



# 100 LEADING



## CROATIAN RESTAURANTS & THEIR SPECIALTIES





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## 100 LEADING CROATIAN RESTAURANTS AND THEIR SPECIALTIES

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**Gastronomic branding of the destinations**

***abisal*** - community of living beings in the sea depth

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# 100 LEADING



## CROATIAN RESTAURANTS & THEIR SPECIALTIES

SUBTOPIC  
CHEESE



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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)



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 29th yearly edition. This makes it the longest lasting sign of quality in the Croatian hospitality industry. It has been taking place since 1995, with the aim of encouraging quality in catering industry and integration of the offer in the annual issue, as suggested by the guests.

In our selection we covered more than 2,400 restaurants in Croatia. Voting was made possible on the largest portal for promotion of gastronomy in Croatia, [www.gastronaut.hr](http://www.gastronaut.hr) On this portal the voters could additionally point to the quality of restaurant offer, service and ambience. Restaurant owners voted simultaneously and filled in a form with a detailed description of their offer and service. After careful review of the entire material, the final list was determined by the Board of Honour of the project, taking into account a number of parameters important to the contemporary guests, but also the total quality of the content we can present in the annual issue.

The book is available in Croatian and English language, in printed form and online. The QR code with the project logo will take you to the online edition.

This year, the book is enriched with texts about cheese by the “Gastronautica” Marina Selak, a certified cheese taster and olive oil sommelier.

25 years ago, as a result of the project *Restaurant Croatica* - selection and editing of 100 Leading Croatian Restaurants, Club Gastronaut emerged. It involves renowned professionals and lovers of the hospitality profession. In more than 120 thematic meetings, stories about different destinations have been told through gastronomy.

Company Abisal, with the resources of Club Gastronaut and in cooperation with tourist boards, restaurant owners and manufacturers, is currently involved in projects of gastronomic branding of destinations; with the 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 the project “Privučeni u Privlaku” (*Attracted to Privlaka*); with Tourist Board Mali Lošinj through the projects *Tastes and Smells of Mali Lošinj* and *Taste of Vitality* and with Tourist Board of the City of Biograd- Clams and Dishes with Prošek in Royal City of Biograd.

The activities of the projects *Restaurant Croatica* and *Gastronaut* can be followed on the largest Croatian portal about gastronomy and hospitality industry [www.gastronaut.hr](http://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 2024 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

**Author:** Marina Selak, a certified cheese taster  
**Photo:** Cyntia Vučaj

## History and evolution of cheese

Cheese is one of the oldest foods in the world. Legend says that it was created more than a thousand years ago, in the Middle East. A Mesopotamian shepherd discovered it accidentally when he left some milk in a bowl made of dried goat stomach. The stomach contains the enzyme for manufacture of cheese (rennin) and this resulted in the basic form of cheese- the curd. From ancient to present times cheese has developed through various civilizations and cultures.

According to the available archeological findings, cheese making is at least 7,500 years old. Ancient ceramic sieves excavated in Poland and later in Croatia, contained fatty remains of milk. It is assumed they were used to separate curd from whey.

In ancient times, the Greeks and Romans consumed cheese at their feasts and during military expeditions, using it sometimes as a currency. Cheese with oil, fruit and honey was consumed by athletes during Olympic Games. Roman writer Pliny the Elder was the first to describe the sorts of cheese and its importance in Rome. He particularly pointed to goat cheese with its intensive flavour and smell, boiled cheese with olive oil and sweet white wine and Hypotrimma salad with cream cheese, dried mint, toasted pine nuts, raisins and dates.



Ancient knowledge and the art of cheese making were passed to many conquered areas. Latin name for cheese, caseus, left its trails in roots of European words: English cheese, German kase, Portuguese queijo, Spanish queso...

In Middle Ages cheese makers improved their techniques. Cheese salting contributed to its taste and manufacture of drier cheeses with longer consumption period. These cheeses were more appropriate for transportation and keeping. Cheddar from England, Brie from France, Parmigiano Reggiano and Pecorino from Italy come from those times.

Today, small family farms focus on quality and traditional methods, often using raw milk to achieve unique taste and smell. Mass producers are focused on consistency and accessibility on the market.

## Most famous cheeses, their history and application

Food is part of the identity of each part of the globe. Diversity of cheeses, their taste and texture are influenced by the terroir, local traditions and culture. They are made of cow, sheep, goat, buffalo and mixed milks. Their character is additionally dependent on the season.

Different features of each sort of cheese are appreciated while limitless culinary possibilities make cheese a timeless ingredient in world cuisines.

Each person has a different affinity and manner of enjoying cheese. Cheeses look similar but, if observed in more detail, we can see that the way of enjoying cheese in France, Italy, Greece, Great Britain or Croatia is quite different.

When we talk about cheese, we usually first think of France, a country with 1,200 different sorts of cheese. It is difficult to select the best, because affinities are different. Some of them are internationally known for their peculiarities, e.g. hard mountain cow cheeses Comte, Raclette and Tomme de Savoie, hard cheese in shape of dark orange ball Mimolette and famous Brie de Meaux, Camembert de Normandie and Roquefort from the group of blue cheeses with noble mold. Production of cheeses from raw milk (lait cru) is a part of long tradition in French cheese-making, passed from generation to generation, contributing to their distinctive character.



### Brie and Camembert- timeless classics

Brie and Camembert are soft cheeses with noble white mold growing on their surface. In French, such style is called Croute Fleurie. They are highly appreciated in French cuisine and represent basic ingredients for many classic dishes such as baked Brie with figs and thyme, Camembert with honey and walnuts or Filet Mignon in Brie Sauce. Their main feature is the intensive taste of butter and mushrooms, particularly champignons. The longer the aging period, the sharper their taste and smell is and richer and creamier their texture.

Camembert has intensive mushroom-like and tart notes. It is well paired with apple jam, ripe pears, sour cherries, lavender honey, dark chocolate with hazelnuts, mild taste of baguette and baked mushrooms with thyme. Creamy Camembert, when baked, is perfectly paired with honey, chili and crunchy nuts such as almonds and hazelnuts.

Brie goes best with combination of ingredients such as zucchini, mushrooms, artichokes, asparagus. It is a popular ingredient of omelettes, pies, crunchy French quiches, tarts with seasonal vegetables. Its soft texture and nutty and sweet notes will be accentuated when served with fresh white grapes, strawberry and raspberry jam or fig jam (Kali).



## Roquefort- oldest French blue cheese

One of the most famous French cheeses in the world is Roquefort. Its salty, buttery and intensive taste of sheep milk is very popular in dishes such as roast rabbit in Roquefort sauce, Roquefort salad with walnuts, mussels with Roquefort dressing, pears baked with Roquefort and honey. Semi- hard, creamy Roquefort is in perfect balance with the sweetness of chocolate with chili, mustard with honey, onion jam, apricot jam or chili peppers. Served on a wooden board it goes well with caramelized walnuts and fig cake (Kali).

## English cheeses

On the long list of most famous cheeses in the world, English cheeses such as hard Cheddar and Red Leicester or blue cheese Blue Stilton, known for their sharp taste and made according to the traditional methods passed from generation to generation, have a significant place. With more than 700 different sorts of cheese, England is one of the most important cheese makers in the world.

Cheddar is one of the most famous British cheeses. Its flavours develop during the process of aging, namely after six months, one year or two

years. Mild Cheddar becomes stronger, more spicy and thicker in texture. It is jazzy when paired with a number of ingredients. It goes well with chutney, oat crackers and red grapes. Because of its fruity notes, it is excellent when paired with fresh pineapple, green apples, quince, candied fruit, dried apricots and walnuts.

Blue Stilton is a classic often enjoyed with Porto wine, a habit first attributed to English merchants who introduced it to higher classes in 1600. You can complement this perfect combination with fresh figs and dark chocolate. Blue cheese of creamy structure, of fruity, salty and spicy notes loves the sweetness of cherry and blackcurrant juice, dessert wines; the bitterness of dark beer and amaro. Because of its salty note it is best paired with pear, cherry, fig, date, honeycomb, dark chocolate and caramelized onion. It is excellent in salads and with grilled meat.



## Italian cheeses

Skilled Italian chefs always emphasize two important parameters in cooking with cheese- its structure and its aroma. Fresh cheeses of simple milky taste such as Mozzarella di Bufala, strictly made of buffalo milk, are best in light dishes such as Caprese Salad, seasoned with top- quality extra virgin olive oil (e.g. Blend, Červar). Fresh peaches, melon, pistachio, basil and thyme or tomato confit, additionally accentuate the freshness and mild taste of mozzarella. Sweet albumin cheese Ricotta is paired with fresh fruit such as strawberries. It is often used as a dip, in combination with honey, lemon zest, herbs and extra virgin olive oil (e.g. Komarija, Červar). It is a traditional ingredient of dishes from Lazio, used in great desserts such as Cannoli Siciliani or Cassata.

World- famous blue cheese Gorgonzola is made in Piedmont and Lombardy. There are two kinds, Gorgonzola Dolce and Gorgonzola Piccante. Gorgonzola Dolce is aged for minimally 50 days and is known for its creamy, spreadable, mildly spicy but significantly sweet taste, with notes of yoghurt and fruit. In Italy, it is often used for pizza, canape sandwiches, salads and rustic savoury pies. Some of the most famous dishes are risotto with red radicchio and melted gorgonzola topping or cannelloni filled with ricotta, spinach and gorgonzola. It is a part of every good cheese plate, combined with honey, fresh peaches and walnuts, Brazil nuts, fig jam (Kali) or pear. With aging, the features of taste and smell intensify and then it is more appropriate with wine from late harvests or dessert wines.

Not many cheeses can boast with a thousand- year long history. One of those is hard sheep cheese Pecorino Romano. It is very well balanced in its taste, with salty, sour, spicy and bitter notes and therefore easily enjoyed just with a slice of bread or in combination with legumes or other boiled and grilled vegetables. It is used for grating (8 months old), to enrich the dishes and in various pestos. On a cheese platter it prefers the company of strong fruity flavours such as plums, marmalade (Kali) or lemon. Aged cheeses favour red wines of strong structure.

One of the most famous cheeses in the world is Parmigiano Reggiano. It comes from Emilia Romagna region. It dates back to the Middle Ages when it was first made by Benedictines and Cistercians. Most often it is found in pasta dishes (gratinated and filled) and on cheese platters. It has a firm, crumbly body. Its umami taste is well paired by Cabernet Sauvignon wine and whiskey. On a cheese platter, it is best to pair it with honey, dried figs, matured balsamic vinegar, rosemary and basil ciabatta, bitter orange marmalade or tropical fruit such as mango or pineapple. Grana Padano cheese is aged from 9 to more than 24 months (trademark Riserva), while Parmigiano Reggiano can be





aged from 30 to 45 months. Its taste is harmonious, characterized with flowery notes. It is perfectly paired with Aperol Spritz, grilled vegetables, dried apricots or crunchy almonds. More aged cheese is best when grated, added to or as a part of gratinated vegetables and savoury pies or with eggs.

## Feta- a queen of Greek cheeses

Cheeses that were first made a couple of thousands of years ago have a special place in Greek gastronomy. Today Greece is one of the leading cheese producers, while Greeks are the second in cheese consumption in the world. Best known cheeses are Feta, Cretan sheep cheese Gravier, buttery Kaseri and ancient albumin cheeses Manouri and Myzithra, ideal for preparation of cakes.

One of the most favoured cheeses in the world is Feta. It has a crumbly texture and it is made of sheep, goat or cow milk. Its name comes from Latin word fetta which describes the action of slicing cheese. Semi- hard cheese is salty, fresh, herby and with accentuated citrusy acidity on the palate. It is the main ingredient of Greek salads and pies. It goes well with fresh watermelon or cucumbers. Average consumption of feta cheese per capita in Greece is 12 kg per annum.

## Swiss cheese- Tête de Moine

Semi- hard, full- fat cheese made of raw cow milk, weighing from 800- 900 g.

**Tête de Moine** AOP Réserve ages 4 months on spruce boards. It has a hard, sticky, reddish- brown rind. Cheese body is firm, of straw- yellow colour, without cheese eyes, with some cracks. Its smell is intensive, woody, with notes of forest mushrooms, melted salted butter and hay. Its flavour is full, buttery, aromatic, lightly salty and acidic, with pleasant piquancy, very nutty and of nice flowery aromas. It is not sliced but shaved in very gentle roses, using a special tool, Girolle. Serve it with fresh fruit such as figs, pears or blueberries; or with pear jam or fig confit.



## Most known Croatian cheeses

Croatia is well known for its long culture and tradition of cheese making. Many Croatian cheeses are known and appreciated around the world. Our autochthonous cheeses are made of sheep, goat and cow milk. Cheese making skills are passed from generation to generation. Each cheese is influenced by different factors that contribute to its unique features.

Croatian cheeses are presented before the relevant regions: Istria and Kvarner, page 15; Dalmatia, page 99; Lika, page 153; Podravina, page 199; Slavonia, page 209. Serving suggestions are in page 174.

**Istria** is rich with cheeses of exceptional quality. Traditional **hard Istrian cheese** was originally made of only sheep milk, but today, thanks to diligent cheese makers, there are excellent cheeses made of cow and goat milk. Dairy farm Latus from Orbaníci village makes fresh curd of cow milk, but also semi hard and hard cheeses. Fresh Istrian curd is made of cow whey. It has a mild,

milky taste and it is used for savoury and sweet dishes. It is ideal for appetizers combined with asparagus or fresh tomatoes, raisins, herbs such as basil and thyme with a few drops of quality extra virgin olive oil (e.g. Buža, Komarija). It is well paired with white wines of fresh, fruity bouquet and light structure. Istrian hard cow cheese aged for 300 days (Veli Jože, Latus) is of nutty, spicy and sharp taste, additionally accentuated by the sweetness and tartness of marmalade, dried figs, fig cake and balsamic fig vinegar (Kali).

Interesting **Istrian goat cheeses** are made at Kumparička farm in Cokuni. Their goats graze the pastures with more than 180 different plants that contribute to the exceptional quality and rich taste of milk, which is reflected in the cheese. They make cheese from non-pasteurized milk. The maturing period ranges from 2 to 48 months.

The cheese is soft, of compact texture; with maturing its skin dries and wrinkles with an accentuated goat aroma. Smells and flavours become more intensive, spicy with very long-lasting aftertaste. Try less aged cheeses with fresh fruit such as raspberries, strawberries, figs, white grapes and pecans. Serve more aged cheeses with pieces of honeycomb, toasted almonds, fruit chutney, homemade sour cherry or berry jam. Add a few sprigs of rosemary or lavender to the platter.

**Grobnik cheese** is made of sheep or cow milk. It is very salty and therefore sometimes called salty cheese. This hard, whole milk cheese comes from Grobnik Polje and is an autochthonous Croatian cheese. Cheese farm Frankulin has made it for more than 20 years. One of the most known local dishes is potato polenta with Grobnik cheese. The cheese is often served with boiled potatoes and homemade dishes such as sauerkraut and beans or sour turnip and beans. If we combine it with sweet accompaniments we can balance its saltiness. Various sauces and fruit



jams may be used to add sweetness to the cheese. Salty cheeses often produce harmonious flavours with sweet jams. Interesting combinations can be created if we pair it with strawberry, fig or lemon jam for a sweet-sour note.



**Krk cheese**, or as called by locals, bodulska formajela, is made of raw sheep milk of Krk sheep pramenka. Cheese farm Magriž from Kornić makes it following old recipes. Krk sheep spend all year in the open, grazing grass and herbs which contribute to the thick and aromatic milk reflected in the cheese of special character. Semi-hard, whole milk cheese with concentrated notes of sheep milk taste, salty butter and wild herbs is ideal for complementing dishes such as “šurlice” pasta with goulash. On cheese platters it is combined with walnuts, almonds and pistachios, dried figs and dates, sage honey, raspberry jam, or traditionally with Krk prosciutto.



**Pag cheese** is made on the island of Pag from milk of Pag sheep, known for its exceptional quality and a special, somewhat salty taste. The sheep graze the grass, woody plants, aromatic herbs with a touch of sea salt. All this makes this cheese special. Old Pag cheese, maturing for a year and longer is very complex in its taste, with intensive characteristic notes of sheep milk and aromatic herbs. On the cheese platter, serve it with olives, dried figs, sage honey, aged balsamic vinegar or simply with quality extra virgin olive oil (e.g. Blend, Červar) and a piece of aromatized homemade bread.

# 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 (Kali); 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).

**Main wine varieties:** malvazija (white wine) (Arman, Deklič, Matić, Visintin, Sirotić), žlahtina (white wine) Pavlomir, PZ Vrbnik, PZ Gospoja), refošk (red wine), teran (red wine) (Arman, Matić, Visintin, Sirotić), borgonja (red wine), muškatac (semi-sweet dessert wine) (Deklič).

**Main oil sorts:** Istrian Bjelica, buža, rosinjola, karbonaca and žizolera.

**Gastronomic projects and events:** In Rijeka, about 30 restaurants have been assigned the title of *Rijeka Gastronomic Port*; on the island of Mali Lošinj, about 15 restaurants carry the title of the brand *Taste of Vitality*, and 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, the wine festival *In vino veritas* is organized in June, and in 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 the city of Krk *Days of Figs* are organized at the end of August and the beginning of September. It is a fun, cultural and educational gastronomic event during which you can enjoy creative dishes made with figs in Krk restaurants, but you can also buy products made of figs. In Novalja on the island of Pag there is an event in April dedicated to Pag sheep- *MarsOvca*.







# SAN SERVULO

Momjanska 7, 52460 Buje  
www.sanservoloresort.com  
@ bujska.pivovara@gmail.com  
+385 528946065,+385 914772400



🕒 sri - ned: 12 - 23, 📶, 🏠 80, 🏠 30

Steakhouse **San Servulo** is located in Buje, within the luxurious San Servulo Wellness Camping & Resort.

Thanks to carefully selected ingredients of high quality, faithful guests keep coming to enjoy beef tartare prepared in front of them, foie gras or dry- aged steaks.

They also offer oysters and delicacies made of fresh Adriatic bluefin tuna, freshly prepared vegetable cream soups, seasonal risottos and pastas, followed by deserts and selection of high-quality cheeses.

Dishes are accompanied by San Servulo

beers and wines from the wine list covering Istrian, Croatian and international wines. The offer is enriched by cocktails, rums, cognacs and cigars.

San Servulo has many craft beer labels, from natural, non- filtered to non- pasteurized. All beers are subjected to re- fermentation in bottles, according to the old Bavarian law on cleanliness in beer production from 1516. You can buy beers in the delicatessen shop located near the reception of San Servulo Wellness Camping & Resort.

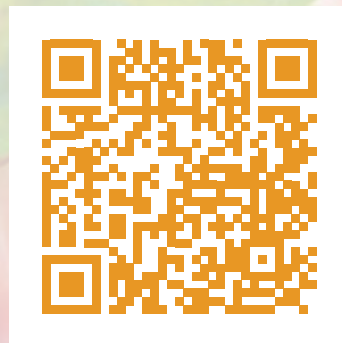




## Fuži s tartufima

### “Fuži”(local pasta) with truffles

*butter, truffles, proprietary mixture “paštela” used as a dish base (made of parmesan, egg yolk, butter, salt, pepper), olive oil, truffle oi, homemade pasta*





# ZIGANTE

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

📍 Livade 7, 52427 Livade

🌐 [www.restaurantzigante.com](http://www.restaurantzigante.com)

✉ [info@livadetartufi.com](mailto:info@livadetartufi.com)

☎ +385 52664302



🕒 12:00 - 22:00, 🕒 12:00 - 23:00, 08.01. - 15.03. 📶, 🚗 30, 🏠 64, 🏠 50

Restaurant **Zigante** is situated in the heart of Istria, in the village of Livade, not far from Motovun forest between Motovun and Oprtalj.

Old course of the river Mirna flows through Livade. Once upon a time, local railway Parenzana also passed through the village. This typical Istrian village attracts domestic and foreign tourists with its peace and abundance of natural beauties and, of course, the fact that one of the oldest truffle habitats in the world is in the neighbouring forest.

It was in 1999 near Livade, more precisely, in Motovun forest that Mr. Giancarlo Zigante with his dog Diana came across the largest

white truffle, a specimen of the famous species Tuber Magnatum Pico, of 1.31 kg and which entered the Guinness Book of Records as the largest in the world! This event placed Livade on the map of the world as the centre of this extremely appreciated underground mushroom.

Today truffle is an irreplaceable part of world gastronomy. The best restaurants in the world rely on its simplicity, attractiveness and seducing power when creating their menus.

Restaurant Zigante, as the first Croatian restaurant specialized on dishes made with Istrian truffle, offers to its guests a carefully designed menu based on fresh truffles during the whole year. The restaurant boasts about





its extremely rich wine offer counting a lot of domestic and foreign wines. Restaurant staff, cooks and sommeliers have received many international acknowledgements for their work.

Besides undoubtedly unique menus, the restaurant also organizes business lunches, dinners, tastings... but also truffle hunting.

In the building that is the extension of the restaurant, in the renovated Istrian stone house, there are three comfortable, contemporary

appointed 4\* rooms for those who appreciate relaxing in the peace and quiet of a typical Istrian rural village.

*„Our guests come from all over the world, but they all share one characteristic: they are gastronomy lovers.*

*Hereby we invite you to visit us, relax in the middle of picturesque Istria and check the seduction of top specialities in restaurant Zigante” - say the hosts.*

## Fondue od sira



### Cheese Fondue

*Cheese, cream, milk, eggs, wild asparagus, fresh Istrian black truffle, Veli Jože cheese, salt, olive oil*

Put cheese, cream and milk in a pan and cook bain marie, stirring until all the ingredients are combined. Season with salt.

Poach eggs at 80 °C, for 3 to 4 minutes. Clean the asparagus, discard the hard parts. Blanch them in boiling water for 1 minute and immediately move to a bowl filled with ice.

Sautee asparagus in olive oil for about 2 minutes.

Place fondue on a plate, make a nest of asparagus and place it on fondue, add poached eggs. Finally, shave fresh black truffle.



# SAN ROCCO

06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Srednja ulica 2, 52474 Brtonigla

www.san-rocco.hr

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+385 52725000



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, Michelin, Wo isst Österreich and awarded many awards. It has also been listed in Le Guide de l’Espresso, A tavola in 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. Boutique-bike hotel San Rocco provides keeping, washing and repair of bicycles.







# MORGAN

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+385 52774520



12 - 22, PON, 📶, 📶, 📶 50, 📶 70

Hotel- restaurant **Morgan** is located in the area of Brtonigla, on Bracanija hill.

Surrounded by greenery, it has been visited by gourmands for more than ten years. From the terrace the view extends from the vineyards and forests all the way to the sea.

The restaurant is best known for venison, hunted by family members, and poultry grown on the estate. Besides the dishes made of wild boar, roe, pheasant, woodcock and hare, one of the stars on the menu is "Crestine"- pasta filled with rooster's crest. There are also specialties made with Istrian ox, local prosciutto, sausages, dried pork fillet. Depending on the

season, you can find wild asparagus, eggplants or mushrooms on the menu.

The offer of specialties is accompanied by a rich wine list.

Restaurant Morgan is listed in important eno- gastronomic guides such as Gault&Millau, Veronelli, with Michelin recommendation. The restaurant was awarded the IQ prize for Istrian quality, awarded by Agency for Rural Development of Istria-AZRRI. The prize recognizes the use of native Istrian ox boškarin.

Family hotel Morgan has luxurious rooms and an infinity swimming pool.



## Teleći file, krema od krumpira, prženi luk



### Veal Fillet, Potato Cream, Fried Onion

*150 g veal fillet, 2 potatoes, butter, salt, pepper, herbs*

Cook fillet sous vide for one hour at 50 °C.

Season it with salt and pepper and sear it on all sides in olive oil, with a little onion and a sprig of rosemary. Add 1 dl of wine.

Boil potatoes, add some butter, salt and herbs and mix until smooth.

Remove the meat from the heat, add some butter to the pan and stir to achieve a fine sauce.

*Ni ga do domaćega!*

*Homemade!*



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# BADI

96, 04, 06, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

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+385 52756293



🕒 12 - 23, PON, 07.01. - 21.01. 📶, 🚗 30,, 🏠 50, 🍷 55

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.

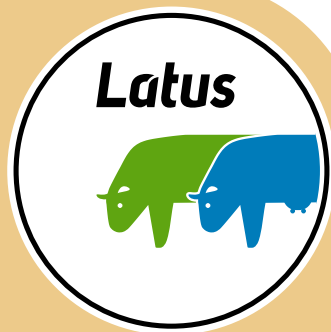


# Vina Wine

# ARMAN

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[www.mljekaralatus.hr](http://www.mljekaralatus.hr)





# SPINNAKER

18, 19, 20, 21, 22

Obala Maršala Tita 15, 52440 Poreč

hr.restaurantspinnaker.com

@spinnaker@valamar.com

+385 52400804



18 - 23, 📶, 🚗 25, 🏠 30, 🌞 40

In the heart of Poreč's old town, along the main seafront promenade, lies the **Spinnaker** restaurant, a true oasis of gastronomic excellence that proudly stands out on the culinary map of Istria. Following last year's transformation, the restaurant's interior has shone anew in an elegant guise, and this year, it turns its attention to the terrace's design, promising an even more beautiful ambience for guests to enjoy top-notch delicacies. For several years, Spinnaker has been hosting a generation of chefs who have decided to elevate this

gastronomic destination to an even higher level, thus creating a unique fine dining oasis that remains true to its roots.

Under the leadership of Chef Goran Hrastovčak, whose career flourished in the kitchen of the famed Heinz Beck, and pastry chef Dragana Kovačević, long recognized in high gastronomy circles for her undeniable skill and talent, Spinnaker has become a place where innovation and tradition dance in perfect harmony. Their culinary philosophy is based on creating experiences that go beyond



the expected, in a way that each dish tells a story about Istria, its rich history, culture, and extraordinary flavors.

“Istrian Fable,” Spinnaker’s signature menu, is more than just a series of dishes; it’s a gastronomic journey that takes guests through the diversity of Istrian locales, using only the finest locally grown ingredients. This menu, essentially remaining the same and available throughout the year, is enhanced with seasonal ingredients and reflects Spinnaker’s commitment to preserving local heritage, promoting sustainability, and supporting the community that surrounds it. The restaurant is also a place where elegance and comfort meet, whether guests choose to enjoy the terrace with sea and sunset views during the summer season or surrender to the warmth of the recently renovated interior by the fireplace in winter.

Equally impressive is Spinnaker’s wine list, a true journey through the vineyards of Croatia

and the world. The carefully selected wine list was created by Sandi Paris, a renowned sommelier and wine connoisseur, in collaboration with Zoran Gregorović, the main sommelier and manager of the restaurant. This dynamic collaboration has brought Spinnaker a wine list that impresses with its breadth, offering guests a choice between top Croatian wines and a carefully selected selection of international labels. From indispensable Istrian Malvazijas to French Bordeauxs and Italian Barolos, each wine on the list tells its own story, perfectly paired with “Istrijanska štorija” dishes to make the Spinnaker experience even more rounded and richer.

Therefore, a visit to Spinnaker is indeed a memorable experience. From the unique experience provided by “Istrian Fable,” to impeccable ambiance and hospitality, Spinnaker is a place where every detail is carefully designed to provide guests with an unforgettable pleasure.





# SV. NIKOLA

07, 08, 09, 10, 11, 12, 14, 15, 16, 17, 18, 19, 20, 21, 22

Obala Maršala Tita 23, 52440 Poreč

www.svnikola.com

info@svnikola.com

+385 52423018



11 - 01, Wi-Fi, Boat 20, House 60, House 80

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.

## Škampi Sv. Nikola



### Scampi Sv. Nikola

300 g scampi, 60 g rice, 1 onion, 2 cloves garlic, 1 tomato, 2 cups fish stock, olive oil, salt, pepper, fresh parsley, tomato salsa

Heat olive oil in a big pan. Add finely diced onion and garlic and simmer until translucent.

Add scampi and cook them for a few minutes, until they change colour to red. Remove them from the pan and set them aside.

Add rice to the pan, fry until translucent.

Add fish stock, chopped tomato, salt, pepper. Cook risotto until rice is creamy.

Return scampi to the pan and stir. Add salsa, sprinkle with fresh parsley and serve.





DARNA d.o.o. Braće Pesel 10/a, 52210 Rovinj | Tel: 385-52-813-228  
E-mail: [darna@pu.t-com.hr](mailto:darna@pu.t-com.hr) | Web: [www.darna.hr](http://www.darna.hr)

## Fuži tartufino

### Sastojci za 2 osobe:

- 200 g fuža,
- 150 g Baccalà della mamma  
- Bakalara tartufino,
- 20 g crnih tartufa,
- 2 žlice mljeka,
- sol

**Priprema:** fuže stavite kuhati u vrelu i posoljenu vodu. U zagrijanu tavu stavite Bakalar tartufino te razrijedite s 2 žlice mljeka. Miješajte dok ne dobijete gusti umak.

Kad su fuži kuhani „al dente“, procijedite ih i prelijte umakom tartufino na koji možete naribati krupnije listiće tartufa. Sve skupa pomiješajte i poslužite toplo. Na posluženo jelo sino naribajte ostatak tartufa.

**Preporučeno vino:** malvazija



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[www.baccala-della-mamma.com](http://www.baccala-della-mamma.com)

[www.bakalar-milena.hr](http://www.bakalar-milena.hr)

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# TROŠT

05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 17, 18, 19, 20, 21, 22

Obala Maršala Tita 1a, 52450 Vrsar  
www.restoran-trost.hr  
info@restoran-trost.hr  
+385 52445197



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.



# KUMPARIČKA

STANCIJA KUMPARIČKA - Cokuni 25, 52208 Krnica

[www.kumparicka.com](http://www.kumparicka.com)



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*Malvasija*  
ISTRSKA





# CAP AUREO

22

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+385 52642035



19 - 22, NED, 📶, 📶, 🏠 30

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- recommend- ed 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 menu 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.



## Iz ruku prirode

Poriluk i škampi pečeni na žaru, gel od grejpa, emulzija od tamno popečenih zelenih listova poriluka, temeljac od dimljene piletine



### Shaped by Nature

Leek and scampi cooked over charcoal, grapefruit gel, burnt green leek emulsion, smoked chicken jus

*for the leek and scampi:* 20 g whole leeks, 20 g scampi, 20 ml cream, 2 egg whites, 0.5 tsp mustard, 1 g parsley stem, 5 g black garlic, 0.1 g fennel seed, 1 g salt, 0.01 g pepper; *for the emulsion:* 200 g green tops, 1.5 l olive oil, 4 eggs, 2 egg yolks, 0.5 g rough salt, 50 g mustard, 1 g garlic; *for the gel:* 300 ml fresh grapefruit juice, 5 g agar agar, 3 ml apple vinegar, 0.5 g salt; *other ingredients:* 3 g trout pearls, 2 g shoots, 10 ml chicken jus

**For the leeks** - Trim the leeks, keeping the green part for the emulsion. Poach the whiter part of leeks in salted water, until they become slightly softer, refresh to keep the green chlorophyll. Cut in half and fill with scampi mixture, then tighten with a string and when a portion is needed, place it into charcoal to blacken. When done, open the string, glaze with olive oil and trim for plating.

**For the emulsion** - Cook the green parts of the leeks over charcoal until they become dark, then transfer to a blender and make a paste. In the meantime, make a sort of a mayonnaise by mixing all the rest of the ingredients. In the end, transfer both emulsions into one bottle.

**For the gel** - Pour the grapefruit juice into a pan and bring to a boil. Add the agar agar and boil for 2 minutes, whisking continuously. Remove from heat, pour into a shallow container and allow to cool before putting in the fridge to set. Once set, tip the gel into a blender and blitz until smooth.

Season with a little salt and apple vinegar, then transfer into a squeeze bottle until ready for use.



# AGLI AMICI

📍 Šetalište Vijeća Europe, 52210 Rovinj

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☎ +385 998051910



🕒 19:00 - 21:30, PON, 📶, 🏠 35, 🏠 35

Restaurant **Agli Amici** is located by the walking path connecting Grand Park Hotel Rovinj to the marina. The view from the charming terrace of this unique, refined and elegant place opens to the sea, Sveta Katarina Island and the old city of Rovinj.

Renown Italian chef Emanuele Scarello received and confirmed a Michelin star for this restaurant. He created two tasting menus for 2024- Rovinj and Istria. They have the

recognizable Scarello signature because he remained dedicated to the vision of sincere cuisine, sophisticated simplicity and strong personality. Each dish tells its story full of flavours, connecting the richness of Italian tradition with Istrian aromas, the sea, the soil and its fruits.

In the restaurant there is also a wine list with 370 labels, a large selection of bar drinks, alcoholic and alcohol-free cocktails.









# DREAM

07, 08, 14, 16, 17, 18, 19, 20, 21, 22

Joakima Rakovca 18, 52210 Rovinj

www.dream.hr

dream@dream.hr

+385 52830613



12 - 24, 📶, 🏠 60, 🏠 60

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 19<sup>th</sup> 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 a 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 combined 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 specialities. Restaurant Dream prefers Mediterranean culinary heritage and it has

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, 22

Sv. Križa 38, 52210 Rovinj

www.puntulina.eu

@puntulina@gmail.com

+385 52813186



🕒 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

## Cheesecake





# VODNJANKA

99, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Istarska 22b, 52215 Vodnjan  
www.vodnjanka.com  
info@vodnjanka.com  
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🕒 12 - 22, 📶, 🚗 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 of ten 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.

## Teletina s lisičkama i kozjim sirom



### Veal with chanterelles and goat cheese

For 4 persons: 4 veal fillets, 250 g chanterelle mushrooms, 1 kg mixed wild greens growing on meadows- wild radicchio, nettle, plantain, dandelion..., 150 g goat cheese (Kumparička cheese- 3 months old), pepper, salt, olive oil, toasted almonds

Sear fillet in olive oil and set it aside. Use the same fat to fry sliced mushrooms.

Fry previously cooked greens in olive oil. Add diced cheese.

Set meat on the mushrooms and greens with goat cheese.



# ZIJAVICA

19, 20, 21, 22

Šetalište 25 travnja 2, 51417 Mošćenička Draga

konoba-zijavica.com

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+385 51737243



čet - 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.





**Tartar tuna / blitva  
/ hren**



**Tuna Tartare/Swiss Chard/  
Horseradish**

**Brancin carpaccio**



**Sea Bass Carpaccio**

**Millefoglie**



**Hlap / lignja / ragu  
pečene paprike**



**Lobster/Squid/Roast  
Pepper Ragout**



# GANEUM

19, 20, 21, 22

📍 Stari grad 5, 51415 Lovran  
🌐 [www.gastronaut.hr](http://www.gastronaut.hr)  
✉ [ganeumlovran@gmail.com](mailto:ganeumlovran@gmail.com)  
☎ +385 915779160



🕒 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, 22

M. Tita 179, 51410 Opatija

www.villa-ariston.hr

info@villa-ariston.hr

+385 51271379



🕒 sri - ned: 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"*.









# 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, 22

📍 Zert 8, 51410 Opatija

🌐 [www.bevanda.hr](http://www.bevanda.hr)

✉ [bevanda@bevanda.hr](mailto:bevanda@bevanda.hr)

☎ +385 51718354



🕒 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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restorane



# OSTARIA VERANDA

19, 20, 21, 22

Dr. A. Mohorovića 40, 51410 Volosko

[www.ostriaveranda.hr](http://www.ostriaveranda.hr)

[info@ostriaveranda.hr](mailto:info@ostriaveranda.hr)

+385 51875189



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.











# 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, 22

Obala F. Supila 4, 51410 Volosko

www.plavipodrum.com

dkramari@inet.hr

+385 51701223



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 conductor's baton in the kitchen is conscientiously and creatively held by Đuro Tomić, the award-winning chef.

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.





# NAVIS

19, 20, 21, 22

Ivana Matetića Ronjgova 10, 51410 Opatija

hotel-navis.hr

hotel@hotel-navis.hr

+385 51444600



🕒 12 - 23, 📶, 🏠 65, 📶 60

Located on a cliff above the Preluk bay, restaurant **Navis** offers a top gourmet experience. 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 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.







P.T.O. **“FRANKULIN”**

## Sirana Frankulin

M 098 831 833

sirana.frankulin@gmail.com

Proizvodni pogon:

Brajde 2, Grad Grobnik, Čavle 51219

## HOTEL-VINOTEL GOSPOJA

Frankopanska 1, Vrbnik

## KONOBA ŽLAHTINA

Pred Sparov zid 9, Vrbnik

## KUŠAONA-PIZZERIA

Vitezićeva 9, Vrbnik

## VINARIJA GOSPOJA

Sv. Nedije 3, Vrbnik

## KUŠAONA CRIKVENICA

Školska 3, Crikvenica

## KUŠAONA RIJEKA

Riva Boduli 7a, Rijeka

## TOČIONA VEŽICA

Kvaternikova ul 62, Rijeka

## TOČIONA BAŠKA

Zvonimirova 8, Baška

# GOSPOJA

—  
I MORE I POJE  
VRBNIK







# STANCIJA KOVAČIĆI

12, 13, 14, 15, 17, 18, 19, 20, 21, 22

Rukavac 51, 51211 Rukavac  
www.stancija-kovacic.hr  
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+385 51272106



🕒 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.

## Teleći file omotan pancetom s tartufima, lisičarkama, fažoletima i pireom od broskve



**Veal fillet wrapped in pancetta with truffles, chanterelles, green beans and borecole puree**

# primorsko županija goranska

[www.pgz.hr](http://www.pgz.hr)



**Primorsko-goranska županija**

Adamićeve 10

51000 Rijeka

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# KUKURIKU

99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 21, 22

Trg Lokvina 3, 51215 Kastav

www.kukuriku.hr

info@kukuriku.hr

+385 51691519



🕒 12 -23, NED, 🕒 12 - 23, PON, UTO, 📶, 🏠 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 ličkim škripavcem



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

*Leg of lamb, filo 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 filo in 10 x 40 cm stripes and spread butter on it. Put 3 tbsp of ragout on the strip and fold it in triangle shape. Slice the cheese in triangles and put one triangle on each prepared filo 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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[uljakomarija@gmail.com](mailto:uljakomarija@gmail.com)





# JIST

17, 18, 19, 20, 22, 23

Široli 27, 51216 Viškovo

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booking@jist.hr

+385 51374597



13 - 23, PON, 📶, 🚗 10, 🏠 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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VRBNIK



## **Agricultural cooperative Vrbnik**

With 125 full members, PZ Vrbnik prides itself on modern products that are made in the fertile Vrbnik fields.

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



# OŠTARIJA FORTICA

16, 20, 21, 22

Trg Matka Laginje 1, 51215 Kastav

restaurant-fortica.hr

forticakastav@gmail.com

+385 51691417,+385 915183819



🕒 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 renowned 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.







**Z.O. ČERVAR**  
 vl. Rožana Červar i Franko Červar  
 Sveti Servul 7B, Novigrad – HR

[www.cervar.hr](http://www.cervar.hr)  
[info@cervar.hr](mailto:info@cervar.hr)  
 091 8834 573



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

Livade, Zubini 56  
 Istra - Croatia  
 T 00385 (0)52 664-092  
 M 00385 (0)98 368 817

 [dean.visintin](https://www.facebook.com/dean.visintin)





# NEBO

21, 22

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info@neborijeka.com

+385 51600119,+385 911602955



17 - 23, PON, 📶, 🚗 100, 🏠 40

**Nebo Restaurant & Lounge** with Deni Srdoč's signature, led by chef Gabriela Filc 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 journey to the levels of Croatian gastronomy. Nebo is the first restaurant in Rijeka awarded the Michelin star.

Delicacies from seasonal tasting menus are accompanied by prize-winning wine list, awarded the prize of best wine list in Croatia in 2023. It has more than 500 labels from 22 countries.







# NAUTICA

21, 22

Podkoludricu 2 (u sklopu Bazena Kantrida), 51000 Rijeka

nautica-restaurant.com

info@nautica-restaurant.com

+385 51410041



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 Bjelobrč.

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.





## Ravioli punjeni skutom u umaku od škampa i cherry rajčica



### **Ravioli filled with curd in scampi and cherry tomato sauce**

*For 4 persons: pasta: 250 g flour, 2 eggs, salt, tsp olive oil, a little water; filling: 300 g sheep curd, 40 g parmesan cheese, 1 egg, salt, pepper; sauce: 80 scampi meat, 0.5 dl white wine, 15 g parmesan cheese, 5 g butter, salt, pepper, basil, cherry tomatoes, garlic, 0.4 dl tomato salsa, scampi stock*

Mash curd with a fork, add eggs, salt, pepper and cheese. Make pasta dough with flour, eggs, oil and salt, adding water if necessary. Roll the dough thinly. Place the filling and make ravioli. Boil them for 4 minutes.

Clean scampi. Use shells, onion, root vegetables and herbs to prepare stock.

Fry scampi in olive oil. Add chopped garlic and pour wine. When the wine evaporates, add stock and two tbs of homemade salsa. Season with salt and pepper.

Add cooked ravioli to the sauce, adding some cooking water. Add halved cherry tomatoes with a few basil leaves.

Remove from heat and sprinkle with freshly ground parmesan cheese mixed with clarified butter in 3:1 ratio.





# HIDDEN WINE BISTRO

Ul. Andrije Medulića 8, 51000 Rijeka

hiddenwinebistro.com

info@hiddenwinebistro.com

+385 51424854



12 - 23, NED, PON, 50

**Hidden Wine Bistro** is hidden in the old city of Rijeka. It is a gastronomic port for wine and bistronomy lovers. It was created by chef Deni Srdoč, winner of several Michelin stars, as a

place of joining wine with seasonal delicacies.

Culinary offer is designed by a creative young chef Željko Vukićević. Sommelier Josip Nedić pairs wines with dishes.

At the moment, the following can be found on the menu: steak tartare, fresh cuttlefish and octopus from Kvarner Bay, Krk lamb and a selection of Spanish and Croatian steaks. The bistro is dedicated to zero waste, farm to table and share food concepts. Its offer changes according to the seasonal ingredients, interesting trends and situation on the market in Rijeka.

There are about 150 labels from all over the world on the wine list. Wines are served by glass and bottle, with a possibility to buy them to take home, at more favourable prices.

## Vitello tonato

80 g veal nut, 30 g fresh tuna, 20 g hard Krk cheese, 10 g pickled capers, 10 g fresh rocket salad, 5 g shallots, 5 g garlic, 5 g anchovies, 50 ml lemon juice, 5 g mustard, 10 g mayonnaise, 1 dl sunflower oil, 50 ml olive oil, 5 g butter, 1 tsp tabasco, 5 g thyme, 2 bay leaves, 2 g salt, 1 tbsp balsamic vinegar, 2 g pepper

Meat: clean the meat, season with salt and pepper and sear it on all sides, in a grill pan or on the grill. Place the meat in a vacuum bag, add butter and thyme, seal the bag and cook it sous vide for 3.5 hours at 64 °C. When cooled, cut it thinly longitudinally.

Sauce: put oil in a pan, add tuna, shallot, garlic, thyme and bay leaves and simmer for 45 minutes (confit). Drain the ingredients, keep the oil, remove bay leaves and thyme. Put the drained ingredients in a blender, add mustard, mayonnaise, anchovies, capers, lemon juice, tabasco, olive oil, salt and pepper. Blend slowly adding the preserved oil from cooking. Cool the sauce and remove it to a squizer.

Serve the dish on an oval plate. First put a few drops of olive oil and balsamic vinegar, salt and pepper. Make a rose of thinly sliced veal, pour over the prepared sauce and decorate with capers. Throw fresh rocket salad on the dish. Add ground sheep cheese.





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# DOMINO

06, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

 Braće Car 23, 51265 Dramalj  
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 [dubravkodomijan@gmail.com](mailto:dubravkodomijan@gmail.com)  
 +385 51786472,+385 915027997



 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.





## Carpaccio od hobotnice



### Octopus Carpaccio

*Octopus, garlic, rosemary, Mediterranean herbs, lemon, olive oil, orange, honey, salt, pepper; side dish: cocktail sauce, avocado cream, toasted bread*

Place the octopus in a vacuum bag. Add some garlic cloves, a sprig of rosemary, Mediterranean herbs, a few slices of lemon and some olive oil. Close the bag tightly and cook sous vide for 5 hours at 76 °C.

Let the octopus cool down, slice it thinly and pour over the emulsion of olive oil, lemon and orange juice, a little honey, salt and pepper. You can serve this carpaccio with some cocktail sauce, avocado cream and toasted bread with olive oil.





# FARO

21, 22

Gajevo šetalište 50, 51265 Dramalj

faro-bar.com

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+385 98224518



🕒 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

## Tartar od brancina s jagodama i limetom



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.

## Sea Bass Tartare with Strawberries and Lime



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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, 22

📍 Ribarska obala 13, 51512 Njivice

🌐 [www.rivica.hr](http://www.rivica.hr)

✉ [info@rivica.hr](mailto:info@rivica.hr)

☎ +385 51846101



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

The restaurant started back in 1934 as a boarding house run by Mare Lesica, the great grandmother of Dražen Lesica.

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

In the past 90 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 the best winemakers and oil producers in Croatia.











# VILA ROVA

📍 Rova 28, 51511 Malinska, otok Krk

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☎ +385 51866100



🕒 17 - 22, 📶, 🚗, 🏠 20, 🏠 30

**Vila Rova**, an elegant hotel and gourmet restaurant offer intimate atmosphere of a quality small hotel with excellent gastronomic offer.

Fine dining restaurant Vila Rova has Gault&Millau recommendation for culinary excellence while the young chef Marin Pleše has been awarded the title of the Young Talent in Gault&Millau 2024 guide. With his dishes, chef Pleše tries to invite his guests to get to

know the island of Krk and the area of Kvarner. He introduces full flavours he grew with on the island, but also local aromas and ingredients from Kvarner area, combining them with modern culinary techniques.

The restaurant is proud of its tasting menu of symbolic name “The Bridge”. It connects the past to the present by connecting local fishermen, foragers and shepherds to the guests.



# Šurlice s kozličem

## “Šurlice” pasta with buckling

**sundried tomato pesto:** 120 g tomatoes, 1.5 dl extra virgin olive oil, 1 clove confit garlic, 80 g almond flour, 20 g basil oil, 10 g grated hard bovine cheese, 5 g salt, 30 g balsamic vinegar from Modena, 3 ice cubes; **mornay sauce with sheep cheese:** 60 g flour “00”, 60 g butter, 1 l milk, 150 g grated sheep cheese, 5 g salt, 1 sprig fresh thyme, 1 bay leaf, 3 g grated nutmeg, 1 sprig fresh rosemary, black pepper; **ragout with slowly cooked buckling:** 1 whole buckling (about 5 kg), 5 onions, 3 whole heads garlic, 3 fennels, 10 white button mushrooms, 5 big tomatoes, 3 yellow bell peppers, 2 red bell peppers, thyme, rosemary, bay leaf, 1 l red wine, 0.5 dl sherry, 5 l beef stock; **green parsley oil:** 500 g fresh parsley, 1 l sunflower oil, 2 cloves garlic, 10 g salt, homemade pasta.

**Pesto:** Briefly cook tomatoes in vinegar. Put all ingredients in Vitamix and mix three times for 2 seconds. Pesto should not be entirely smooth.

**Mornay sauce:** Add spices to milk and heat to 90 °C. Let the spices infuse in milk for 30 minutes. Prepare classic bechamel sauce with aromatized milk, for 20 minutes at low heat. Add grated cheese and a lot of ground pepper. Let it cool. Mix in Thermomix to achieve smooth, creamy texture. Pass through cone sieve.

**Ragu:** Cut meat in chunks. Season with salt (1% of meat weight). Leave to rest for 8 hours. Sear meat. Dice vegetables (not too finely) and fry them briefly to caramelize. Add wine and spices and completely reduce the liquid. Add beef stock and return the meat to the pan. Place meat and sauce in a baking dish and wrap in foil. Cook in the oven for 10 hours at 90 °C (overnight). In the morning, strain the liquid and reduce it until it is syrupy. Remove the meat from the bones and return it to the sauce.

**Green oil:** Mix oil and parsley in Thermomix at highest speed for 1 minute. Heat the oil to 75 °C. Add garlic and salt, mix for another 30 seconds. Pass the oil through a gauze.

Heat meat and sauce in a pan. Cook handmade pasta and add it to the sauce. Finish with grated cheese, a knob of butter, black pepper, some green tabasco, barrique apple cider vinegar and chopped fresh chives. Place tomato pesto at the bottom of the plate. Then add pasta with ragout. With a spoon, add cheese sauce to a slice of bread. Finish the plate with a few drops of parsley oil and fresh fennel leaves.





# VINOTEL GOSPOJA

03, 04, 19, 20, 21, 22

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🕒 12 - 22, 📶, 🚗 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.





## Rižoto od Krčkog ovčjeg sira i mladog špinata s jadranskim kapesantama



### Risotto with Krk sheep cheese and baby spinach with Adriatic scallops

*100 g rice, 3 scallops, 100 g baby spinach, 80 g sheep cheese, 1 shallot, fish stock, salt, dill, beetroot cream, dehydrated olives*

Simmer finely chopped shallot in a pan, add rice and constantly stirring, add fish stock in batches. When rice is cooked al dente, add blended spinach and grated cheese. Fry scallops in another pan, season them with salt and dill. Serve risotto with cheese espuma, dehydrated olives and beetroot cream.







# BOCOON

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 @restoran.bocoon@gmail.com  
 +385 911600825



🕒 12 - 23, 📶, 🏠, 🌞 50, 🌞 80

Restaurant **Bocoon** is located in lovely Punat on the island of Krk.

They offer freshly caught fish, traditional Mediterranean dishes, homemade pasta, other meat and vegan dishes, all prepared with love. With her culinary skills and ideas, chef and owner Nikolina continuously improves the restaurant offer. Selection of Krk and Istrian cheeses is served as a full course.

The wine list accompanies the delicacies and contributes to the gastronomic magic.

*“Enjoy yourselves on our terrace located right by the sea, offering enchanting views of the boats and infinite blue Adriatic Sea. Come and experience the unique combination of aromas and views in Restaurant Bocoon.”, say the hosts.*



## Recept none Valenčić



### Nonna Valenčić's Recipe

**For pasta** (locally called šurlice): 2 eggs, 500 g flour, 0.4 l water, 1 dl Krk olive oil; **For sauce:** 1 dl Krk olive oil, 1 kg lamb, 1 kg beef, 1 kg onion, 1 clove, salt and pepper to taste, 1 tbs tomato puree, 2 bay leaves, 1 dl red wine

**Pasta-** Boil water and pour it over the flour. Mix well and place in a bag to rest for 5 minutes. Then roll dough as you would to make gnocchi. Cut in pieces. Roll each piece around a wooden stick and roll it between your palms to make the shape of "šurlice". Remove pasta from the stick and place it on a floured board. Repeat the procedure until all dough is used. Cook pasta in boiling salted water until it starts to float.

**Sauce (gulaš)-** Fry onion in hot oil. Add meat. Add spices and cook. Add wine, tomato puree and water, to cover the meat. Simmer at low heat until the meat is tender.





# MARINA

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 18, 19, 20

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08 - 22, 11 - 24, , 80, 180, 60

The new restaurant **Marina** is located in the heart of the oldest Croatia marina. It has a unique nautical atmosphere. The old restaurant was demolished in 2022 and a new one was built in record time. The new restaurant is more modern, adjusted to the new millennium with its style, concept and design.

The restaurant can seat 300 persons in two floors with several thematic and functional parts, to offer a more pleasant and intimate experience. The ground floor with covered and open terrace can seat 180 persons. Up to 60 persons can be accommodated on the first

floor. The view from the restaurant and its terrace is spectacular, it opens to Puntat Bay and moored boats and luxurious yachts. A new amenity is a multipurpose hall which can seat up to 60 persons, intended for business meetings or private celebrations. Combined with the restaurant, it is ideal for team buildings, PR and other events, but also family gatherings or smaller weddings. Spacious lounge area with separated seatings surrounded by water is located in the south part of the terrace and it is ideal for enjoying in summer cocktails and selected Croatian wines.





## Orzotto od hobotnice



### Orzotto with octopus

This dish requires barley and high-quality octopus from the Adriatic Sea, either fresh or frozen. Its simple preparation and generous size make this dish ideal for parties with friends and family.

*for 6 people: 600 g octopus, cleaned, 500 g pearl barley, 400 g tomatoes, chopped, 0,5 l Vrbiška žlaltina (high-quality dry white wine), 200 g onion, 3 cloves of garlic, 100 g Grana Padano (or some other premium hard grating cheese like Ribanac), 100 ml high-quality olive oil, sprig of parsley, generous pinch of salt, generous pinch of coarse ground pepper*

Cook the barley by itself in mildly salted water. Never salt the octopus during cooking.

If the octopus is fresh, tenderize it with a wooden mallet to make it less rubbery. If the octopus is frozen, just put it in cold water and cook it until it becomes tender.

Set aside some of the water in which you cooked the octopus because you will need it to baste the orzotto.

Strain the cooked barley, but do not rinse it with water.

Dice the onion and sauté it in olive oil. You can also add a bit of salt and pepper to tenderize it faster. Add the chopped octopus. You do not need to peel off the skin. After sautéing this for 5 minutes, add the white wine and chopped tomatoes, and cook for another 10 minutes until the wine evaporates. Then add the strained barley, 1 dl of water, 2 dl of cooking liquid, chopped garlic, and chopped parsley. Cook for a couple of minutes on low heat so all the ingredients can mix together. At the very end, add a couple of spoons of olive oil. If you wish, you can serve it with grated hard cheese.





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# DRAGO

## DISTRIBUCIJA

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dragodistribucija@gmail.com / t. 098536488





# ARTATORE

15, 16, 17, 18, 19, 20, 21, 22

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🌐 restaurant-artatore.hr

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☎ +385 98536477



🕒 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 gastronomic projects from Tourist Board Mali Lošinj: Lošinjaska kuhinja (Lošinj Cuisine), Lošinjskim jedrima oko svijeta (Sailing Lošinj sails around the world), Antička Apoksiomenova kuhinja (Ancient Apoksiomen cuisine), Taste of Vitality.

*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.*





## Otočka janjetina "Pod teću"



### Island Lamb "Pod teću" (Under the Pan)

350 g lamb from the island (with bones), 3 dl olive oil, 50 g onion, 30 g carrots, 20 g garlic, 1 g rosemary, 0.5 g thyme, 0.5 g bay leaves, 0.5 g fennel, 0.5 dl red wine, 1 g salt, 0.5 g pepper; side dish of pancakes: 100 g pancake batter, 50 g curd, 50 g asparagus

Fry lamb seasoned with salt in hot olive oil on all sides, add vegetables. Simmer for about 90 minutes, adding herbs and wine. When the meat is tender, remove the vegetables, blend them and return to the sauce. Cut meat in smaller pieces, put it on the platter and pour sauce over it. Serve with breaded pancake filled with curd and wild asparagus.







# ZA KANTUNI

15, 16, 17, 18, 19

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10 - 24, 📶, 🏠 120, 🏠 120

Restaurant **Za Kantuni** is located in the center of Mali Lošinj. Quality presentation of local and traditional dishes attracts locals and visitors to Lošinj to this restaurant throughout the year.

Various events are often hosted in two interior halls and on the terrace.

Fresh fish, crab and mussels, stews, dishes under the iron bell, homemade pasta... represent the main features of the restaurant and chef Miroslav Biondić. The offer is changed daily in line with fresh ingredients purchased from local fishermen, small farms, agricultural cooperatives and cheese producer from

Cres. Professional and friendly staff, cozy ambience, terrace under monumental palms create memorable experience for the guests of the restaurant.

At the beginning of the 20<sup>th</sup> century, at the location of restaurant Za Kantuni, hotel-restaurant Dreher was opened. Within the hotel there was a restaurant with a garden terrace, known for excellent beer. A pub, open all year, was located behind city offices. After World War I the hotel was closed and a shop was opened on the ground floor. After World War II restaurant Tri palme was opened, and in 1979 it was redecorated by local catering company



which changed its name to Za Kantuni.

As a memory of those times, Dreher Hall and the area around the bar are today a kind of a museum decorated with photographs from

the past century, showing the development and transition of the restaurant and the city of Mali Lošinj.

## Prsa od istarskog goveda s povrćem ispod peke



### Istrian ox brisket with vegetables under iron bell

*400 g brisket, 150 g new potatoes, 50 g onion, 30 g carrots, 30 g celeriac, 30 g pepper, 30 g zucchini, 30 g eggplant, 30 g tomatoes, 20 g spring onion, 0.5 l red wine, 1 l beef stock, 0.5 l tomato sauce, 1 g rosemary, 1 g thyme, 1 g bay leaves, 3 g garlic, 2 g salt, 1 g ground pepper*

Cut meat in chunks, season it with salt and pepper and place them in the pan with its external part down. Add beef stock, wine, garlic, rosemary, thyme and bay leaves. Bake under the iron bell for about 1.5 hours (turning meat every 30 minutes).

After 1.5 hours, add some tomato puree diluted in water, cover the meat with sliced onion, carrots and celeriac and finally with sliced new potatoes. Bake for another 50 minutes. After that, add the remaining vegetables on top of the potatoes and bake for another 15 minutes. Turn the meat around and bake for another 20 minutes until meat is nicely coloured.

Serve meat with baked vegetables and spring onion, covered with the remaining sauce.



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# BARBAT

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

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🕒 12 - 23, 15.01. - 15.02., 📶, 🚗 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.

## Fritaja sa sušenom hobotnicom i divljim šparogama



### **Frittata with Dried Octopus and Wild Asparagus**

*dried octopus ("štokalj"), shallot, wild asparagus, eggs*

Soak octopus overnight to make it tender. Cut it in small pieces and heat it in olive oil. Add shallot and let it wilt, add asparagus and eggs.





# BOŠKINAC

04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 21, 22

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🕒 12 - 23, 5.12. - 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.



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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 Zadar region (Lukin) and Drniš (Budrin); Pag cheese; boiled and roast lamb; lamb tripe; “paštica” - 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.

**Cheese from “mišina”** is traditionally made of sheep, cow, goat or mixed milk in the area of Dalmatian hinterland and Lika. It is aged in “mišina” (sack) made of sheep skin, which gives this spicy and salty cheese a special aroma. It is the star of cheese platters but also frequent ingredient of frittatas with seasonal vegetables and savoury pies. Due to its intensive taste, it is well paired with structured red and orange wines.

**Lečevica cheese** belongs to the group of most autochthonous cheeses from the wider area of Split. This hard cheese is made of cow and sheep milk. It is aged for two to two and a half months. It has a mild taste with balanced spicy and salty notes. Serve it as an appetizer with peaches and rosemary, pears and sage or traditionally with Dalmatian prosciutto and a slice of homemade bread.



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

**Gastronomic projects and events:** County Split- Dalmatia develops the brand of traditional Dalmatian lunch (“marenda”). 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*. Privlaka is known for cuttlefish and chickpeas. 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). Pirate history of Omiš is a topic of many summer events and an inspiration for some Omiš Restaurants. Biograd na moru is known for clams and dishes with prošek (a type of sherry). Gastronomy follows the events in Biograd: *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, 22

Mihovila Pavlinovića 12, 23000 Zadar

[www.bruschetta.hr](http://www.bruschetta.hr)

[info@bruschetta.hr](mailto:info@bruschetta.hr)

+385 23312915



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.



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# FOŠA

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Kralja Dmitra Zvonimira 2, 23000 Zadar

www.foša.hr

info@foša.hr

+385 23314421



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 the 16<sup>th</sup> 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.





Jako vino d.o.o | Bračka cesta 13, 21420 Bol - Croatia  
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Prosciutto  
Pršuta*

~Lukin



Mesnice i klaonica Lukin d.o.o.  
Babindub 1a  
23000 Zadar  
T 098 211023



# KAŠTEL

17, 18, 19, 22

📍 Bedemi zadarskih pobuna 13, 23000 Zadar

🌐 [www.hotel-bastion.hr](http://www.hotel-bastion.hr)

✉ [info@hotel-bastion.hr](mailto:info@hotel-bastion.hr)

☎ +385 23494950



🕒 12 - 23, 📶, 🚗 20, 🏠 60, 🏠 60

Restaurant **Kaštel** is located in boutique Hotel Bastion. It was built on the remains of the Venetian, medieval castle from the 13<sup>th</sup> 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

approach, 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.







VINSKA  
KUĆA mاتیć





# NIKO

02, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Obala kneza Domagoja 9, 23000 Zadar

www.hotel-niko.hr

hotel.niko@hotel-niko.hr

+385 23337888



16 - 24, 24.12. - 18.01. 🍴, 📶, 🚗, 🏠 130

Restaurant **Niko** has always been linked to Croatia and the ancient city of Zadar. The restaurant was opened in the far 1963. 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.

The specialties are fishes and lobsters that guests choose themselves from the restaurant’s aquarium.

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

Near the restaurant is a small family-run hotel. 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 Pavin.



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25, 26, 27 NOVEMBER 2024  
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[forum@medtourismfoundation.com](mailto:forum@medtourismfoundation.com)

Mediterranean  
Tourism Foundation

The logo for the Mediterranean Tourism Foundation, featuring a stylized map of the Mediterranean region in blue and yellow, with the number 107 inside a yellow circle.





# MARINA KORNATI

18, 19, 20, 21, 22

📍 Šetalište Kneza Branimira 1, 23210 Biograd na moru

🌐 [www.marinakornati.com](http://www.marinakornati.com)

@ [restoran@marinakornati.com](mailto:restoran@marinakornati.com)

☎ +385 23384505, +385 992745359



🕒 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**.

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.

Some of the dishes from our menu are: beefsteak tartare, Fisherman's Plate (tuna pate wrapped in prosciutto, marinated anchovies, salted anchovies and tuna tartare), ravioli filled with white fish and Pag curd in fish demiglace, swordfish, tuna, seabream and grilled calamari, "drunken" figs.







# BOROVNIK

11, 12, 13, 14, 15, 17, 18, 19, 20, 21, 22

Trg dr. Šime Vlašća 3, 22240 Tisno

www.hotel-borovnik.com

info@hotel-borovnik.com

+385 22439700



11 - 22, 📶, 🚗 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 controlled

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.





## Rib-Eye Steak s julienne povrćem sotiran na maslacu i pečene bačvice od krumpira



### Ribeye steak with vegetables julienne, sautéed in butter with roast potato "barrels"

*Ribeye steak, zucchini, carrot, celery, potatoes, butter, olive oil, salt and pepper*

Cut the vegetables julienne style. Sauté in butter. At the same time, grill the steak and roast the boiled potatoes shaped like barrels. Let the meat rest and then serve all.





# BOBA

16, 17, 18, 19, 20, 21, 22

Butina 22, 22243 Murter

konobaboba.hr

info@konobaboba.hr

+385 989485272,+385 989379181



12 - 02, 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.

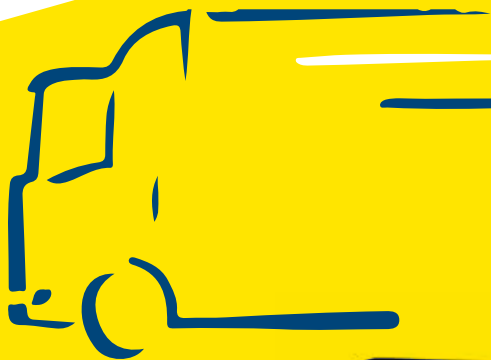
*"This is a perfect, quiet place for relaxation with a drink before the meal, light starters or the entire gourmet meal in intimate company or larger groups."*, say the owner.



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# PELEGRINI

14, 15, 16, 17, 18, 19, 20, 21, 22

Jurja Dalmatinca 1, 22000 Šibenik

www.pelegrini.hr

reservations@pelegrini.hr

+385 22213701



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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**www.vina-deklic.com**



# 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, 22

Krapinskih spužvara 46, 22010 Šibenik-Brodarica

www.zlatna-ribica.hr

info@tudic.hr

+385 22350300, +385 22350695



🕒 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 dishes, 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.





## Pečena grdobina umotana u pršut na povrću

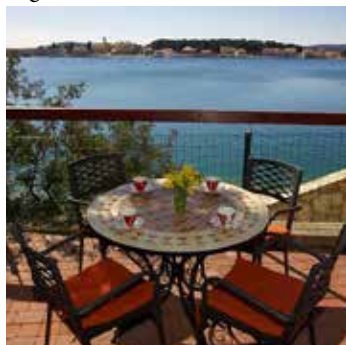


### Baked monkfish wrapped in prosciutto with vegetables

*180 g monkfish, salt, pepper, 40 g prosciutto, onion, peppers, zucchini, carrot, olive oil*

Clean fish and remove separate the tail from the head. Remove all skin from the tail and portion to 180 g. Season fish with salt and pepper. Place finely sliced prosciutto on cling foil, place fish on it and roll it into a caramel shape. Steam for 15 minutes. Remove the foil and grill fish until prosciutto is crispy.

Cut the vegetables in strips and fry them in a pan. Cut fish in equal slices and place them on vegetables. Pour olive oil over the fish and serve.





# VINKO

18, 19, 20, 21, 22

Uz cestu 57, 22221 Konjevrate

www.konobavinko.hr

reservations@konobavinko.hr

+385 22778750



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 strictly

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.*



## Gulaš od svinjskih ušica i nogica



### Goulash with Pig Ears and Legs

*400 g onion, 500 g deboned pig ears and legs, 4 cloves garlic, parsley, 150 g grated carrot, 2 dl wine, 1.5 dl tomato sauce, 0.5 dl stock, salt, pepper, paprika, 300 g potatoes*

Fry onion in fat for 15 minutes until golden and reduced. Add meat, simmer for 10 minutes and add wine. Add garlic, parsley and carrot, season with salt, cook for 10 minutes and add tomato sauce. Add stock and spices and cook for about 1 hour over low heat. Add diced potatoes and boil for another 30 minutes. If necessary, add more liquid.







# MARIO

19, 20, 21, 22

Hrvatske mornarice 1, 22203 Rogoznica

www.konobamario.com

restoranmariorogoznica@gmail.com

+385 22558508



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, „pašticađa” with homemade gnocchi, tuna prepared „pašticađa” 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.*



## Orzotto vege



### Orzotto Vege

*For 2 persons: 150 g barley- orzo, 30 g sundried tomatoes, 30 g pitted black olives, 30 g zucchini, 5 g garlic, olive oil, salt, pepper, 50 g avocado, artichoke flower*

Fry diced zucchini, olives and tomatoes in hot olive oil. Add barley and stock in batches. Season with salt, pepper and olive oil. Bread artichoke flower and fry it in hot oil.

Blend avocado with lime juice, olive oil and salt.

Use a deep plate to serve orzotto, add a few drops of avocado cream and breaded artichoke flower.





# ZRNO SOLI

16, 17, 18, 19, 21, 22

Uvala baluni 8, 21000 Split

www.zrnosoli.hr

zrnosoli.split@gmail.com

+385 21399333,+385 914343050



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 Ashely Judd 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 new recommendations every year since then.

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, beside 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, 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.*





# BOKERIA KITCHEN & WINE

21, 22

Domaldova 8, 21000 Split

[www.gastronaut.hr](http://www.gastronaut.hr)

[hello@bokeria.hr](mailto:hello@bokeria.hr)

+385 21355577



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.

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 250 labels on the wine list, out of which 200 Croatian, with about 40 wines served per glass.



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# DVOR

21, 22

Put Firula 14, 21000 Split  
www.gastronaut.hr  
@dvor.reservation@gmail.com  
+385 21571513



🕒 12 - 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, 2022 and 2024, by *Gault&Millau* in 2018, 2021, 2022, 2023 and 2024 and by *Falstaff* in 2016, 2017, 2019,

2022 and 2024.

“Pašticada”, “gregada”, “buzzara” 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 300 wines served per glass.



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# ZOI

20, 21, 22

Obala Hrvatskog Narodnog Preporoda 23, 21000 Split

zoi.hr

zoi.split@gmail.com

+385 21637491



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.

ZOI's 2024 menu, created by chef Roko Nikolić, is carefully thought to enchant all your senses and take you to a culinary journey you have never experienced. This menu is deeply inspired by rich Croatian cuisine, drawing inspiration from the earth, sea and hundred-year-long tradition. Choose the 7-course menu Dalmatia and travel through the flavours of the region, from the land to the sea. For a more focused culinary research, choose the shorter menus, 4-course one called Zagora or the one called Obala. Each dish is carefully prepared with respect for history and tradition, providing the flavour of rich gastronomic heritage of Dalmatia.

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 more than 120 top quality 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.





# Tingul



## Tingul

**Filling for pasta:** 1 chicken thigh, 4 chicken stomachs, 1 large carrot,  $\frac{1}{4}$  celeriac, 2 onions, 50 g tomato puree, 1 dl Dalmatian sherry wine (prošek), 0.5 dl dry red wine, bay leaf, salt, pepper, olive oil; **Chicken jus:** bones, wings, legs, chicken back, 2 onions,

2 carrots, 1 celeriac. 100 g tomato puree, bay leaf, pepper corns, star anis, 2 dl red wine, olive oil; **butternut squash cream:**  $\frac{1}{2}$  squash, salt, thyme, olive oil; **pickled squash:**  $\frac{1}{2}$  squash, 200 g sugar, 300 g water, 500 g white wine vinegar; **chicken breast medallion:**  $\frac{1}{2}$  chicken breast, butterflied, 250 g chicken breasts, diced, 2 eggs, 40 g butter, 6 g salt, 80 g cream

Debone the chicken thigh and remove the skin. Keep the skin. Mince the meat. Finely chop the stomachs and dice the vegetables (3 mm cubes).

Fry the meat briefly in olive oil and set it aside. Caramelize vegetables, add tomato puree, simmer. Return the meat to the pan, add sherry and wine, bay leaf and spices. Cook until meat and vegetables are completely tender and liquid reduced. Let it cool. Grill skin that we kept until crunchy. Set it on kitchen towel to lose excess fat. Crumble it.

Prepare pasta dough and let it sit in the fridge for 30 minutes. Roll it thin. Put filling in little heaps and make ravioli.

For chicken jus, fry roughly chopped onion, carrot and celeriac. Add tomato puree and caramelize. Deglaze with wine, let the alcohol evaporate and add cold water to the brim of the pot. Cook for an hour. Strain. Reduce until syrupy, be careful not to burn it.

For cream, halve the squash and clean it from seeds. Sprinkle it with oil and salt, add thyme. Wrap it in aluminium foil and bake it at 180 °C for 1 to 1.5 hours, depending on the size. While still warm, remove it from the foil and clean it from thyme. Blend it into smooth cream. For pickled squash, cut it in 3 mm cubes. Dissolve sugar in water over low heat, remove it from the heat and add vinegar. Pour hot liquid over the squash and let it cool.

For medallions, set aside the butterflied chicken breasts. Put the remaining ingredients in a blender and blend them until smooth. Spread the mixture over butterflied breasts, 3 mm thick. Roll the meat and wrap it in cling foil. Tie well. Cook sous vide at 65 °C for 1.5 hours. Cut meat in medallions.

Cook ravioli in salted water for 2 minutes and sauté it in butter. Heat medallion in the oven for 2 minutes at 200 °C and sprinkle with skin crumble. Serve with ravioli.



ŠUG

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+385 994588994



08 - 24, NED, 📶, 📶, 📶, 40, 📶, 40

5 minutes away from Diocletian palace, 10 minutes from the ferry port, there is restaurant **Šug**, whose name is inspired by “šug” - a Croatian word for sauce, which is part of many Dalmatian delicacies.

It was opened by two friends and chefs, as an act of typical Dalmatian stubbornness and inspired by traditional dishes of their grandparents and the surroundings rich with top quality ingredients.

The restaurant walls are decorated with

paintings showing Split 50 years ago. The offer consists of scampi buzzara style, lamb offal, octopus stew, rooster in sauce, “pašticada”... You can start your meal with shrimp pate, octopus fritters, smoked swordfish carpaccio. There are many daily fish and meat specialties with vegetable side dishes accompanied by freshly baked bread.

For those that like to spend more time in the restaurant, there is a 5- course tasting menu with wine pairing.





# Split City of Gastronomy



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# KASTIL SLANICA

00, 02, 03, 04, 06, 07, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

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10 - 24, 📶, 🚗 60, 🚤 2, 🏠 170, 🏠 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 dessert

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.*

## Omiška juha s ovčjim sirom



### Omiš Soup with Sheep Cheese

*For 6 persons: 1.5 kg beef for soup (breast, ribs), 4 average carrots, celery, 1 celeriac, 2 yellow bell peppers, 2 large tomatoes, 1 large onion, 4 l water, salt, salt, pepper corns, bay leaf (to taste), 6 eggs, 200 g sheep cheese*

Cut vegetables in chunks. Put them with meat and spices in water and bring it to boil. When it starts boiling, lower the temperature and cook for 2- 2,5 hours, depending on the meat. Pass the soup through a colander and bring it back to boil.

In the meantime, beat the eggs and gently pour them in boiling water. Cook briefly at low temperature (a minute or two).

Grate hard sheep cheese (minimally 9 months old) in plates before serving.



# PORTO ROSSO

11, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

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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.



# 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, 22

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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 Pavo 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



konoba NERETVANSKA KUĆA

valuable awards himself and these are some of them: state award “Antun Štifanić” 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 adventure 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.”*

## Meso ispod peke „Villa Neretva“



### Meat under the iron bell “Villa Neretva”

*For 5 persons: 2.5 kg veal, 2 kg potatoes, 1 bay leaf, pork fat, salt, pepper, vegetables*

Put fat and veal seasoned with spices in the bigger pan that will be put on embers. Put potatoes and vegetables around the meat. Cover the pan with the iron bell and sprinkle embers on the bell. It takes about 2.5 hours to cook.

Aromas and juices concentrate during cooking. The bell should be removed several times to check the progress and turn vegetables and meat. The secret of our recipe lies in fresh meat, different types of vegetables and spices, but also in a touch of tradition, which plays an important role in this dish.





# 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, 22

Mali Ston, 20230 Mali Ston  
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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 saltmaking 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”.*







# 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, 22

📍 Brsalje 3, 20000 Dubrovnik  
🌐 www.nautikarestaurants.com  
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☎ +385 20442526



🕒 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 reminds 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, 22

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12 - 24, PON, 📶, 🚗 7, 🏠 80,

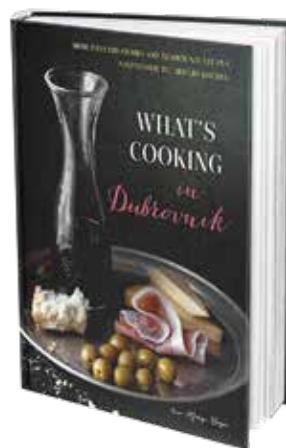
Since 2014 restaurant **Pantarul**, located in Lapad in Dubrovnik has been a favourite spot of people from Dubrovnik and you will meet them on workdays and at weekends. You will always be met by one of the co- owners: Milan Vasić, Đuro Šiljug or Ana- Marija Bujić.

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. Chef is Angelo Van Damme Mijović.

Pantarul's wine list has been created by

acclaimed 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).



## Kotlet Pantarul



### Chop Pantarul

*1.2 kg veal back, 600 g potatoes, 2.8 dl cream, 120 g grated hard cheese (parmesan), 4 cloves garlic, thyme, 0.5 dl wine, 720 g celeriac, 260 g cracklings, 60 g butter, 30 g breadcrumbs*

Cook cream, milk, garlic and thyme for 2- 3 min, add a third of grated cheese, season and remove from heat. Add finely sliced potatoes and combine with cream.

Pour the mixture into a buttered pan, even the surface and sprinkle with the remaining cheese. Bake for about 50 minutes at 160 °C.

Briefly blanch the celeriac. Keep the water and put the celeriac in a pan with a few drops of wine, olive oil, salt, pepper and one onion, cover it with aluminium foil and put it in the oven. When tender, blend it with some cooking water and a tbsp of butter.

Combine cracklings, breadcrumbs and butter with some salt in a kitchen robot.

When potatoes are done, sprinkle the crackling mixture on top and return to oven for 5- 6 min. Serve hot with roast veal chop.





# STARA LOZA

22

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08 - 24, 📶, 📶, 📶, 📶, 📶 28, 📶 14

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

renaissance 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.



360

07, 08, 09, 10, 21, 22

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18 - 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.







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# LEUT

01, 03, 05

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11 - 24, 01.12. - 29.02., Wi-Fi, 85, 180

The small town of Cavtat is located 17 km from Dubrovnik. Mild climate, rich vegetation and beautiful beaches make the town pleasant to visit.

Restaurant **Leut** is situated by the sea. Its name comes from the ships of the same name from 17th century, used to catch fish and transport goods along the entire Dalmatian coast. The ship was from 7 to 12 m long. Family Bobić has been welcoming guests from all over

the world in their restaurant for more than 50 years. Many celebrities have enjoyed their delicacies.

They try to preserve the traditional recipes, adding new dishes with innovative ingredients.

*"Life on the Adriatic coast gives us the advantage of fresh fish. It inspires us to use different recipes, all focused on discovery of sea flavours",* say the hosts.



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## Mediterranean Culinary Arts

11. 11. – 22. 11. 2024.  
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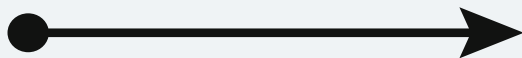
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# VINICA MONKOVIĆ

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12 - 23, sub, ned: 11-23, 📶, 🏠 120, 🏠 100

In the heart of Konavljje, in the small village of Ljuta, in the old family house, there is Konoba **Vinica Monković**.

Autochthonous specialties from Konavljje and Dubrovnik are offered in traditional atmosphere and protected environment, near Ljuta river and watermills from the time of Dubrovnik Republic.

Homemade Konavljje prosciutto, salted and dried in a traditional manner, is manually sliced.

Meat and fish specialties are grilled over

embers which gives them a special flavour.

Lamb and veal with locally grown potatoes are prepared under the iron bell.

Dalmatian “pašticada” and beef larded with pancetta, carrot and garlic are served with homemade gnocchi.

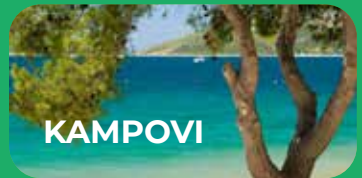
There is also a small souvenir shop within the restaurant, selling Konavljje wines and homemade products.

“Our kind staff tries to fulfil all your wishes”, say the hosts.





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**KAMPOVI**



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[www.dalmatino.com](http://www.dalmatino.com)



## 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.

Another famous autochthonous Croatian cheese is **Škripavac**, made of sheep and cow milk in Lika. Its name comes from the Croatian word for “squeaky” because it makes that sound when you bite into it. It is of gummy structure, with gently sour, sweet and milky notes. Eat it with bread. It is excellent when grilled in the pan and served with salads and vegetables.

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, 22

Rastovača 11, 53231 Plitvička Jezera

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+385 992767406



11 - 23, Wi-Fi, Car, 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 has served its guests for over half a century. 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*.

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, vegetable 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.

The offer of cheeses in restaurant Lička kuća includes renowned products from local family farms with certificate *Lika Quality*. You will be able to taste young cheese “škripavac”, semi-hard Lika cheese, smoked Lika cheese, bovine curd as well as fresh cheese spread basa, handmade in restaurant Lička kuća.

## Tortellini punjeni skutom



### **Curd- filled Tortellini**

*Flour, eggs, olive oil, butternut squash, onion, garlic, celery, fresh bovine curd, salt, pepper, butter, squash cream, semi- hard Lika cheese, rocket pesto*

Cut handmade pasta into 8-10 cm diameter circles and fill them with the smooth curd mixture. Fold pasta in tortellini shape. Boil in salted water for 3 minutes.

Toast mushrooms in butter and olive oil, add cherry tomatoes and cubes of squash. By the end of cooking, add tortellini.

Place previously prepared squash cream, mixed with Lika cheese, on the plate. Add tortellini, toasted mushrooms, cherry tomatoes and squash cubes. Decorate tortellini with shavings of Lika cheese and rocket pesto.





# AMBAR

22

Ul. Gojka Šuška 1, 47240 Slunj  
www.restaurant-ambar.com  
@restoran.ambar@kordun-slunj.com  
+385 47600096



10 - 22, 📶, 📶, 📶 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.

*"We appreciate the work of small hard-working manufacturers and we try to extend our appreciation to our guests, through food and drinks that we offer.*

*The concept of restaurant Amber is very simple: come, check the surroundings, relax at our unique location... and indulge in our service and interesting food", say the hosts.*



A team of chefs tries to present part of the tradition in each dish, including local and traditionally used ingredients.

Cheeses and dairy products come from Turkalj Farm in Rakovica, they are part of

many dishes- from smoked trout pate with basa cheese, grilled “škripavac” cheese and baked potato halves with basa cheese, curd risotto, various salads, flatbreads and desserts.

## Rižoto od cikle i ličke skute



### Beetroot Risotto with Lika Curd

*onion, white wine, vegetable stock, beetroot juice, dried Glavan cheese, fresh curd, salt, white pepper, butter, oil, fresh chives*

Fry onion and rice in hot oil, add wine when rice is toasted.

Add stock in batches, stirring continuously. Season with salt and pepper. Add beetroot juice. Let the juice evaporate. Stir in the grated cheese and butter.

Serve with crushed curd and some freshly chopped chives.



# GRADINA

01, 02, 03, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Senjska 32, 47303 Josipdol

[www.restoran-gradina.hr](http://www.restoran-gradina.hr)

[info@restoran-gradina.hr](mailto:info@restoran-gradina.hr)

+385 47581515



🕒 07 - 23, 📶, 🚗 50, 🏠 150, 🍷 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 4<sup>th</sup> 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, freshwater 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 m<sup>2</sup> 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.

## Salata od kozjeg sira



### Goat Cheese Salad

*100 g goat cheese from Jagarka cheese farm, 100 g boiled beetroot, 100 g cherry tomatoes, edible flowers, sugar, salt, lemon juice*

Dice fresh goat cheese. Cool the boiled beetroot, dice it and soak it in honey, lemon juice and salt mixture. Toss cherry tomatoes in boiling water and peel.

Place marinade in which beetroot was marinated on the plate and nicely arrange little cubes of cheese, beetroot and cherry tomatoes. Decorate with edible flowers.



# FRANKOPAN

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

I. G. Kovačića 1, 47300 Ogulin

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+385 47525509



🕒 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 16<sup>th</sup> 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 m<sup>2</sup> large and it has kept its authentic 19<sup>th</sup> 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).

## Pureći file punjen *baby* špinatom i sirom



### **Turkey Fillet Filled with Baby Spinach and Cheese**

600 g turkey fillet, 300 g baby spinach, 150 g cheese, 2 cloves garlic, 4 tbsp olive oil, salt, pepper, paprika

Slice the meat and beat the slices over cling foil. Season with paprika and salt.

Heat the pan over low heat, add olive oil, garlic and spinach. Season with salt and pepper, simmer for a few minutes.

Let the spinach cool down, add diced cheese. Fill the meat slices and roll them using cling foil. Fry the rolls in hot oil on all sides, until golden.

Serve with roast new potatoes, red bell peppers and mushrooms.





# LOVAČKI DOM MULJAVA

07, 08, 09, 10, 11, 17, 18, 19, 20, 21, 22

Radonja 45, 47220 Vojnić

[portal.hrsume.hr/index.php/hr/turizam/nai-objekti/muljava](http://portal.hrsume.hr/index.php/hr/turizam/nai-objekti/muljava)

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🕒 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.

## Marinirani biftek s pljukancima i šumskim gljivama



### Marinated Beefsteak with “Pljukanci” Pasta and Wild Mushrooms

300 g beefsteak, 100 g homemade pasta, 50 g chanterelle mushrooms, 50 g porcini mushrooms, cooking cream, local hard cheese, olive oil, onion, salt, pepper, mustard

Fry cleaned mushrooms with finely chopped onion. Add some stock, salt, freshly ground pepper and simmer briefly. Add cooking cream.

Cook pasta in salted water for 9 minutes, add them to the sauce and continue to cook until done. Grill the steak according to the guest's preference.

Serve together on a hot plate, add shaved cheese, decorate.

*“Olive oil is from own production, mushrooms are foraged in the area of Petrova gora, cheese comes from a local farm.” say the hosts.*



DP

02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Donji Zvečaj 41, 47261 Donji Zvečaj

www.restoran-dp.com

restoran.dp@gmail.com

+385 47819100



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.

## Mrežnički guc

**Agnolotti punjeni sporo pečenim junećim rebrom s demi glace umakom i sotiranom Granny Smith jabukom**



### Mrežnički Guc

**Agnolotti filled with slowly cooked beef rib with demi-glace sauce and sauteed granny smith apple**

*For 4 persons: 1 kg beef ribs, 2 granny smith apples, 4 dl demi-glace sauce; pasta dough: 1 kg flour, 500 g semolina, 10 egg yolks, 5 eggs, salt, olive oil, 3.5 dl water*

Prepare pasta dough, wrap it in cling foil and let it rest for 2 hours in the fridge. Roast the ribs with spices (salt, pepper, thyme, garlic...) a day ahead. Make demi-glace sauce with bones. Tear meat from ribs while still warm. When it cools down, use it to fill pasta, shaped as agnolotti. Boil pasta in salted water.

Peel apples and dice them brunoise style (2 mm). Sauté the apples in butter. Arrange pasta, demi-glace sauce and apples on the plate and serve.



# KASTEL

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11 - 23, UTO, 📶, 🏠 48, 📶 60

The medieval castle Dubovac is one of the best-preserved examples of feudal buildings in Croatia. It was named after dub (oak) growing on surrounding slopes. Located above the city of Karlovac, it offers a view of the natural landscape and provides insight in the far history of this historic space. The walls are hiding love stories of family Zrinski, success stories of family Frankopan and destinies connected to the Old Castle Dubovac.

In this magic ambience you can enjoy the

offer of restaurant **Kastel**. They offer specialties inspired by rich gastronomic heritage and fresh, seasonal ingredients of Karlovac area, ennobled by modern techniques of the renowned chef.

Ramsons and horseradish pesto, fillet of smoked trout, grilled “škripavac” cheese served on green salad, pumpkin and chicken risotto with chicken skin cracklings, slowly cooked beef cheeks are some of the dishes on the menu.



## Sporo kuhani juneći obrazi, rimski njok



### Slowly cooked beef cheeks, Roman gnocchi

*Beef cheeks, root vegetables, red wine, mustard, salt, pepper; Roman gnocchi: milk, butter, semolina, polenta, breadcrumbs*

Clean cheeks from veins and fat, season with salt. Fry them on both sides in hot oil, remove them from the pan and set aside. Fry vegetables in the remaining fat until golden. Add mustard, red wine, canned peeled tomatoes and water. Return the meat to the pan, add salt, pepper and bay leaves. Let it come to boil. Lower the heat and continue to cook for 3- 4 hours, depending on the size of the cheeks. When tender, remove the cheeks from the pan. Blend 2/3 of the liquid and pass the rest through a sieve. Combine the sauces, add meat, boil briefly and season to taste. This dish has to be spicy and rich.

For Roman gnocchi, boil milk, butter and salt. Add semolina and polenta. Cook for 5 minutes, until it begins to thicken. Add grated cheese and cream cheese. Cook until thick remove from heat and add eggs.

Place dough in a baking tin previously buttered and sprinkled with breadcrumbs. Smooth the surface, cover with foil and refrigerate for a couple of hours. Cut the cooled gnocchi in portions. Butter them, sprinkle with cheese and gratinate at 220 °C for about ten minutes, until golden.





# 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, 22

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10 - 23, 01.01., 📶, 🚗 100, 🏠 180, 🍷 80

Restaurant **Lovački rog** is part of catering trade „Petrić restorani”. Restaurants Domino and Tempo are 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.





ŠOŠTAR



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Frankovka wine from female harvests



OPG Elvis Šoštar, Vrhovac 63, Ozalj  
091/506 9632, elvis.sostar@gmail.com



# 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, 22

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+385 47751200



08 - 22, 07 - 23, , , 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 6<sup>th</sup> 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 combination created in family Žabčić's cellar.

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

Through five centuries, restaurant Žganjer in Jaškovo has become an obligatory gastronomic location of continental Croatia.





# COCKTAIL

00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Dr. Ante Starčevića 27, 44000 Sisak

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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.



**Confitirani pačji batak i zabatak, kus-kus, mlada salata i dressing od naranče**



**Duck leg confit, couscous, baby salad and orange dressing**

**Ossobuco**



**Ossobuco**

**File smuđa, pire od celera i gratinirane šparoge**



**Zander fillet, celeriac puree and gratinated asparagus**

**Tart od maline i pistacija**



**Raspberry and pistachio tart**



## Cheese serving

In order to fully enjoy the cheese and its flavours, it is very important to follow a few simple but basic pieces of advice/rules. Quality offer and presentation contribute to the guest's satisfaction and the restaurant's profit.

Cheeses are kept in cooled cupboards. They are served on a board or from a presentation trolley. Cheese bell (cloche a fromage) prevents their drying and spreading of smells around the restaurant. The presenter should know the origin and the names of cheeses and he/she must handle the cheeses professionally.

When adjusting cheeses on the platter, they should be ordered from fresh ones towards more spicy ones. Cheeses are to be tasted following a certain order, building a crescendo of flavours. Adjusting them in a circle is good, in the clockwise direction. Begin tasting with fresh cheeses, continue with soft ones with mold on the surface, semi- hard, hard and finish with blue cheeses. Currently, platters with separate sorts of cheeses are popular, e.g. a platter of blue cheeses or according to the type of milk they are made of, e.g. a platter of goat or sheep cheeses. In that case, choose cheeses with different degrees of aging so that the guest can enjoy the gradation of flavours.

If you plan to serve cheese as a separate course, you should count 250 g per person. If cheeses are a part of a buffet, count 180 g per person and 6 different sorts. If you serve it at the end of the meal, 80 to 100 g per person should be enough.

Temperature of serving strongly impacts the experience of cheese tasting. Cheese should be taken out of the refrigerator at least one hour before serving; fresh cheeses should be taken out of the refrigerator immediately before serving. Ideal temperature of serving is 18 to 20 °C. At that temperature the flavours are best released. Fresh cheeses are an exception, they are at their best at 6- 8 °C.

To cut the cheese precisely and effectively, it is important to choose a good knife/tool. Each cheese has a knife adjusted to its structure. For soft cheeses with noble mold, use a cheese harp or a knife with a perforated blade which prevents the knife from sticking to the cheese. Knives with wide and robust blades are best for hard and semi- hard cheeses.



In order for the cheeses to keep their features as long as possible, they should be properly stored. Wrap semi- hard and hard cheeses in parchment paper and place them in slightly open bags, for the cheese to breathe. Hard cheeses can be kept wrapped in clean cotton kitchen towels. Cheeses with noble molds are best kept in their cardboard or wooden boxes. Avoid cling foil because it gives cheese a plastic- like taste. Cheeses are to be kept at 3- 8 °C.

## Zagreb and surrounding area

You can learn about the history of gastronomy in the Museum of Gastronomy Puntijar. The collection contains not only utensils used through centuries, such as crockery and cooking utensils, but also more than 2,000 original cookbooks, 1,000 menus and about 500 old tourist guides. In the adjoining restaurant, you can order dishes prepared following old recipes.

**Main wine varieties:** pinot gri-gio (white wine), chardonnay (white wine) and yellow muškat (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).





# KARLO

13, 15, 16, 18, 19, 20

📍 Plešivica 41, 10450 Plešivica

🌐 www.gastronaut.hr

✉ karlo.gastrovin@gmail.com

☎ +385 16293091



🕒 12 - 22, **PON**, 📶, 🚗 40, 🏠 56, 🏠 40

Restaurant **Karlo** is located in the heart of Plešivica wine road, at the altitude of 380 m. When you go from Savski most towards Karlovac, take exit Klinča selo and after about 30 minutes you will arrive to Karlo. The restaurant is surrounded by vineyards of renowned winemakers. From the 9,000 m<sup>2</sup> large estate you have the view all the way to Velebit mountain.

The guests are served regional seasonal specialties made of ingredients from a large garden, orchard and vineyard.

At weekends there is always “peka” (meat prepared under an iron lid, covered with hot coal). The host recommends lamb from Žumberak, veal, poultry, rabbits, ham, bacon, sausages, cottage cheese with sour cream... Smoked trout from Žumberak, catfish and carp are also on the menu.

The hosts’ message: “Restaurant Karlo has its own “peka” and spits so meat or fish for about 100 persons can easily be prepared. Greetings from little Tuscany!”

## Krem juha od medvjedeg luka



### Cream of Bear Garlic

*Bunch of bear garlic, tablespoon dried mushroom flour, tablespoon homemade spices mixture, 1dl cooking cream*

Blend all the ingredients in a blender and let the mixture boil for half an hour





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# KORAK

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 🌐 [www.korakwinery.com/restaurant](http://www.korakwinery.com/restaurant)  
 @restaurant@korakwinery.com  
 ☎ +385 992764204



🕒 sri-pet: 17 - 23; sub: 12 - 23; ned: 12 - 17, 🚗 30, 🏠 24, 🍷 32

The **Korak** restaurant is located within the family winery and is an absolute step forward in the development of the gastronomic scene in Plešivica, a renowned wine region that many call „the Croatian Champagne“. The first fine dining restaurant in the region, it is a project of the young and extremely promising chef Bernard, whose goal is to connect local producers, gastronomic heritage and the touch of nature; because Bernard has an unwritten rule; „if it's not in season, it's not on the table“.

His work directly reflects in creating a network of growers, hunters and plant and mushroom gatherers, all in order to help the local community strengthen up and return to the healthy growing of foods like those we can find on Bernard's plates. The clean and precise aesthetics both in flavours and the visual approach are complemented by the play of textures and the original gastronomic identity, unique just like a fingerprint.

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## Semifreddo od lješnjaka i bijele čokolade sa slanom karamelom



### Hazelnut and White Chocolate Semifreddo with Salted Caramel

7 eggs, 200 g mascarpone, 100 g chocolate, 700 ml whipping cream, 200 g hazelnuts, 100 g sugar, 50 g icing sugar, 0.5 dl rum, 20 g honey, 2 tbsp hazelnut paste, pinch of salt; **salted caramel:** 100 g sugar, 80 g glucose syrup, 60 g unsalted butter, 2.4 dl whipping cream, 1 tsp vanilla paste, ¼ tsp fleur de sal.

**Salted caramel-** Pour sugar and glucose syrup into a small pot and heat over medium heat until sugar melts. Heat up the whipping cream. Add cubes of butter to melted sugar and syrup, stir until smooth.

Add cream and stir over low heat until it thickens and becomes smooth. Remove from the heat, add vanilla and fleur de sal. Leave to cool.

**Semifreddo-** Beat 6 egg yolks and 1 egg with a pinch of salt, honey, hazelnut paste and rum. Mix mascarpone with icing sugar. Melt white chocolate. Whip cream. Slowly add white chocolate to mascarpone, then add whipped cream. Finally, add caramelized hazelnuts, previously cooled down.

Pour semifreddo in moulds and cool to -18 °C. When completely cooled, serve them on plates with salted caramel poured over them.

Decorate with mint leaves and hazelnuts coated in white and dark chocolate.



# NOEL

17, 18, 19, 20, 21, 22

Ulica popa Dukljanina 1, 10000 Zagreb

www.noel.hr

info@noel.hr

+385 14844297



12 - 24, NED, 🌱, 📶, 🏠 40, 🏠 24

**Noel** is an elegant restaurant achieving Michelin stars since 2019 with its creative approach and high cuisine.

Each dish is a work of art, their perfectly balanced flavours are a sensual adventure with local ingredients prepared using top culinary techniques.

Chef Mario Mandarić is known for his extraordinary talent and vision. As one of the international leaders of zero waste movement, he is listed on Forbes list of 30 most influential persons under 30. A humanist and a top chef, he has become the owner of Noel. With his tasty and visually attractive works of art on the plate, he has continued the project Noel Art- a cooperation of Noel with painters and sculptors.

For example, in his spring tasting menu of 25 courses, those that try it, also participate in painting. Egg in “sorbulo; Pea tartelette with oyster mushroom tartare, estragon and apple cider vinegar, black garlic cream and kale chips; Swiss chard with fish filled with wild herbs and pickled Swiss chard stalks; Potato boiled in fish stock with thick reduction of fish jus, these are just parts of the offer that proceeds with lobster tortellini with turbot and caviar, beurre blanc sauce, followed by an art course where guests become artists- Carrot terrine with onion jus and chive oil, buckwheat cubes and pickled cauliflower.

There are three pairings- one with wine, one with a combination of cocktails, sake, wine and tea and third is with cold teas.





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# POTKOVA

15, 16, 17, 18, 19, 20, 21, 22

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+385 16556564



🕒 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 prepared

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

accommodate 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...





# POD ZIDOM

Pod Zidom 5, 10000 Zagreb

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Jelačića with Zagreb cathedral, with the oldest Zagreb open market Dolac nearby. For years it has been popular with locals, but it is also internationally recognized and included in the Michelin Guide.

When creating signature dishes, the restaurant team relies on quality fresh ingredients procured daily by local sellers from Dolac market. Wine list reflects the diversity of the terroir, sorts and philosophies of Croatia and the region, with local wines taking precedence.

12 - 23, PON, 📶, 🏠 56, 📶 40

**Pod zidom** is a top bistro- type restaurant focusing on fresh ingredients and local wines. It is located in the heart of Zagreb, in charming Pod zidom street which connects Trg bana

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# 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, 22

Gračanska cesta 65, 10000 Zagreb

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🕒 12 -24, NED, 📶, 🚗 50, 🏠 100, 🏠 70

By the main road leading from Zagreb to Sljeme there lies restaurant *Stari Puntijar*. Preservation of 180 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 history 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.

## Jelen u črnoj juhi



### Deer in Black Soup

*500 g deer medallions, 1 apple, 1 small onion, 1 tbsp honey, 20 g chopped almonds, ginger, raisins, prune compote, 1 dl red wine, salt, pepper, breadcrumbs*

Pour wine and water to a pan. When the liquid boils, add apple and onion. Add meat and cook over low heat. Add honey, almonds, raisins, salt, pepper and ginger. For sweetness and better flavour, add some prune compote. Thicken with breadcrumbs.

Sprinkle with almond flakes or chopped almonds and serve.





# TAKENOKO

03, 04, 06, 07, 08, 09, 10, 11, 12, 13, 14, 21

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+385 16463385



🕒 12 - 24, NED, 📶, 🚗 6, 🏠 68

In the center of Zagreb, near the Croatian National Theater and the University, you can find restaurant **Takenoko**. It got its name after the bamboo sprouts used in many dishes, a symbol of prosperity in Japan. For more than two decades, the restaurant has combined authentic Japanese cuisine with fusion food, creating unique and new dishes for special gastro-nomic experiences.

Takenoko is particularly proud of its fresh bluefin tuna of controlled origin from the Adriatic Sea. Top quality ingredients, mostly from Croatia and the passion of chef Mario

Starman result in art on the plate and authentic smells and flavours. The menu is original and unique, bringing the best of Japan. The hosts are particularly proud of the black cod fish in Saikyo orange sauce, Uramaki black sushi and, the absolute favourite, Maguro ceviche.

To complement the rhapsody of flavours, smells and colours, Takenoko offers an impressive wine list created by Antonio Štorić, containing local and Japanese drinks and cocktails.





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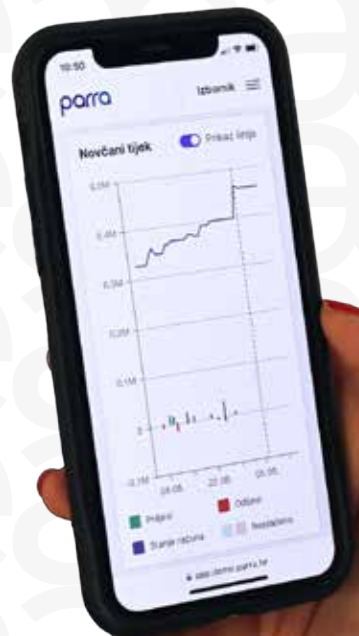


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# THEATRIMUM

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12 - 23, NED, 01.08.-20.08.: 17-23, 50, 24

A few steps away from the central square, in the atrium of Zagreb Youth Theatre, in a modern and dramatic theatre interior, Filip Horvat offers an innovative gastronomic experience.

Filip deconstructs and reconstructs favoured traditional standards of Croatian cuisine in an unexpected and exciting manner, trying to turn each dish into a show with a character.

The Repertoire is a lunch menu with dishes from the Show, from Prologue to Epilogue. In the evening, there is a Weekend Festival in six and Seasonal Festival in nine courses.

To his culinary crew, enfant terrible Filip Horvat included sous chefs with experience from European Michelin star restaurants.

Dishes are made with fish and organic ingredients daily bought on Dolac market. Meat is ordered from small breeders, fresh fish from Adriatic fishermen, prized olive oils and truffles come from Istria. Caviar is from Russia and Iran.

*"You can expect many surprises and unexpected twists, as in every top drama. It is time for a show", say the hosts*





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☎ +385 13496803



🕒 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 gourmards 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 zapečen s gorgonzolom



### Veal fillet gratinated with gorgonzola cheese

*100 g veal, 50 g bacon, 50 g gorgonzola cheese, zucchini, tomato, pepper, potato, rosemary*

Slice veal fillet, lightly beat the slices, season with salt and pepper.

Wrap the slices in bacon cut in strips. Fry meat in a pan. Cover with grated gorgonzola and gratinate for 5 minutes in the oven.

Serve with grilled vegetables.





# TAVERNA 1860 FOOD & WINE

22

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🕒 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 specialties.

*"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.*

## Štrukle sa sirom



### Cheese "Štrukle"


**Dough:** 500 g flour, 0.3 dl lukewarm water, pinch of salt, 0.2 dl vinegar, 0.3 dl oil; **Filling:** 500 g cottage cheese, 2 eggs, 1 dl sour cream, pinch of salt, 5 g sugar

Prepare dough with lukewarm water, adding vinegar and salt. Knead it into a completely smooth ball. Spread oil over it and leave to rest for 30 minutes. Roll dough, fill it with cheese mixture and make "štrukle". Boil them in salted water and leave to cool. Move them to a casserole dish, pour cream over them and bake for 15 minutes at 250 °C.





# Sveti Ivan Zelina

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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.

**Prgice** (turoš, kvargl) belong to autochthonous Croatian cheeses which are produced in north part of Croatia. They are made of fresh cottage cheese with addition of sour cream and salt, often also sweet paprika or some other spice. They are formed into little cones and air dried. Due to their shape, they look nice on cheese platters.

**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, 22

Mirna ulica 1, 49217 Krapinske Toplice

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🕒 10 - 22, 📶, 🚗 9, 🏠 50, 🏠 50

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.*





## Juha od leće



### Lentil Soup

*15 g oil, 230 g onion, 20 g garlic, 1 g ginger, 3 g turmeric, 2 g cumin, 1 g pepper, 18 g sugar, 25 g soy sauce, 50 g butter, 300 g whipping cream, 400 g vegetable stock, 100 g lentils, 7 dl water, 3.5 dl apple vinegar, 100 g sugar, 50 g salt, 2 bay leaves*

Fry onion in oil. After 4 minutes add garlic and cook for 2 more minutes. Add ginger, turmeric, cumin, pepper, sugar, soy sauce, butter, cream, stock and lentils, previously soaked for 12 hours. Boil for 35 minutes and thicken with cornstarch.



# BEDEM

16, 17, 18, 19, 20, 21, 22

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bedem-varazdin.com

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+385 42557545



10 - 23, 📶, 🏠 80, 🍷 50

Anđelko 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...

Restaurant Bedem has been recommended by Michelin Guide.

### **Anđelko 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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# BERNARDA

19, 20, 21

Zagrebačka 7, 42223 Varaždinske Toplice

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+385 42633030



07 - 23, 📶, 📶, 📶 100, 📶 100

Local dishes, biodynamically grown ingredients, ancient sorts and tastes from our childhood, these are the main features of the cuisine and business philosophy of the restaurant **Bernarda** from Varaždinske Toplice.

The chefs in Bernarda deal with ingredients of top quality from their own biodynamic garden.

*"Our tendency to reach to our roots, old breeds*

*and sorts has enabled us to bring back the long-forgotten tastes and to present the food in its natural fullness and splendour. Our food has a story we pass to our guests. In this way we make them believe in the importance of consumption of authentic sorts and biodynamic agriculture", say the hosts.*

Located in a beautifully appointed premises and the idyllic ambience of Varaždinske



Toplice, restaurant Bernarda represents an ideal choice for escape from busy everyday life and enjoyment in eno- gastronomic delicacies.

Owners of restaurant Bernarda share their love for gastronomy in their pizzeria Bernarda and Ribnjak Bernarda with a restaurant and a shop of fishing equipment.

## Štrukli s patkom i vrganjima



### **“Štrukli” with Duck and Porcini Mushrooms**

*1 whole duck (2 kg), 200 g porcini mushrooms, 300 g root vegetables, 500 g flour, 0.5 dl oil, 0.2 dl whipping cream, 100 g sour cream, 0.3 dl pumpkin oil, fresh thyme and marjoram, salt and pepper*

Clean the duck and cook it with root vegetables and spices. Prepare dough with flour, oil, salt and warm water. When the duck is tender, remove the meat from the bones and blend it with sauteed mushrooms, butter, sour cream, salt, pepper, thyme and marjoram.

Roll the dough and fill it with duck mixture. Make a big roll. Cut it in “štrukli” size. Spread whipping cream and sour cream on “štrukli” and bake in the oven for 30 minutes at 180 ° C.



# MALA HIŽA

01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

Balogovec 1, 40000 Mačkovec  
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malahiza@gmail.com  
+385 40341101



09:30 - 22:00, 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.





## Guščja jetra s raviolima



### Foie Gras with Ravioli

*Foie gras, flour, 0.3 dl cognac, 0.5 dl sherry ("prošek"), salt, pepper, orange juice, 1 filleted orange; ravioli dough: 500 g flour, 5 egg yolks, 2 eggs, a pinch of salt, lukewarm water; ravioli filling: 500 g porcini mushrooms, sundried tomato, cottage cheese, parmesan cheese, herbs (dill, parsley, thyme, celery stalks), salt, pepper*

Roll foie gras in flour and fry on both sides in olive oil and butter.

Remove it from the fat and put filleted orange and other seasonal fruit in the same fat. Return the foie to the pan, add cognac. Flambe and finally add sherry. Season with salt and pepper.

Make pasta dough. For filling, sauté mushrooms with onion and garlic. When almost done, add chopped tomatoes. Mix cottage cheese, smoked cheese and parmesan, add this to mushrooms and tomatoes, sprinkle herbs over it.





Via



# Slavonia & Baranja

HeadOnEast  
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# Slavonia and Baranja

**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).

**Fresh cheese** is mostly made of cow milk. It is characterized by mildly sour taste and high moisture. It is often seasoned with salt, herbs, pepper, sweet or hot red paprika. It is traditionally consumed with sour cream, spring onion and radishes with a slice of freshly toasted corn bread. It is the main ingredient of “štrukli” and other sweet and savoury pies, rolls and strudels.

**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 *6<sup>th</sup> 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 May there are two events: *Osijek Wine & Walk* and wine party in Osijek.

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 *Wine Bor Marathon* in Zmajevac, *Fishermen’s Days* in Kopačevo and *Osijek gourmet*. The first part of October is reserved for *HeadOnEast*, an event that combines enogastronomy, art, craft beers and entertainment. In January there is *WineOS*. Celebrations of St. Martin are characteristic for the whole region, as well as *Vincelovo* (*Vinceška*, *Vincekovo*) in January.







# TERASA

95, 00, 11, 12, 13, 15, 16, 17, 18, 19, 20, 21, 22

Julijev park 8, 43500 Daruvar

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[terasa1@daruvarske-toplice.hr](mailto:terasa1@daruvarske-toplice.hr)

+385 43331705



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. Between the awards for its quality is the golden award “Zeleni cvijet” (Green Flower) of Croatian CA

Tourist Board received for the “Promenade with Restaurant Terasa” in 2004. and Falstaff 2024.

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: Daruvar soup, Missa Maja and stuffed pork fillet “Toplice” and Czech specialties such as vension goulash (roe and wild boar), svičkova sa smetane, pork knuckle with dumplings and sour cabbage,

poppy seed strudel, “taškrle” with jam, plum dumplings and steamed dumplings.

There are also dishes made of fish (zander, trout). The dishes are accompanied by top quality wines from Daruvar region - Graševina, Chardonnay and Sauvignon.

## Gulaš od divljači



### Venison Goulash

*For 4 persons: 200 g roe meat without bones, 200 g wild boar meat, 200 g beef, 2 large onions, 1 average size carrot, 200 g celeriac, 0.5 tbs tomato puree, 2 bay leaves, garlic, 1 chili, hot paprika to taste, 1 tbs sweet paprika, 3 dl red wine, plum jam, 2 l beef stock, salt, pepper*

Cut meat in small chunks, season it with salt and pepper. Dice onion, carrot and celeriac. Heat oil in a tall pot, sear meat and cook it until all the liquid evaporates. Add diced vegetables, season with salt and cook again until the liquid evaporates. Add tomato puree and gently fry all the ingredients.

Add paprika and finely chopped garlic, stirring and adding wine. Add stock to cover the meat. Add bay leaves. Cook, adding stock in batches. Cook at low heat until meat is tender. Finally, add something sweet (prunes, dried figs, raspberry jam, honey...) and thicken the sauce. Add hot paprika to taste. Cook for an additional 15 minutes.

Serve hot with steamed dumplings.



# LITTLE ITALY PUB

22

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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.

Guests from all over Croatia come to the restaurant to enjoy the food, the wine, and the atmosphere.

## Biftek tagliata



### Steak Tagliata

Grill beef steak over charcoal. Slice it and serve on the bed of rocket salad, Grana Padano cheese, basil, reduced balsamic vinegar and cherry tomatoes.



Welcome to the town of thermal water, excellent wine,  
Staročeško beer and dark sky



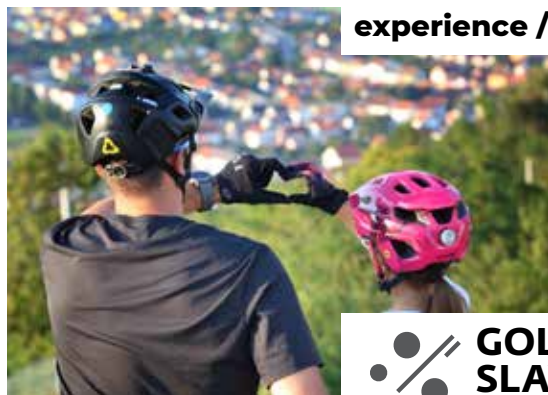
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# ZLATNI LUG

18, 19, 20, 21, 22

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🕒 08 - 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.





## Rižoto od divljači



### **Venison Risotto**

*1kg venison, 1 kg rice, 200 g red onion, white wine, bay leaf, oil, salt, pepper*

Dice onion and fry it in oil until golden. Cut meat in small chunks and add it to the pan, add wine and simmer until tender. Add rice and keep adding stock in batches until rice is cooked “al dente”. Add butter in the end. Serve on a warm plate sprinkled with grated cheese.





# SCHÖN BLICK

96, 98, 99, 00, 01, 19, 20, 21, 22

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🕒 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.



## Prženi šaran



### Fried Carp

*Carp, salt, coarse flour, oil, potato, onion, spring onion, tartare sauce*

We take the carp from our fishery, clean it and slice it in horseshoe shapes. We season it well with salt and roll it in coarse flour.

The oil is heated to 180- 190 °C. We fry the carp on all sides for about 10 minutes. We put the pieces on kitchen towels to remove excess oil.

It is customary to serve carp with potato salad made with spring onion, tartare sauce and a glass of Kutjevo graševina wine.





# LOORA

22

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+385 31780510



09 - 23, pet - ned: 10 - 22, 📶, 📶, 📶 52, 📶 40

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 veal steak, thick “ćevap” is filled with cheese and prosciutto, beef cheeks are accompanied by carrot cream.

The restaurant is particularly proud of dry aged steaks, aged for 60 days in special chambers.

A seasonal menu is available in each season, with a presentation of creative dishes made with seasonal ingredients. On this summer menu there are beefsteak, Jerusalem artichokes, fried mushrooms (oyster, button, portobello mushrooms), almonds and sauce





hollandaise. There is also veal with leek, olive sauce, black olive powder and hard cheese, Slavonian truffle pie with miso paste...

Each dish in the summer menu is especially named reflecting the idea of the dish. E.g. the beefsteak is called "Hack the Planet", veal

is called "Good Job in Italy", Japanese gyoza is called Lost in Translation, kadaif dough shaped as a nest with fruit and homemade vanilla sorbetto is called "Vratit će se rode" (Storks will return).

## Izgubljeni u prijevodu



### Lost in Translation

A dish from summer menu called Lost in Translation- ingredients: Japanese gyoza filled with kulen, onion and leek, hard bovine cheese melted into sauce, local bacon fried as crisps and sweet Baranja paprika.

This dish joins Slavonian culture with other cultures.





SAN

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✉ [restoran.san@gmail.com](mailto:restoran.san@gmail.com)

☎ +385 32332775



🕒 08 - 23, ned: 12 - 23, 📶, 🚗 10, 🏠 55, 🏠 30

Restaurant **San** is located in the center of Vinkovci. It has been run by family Karinić since 2008.

The main stars of the gastronomic offer are top- quality carefully selected meat cuts coming from the family butcher's with a 50 year-long tradition. The hosts are proud of their steaks and grilled specialties, meat cooked on the spit and under the iron bell.

Vegetables, some of which are used for vegetarian dishes, come from nearby farms. There are also homemade desserts, wines and

brandies available.


*"We pay special attention to creating a pleasant ambience and offering quality service, because that is the key of success and guests' satisfaction. We are happy when our guests take nice memories from our restaurant. We are proud of returning guests who feel at home in our restaurant, and who are our best ambassadors. It is our obligation to respect their trust, so we continue to expand our offer and service with dedication and passion", say the hosts.*



# Kulen, vino i ostale priče

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**Damir Zrno**  
091 4500 205  
damir@all4wine.hr







# CRNA SVINJA

20, 21, 22

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www.terranegra.hr

info@terranegra.hr

+385 914512676



11 - 23, ned: 11 - 20, 📶, 🏠 100, 🏠 80

Restaurant *Crna svinja*, located in a quiet area in Čepin, near Osijek, offers a unique gastronomic experience. Named after the autochthonous Slavonian breed of black pigs, the restaurant is proud of its dishes of high quality and unique taste of this kind of meat. The restaurant's menu follows the seasonality of ingredients, offering a winter, spring, summer and autumn menu, beside the usual restaurant offer.

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 a chef's table and a small hall ideal for private celebrations.

The vicinity of restaurant Crna svinja and

hotel Materra make this location ideal for visitors wishing to experience the authentic Slavonian flavours and enjoying the luxurious accommodation. Whether you are a gastro-nomic lover, or you seek a quiet haven far from the city havoc, this combination offers everything you need to have a memorable stay in the heart of Slavonia.





# BARANJSKA KUĆA

15, 18, 19, 20, 21, 22

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🕒 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 treasure- 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.



## Juha od koprive

### Nettle Soup

*1 red onion, 1 leek, 1 carrot, 1 clove garlic, 1 large new potato, 400 g nettle, 1.8 l vegetable stock, oil*

Dice vegetables and fry them for about 8 minutes, until tender.

Pour vegetable stock in the pan and simmer for about 20 minutes.

Remove from heat, add blanched nettle, stir for 1 minute and blend. Season with salt and white pepper to taste.

## Puževi zapečeni u koprivama

### Snails Gratinated with Nettle

*10 cleaned and boiled snails, 50 g butter, 60 g hard sheep cheese, 400 g nettle, 70 g cream cheese, salt, pepper*

Mix blanched nettle with cream cheese and sheep cheese.

Dice snails in 1 cm x 1 cm pieces and simmer in melted butter.

Add the cheese and nettle mixture. Cook briefly, move to a heat-resistant dish, sprinkle with sheep cheese and bake in the oven.

Serve with toasted bread.





# JOSIĆ

11, 12, 13, 14, 15, 16, 19, 20, 21, 22

Planina 194, 31307 Zmajevac

www.josic.hr

restoran.josic@gmail.com

+385 31734410



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. The restaurant also offers the possibility to organize business lunches and conferences.









# ČINGI LINGI ČARDA

21, 22

Ul. kralja Zvonimira 98, 31327 Bilje

www.gastronaut.hr

cingilingicarda@gmail.com

+385 31281700



09 - 23:00, 📶, 🚗 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

owners 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.

## Tatarski biftek



### Steak Tartare

*Beef fillet, anchovies, pickled capers, cognac, garlic, onion, mustard, lemon juice, salt, pepper, ground sweet and hot paprika*

Add salt, pepper, cognac, garlic, onion, mustard, lemon juice, sweet and hot paprika to finely ground or chopped meat. Adjust the quantities to the guest's preferences.

Serve with toasted bread and butter.



# DIDIN KONAK

21, 22

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🕒 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.

## "Sous vide" teleća koljenica



## Veal Shank "sous vide"

*Veal shank, salt, white pepper, pumpkin oil, bay leaf, potato, paprika, onion, carrot, zucchini*

Season a fresh veal shank with salt and white pepper. Place it in a vacuum bag with a bay leaf and pumpkin oil. Set the timer to 10- 12 hours (depending on the shank weight) and cook at 77 °C.

When cooked, remove the shank from the bag and place it in a baking tin adding the juices from the bag. Roast the shank for 20 minutes at 230 °C. Baste the shank with fat and beer during roasting.

Serve the shank on mashed potatoes and briefly sauteed vegetables julienne, seasoned with a little hot Baranja paprika.

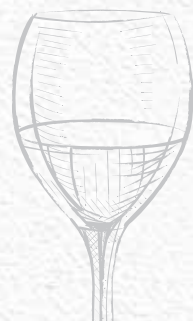


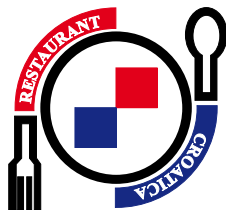


# OSIJEK



GOURMET CENTRE OF THE REGION





## Everlasting list of “Restaurant Croatica”

During 29 years 533 restaurants have been listed in our editions. In the table Everlasting List of Restaurant Croatica 161 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.

	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	23	⊗		
360, Dubrovnik													⊗	⊗	⊗	⊗														⊗	7	
4 FERALA, Starigrad Paklenica													⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗			⊗						1	
KAMOV, Rijeka	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗	⊗														15	
ACADEMIA, Marija Bistrica																	⊗				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	9	
ADRIATIC, Split	⊗	⊗	⊗	⊗									⊗							⊗					⊗	⊗	⊗	⊗			1	
ALLEGRO, Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																				11	
AMFORA, Volosko	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗														17	
AQUACITY, Trnovec Bartolovečki							⊗	⊗	⊗	⊗	⊗		⊗																		6	
ARLEN, Poreč				⊗	⊗	⊗	⊗	⊗	⊗	⊗																					7	
ARTATORE, Mali Lošinj																						⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	9
AS, Zagreb	⊗	⊗						⊗	⊗					⊗	⊗	⊗															7	
BABYLON, Novaki Samoborski	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																			12	
BADI, Lovrečica		⊗								⊗		⊗					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	17	
BALTAZAR, Zagreb			⊗							⊗	⊗	⊗	⊗	⊗	⊗	⊗															8	
BARANJSKA KUĆA, Karanac																					⊗			⊗	⊗	⊗	⊗	⊗	⊗		7	
BARBAT, Barbat na Rabu														⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	16	
BEDEM, Varaždin																							⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	8	
<b>BEVANDA, Opatija</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>⊗</b>	<b>29</b>		
BIJELO PLAVI, Osijek	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																14	
BITORAJ, Fužine				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	21		
BOBA, Murter																							⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	8	

	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	23	⊗
BOBAN, Split	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗												18	
BOBAN, Zagreb			⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗					21	
BODULKA, Šišan	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	⊗		⊗		⊗		24	
BONUS, Osijek	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗																					8
BOROVNIK, Tisno																		⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	12
BOŠKINAC, Novalja										⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	19
BOTA ŠARE, Zagreb			⊗	⊗	⊗	⊗	⊗	⊗		⊗	⊗																			8
BRUSCHETTA, Zadar																		⊗	⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	⊗	1
COCKTAIL, Sisak						⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	24
CONCA D`ORO, Rijeka	⊗	⊗		⊗	⊗							⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗					⊗				14	
CROATIA TURIST, Đakovo	⊗	⊗	⊗		⊗	⊗	⊗		⊗																					7
ČAPORICE, Trilj		⊗		⊗	⊗		⊗		⊗	⊗	⊗	⊗						⊗												9
DALMACIJA, Vinkovci		⊗	⊗	⊗	⊗	⊗	⊗		⊗	⊗																				8
DOMINO, Dramalj												⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	16
DOMINO, Dubrovnik	⊗	⊗					⊗		⊗		⊗		⊗																	6
DOPOLAVORO, Ičići				⊗	⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗													14
DP, Donji Zvečaj							⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	22
DRAGA DI LOVRANA, Lovranska Draga												⊗	⊗	⊗	⊗	⊗	⊗				⊗		⊗	⊗	⊗				11	
DREAM, Rovinj													⊗	⊗					⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	11
DUBRAVKIN PUT, Zagreb	⊗	⊗		⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗								⊗	⊗	⊗	⊗		⊗	⊗			16	
DUE FRATELLI, Labin													⊗	⊗	⊗	⊗	⊗	⊗												7
DUJE, Split										⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗													9
DVA GOLUBA, Zagreb	⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗					2	
DVI MURVE, Poreč		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗													17
DVORAC BEŽANEC, Valentinovo	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗															14
DVORCI SLAVONIJE, Našice	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				⊗	⊗	⊗								17	
FANTASIA, Pula		⊗			⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗															1
FERAL, Rijeka	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																					9
FOŠA, Zadar																			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	16
FRANKOPAN, Ogulin																				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	16
GALIJA, Cavtat																				⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗		9
GARIFUL, Hvar																				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		1
GIANNINO, Rovinj			⊗	⊗		⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	19	
GRADINA, Josipdol							⊗	⊗	⊗		⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	21
GVEROVIĆ ORSAN, Zaton		⊗	⊗	⊗		⊗	⊗	⊗		⊗																				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 23 ⊗



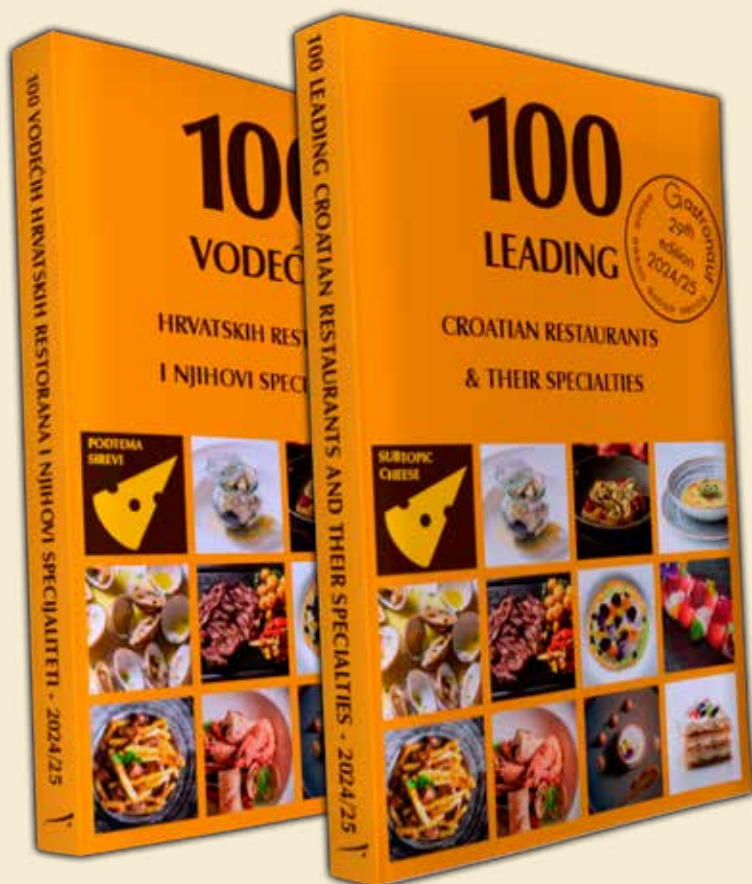
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JEŽ, Makarska				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗										⊗								1	
JIST, Viškovo																								⊗	⊗	⊗	⊗		⊗	⊗	6
JOHNSON, Mošenička Draga																⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗							8	
JOSIĆ, Zmajevac																⊗	⊗	⊗	⊗	⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	11	
KADENA, Split															⊗		⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	11	
KANAJT, Punat								⊗	⊗	⊗	⊗		⊗	⊗	⊗		⊗	⊗	⊗											1	
KAPETANOVA KUĆA, Mali Ston	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	27	
KARLO, Plešivica																						⊗	⊗	⊗	⊗	⊗		⊗		7	
KAŠTIL SLANICA, Omiš					⊗		⊗	⊗	⊗		⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	21	
KATARINA, Čakovec								⊗	⊗	⊗	⊗		⊗	⊗																6	
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	
KUKURIKU, Kastav				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗			⊗	⊗	⊗	21	
KVARNER, Lovran				⊗	⊗	⊗	⊗		⊗							⊗														6	
LE MANDRAĆ, Volosko									⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗													9	
LEUT, Zagreb		⊗	⊗	⊗	⊗	⊗	⊗	⊗																						7	
LIČKA KUĆA, Plitvička Jezera	⊗	⊗		⊗	⊗			⊗	⊗						⊗	⊗										⊗	⊗	⊗	⊗	12	
LOVAČKI DOM MULJAVA, Vojnić														⊗	⊗	⊗	⊗	⊗					⊗	⊗	⊗	⊗	⊗	⊗	⊗	12	
LOVAČKI ROG, Karlovac	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	27	
MALA HIŽA, Mačkovec					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	23	
MAMICA, Pušćine															⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				11	
MARINA BLUE, Krk																					⊗	⊗	⊗	⊗	⊗					6	
MARINA KORNATI, Biograd na moru																								⊗	⊗	⊗	⊗	⊗	⊗	6	
MARINA, Punat	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗															⊗	⊗	⊗			14	
MEDIMURSKI DVORI, Lopatinec												⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		15	
MILAN, Pula	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	23	
MIRNI KUTAK, Otočac										⊗				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		⊗							9	
MON AMI, Velika Gorica				⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗		⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	21	
MOSLAVINA, Crikvenica	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																	13	

	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	23	⊗
NACIONALNI RESTORAN, Bizovac	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗																					8
NADA, Vrbnik	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	23
NAJADE, Lovran	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	18
NAUTIKA, Dubrovnik	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	29
NIKO, Zadar							⊗			⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	18
NOEL, Zagreb																							⊗	⊗	⊗	⊗	⊗	⊗	⊗	7
OKRUGLJAK, Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	22
PALATIN, Varaždin																⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	1
PAVILJON, Zagreb		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	12
PELEGRINI, Šibenik																				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	1
PET BUNARA, Zadar																⊗	⊗	⊗		⊗							⊗		⊗	6
PLAVI PODRUM, Osijek					⊗		⊗							⊗	⊗	⊗	⊗	⊗												7
PLAVI PODRUM, Volosko			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	27
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PRINCIPOVAC, Ilok																⊗	⊗	⊗	⊗			⊗	⊗							6
PUNTULINA, Rovinj																					⊗	⊗	⊗	⊗			⊗	⊗	⊗	8
RIBNJAK, Breznica Našička	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																					7
RIVICA, Njivice	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	29
RONJGI, Viškovo								⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	14
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SANTA LUCIA, Cres																⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	8
SCHÖN BLICK, Vetovo	⊗		⊗	⊗	⊗	⊗	⊗																		⊗	⊗	⊗	⊗	⊗	1
SLAVONSKA KUĆA, Osijek				⊗	⊗	⊗	⊗	⊗	⊗	⊗																				6
SPINNAKER, Poreč																							⊗	⊗	⊗	⊗	⊗	⊗	⊗	6
SRAKOVIĆI, Karlovac			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	18
STANCIJA KOVAČIĆI, Rukavac																				⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	11
STARI FIJAKER 9, Zagreb			⊗			⊗				⊗										⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	7
STARI KAPETAN, Orebić																					⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	7
STARI PUNTIJAR, Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	29
SV. NIKOLA, Poreč													⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	16
ŠUMICA, Split		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																				8
TAKENOKO, Zagreb								⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	13

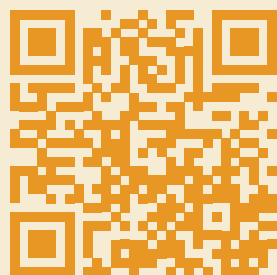
	95	96	97	98	99	00	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	23	⊗
TERASA, Daruvar	⊗					⊗											⊗	⊗	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	14
TERBOTZ, Štrigova															⊗	⊗		⊗			⊗	⊗	⊗	⊗	⊗					8
TROŠT, Vrsar											⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	18
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VARAŽDINBREG, Varaždin Breg	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																13
VICTORIA, Dubrovnik	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																						8
VILLA ANNETTE, Rabac													⊗	⊗	⊗	⊗	⊗		⊗											6
VILLA ARISTON, Opatija	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗				⊗							⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	2
VILLA MAGDALENA, Krapinske Toplice																⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	14
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VILLA NERETVA, Metković	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	29
VILLA ZELENJAK-VENTEK, Risvica	⊗					⊗			⊗	⊗	⊗	⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		19
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VINOTEL GOSPOJA, Vrbnik									⊗	⊗														⊗	⊗	⊗	⊗	⊗		7
VODNJANKA, Vodnjan			⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	24
VUGLEC BREG, Krapina															⊗		⊗	⊗	⊗	⊗	⊗	⊗								7
WALDINGER, Osijek													⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗			⊗				12
ZA KANTUNI, Mali Lošinj																						⊗	⊗	⊗	⊗	⊗		⊗		6
ZABOKY, Zabok	⊗								⊗	⊗	⊗	⊗	⊗																	6
ZDJELAREVIĆ, Brodski Stupnik									⊗	⊗	⊗	⊗		⊗	⊗	⊗	⊗													9
ZELEN DVOR, Zagreb-Susedgrad			⊗	⊗	⊗			⊗						⊗		⊗			⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	15
ZIGANTE, Livade									⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		17
ZINFANDEL'S, Zagreb	⊗	⊗	⊗	⊗	⊗	⊗	⊗							⊗			⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗		18
ZLATNA GUSKA, Varaždin								⊗	⊗	⊗	⊗	⊗																		6
ZLATNA RIBICA, Poreč							⊗	⊗	⊗	⊗	⊗																			6
ZLATNA RIBICA, Šibenik-Brodarica	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	29
ZLATNE GORICE, Gornji Kneginec												⊗	⊗	⊗	⊗	⊗	⊗		⊗											8
ZLATNE ŠKOLJKE, Skradin									⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗								13
ZLATNI LUG, Donji Emovci																							⊗	⊗	⊗	⊗	⊗	⊗		6
ZLATNI ZALAZ, Supetarska Draga	⊗		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗																				9
ZRNO SOLI, Split																						⊗	⊗	⊗	⊗		⊗	⊗	⊗	7
ŽGANJER, Karlovac					⊗	⊗	⊗	⊗	⊗	⊗																				7
ŽGANJER, Ozalj		⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	⊗	27
	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	23	⊗



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