJAKER 900 Zagreb			⊗			⊗				⊗								⊗	⊗	⊗	⊗								7	
STARI KAPETAN Orebić																					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	7	
STARI PUNTIJAR Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	28	
SV. NIKOLA Poreč														⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	15	
ŠUMICA Split			⊗	⊗	⊗	⊗	⊗	⊗	⊗																				8	
TAKENOKO Zagreb									⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				⊗			12	
TERASA Daruvar		⊗				⊗												⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	13	
TERBOTZ Štrigova															⊗	⊗			⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	8	
TROŠT Vrsar											⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	17	
TURIST Varaždin		⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗			⊗	⊗						⊗							12	
VALSABBION Pula		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗												15	
VARAŽDINBREG Varaždin Breg		⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗														13	



HOK Obrtnik plus projekt pogodnosti za obrtnike

Obrtnik ste? Onda imate cijelu mrežu partnera koji vam osiguravaju posebne popuste i dodatne pogodnosti!

Projekt pogodnosti Hrvatske obrtničke komore HOK Obrtnik plus provodi se od 2015. godine, a glavni cilj jest omogućiti svim članovima HOK-a što kvalitetnije i povoljnije poslovanje u poticajnom poduzetničkom okruženju. Obrtništvo se tako potiče osiguravanjem različitih pogodnosti kod dobavljača roba i usluga iz raznih gospodarskih grana, odnosno partnera s kojima Hrvatska obrtnička komora potpisuje ugovor o suradnji, a čime se ostvaruju značajne uštede u poslovanju.

Posljednji u sve širem portfelju partnera je tvrtka PeveX d.d. Naime, Hrvatska obrtnička komora i PeveX d.d. potpisali su Sporazum o suradnji u projektu HOK Obrtnik plus kojim se obrtnicima i obrtnicima osiguravaju posebni uvjeti nabave proizvoda iz prodajnog asortimana vodećeg trgovca neprehrambenim proizvodima. Ovaj trgovački lanac posluje u svim krajevima Hrvatske i nudi široku paletu proizvoda za izgradnju, opremanje i uređenje doma i vrta, u PEVEX ovim prodajnim centrima moguće je birati između više desetaka tisuća raznih artikala.

Provjerite tko su još vaši partneri u ostvarivanju ušteda



www.hok.hr/pogodnosti/hok-obrtnik-plus

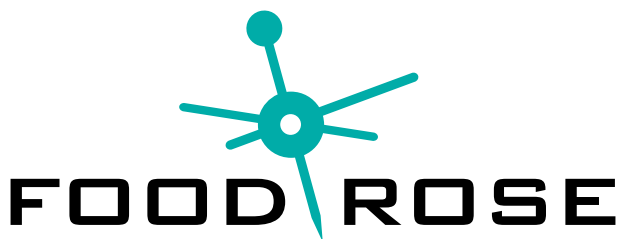
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Obrtnik
plus**



	95	96	97	98	99	00	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	⊗
VICTORIA Dubrovnik	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																				8
VILLA ANNETTE Rabac													⊗	⊗	⊗	⊗	⊗		⊗										6
VILLA ARISTON Opatija	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				⊗						⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	19
VILLA MAGDALENA Krapinske Toplice															⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	13
VILLA MIRA Kastav			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																10
VILLA NERETVA Metković	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	28
VILLA ZELENJAK-VENTEK Risvica	⊗					⊗			⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	19
VINODOL Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	25
VINOTEL GOSPOJA Vrbnik									⊗	⊗															⊗	⊗	⊗	⊗	6
VODNJANKA Vodnjan				⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	23
VUGLEC BREG Krapina															⊗		⊗	⊗	⊗	⊗	⊗	⊗						7	
WALDINGER Osijek													⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗			⊗		12	
ZABOKY Zabok	⊗								⊗	⊗	⊗	⊗	⊗																6
ZDJELAREVIĆ Brodski Stupnik									⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗												9
ZELEN DVOR Zagreb-Susedgrad				⊗	⊗	⊗			⊗					⊗					⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	14
ZIGANTE Livade											⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		16
ZINFANDEL'S Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗							⊗				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	18
ZLATNA GUSKA Varaždin									⊗	⊗	⊗	⊗	⊗																6
ZLATNA RIBICA Poreč									⊗	⊗	⊗	⊗	⊗																6
ZLATNA RIBICA Šibenik-Brodarica	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	28
ZLATNE GORICE Gornji Kneginec													⊗	⊗	⊗	⊗	⊗	⊗		⊗									8
ZLATNE ŠKOLJKE Skradin											⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗					13	
ZLATNI ZALAZ Supetarska Draga	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																			9
ZRNO SOLI Split																						⊗	⊗	⊗	⊗		⊗	⊗	6
ŽGANJER Karlovac				⊗	⊗	⊗	⊗	⊗	⊗	⊗																			7
ŽGANJER Ozalj	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	26

95 96 97 98 99 00 01 02 03 04 05 06 07 08 09 10 11 12 13 14 15 16 17 18 19 20 21 22 ⊗

www.rinogropuzzo.hr



www.foodrose.eu

Let's play

We write and talk about food every day. The fact that you are reading this book tells us that food is associated with experience, whether we carefully prepare the meals at home or enjoy it in restaurants. We discuss the ingredients, it makes us happy when we learn they are fresh and they grow near the place we are eating them. We also like to discover other countries through their flavours, spices, recipes.

Fans of certain ingredients tend to discuss in so much detail the appropriate temperature for their preparation, moments of adding them to dishes and almost laboratory measuring of ingredients from selected locations, all in order to achieve “that exact flavour”. The restaurant guest often talks to the chef to find out how the dish was made. Besides the culinary skill, the most important talking point is the origin of the ingredient and the area the flavour belongs to.

In this edition we are presenting a project, i.e. an application in progress- Food Rose. It is used to graphically accompany our dishes.

What is Food Rose?

Food Rose is a visual presentation of the dish based on the ingredient origin. Just as the wind rose from nautical destinations shows

the frequency and force of winds, the Food Rose shows origins and quantity of ingredients for each gastronomic sensation. The center of the rose is the location on the map where the dish is prepared and/or served, while the tips of its petals show the locations on the map where the ingredient comes from. The width of the petal represents the share of the ingredient in the dish. Rose can be drawn on white paper, blind map or through a web application (www.foodrose.eu) which we designed and applied to the recipes in this book, i.e. for those that contained the origin of ingredients.

How to make a Food Rose?

To make a Food Rose you need the information on the used ingredients- the location of their origin and precise quantity used. With location of processed ingredients we must decide if their source is the location where they grew or where they were transformed to a delicacy. We have decided to give advantage to the location where the ingredient achieved its characteristic properties- e.g. where it was cured, smoked, additionally seasoned and manually transformed into a delicacy on our plate. When dealing with unprocessed ingredients, it is much simpler to make the Food Rose.

We have a table with four columns, and namely: name of ingredient, quantity of ingre-

dient in the dish, location of origin and share. Please find below the table:

Ingredient	Origin	Quantity (g)	Percentage (%)	Petal angle (°)
TOTAL:				

Ingredient share is calculated using the formula: $\text{Petal angle} = \frac{\text{Quantity} \times 360^\circ}{\text{TOTAL}}$

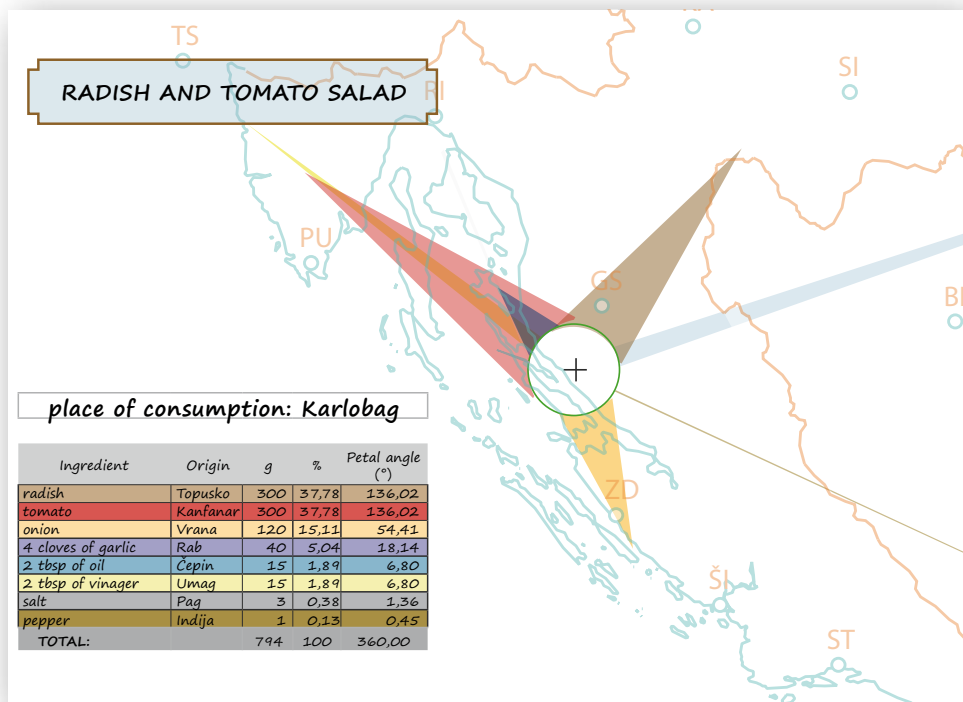
This gives us the share in degrees. We can use this when drawing the Food Rose. E.g., the recipe for "Radicchio and Tomato Salad" looks like this:

For 4 persons: 300 g radicchio, 30 dg tomato, 1 onion, 4 cloves garlic, 2 tbsp oil, 2 tbsp vinegar, salt and pepper

Thinly slice the tomatoes and put them in a

bowl. Clean and wash the radicchio and add it to the bowl. Slice the onion and finely chop the garlic. Sprinkle both over the vegetables and dress with vinaigrette dressing, salt and pepper. Serve with fried or breaded fish or venison.

To unify the calculation, gram is used as a measuring unit. If the same unit is used, it is easy to apply the formula for the petal angle for each individual ingredient. In this way we get the arch degrees on a circle that represents the meal. Let's imagine that the location where we eat the dish is in the center of that circle. Besides that point, the locations of the ingredient origin should be marked, too. Later, we will use these as petal tips "growing" from the arches on the circle. These arches must be centered along the line connecting the location of consumption to the location of the ingredient origin. When we draw all the petals, this is the Food Rose itself. If we consume the Radicchio and Tomato Salad in Karlobag, this is what it looks like:



Ingredient	Quantity (g)	Origin	Petal angle (°)
Radicchio	300	Topusko	136,02 °
Tomato	300	Kanfancar	136,02 °
Onion	120	Vrana	54,41 °
Garlic	40	Rab	18,14 °
Oil	15	Čepin	6,80 °
Vinegar	15	Umag	6,80 °
Salt	3	Pag	1,36 °
Pepper	1	Indija	0,45 °
TOTAL	794		

All elements of the Rose and its petals have been shown in this example. Elements of the Rose are the location of the meal- Karlobag, on the drawing marked with a red cross and a point. The other locations are the tips of the petals, they represent the locations of each ingredient origin. This rose looks like a three-petal rose. There are other petals, but they are very slim and almost neglectable, although not entirely.

Special attention should be paid to the pepper petal (Calcutta- India). To avoid using the world map because of spices that are in minimal quantities present in the dish, it is sufficient to mark the direction of the country they come from. Petals will remain representative enough.

About the application Food Rose

At the address <https://foodrose.eu/> you can show your dishes in the shape of the ROSE. Each dish has a different flower. If the dish used more local ingredients, the rose is more closed, if the ingredients are from various parts of the world, the petal tips end there. If you know the locations and quantities you use at your location, you can make the Rose of your dish. You can also colour the petals in the colours of the ingredients. You can print and frame your dish rose. We can transform each dish into a graphic picture, provided we know its ingredients.

Entering the ingredients into the applica-

tion, the autochthony index (IA) is calculated. It describes the autochthony of the dish in the location where it is consumed. The user enters the size of the autochthony radius (km) and the index is calculated on the basis of that information. The highest value is 100 which means all the ingredients are from the radius that we set.

For the purpose of this book, the autochthony radius has been set to 100 km.

Food Rose in the book 100 Leading Croatian Restaurants 2023/24

We transformed specialties of about 30 restaurants published in the book into Food Roses. To reach their graphic description, please scan the QR- code from the recipe page of the restaurant. Since this year we kindly asked the restaurants to present the dishes made with ingredients from their vicinity, rose petals point to the small places in their surrounding.

Higher goals of Food Rose

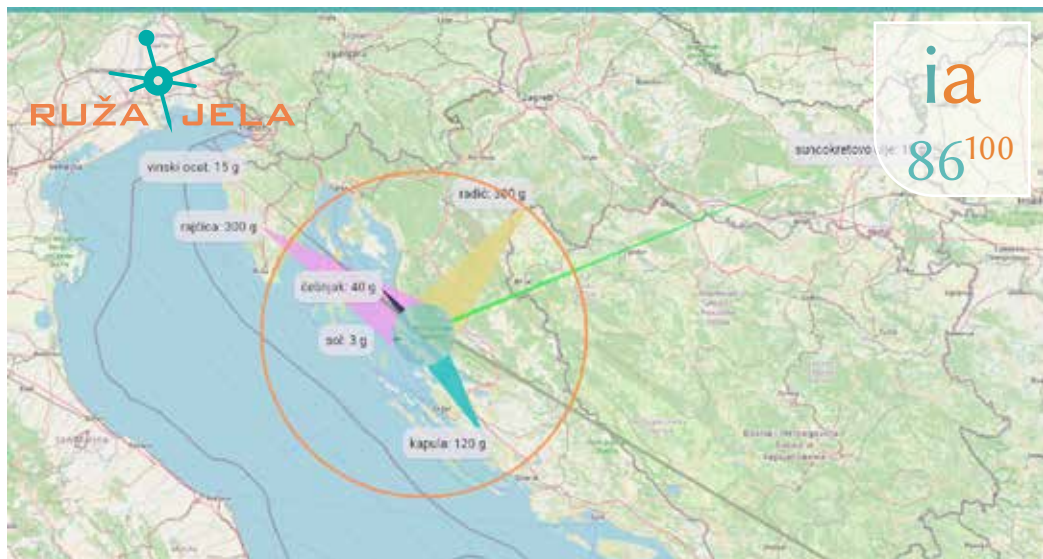
You can make Food Roses just for fun. However, there are higher goals to which they can contribute:

- to encourage the consumers to research the origin of the ingredients;
- to promote purchasing of autochthonous ingredients from certified producers;
- to encourage the merchants to add location of origin and not only country of origin to the label. This also applies to the producers themselves;
- to build a cult for each ingredient, not only for wine, cheese, beer, pasta etc. Other ingredients also deserve to be treated as special.

Vlatko Ignatoski, author of Food Rose

Matea Ignatoski Appetite, programmer

SALATA OD RADIĆA I RAJČICA



● radijus ruže: 20 km; ○ radijus autohtonosti: 100 km; ia index autohtonosti: 80/100



- radić, 300 g
- rajčica, 300 g
- kapula, 120 g
- česnjak, 40 g
- suncokretovo ulje, 15 g
- vinski ocat, 15 g
- sol, 3 g
- papar, 1 g

Rajčice narezati na tanke kriške i posložiti u zdjelu. Očistiti i oprati radić i dodati ga u zdjelu s rajčicama. Luk narezati na kolutiće, a češnjak usitniti.

Salatu posuti lukom i češnjakom, začiniti mješavinom ulja i octa, posoliti i popapriti. Poslužiti uz prženu ili pohanu ribu ili uz divljač.



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All restaurants described in this book have two things in common: the guests' recommendations and this sign.

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