

100 LEADING CROATIAN RESTAURANTS AND THEIR SPECIALTIES - 2025/26



30<sup>th</sup>  
edition  
2025/26



# 100 LEADING CROATIAN RESTAURANTS & THEIR SPECIALTIES



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## 100 LEADING CROATIAN RESTAURANTS AND THEIR SPECIALTIES

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### *Projects:*

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

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**www.gastronaut.hr**

**Gastronaut Education**

**Gastronomic branding of the destinations**

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

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**30<sup>th</sup>**  
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# **100 LEADING CROATIAN RESTAURANTS & THEIR SPECIALTIES**

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



restaurant address



restaurant phone number



restaurant web page



restaurant e-mail address



restaurant is air-conditioned



WIFI available



number of parking places for passenger cars



number of charging places for electric cars



number of moorings



working hours (pon - Mon, uto - Tue, sri - Wed, čet - Thu, pet - Fri, sub - Sat, ned - Sun)



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

**The plate on the cover** was created with the help of AI, which, based on the logo, suggested a dish composed of the following elements:

**Dish composition** (served on a white plate, in the shape of a quadrant):

**Red quadrant** (top right) Tomato and pepper tartare with red chili oil and roasted ajvar. Decoration: square tile made of dehydrated tomato.

**White-red quadrant** (bottom right) Goat cheese mousse with dried petals of fleur de sel and a red reduction of wine and pomegranate, featuring the numbers “100 – 2025” drawn on top. Decoration: breadsticks shaped as digits 1 and 0, laid on the mousse.

**Blue quadrant** (bottom left) Emulsion of purple sweet potato and black fennel, with diced fish (e.g., swordfish marinated in blue flower). Decoration: cubes arranged like a “QR code”.

**White-blue quadrant** (top left) Light carpaccio of white fish (sea bream or sea bass) with drops of blue salt (e.g., salt with lavender or blue spirulina).

The word “restaurant” may be written in black tahini or cuttlefish ink.

Dear friends of Croatian gastronomy,

It is with great pleasure that I welcome the publication of the 30th anniversary edition of the Restaurant Croatica book, “100 Leading Croatian Restaurants and Their Specialties”—a publication that, over the past three decades, has become an essential reference in promoting the quality and identity of Croatian gastronomy.

This year, under the theme “How We Have Changed”, the book offers valuable insight into the evolution of Croatian gastronomy—an integral part of our tradition and cultural heritage, providing visitors with an authentic experience of our destinations, while also being a fundamental part of our everyday lives.

Its importance is also reflected in our strategic documents, where we place a strong emphasis on encouraging excellence in gastronomy and on enhancing the eno-gastronomic diversity of Croatia’s regions, with the aim of building a sustainable, year-round tourism offer.

Thanks to substantial investments, we have elevated quality standards, and today we proudly have restaurants with international recognition, chefs who have become ambassadors of Croatian cuisine, and destinations increasingly chosen for their unique gastronomic identity. This is a value we will continue to develop and systematically support.

I congratulate all those who have created and supported this project over the past 30 years, as well as all those who, with their daily creativity, continue to enrich Croatia’s culinary heritage.

Tonči Glavina  
Minister of Tourism and Sport



Dear readers,

You are holding the 30th anniversary edition of the book *Restaurant Croatica: 100 Leading Croatian Restaurants and Their Specialties*, published by the Gastronomist library. The Restaurant Croatica project is the oldest national quality label brand in Croatian hospitality.

Behind us there are 30 years of observing, recording, and actively participating in the development of the Croatian gastronomic scene. Over the years, 545 restaurants have been awarded the title Restaurant Croatica, creating countless memorable experiences for guests alongside gastronomic delights.

In honor of this milestone, this year's foreword is dedicated to the theme: "How We Have Changed."

We have changed, our expectations have changed, and so have restaurant offers, trends, techniques, and values. The identity of destinations has become increasingly reflected in flavors, and authenticity has emerged as the key asset. Dishes have become works of art. Guests expect restaurants to care for their health, accommodate specific dietary needs, and protect the environment.

Technology now permeates all aspects of hospitality. Guests explore menus, photos, reviews, and prices in advance and arrive with appetites already stirred by a specific dish or experience. Gastronomic experiences are often shared on social media and followed by votes for restaurants that provided the best experience and value for money. The restaurants featured in this book were selected through guest votes cast via the Gastronomist portal during November and December 2024.

When we started in 1995, our young country had yet to develop its gastronomic identity. What we had was a group of enthusiasts—over 3,000 Croatian restaurateurs in Germany—eager to promote their newly independent homeland. Led by visionary Croatian-German businessman Nikola Serdar and the president of Croatian restaurateurs in Germany, Jerko Čutura, they launched the Restaurant Croatica project under the Croatian Business Forum.

Like-minded individuals quickly found common ground and joined forces to encourage Croatian restaurateurs to compete for a spot among the top 100 Croatian restaurants, earn recognition, and become role models for their peers abroad. The core idea was to identify restaurants that best met guest expectations and motivate others to improve their quality of service.

In 1995, the project evaluated 700 restaurants. By 2024, the number exceeded 2,400. Printed guest surveys were once the norm; today, guests vote online via *gastronaut.hr*. Restaurateurs once submitted menus with applications; now, all information, including guest reviews, is available online. Then and now, guest voting results are reviewed and verified by the project's Honorary Committee, led by Nikica Karamarko, who proposes a list of 100 leading restaurants with the support of both guests and industry professionals. Priority is given to year-round or nearly year-round establishments, as the book targets guests who dine out throughout the year.

### **1995–2000**

The state of restaurants in 1995 is documented in the first edition, with texts by journalist Vladimir Mrvoš. Part of the book was printed in black and white. Back then, restaurants often presented their local specialties as part of other cuisines—Italian, French, Austrian—without recognizing their own culinary heritage. Today, they proudly highlight local ingredients and link their dishes to regional history.

In the transitional mid-1990s, many restaurants were still owned by large companies inherited from socialism. Few had the ambition to change. Privately owned restaurants, driven by enthusiastic entrepreneurs, soon left the old guard behind.

Tourism began to recover, initially fueled by returning diaspora and domestic guests, and gradually became more attractive to European visitors. Large portions gave way to a series of smaller, visually appealing plates where dishes turned into edible art.

In 1999, with leading restaurateurs and producers, we launched the *Gastronaut Club* project in Zlatni Zalaz on Rab, aiming to strengthen the position of gastronomy in tourism. We organized gatherings across the country, eventually holding over 120 thematic events where history, heritage, and local culture were presented through food.

In 2000, prompted by hospitality pioneers Ivica Lesica and Šime Čoze, the Croatian Restaurateurs Association was founded. We joined forces in a shared space to promote projects like the *Gastronaut Club* and *Restaurant Croatica: 100 Leading Croatian Restaurants*, and launched new initiatives such as *Forgotten Flavors of Our Ancestors*.

## **2000–2010**

By the early 2000s, both domestic and foreign guests became more demanding. Restaurants evolved into venues for exhibitions, fashion shows, and product presentations.

In 2001, we organized the first cooking competition for top Croatian restaurants in Punat, called Golden Olive. It brought together chefs, media, and professionals to promote quality and gastronomy. Preceded by an olive oil educational session, it revealed the need for training—initially, all participants misjudged the oils. Within three years, accuracy exceeded 90%.

From 2003 to 2005, we hosted the Chef's Fair Cup in Zagreb with various themed competitions. The understanding of hospitality's potential grew. Chefs stepped into the spotlight as stars and brand ambassadors for their restaurants.

Three-course menus gave way to tasting menus, each dish paired with its own wine. Initially confusing to guests due to small portions and longer meals, the format gained popularity. The international Slow Food movement grew in influence.

Restaurants became small theaters, with dishes as flavor protagonists. Hosts became guest animators, guiding them through courses.

We organized themed dinners celebrating history and cuisine: Roman feasts, ban Josip Jelačić's dinner, Frankopan dukes' meals, Cistercian monastic dishes, and many others, all prepared with historical accuracy and theatrical staging.

Molecular gastronomy, championed by Ferran Adrià in 1990s Basque Country, introduced laboratory-like kitchens to Croatia. Techniques like dehydration, powders, foams, and liquid nitrogen took hold. Dishes became edible art.

Fusion cuisine and globalization introduced new spices, ingredients, and techniques from around the world. Quinoa, soy sauce, balsamic vinegar, and raw preparations merged with Croatian ingredients into creative reinterpretations.

## **2010–2020**

In 2010, René Redzepi's Noma became the world's top restaurant, known for its use of fermented ingredients.

Functional menus tailored to health and dietary trends gained popularity. Gluten-free options dominated. Nutritionists became involved in menu design. In collaboration with the Gastronom Club and nutritionists, we organized a series of workshops on gluten-free, lactose-free, and sports-oriented diets.

Raw food grew in demand, and tartares and carpaccios became staples. Organic food gained prominence on menus and in marketing.

Sparkling wines replaced spirits as aperitifs, while brandies moved to the digestive section. Wine culture flourished, with more guests attending sommelier courses. Restaurants hosted themed evenings dedicated to specific winemakers.

The Gastronom Club began promoting destinations through their culinary

strengths, organizing gatherings in Lastovo, Hvar, Vis, Korčula, Metković, Omiš, Split, Trlj, Zadar, Pag, Lošinj, Krk, Rijeka, Pula, Vodnjan, Novigrad, Umag, Karlovac, Otočac, Zagreb, Međimurje, Varaždin, Koprivnica, Našice, Osijek, and Baranja. Many of these initiatives became recognized culinary brands of their destinations.

## **2020–Today**

The global COVID-19 pandemic profoundly disrupted the hospitality industry. Offers and guest feedback moved online. After the pandemic, fine dining with local ingredients gained prominence. Guests wanted to taste destinations through local stories and flavors. Eating locally was equated with environmental consciousness, reducing greenhouse gases from transportation and storage.

Leading Croatian chefs embraced zero-waste philosophy, creating dishes using parts of ingredients previously overlooked. The sous-vide technique gained popularity for preserving flavors.

Millennials began shaping demand—seeking fresh, fast, local, and healthy options. Vegetarian and vegan offers expanded, with room for further development. Craft beer pairings gained popularity, as did low-alcohol cocktail pairings.

Gastronomic brands became powerful tools for destination promotion. Gastronom participated in their creation and implementation, including: *Cooking with Mushrooms and Beer* with IQM Destination and Karlovac Tourist Board (2020); *Krk Food Story* and e-bike tours (2021); *Sea Asparagus* (Nin, 2022); *Unlocking the Flavours of Brač* (Supetar, 2022); *Rijeka's Gastronomic Ports* (2022–); *6th Elements* (Daruvar–Papuk, 2022–); *The Gastronomic Tale of Privlaka* (2023–); *Flavours of Southern Velebit* (Obrovac–Gračac, 2024–); *Kunjke and Prošek Dishes in Royal Biograd* (2024–); *Mosaic of Flavors, Rijeka Ring* (2024–); *Taste of Vitality, Mali Lošinj* (2024–).

**Conclusion:** Change has been constant, but quality remains the foundation. Croatian gastronomy is stronger than ever, thanks to those who grew alongside it. The next edition will explore how AI will influence both restaurant offers and guest choices.

We thank restaurateurs, their associations, institutions, tourist boards, food and beverage producers, journalists, and all our partners for joining us on this journey.

Wishing you many joyful moments in our Restaurant Croatica venues,

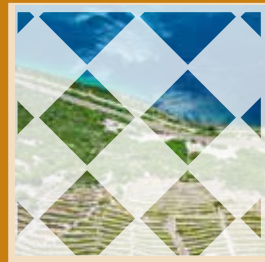
Project Leader, Prof. Karin Mimica



# MOSAIC OF EXPERIENCES

Mosaic of Flavors: Rijeka and Surroundings

Kastav - Viškovo - Čavle - Jelenje - Kraljevica - Bakar - Kostrena



**RIJEKA** and surroundings  
mosaic of experiences



EUROPEAN REGION OF GASTRONOMY  
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**HRVATSKA**  
Puna života



KVARNER REGION OF GASTRONOMY  
**KVARNER**  
Diversity is beautiful



## Istria and Kvarner

**Specialties:** fresh sea fish; Kvarner scampi in various preparations; shellfish from Lim Channel; crab from Rab and Lošinj; octopus; Istrian truffles; codfish in bianco (Milena); Istrian and Krk prosciutto; Istrian smoked sausages and ombolo; lamb from Kvarner islands; dishes made from *boškari*n beef; game – most often wild boar; *fuži* pasta in Istria, and *šurlice* on Krk; dishes with wild asparagus in spring, chestnuts (*maruni*) in autumn; aromatic herbs - marjoram, basil, sage, lemon balm, thyme, rosemary, and bay leaf; lamb's lettuce, arugula and radicchio salads with Istrian balsamic vinegar (Coslovich); dried figs; fig cake (*smokvenjak*); fritters (*fritule*) and *kroštule*.

**Main wine varieties:** malvasia (Arman, Coslovich, Degrassi, Juričić, Matić, Kapić, Visintin), žlahtina (Pavlović, PZ Vrbnik, PZ Gospoja), refosco, teran (Arman, Coslovich, Juričić, Matić, Visintin), boronica, muscat (Degrassi, Juričić); local blending variety Kastavska belica (Kapić).

**Main olive varieties:** *istrian bjelica* (Červar), *buža* (Rovinjola), *rosinjola*, *karbonaca*, *žizolera* (Červar).

**Gastronomic projects and events:** In Rijeka, about 30 restaurants are grouped into themed “*Rijeka Gastronomic Ports*” and create “*Rijeka Cubes*” – small dishes that tell the story of Rijeka's history; on Mali Lošinj, about 15 restaurants carry the *Taste of Vitality* brand label; on Rab, the offer of traditional dishes is part of the *Rab Fair* held in July; in Omišalj, the *Bljak Fest* is held in February; in Malinska, the *Walk & Taste* and *Sensa – Cheese Festival* are held in May, while *Olive Touch* takes place in October; in Punat, the *Olive Days* are held in early October; in the town of Krk, restaurateurs participate in the *Travel to Taste Krk* project in May and June, while *Fig Days* are held from late August to early September; Kvarner has been declared the *European Region of Gastronomy* for 2026. In Novalja, the *MarsOvca* event dedicated to Pag sheep takes place in April.



# SAN ROCCO

06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

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

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

Efforts invested in quality service and offer has been awarded with numerous high awards and the restaurant has been listed in important national and international oenological-gastro-

nomic 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- gastro-nomic 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 con i Nordest, Magnar Ben, Restaurant Croatica and for years it has been among the best Istrian restaurants.

Although it is situated in the very center of Brtonigla, the hotel-restaurant is surrounded





by a large park and olive grove. Guests can enjoy peace and quiet, read a book in the shades or just have a nap in the rhythm of sounds of pristine nature. Year after year the restaurant's offer has improved. Besides an extensive wine list, the restaurant offers olive oil from their own production and wine vinegar matured in oak barrels for 20 years.

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





# BADI

96, 04, 06, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Umaška 12, 52470 Lovrečica

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🕒 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 in-

conspicuous 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.







JURIČIĆ



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# SPINNAKER

18, 19, 20, 21, 22, 23

📍 Obala Maršala Tita 15, 52440 Poreč

🌐 [restaurantspinnaker.com/hr/](https://restaurantspinnaker.com/hr/)

@spinnaker@valamar.com

☎ +385 52400804



🕒 uto - ned: 18 - 24, 📶, 🚗 25, 🏠 30, 🍷 40

Located in the heart of Poreč's old town, along the main seaside promenade, **Spinnaker** is a true oasis of gastronomic excellence and a must-visit destination for fine dining enthusiasts. In recent years, the restaurant has undergone a transformation that has elevated it among Istria's most prestigious dining establishments, thanks to a dedicated team of chefs who have led it toward excellence while staying rooted in local tradition.

Such dedication and consistency resulted in the inclusion of the restaurant in the 2024 Michelin Guide.

Under the leadership of Chef Goran Hrastovčak—trained in the kitchen of Heinz Beck—and pastry chef Dragana Kovačević, Spinnaker has become a place where tradition and inno-

vation blend harmoniously. Their culinary philosophy is centered around crafting dishes that tell the story of Istria, its rich history, and distinctive flavors.

The signature menu, *Istrijanska štorija* ("An Istrian Tale"), takes guests on a gastronomic journey through the Istrian region, using only the finest locally sourced ingredients. The menu evolves with the seasons, reflecting a strong commitment to sustainability and the surrounding community. This experience is complemented by the restaurant's ambiance—whether on the summer terrace overlooking the sea or in the warmth of the elegantly renovated interior during winter.

The new tasting menu, *Moderna štorija* ("A Modern Tale"), offers a contemporary in-





terpretation of Istrian cuisine through inventive dishes and modern techniques. Each course is a fusion of tradition and innovation, with an emphasis on freshness and seasonality.

Spinnaker also serves as a culinary stage—its Gourmet Stage hosts world-renowned chefs such as Ana Roš, Bob Cerea, Bernard Korak, and Katarina Vrenc, encouraging creative exchange and culinary inspiration.

The impressive wine list, curated by sommelier Zoran Gregorović, features 70 carefully selected labels—from Istrian Malvasia to Barolo and Bordeaux—all perfectly paired with the restaurant's signature menus. The experience is further enriched by signature cocktails, creatively blending local ingredients with contemporary mixology trends.

With opening hours from 6:00 PM to midnight, except in January and February when the team travels across Europe in search of new inspiration, the Spinnaker staff is devoted to delivering an unforgettable culinary experience. Every detail—from menu design to atmosphere—is thoughtfully crafted to leave a lasting impression.

*"For those seeking more than a meal—those eager to immerse themselves in the story, culture, and flavors of Istria at their purest—Spinnaker awaits to reveal its secrets. We invite you to discover this hidden gem of Poreč, feel the magic of our signature menus, and find your ideal experience, whether exploring authentic Istrian stories or indulging in new flavors within an elegant setting,"* say the hosts.





# SV. NIKOLA

07, 08, 09, 10, 11, 12, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Obala Maršala Tita 23, 52440 Poreč

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

@ [info@svnikola.com](mailto:info@svnikola.com)

☎ +385 52423018



🕒 11 - 01, 📶, 🚶 20, 🏠 60, 🏠 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 scamp tar-

tare, 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.



# Kapreze s kozicama

sladoled od rajčice s mariniranim kozicama i mozzarelom



## Caprese with Shrimps

### Tomato Ice Cream with Marinated Shrimps and Mozzarella

**Tomato Ice Cream:** 1 kg peeled canned tomatoes, 1 liter tomato juice, 0.5 liter tomato concentrate, 0.5 liter whipping cream (e.g. Halta), 1 kg cleaned shrimp tails, 2 carrots, half a celery root, salt, pepper, oil; **Basil Pesto:** Fresh basil leaves, a few toasted pine nuts, olive oil, a bit of Parmesan, garlic, salt, and pepper (blend everything together).

Dice the tomatoes and lightly sauté in oil. Add the tomato juice and concentrate, then continue to cook together. Remove from heat and strain to get a smooth mixture. Let it cool. Whip the cream and fold it into the tomato mixture. Freeze the mixture.

Grate the carrots and celery. Add the cleaned shrimp tails and season with salt, pepper, and oil.

Dice the mozzarella into small cubes. Cover the bottom of the plate with the mozzarella cubes. Add the marinated shrimps, form small balls of tomato ice cream and place them on the plate, then finish with a touch of pesto for decoration.



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# TROŠT

05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 17, 18, 19, 20, 21, 22, 23

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

☎ +385 52 445197



🕒 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.*



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# AGLI AMICI

23

📍 Šetalište Vijeća Europe, 52210 Rovinj

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

@ [agliamici@maistra.hr](mailto:agliamici@maistra.hr)

☎ +385 99 8051910



🕒 19:00 - 21:30, **PON**, 📶, 📶, 📶 35, 📶 35

Situated along the promenade that connects the Grand Park Hotel Rovinj and the marina, **Agli Amici** Rovinj offers a spectacular view of the island of St. Catherine and the historic old town. From its elegant terrace, one breathes in the scents of the sea and refinement, while the interior blends top-tier design with warm Mediterranean ambiance.

The renowned Italian chef Emanuele Scarello brought Michelin-starred cuisine to Rovinj, drawing on the legacy of his family's restau-

rant, Agli Amici 1887 in Godia (Udine), which holds two Michelin stars. The Rovinj outpost achieved its first Michelin star in its inaugural season in 2021 and was awarded a second in 2024. With its 2025 confirmation, Agli Amici Rovinj remains the only restaurant in Croatia with two Michelin stars.

The restaurant's philosophy is rooted in refined, sincere, and precise cuisine—driven by a passion for culinary exploration, a deep respect for local ingredients, and a profound



26

understanding of the Istrian terroir. From the beginning, Agli Amici Rovinj has supported the region's best producers: small farmers, fishermen, breeders, and artisans committed to economic and ecological sustainability.

The kitchen is led by resident chef Simone De Lucca, working closely with Elia Calcinotto and Riccardo Celeghin—members of the original Godia team. In the dining room, Michele Scarello curates a gracious and seamless guest experience, placing hospitality on equal foot-

ing with cuisine.

The wine list boasts over 370 carefully selected labels, complemented by an extensive selection of spirits and original cocktails—both alcoholic and alcohol-free. Open from March to November, Agli Amici Rovinj is the result of a partnership with the Maistra Hospitality Group.

Here, Michelin precision meets the soul of Istria—in the space, on the plate, and in every welcoming smile.







# CAP AUREO

22, 23

☑ Smareglijeva ulica 1A, 52210 Rovinj

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☎ +385 52642035



🕒 uto - sub: 19 - 22, 📶, 📶, 📶 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-starred restaurant changes monthly, adapting to the micro-climate, with some dishes being updated 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.



## Rajčice – slojevi zimskih pečenih rajčica, “rajčica amino”, blini od sjemenki i biseri od rajčice



### Tomatoes – Layers of Winter-Roasted Tomatoes, “Tomato Amino”, Seed Blinis and Pearls

*Serves 10: Tomato Gelée: 700 g tomatoes, 25 g shallots, 2 g garlic, thyme, basil, chervil, salt, 5 gelatin sheets, pepper, sugar; Terrine: 700 g tomatoes, 80 g eggplant, garlic, basil, thyme, pepper, celery salt, 1 dl olive oil; Tomato Amino: 300 g tomatoes, 3 tbsp confit liquid, 30 g dried tomatoes, dash of soy sauce, sugar, pepper; Tomato Pearls: 80 g tomato juice, 300 g olive oil, 1 g agar-agar, pinch of salt; Marinade: 0.75 dl tomato juice, a dash of Worcestershire sauce, thyme, pepper, Tabasco, celery salt; Blinis: 400 g flour, 4 eggs, 6 dl milk, 100 g butter, chives, 20 g butter for frying*

**Tomatoes:** Halve the tomatoes and remove seeds and juice (reserve for later). Roast in the oven. Sauté chopped shallots and garlic with thyme and bay leaf. Combine with caramelized tomatoes, add herbs and tomato juice, and return to oven for 1 hour. Strain to yield ~7 dl of liquid.

**Terrine:** Grill tomatoes, peel and deseed, season and confit at 90 °C for about 2 hours. Grill eggplant and layer with tomato gelée. Chill under weight.

**Tomato Amino:** Char tomatoes with a blowtorch, peel, and dry for 3 days. Blend into a paste with seasonings.

**Pearls:** Drop agar mixture into chilled oil to form pearls.

**Marinade:** Mix all ingredients and season to taste.

**Blinis:** Mix flour, yeast, yolks, and half the milk. Stir until smooth, then add remaining milk, butter, and chives. Fold in whipped egg whites. Fry 2–3 minutes per side.



# DREAM

07, 08, 14, 16, 17, 18, 19, 20, 21, 22, 23

Joakima Rakovca 18, 52210 Rovinj

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

[dream@dream.hr](mailto:dream@dream.hr)

+385 52 830613



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 th century building completely renovated by the owners, Amir Kadunić, MSc in Civil Engineering and Darija Kadunić, MA. They particularly paid attention to the authentic elements of old Istrian way of construction. After completing the construction work, in the final architectural part, only the original natural materials were used, such as old tiles covering all the floors. All doors and windows were built according to the

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

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

This extremely demanding project required not only substantial financial support, patience and knowledge but also love for preservation of heritage and its revival. Therefore the





motto of restaurant Dream and its very name are part of J. B. Shaw's quote: "You DREAM things and say WHY, but I DREAM things that never WERE and say WHY NOT".

Restaurant Dream consists of two interconnected halls and a winter lounge with an open fireplace. There is also a summer terrace. The interior of Dream is a mix of quality authentic architectural arrangement 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, 23

📍 Sv. Križa 38, 52210 Rovinj

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🕒 12 - 22, **SRI, 03. 11. - 20. 03.**, 🏠, 🌞 20, 🌞 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 the third generation

of the Pellizzer family.

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.





## Tuna tartar



## Calamarata ai frutti di mare

Calamarata with seafood





# TRI MURVE

📍 Vozilići 19, 52234 Vozilići

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🕒 17 - 23, 🕒 12 - 22, 📶, 🚗 50, 🏠 60, 🏠 60

In the small village of Vozilići near Labin, back in 1975, Biserka and Boris Boneta—driven by their love and passion for traditional cuisine—opened the tavern **Tri Murve**. Their signature dish, scampi alla buzara, quickly won the hearts of many guests and has remained the restaurant's culinary hallmark ever since.

Ten years ago, their daughter and her husband took over the family business, and in 2023, the younger son joined as well. Today, the family continues to uphold tradition while expanding the culinary offering with dedication and care.

In addition to their famous scampi and

homemade pasta, guests can enjoy carefully aged meats prepared over charcoal and in the fireplace, with the added charm of live preparation before the guest. For those wishing to extend their stay, the restaurant also offers nine comfortable rooms with bed and breakfast service.

*"In the colder winter months, guests can warm up by the fireplace in the cozy dining room, while in summer, they can relax under the shade of the centuries-old mulberry trees—the restaurant's namesake. You are warmly welcome to join us and savour the flavours and the appeal of our family story," say the hosts.*





## Fuži tartufino

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**Preporučeno vino:** malvazija

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



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



# ZIJAVICA

19, 20, 21, 22, 23

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☎ +385 51 737243



🕒 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.









# GANEUM

19, 20, 21, 22, 23

📍 Stari grad 5, 51415 Lovran

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

@ [ganeumlovran@gmail.com](mailto:ganeumlovran@gmail.com)

☎ +385 91 5779160



🕒 17 - 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, 23

📍 M. Tita 179, 51410 Opatija

🌐 [www.villa-ariston.hr](http://www.villa-ariston.hr)

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🕒 sri - ned: 12 - 24, 📶, 🚗 10, 🏠 40, 🌞 60

At the favourite promenade in Opatija - *lun-go 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*".





## Fagottini nadjeveni rakovicom i skutom s jadranskim kozicama



**Fagottini stuffed with crab and ricotta cheese, served with Adriatic shrimps**





# YACHT CLUB

19, 20, 21

📍 Zert 1, 51410 Opatija

🌐 [www.yacht-club-opatija.com](http://www.yacht-club-opatija.com)

@ [restoran.yachtclub@gmail.com](mailto:restoran.yachtclub@gmail.com)

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🕒 10:00 - 23:30, 📶, 📶, 📶 60, 📶 40

**Yacht Club** is set in an attractive location above the sea, by the walking path, offering the view of a little port of Opatija and Kvarner Bay. In the upper part of the building, you'll find a newly renovated trattoria, while by the sea, there's a seafood restaurant styled in a traditional style. The ambience is enlivened by paintings of Vojo Radoičić. Fishermen, nautical tourists and gourmets visit the restaurant daily because the dishes remind them of their grannies' cooking.

The cuisine is Istrian- Littoral with an accent on local ingredients and all the best that the sea offers. The menu is mostly filled with delicacies from the sea, pastas and risottos.

Among the many specialties prepared under the watchful eye of Chef Mario Brnečić, highlights include: cuttlefish stew (maneštrica), Opatija-style squid, monkfish in caper sauce with polenta, and skewers of monkfish, scallops, and shrimp. The menu also features a selection of meat specialties.

Wine list includes a wide selection of Croatian and foreign wines of renowned winemakers. There are wines from Istria, Slavonia and Dalmatia, but also from Spain, France, Italy and Chile.

*„Have a good time in Yacht Club and enjoy the bites we created for you”, say the hosts.*





### **Morska simfonija:**

**Gravlax losos s  
kremom od kopra;  
Carpaccio od tune  
s teriyaki umakom;  
Marinirani brancin  
s morskim  
šparogama;  
kamenice**

### **Sea Symphony:**

**Gravlax salmon with  
dill cream; Tuna  
carpaccio with teriyaki  
sauce; Marinated  
sea bass with sea  
asparagus; Oysters**



### **Rižoto od kvarnerskih škampa**

### **Risotto with Kvarner scampi**





# 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, 23

📍 Zert 8, 51410 Opatija

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

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

☎ +385 51718354



🕒 12 - 24, 🚗 10, 🏠 120

Just a stone's throw from the sea, with a view that encompasses Rijeka and the Kvarner islands, is Hotel Bevanda - a five-star designer hotel. **Bevanda** is today a place where top-notch gastronomy and subtle hedonism merge into a unique Mediterranean experience.

Restaurant Bevanda, led by chef Filip Akrap, is dedicated to the best ingredients provided by the sea and the local land. The menu features daily fresh fish, crabs and shellfish, including lobsters and clams from its own seawater aquarium, while meat delights rely on carefully aged steaks prepared on the Josper grill. All this is accompanied by a selected wine list with prominent labels from Croatia, the region and the world.

The facility also includes a wine shop and bar

called "Wine & Cork", where guests can purchase a variety of wines at retail prices or enjoy them on site, with a symbolic corkage.

A special place in Bevanda's offer is occupied by the Amore Sea Club - a spacious lounge terrace right by the sea, designed as a place to relax with music, cocktails, sparkling wine and light snacks. Although particularly lively in summer, Amore retains its charm throughout the rest of the year, inviting you to enjoy it in every season.

*"Bevanda is not just accommodation, a restaurant, or a terrace — it is a place where elegance, the scent of the sea, and refined details blend into an experience that captures the essence of the unique Adriatic," say the hosts.*





## Rižoto Bevanda

### Risotto Bevanda

Our most faithful classic. The creamy risotto base, prepared according to a long-standing recipe, meets the elegant contrast of raw and grilled shrimp. Every bite tells a story of consistency, delicate flavor, and a memorable moment.

## File kovača s grilla

### Grilled John Dory Fillet

Grilled John Dory fillet is at the heart of this light and refined dish. The textures of the cauliflower and toasted pine nuts add subtle depth, emphasizing the simplicity of the sea and seasonal freshness. Everything feels understated, yet thoughtful, exactly as it should be: balanced and delicious.







# OSTARIA VERANDA

19, 20, 21, 22, 23

📍 Dr. A. Mohorovića 40, 51410 Volosko

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

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🕒 12 - 23, 📶, 📶, 📶 5G, 📶 80

In the small coastal town of Volosko, where narrow stone alleys blend seamlessly with the sea, you'll find **Ostaria Veranda** – a place where the kitchen breathes in the rhythm of tradition while boldly stepping toward the future.

At first glance, Veranda feels like a hidden Mediterranean nook – a terrace draped in wisteria, a tree that holds the stories of past generations, and the scent of the sea in the air.

*"Behind that authentic façade lies a kitchen that has constantly evolved and transformed – just as we have,"* say the hosts.

When Veranda first opened its doors, the aim was simple: to tell the story of its region through food. Over the years, the team has learned to listen – to the sea, the seasons, and the guest. As gastronomy changed, so did they: introducing new techniques, exploring textures, balancing the local with the global – always staying true to who they are and where they come from.

The beginnings were humble. The cuisine relied on the recipes of their grandmothers. But with time, modern techniques such as sous-vide, fermentation, and dehydration became part of our craft – not replacing the soul of the dish, but giving it a new voice.

One of our most meaningful transformations happened when we decided that every dish must tell a story – not just of the ingredient, but of the person who grew it, the season it

was harvested, and the memory it evokes.

Today, Veranda is a meeting place for generations – where a grandmother recognizes the scent of her childhood in a dish, and a grandson discovers something new.

The changes that occurred over the years were never abrupt – they were thoughtful, guided by experience and curiosity. We learned through mistakes, through challenges – from the pandemic to seasonal tourism shifts and climate change that affected even the availability of local fish. But we always remained faithful to what makes us unique: authenticity, dedication, adaptability, and experience.

Encouraged by our guests – true wine lovers – we expanded wine list to 220 labels, including renowned Croatian winemakers, global classics, and natural wines from small producers. Today, the wine experience at Veranda complements every plate, in harmony with the flavors and the moment.

*"Change shapes us. We've learned that recipes are only the beginning. That a space, no matter how small, can feel grand if it holds heart. And that the greatest values are measured in the smile of a returning guest."*

Ostaria Veranda carries within it a story of people, time, scents, flavors, and a long and winding road of transformation – one that has led it to a place among the 100 leading restaurants in Croatia.

## Hobotnica s grila

### krusta od rajčica, steak od celera, romesco umak



#### **Grilled Octopus Tomato crust, celeriac steak, romesco sauce**

*1.2 kg octopus, 300 g peppers, 50 g almond flakes, 100 g garlic; crust: breadcrumbs, sun-dried tomatoes, thyme, sliced celeriac; Romesco sauce: peppers, almonds, garlic, olive oil, vinegar, Mayonnaise: 1 dl octopus cooking water, 1 dl milk, 1 dl oil, 0.3 dl balsamic vinegar*

Steam the octopus for 2 hours, then marinate it in dark beer and horseradish.

For the crust, combine breadcrumbs, sun-dried tomatoes, and thyme. Press the crust onto the octopus tentacle and roast for 5 minutes at 200 °C.

Slice the celeriac, vacuum-seal, and cook in lemon oil for 8 hours at 80 °C. Grill before serving.

For the romesco sauce, peel the roasted peppers, toast the almonds, add confit garlic, olive oil, and apple cider vinegar. Blend all ingredients until smooth.

To prepare the mayonnaise, reduce the octopus cooking water with balsamic vinegar, add milk, and blend using an immersion blender while gradually pouring in the oil until a creamy mayo forms.





# 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, 23

Obala F. Supila 4, 51410 Volosko

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dkramari@inet.hr

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12 - 24, 80, 80

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

The restaurant tries to preserve tradition of original food and gastronomic customs of the coastal area so that in its offer there are reinterpreted specific dishes of the Littoral. The restaurant proudly offers dishes created by its owner, Daniela Kramarić and her team of chefs. During summer season they comprise marinated Kvarner red mullet in passion fruit on cream of white almonds, Kvarner scampi Cardinale in

cold tomato and strawberry soup, fragrant scallops on apple and turmeric cream with coffee dust and Istrian black truffle. The bases of cuisine are freshness and quality of local ingredients which, through a sophisticated culinary process results in a top quality gastronomic experience.

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

The restaurant's credo is that each dish deserves "its" wine so they offer wines per glass



with every wine demanding its special glass. The restaurant is run by Daniela Kramarić who is also the main sommelier, double Croatian champion and champion of Eastern and Central Europe.

Restaurant Plavi podrum was awarded high awards in 2008 and 2010, entering the St. Pel-

legrino 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, 23

📍 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 Istri-

an 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.







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

Buići 8, Poreč, Hrvatska

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# STANCIJA KOVAČIĆI

12, 13, 14, 15, 17, 18, 19, 20, 21, 22, 23

📍 Rukavac 51, 51211 Rukavac

🌐 [www.stancija-kovacici.hr](http://www.stancija-kovacici.hr)

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☎ +385 51 272106



🕒 sri - sub: 12- 23, ned: 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.

## Gulaš od jelena i domaći ravioli punjeni marunom



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.

## Deer goulash and homemade chestnut-filled ravioli



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**Matulji**





# KUKURIKU

99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 21, 22, 23

Trg Lokvina 3, 51215 Kastav

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

+385 51 691519



pon - sub: 12 - 23, sri - ned: 12 - 23, 📶, 🏠 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.





## Salata od šparoga, skute i marinirane ribe



**Asparagus, ricotta cheese  
and marinated fish salad**



### DONNAFUGATA

Donnafugata brings the spirit of Sicily through wines crafted with vision, precision and passion. Each label reflects the character of the terroir – from the freshness of the volcanic slopes to the depth of the sunny shores.

Enjoy wines that speak without words – powerful, pure and unforgettable.

**VINEAGOLD**

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





# OŠTARIJA FORTICA

16, 20, 21, 22, 23

Trg Matka Laginje 1, 51215 Kastav

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12 - 23, Wi-Fi, Car 50, High 60, High 50

If you wish to experience Kvarner from above while enjoying authentic local cuisine, **Oštarija Fortica** is the place to visit.

From the very beginning, Fortica has embraced a gastronomic philosophy that combines traditional flavors with modern cooking techniques. The presentation of dishes has become more refined, while the concept remains true to the spirit of a contemporary konoba or bistro.

Owner and chef Željko Markus prepares dishes using primarily seasonal and locally sourced ingredients. He places special emphasis on homemade pasta, crafted in the restaurant's kitchen according to traditional recipes

and served with sauces inspired by the coastal and Istrian regions. Risottos are prepared with great care to preserve their depth of flavor.

The restaurant is also proud of its specialties made from boškarin (Istrian ox) and premium aged meats such as beef tenderloin, veal chops, and pork loin (ombolo).

*"We want to present our meat delicacies through our own recipes, so their original quality and flavor are not forgotten. Every dish we serve is prepared with love,"* say the hosts.

Daily desserts reflect the changing seasons.

The wine cellar offers a selection of 70 labels, with house wines Žlahtina and Cabernet sauvignon Pavlomir standing out.





POLJOPRIVREDNA ZADRUGA  
**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.



# JIST

17, 18, 19, 20, 22, 23

📍 Široli 27, 51216 Viškovo

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@ [booking@jist.hr](mailto:booking@jist.hr)

☎ +385 51374597



🕒 uto - sub: 13 - 23, 📶, 🚗 10, 🏠 1, 🏠 32, 🏠 16

From the very beginning, Restaurant **Jist** was envisioned as a Croatian fine dining establishment – a place that celebrates the local.

Every ingredient, from vegetables, fruit, oil, and flour to eggs, meat, and drinks, carried a distinctly Croatian signature. The owners believed that an exceptional dining experience could be created through local excellence – a belief proudly reflected in every dish.

Over the years, the restaurant grew alongside its guests – with their rising expectations, curiosity, and desire for broader gastronomic experiences. The first requests for international wines and steaks inspired a new direction: to bring the best of the global meat scene to Viškovo. By introducing some of the world's most exclusive breeds – including Wagyu brands, Chianina, Aberdeen Angus, Rubia Gallega, and the prestigious Kobe beef – Jist expanded its menu and gained a new dimension. It became a place where local culinary knowledge meets the pinnacle of global gastronomy.

Kobe beef now symbolizes the restaurant's philosophy: "excellence, attention to detail, and respect for every cut of meat."

Despite its reputation for meat, Jist has not neglected the sea nor vegetarian cuisine. The

menu features prized shellfish, tuna, fish from the Kvarner Bay, and carefully crafted meat-free dishes – because the goal remains the same: premium quality, with respect for every palate.

When it comes to seasonal delicacies such as vegetables, mushrooms, and wild asparagus, the team always looks to their own backyard first.

*"Faith in the local remains our foundation,"* they say – a philosophy embodied in the dish they started with: veal cheeks, still one of the most sought-after items on the menu.

The wine list includes more than 150 Croatian and 35 international labels, along with a curated selection of around 50 premium spirits, among which the prestigious LOUIS XIII Rémy Martin holds a special place.

Today, Jist welcomes guests – and their pets – with equal care. It is a place where fine dining is not seen as pretentious, but rather as a natural fusion of excellent food, warm service, and a relaxed atmosphere.

*"Trends, desires, and expectations change – and we follow them with understanding. But the foundation remains the same: a top-tier gastronomic experience, for every guest, in every moment."* – say the hosts.





## IZ SRCA RIJEKE, S DUŠOM TRADICIJE

Cannella je liker osmišljen prema originalnoj recepturi koji spaja okuse jabuke i cimeta, stvarajući harmoniju između autentičnosti i tradicionalnog šarma. Ovaj 100% hrvatski liker nastao je kao rezultat dugogodišnjeg iskustva rada s rakijama i likerima. Posebnost Cannelle je u razvijenim jedinstvenim recepturama za ljetne i zimske koktele koji ne samo da ističu aromu same Cannelle, već cjelokupnom okusu daju potpuno novu dimenziju.

**Idealna temperatura posluživanja: 0 - 5 °C, bez leda**





# NEBO

21, 22, 23

📍 Opatijska ul. 9, 51000 Rijeka

🌐 [neborijeka.com](http://neborijeka.com)

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

☎ +385 51 600119, 091 1602955



🕒 17 - 23, **NED**, 🌡️, 📶, 🚗 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, 23

Podkoludricu 2 (u sklopu Bazena Kantrida), 51000 Rijeka

[nautica-restaurant.com](http://nautica-restaurant.com)

[info@nautica-restaurant.com](mailto:info@nautica-restaurant.com)

+385 51 410041



uto - sub: 10 - 22, ned: 10 - 18, 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 Bjelobrk.

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.*





## Grdobina u bijelom vinu s kaparima na kelju



### Monkfish in white wine with capers on kale

*monkfish fillets, fresh or blanched kale, white wine, capers, garlic, olive oil, salt and pepper*

Gently sauté chopped garlic in olive oil, then add the monkfish fillets and sear them briefly on both sides. Deglaze with white wine and add capers, letting everything simmer for a few minutes so the flavors can meld.

In a separate pan, sauté the kale in olive oil, season with salt and pepper, and optionally add a splash of wine or broth.

Serve the monkfish on a bed of kale and spoon the caper and wine sauce over the top. Serve warm.







# CONCA D'ORO

95, 96, 98, 99, 06, 07, 08, 09, 10, 11, 12, 13, 15, 20

Kružna 12, 51000 Rijeka

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+385 51322498



12-23, 11-22, 📶, 📶, 📶, 📶, 📶, 📶

**Conca d'Oro** Fish Restaurant (formerly known as Zlatna školjka) is located in the heart of Rijeka, in a quiet alleyway directly connected to the city's vibrant main promenade – Korzo. Operating since 1885, the restaurant has earned a reputation for tradition and quality.

The interior features works by Rijeka-based academic painter Bruno Paladin, with visual motifs paying homage to Whitehead and the torpedo – icons of the city's industrial heritage.

The cuisine is market-driven, with no empha-

sis on specific ingredients. Each day, chef Filip Hudoletnjak selects the freshest fish, dry-aged meats, and vegetables, crafting dishes with minimal intervention and precise cooking techniques to showcase the full expression of each ingredient.

As part of the restaurant, Pizzeria **by Conca** offers traditional Neapolitan-style pizzas baked in a wood-fired oven, along with a selection of homemade pasta dishes.





**Filet jadranske  
bijeke ribe  
s grillanom broskvom,  
kremom od dimljenog  
krumpira i prahom od  
crnog limuna**

**Fillet of Adriatic White Fish  
served with grilled collard,  
smoked potato cream, and  
black lemon powder**

**Mrkač s kremom od  
slanutka  
varijacije domaćeg  
pomidora, karamel od  
masline, konfitirani  
motar, domaća kvasina**

**Octopus with chickpea  
cream  
homegrown tomato  
variations, olive caramel,  
samphire confit and  
homemade vinegar**





23

# HIDDEN WINE BISTRO

📍 Ul. Andrije Medulića 8, 51000 Rijeka

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☎ +385 51424854



🕒 uto - sub: 12 - 23, 🍷, 🍴 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 Vukičević. 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.

## Arancini s dagnjama, divljim šparogama i šafran majonezom

### Arancini with Mussels, Wild Asparagus, and Saffron Mayonnaise

*For the risotto base:* 250 g Arborio rice, 50 g shallots (finely chopped), 1 dl white wine, 100 g butter, 0.3 dl olive oil, 50 g hard cheese (grated Parmesan or Grana Padano), 100 g wild asparagus (blanched), 50 g smoked mussels, 200 g fresh mussels (blanched and cleaned), a pinch of saffron, 4 dl fish or vegetable stock, salt and pepper to taste, a few drops of lemon juice (optional); *For breading:* all-purpose flour, 2 eggs, breadcrumbs; *For frying:* sunflower oil (for deep frying)

Begin by preparing the risotto, which will serve as the base for the arancini. Gently sauté the chopped shallots in olive oil until soft and translucent. Add the Arborio rice and lightly toast

it, stirring constantly until it absorbs the fat and becomes slightly glossy. Pour in the white wine and cook until it evaporates. Continue cooking the rice by gradually adding warm fish or vegetable stock, just enough each time to cover the rice. Stir continuously to release the starch and achieve a creamy consistency.

When the rice is about 80% cooked, add the cleaned, blanched fresh mussels, smoked mussels, and blanched wild asparagus. Stir well, season with salt, pepper, and a few drops of lemon juice. Finish by stirring in butter and grated cheese to enrich the flavor.

Spread the risotto mixture evenly in a thin layer on a large tray and chill quickly in the fridge until firm enough to shape.

Once fully cooled and firm, shape the mixture into small balls. Bread each ball by rolling it first in flour, then in beaten eggs, and finally in breadcrumbs. Deep-fry the arancini in hot sunflower oil until golden brown and crispy. Drain briefly on paper towels to remove excess oil.

Saffron Mayonnaise: Gently heat 0.5 dl of water and add a pinch of saffron. Let steep for about 10 minutes to release its color and aroma. In a separate bowl, whisk one egg yolk with a pinch of salt. Gradually drizzle in oil while whisking vigorously to create a thick, smooth emulsion. Finally, stir in the cooled saffron water and, optionally, a pinch of chili for a mild kick.

Serve the arancini warm with saffron mayonnaise as a dipping sauce. Crispy on the outside, creamy on the inside, and rich with flavors of the sea and seasonal asparagus—these arancini make an elegant appetizer or a refined bite for special occasions.



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# DOMINO

06, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Braće Car 23, 51265 Dramalj

🌐 [www.domino-dramalj.com](http://www.domino-dramalj.com)

@ [dubravkodomijan@gmail.com](mailto:dubravkodomijan@gmail.com)

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🕒 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 Associa-

tion 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.



## Poširani filet brancina punjen smjesom od škampi, blitve i mrkve



### Poached Seabass Fillet Stuffed with Scampi, Swiss Chard and Carrot

*For 4 persons: 4 fillets of fresh seabass (about 120 g each), 4 small potatoes, 2 carrots, 2 beetroots, 8 dl fish stock, 1 dl žlahtina wine, 1 dl olive oil, salt, pepper, 4 scampi tails*

Cook potatoes and carrots in fish stock and fry beetroot in olive oil

Season fillets with salt and place some seasoned blanched Swiss chard, a stick of carrot and a scampi tail on each fillet. Roll the fillet, wrap it in aluminium foil, poke a few holes in it and poach the fillets in fish stock with wine. The stock should not boil, let it simmer at 90°C.

Before serving, gently season with salt and pepper and drizzle with some olive oil.





# SABBIA

07

📍 Strossmayerovo šetalište 50b, 51260 Crikvenica

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

✉ [natali.b4sport@gmail.com](mailto:natali.b4sport@gmail.com)

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🕒 pon-čet: 11-22, pet-ned: 11-23, 📶, 🚗 50, 🏠 150, 🌊 260

Located right by the sea, in the very heart of Crikvenica, restaurant **Sabbia** today represents much more than just a place to dine. It is a meeting point of sea and cuisine, of emotion and the moment, of tradition and modernity.

Sabbia began as a simple beach bar, but through vision and a deep passion for cooking, it has grown into a gastronomic complex composed of three segments: Sabbia Restaurant, Sabbia Veloce (street food & Neapolitan pizza), and Sabbia Dolce, a patisserie with its own production of cakes and gelato.

Over time, Sabbia has developed a distinctive identity based on the use of local and seasonal ingredients, contemporary culinary techniques, and an unwavering attention to detail. Its creative interpretation of Mediterranean cuisine relies on fresh seafood specialties as well as premium steaks — aged and carefully

grilled to perfection.

The hosts take particular pride in their Neapolitan pizza, known for its signature tiger-striped crust (cornicione) and served with scissors on the plate.

Sabbia Dolce produces its own desserts and ice cream, rounding out the culinary experience from appetizer to dessert.

The goal of this hospitality concept is simple: to offer guests an authentic experience in every bite — whether they're enjoying fresh fish, a rich steak, crispy pizza, or homemade gelato, all with a view of the sea. They are open 365 days a year.

*"Crikvenica and the surrounding region are rich in natural and cultural attractions, and Sabbia aims to be their gastronomic extension — a place remembered not only for its flavors but for its atmosphere as well,"* say the hosts.





# Tuna Crudo



This dish is designed as a combination of tuna carpaccio and tuna tartare. The Tuna Crudo is served with spicy homemade mayonnaise, marinated purple radicchio, pickled onion, and fresh blueberries.

Tuna, the queen of blue fish, deserves special treatment in its preparation.

The carpaccio is seasoned with a lemon emulsion and rosemary-infused oil, while the tartare brings mild, spicy notes. In combination with radicchio, which adds a gentle bitterness, and blueberries that add freshness and sweetness, the dish takes on full dimension and becomes a true flavor sensation.

The pickled onion, with its freshness, gently prepares the palate for the next bite of this gastronomic fantasy.

Paired with a fine sparkling wine, aromatic white, or fruity rosé, the story reaches its full expression.





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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, 23

📍 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 specialties.

**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

23

📍 Rova 28, 51511 Malinska

🌐 [www.restoran-vila-rova.com](http://www.restoran-vila-rova.com)

@ rezervacije@restoran-vila-rova.com

☎ +385 51 866100



🕒 17 - 22, 🌧, 📶, 🚗 25, 🏠 20, 🏠 30

**Vila RoVa** offers a blend of elegance, intimacy, and refined gastronomy in the setting of a charming boutique hotel right by the sea.

The fine dining restaurant Vila RoVa holds the Gault&Millau distinction for culinary excellence, and chef Marin Pleše was recognized as a “Young Talent” in the 2024 Gault&Millau guide. Chef Pleše aims to inspire guests to discover the island of Krk and the Kvarner region through the rich flavors of his childhood. He

combines local ingredients and traditional tastes with contemporary culinary techniques.

The pride of the restaurant is the tasting menu symbolically named “The Bridge” — a culinary journey that connects past and present, linking local fishermen, foragers, and shepherds with the guests through every dish.

As of this year, Villa RoVa is a proud member of the JRE association and has been included in the Michelin Guide for 2025.





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Sv. Nedije 3, Vrbnik

**KUŠAONA CRIKVENICA**

Školska 3, Crikvenica

**KUŠAONA RIJEKA**

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**TOČIONA VEŽICA**

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# GOSPOJA

03, 04, 19, 20, 21, 22, 23

📍 Frankopanska 1, 51516 Vrbnik

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

@reception-vinotel@gospoja.hr

☎ +385 51669350



🕒 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.





## Pačja prsa na kremi od buče sa sotiranim lisičarkama



### **Duck breast on pumpkin cream with sautéed chanterelles**

*duck breast, onion, pumpkin, potato, chanterelle mushrooms, salt, pepper, thyme, olive oil*

Score the skin of the duck breasts and season them with salt. Placing them skin-side down on a cold pan, slowly render the fat and cook until the skin becomes golden and crisp. Then transfer the breasts to a low-temperature oven (or combi oven) and roast until the internal temperature reaches 51°C.

Meanwhile, sauté chopped onion, pumpkin, and potato in olive oil. Once the vegetables have softened, add a bit of vegetable stock, blend into a smooth purée, and season to taste. Just before serving, stir in a small amount of butter.

Clean the chanterelles and sauté them in hot olive oil, seasoning with salt, pepper, and thyme. At the end, add finely julienned spring onion and briefly cook it through.

The dish is served with a classic demi-glace sauce.







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# MARINA PUNAT

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 18, 19, 20, 23

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☎ +385 51654380



08 - 22,



11 - 24,



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 Punat Bay, 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 the south part of the terrace and it is ideal for enjoying in summer cocktails and selected Croatian wines.





# Brudet od sipe s domaćim makarunima



## Cuttlefish Brudet with Homemade Makaruni

*Serves 6: For the brudet: 4–5 cuttlefish (approx. 1.2 – 1.5 kg), 3 large onions (approx. 600 g), 1 liter of tomato passata, a pinch of salt and pepper, 3 cloves of garlic, 1 bunch of parsley, 0.5 dl high-quality olive oil; For the makaruni: 600 g flour, 1 egg yolk, a pinch of salt, lukewarm water as needed*

Thoroughly clean the cuttlefish and cut it into large pieces (4–5 cm). Since cuttlefish contains ink, it's advisable to wear thin protective gloves. Finely slice the onions. Sauté the onions in olive oil for about 4–5 minutes, then add the cuttlefish. Cook them gently, covered, in their own juices over low heat for about one hour, stirring occasionally, until they are fully tender. Add the tomato passata and cook for another 10–15 minutes. Near the end, stir in the finely chopped garlic, parsley, and pepper. Adjust seasoning if necessary.

Serve with homemade “Makaruni priko prsta”, a traditional pasta from the island of Krk, historically prepared only on special occasions.

To make the makaruni, mix all the ingredients, gradually adding lukewarm water until a compact dough forms. Roll the dough out to a few millimeters thick. Cut into squares with a sharp knife, fold two opposite corners together, and press gently to seal. Boil in plenty of salted water for 6–7 minutes.



# BARBAT

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Barbat 366, 51280 Barbat na Rabu

🌐 hotel-barbat.com

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☎ +385 51 721858



🕒 08 - 24, 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 is-

land 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 and 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.



## Jastog s aromom mora



### Lobster with a Scent of the Sea

Begin by blanching the lobster in sea-infused steam—a special cooking technique that uses vapor enriched with marine salt aromas to enhance the lobster's natural salinity and the depth of its flavor.

Then lightly sea it in olive butter, adding richness, nutty notes, and a Mediterranean fragrance. Garnish with edible flowers.







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# ARTATORE

15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Artatore 132, 51550 Mali Lošinj

🌐 restaurant-artatore.hr

@ marijana.kovacevic.losinj@gmail.com

☎ +385 98536477



2025.

🕒 pet - ned: 10 - 22, 🕒 pon: 10 - 24, **01.11. - 31.03.** 📶, 🚗 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: Lošinjska kuhinja (Lošinj Cuisine), Lošinjskim jedrima oko svijeta (Sailing Lošinj sails around the



1972.



2025.



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 Tour-*

*ist Board Primorsko-goranska, City of Lošinj and Tourist Board Mali Lošinj, Magazine More, Croatian Trade Chamber", the owners Marijana i Marijan Zabavnik say.*

## Rakova juha



### Crab soup

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

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

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

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

Add cream and bring to boil.

Sprinkle with freshly chopped parsley and homemade bruschetta. Serve hot.



# DIANA STEAKHOUSE

17

📍 Šetalište Dr. Alfreda Edlera von Manusso Montesole 2, 51550 Mali Lošinj

🌐 [www.losinj-hotels.com](http://www.losinj-hotels.com)

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☎ +385 51 232055



🕒 11 - 21, 📶, 🚗 40, 🏠 40, 🌞 120

Nestled in the peaceful greenery of Čikat Bay, near Hotel Bellevue, **Steakhouse Diana** offers a top-tier gastronomic experience in the heart of the island of Lošinj's natural paradise. On a spacious terrace surrounded by pine forest and the scent of the sea, guests enjoy carefully selected steaks prepared on an authentic Argentinian Asado grill, renowned for its slow and precise cooking method. This technique allows the meat to develop a rich caramelized crust while preserving its juiciness and natural aromas—especially when previously aged in a dry-aging chamber.

Steakhouse Diana serves premium cuts from Croatia and around the world, including Japanese Wagyu A5 and Black Angus. Cuts such as ribeye, striploin, T-bone, and tenderloin are prepared with exceptional care.

The gastronomic experience is rounded out by a well-curated wine list featuring both local and international wines.

Čikat Bay, known for its microclimate and healing sea air, provides the perfect setting for a relaxed yet refined dinner—where nature, tradition, and modern gastronomy blend into the perfect harmony.



## Juneći striploin iz vinske marinade



### Beef Striploin in Wine Marinade

*beef striploin steak, rosemary, thyme, garlic; For the marinade: 1 dl white wine, 0.05 dl balsamic vinegar, 1 tsp mustard, 1.5 dl oil, 1 dl water, salt and pepper to taste*

Using a hand blender, prepare the marinade by blending together the wine, balsamic vinegar, mustard, oil, and water. Season with salt and pepper. Submerge the steak in the marinade. Place the meat in a shallow dish adding a few sprigs of rosemary and thyme, and a few crushed garlic cloves. Pour the marinade and leave the meat to marinate in the fridge for one to three days.

Before cooking, remove the steak from the marinade and bring it to room temperature. Heat a grill pan over high heat and sear the meat for 2–3 minutes on each side until it develops a nice crust. After cooking, place the steak on a cutting board and let it rest for a few minutes before serving.

Marination is a form of wet aging, during which the meat absorbs flavors and added aromas, while the marinade contributes to extra tenderness and juiciness. The meat can remain in the marinade for up to 12 days.

Serve the steak with a simple side such as roasted vegetables or potatoes, and for a complete experience, pair it with a bold red wine like Merlot or Dingač.





# ZA KANTUNI

15, 16, 17, 18, 19, 23

V. Gortana 25, 51550 Mali Lošinj

restaurantzakantuni.shop

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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.



## Peka “Za Kantuni”



### Meat under the bell (peka) “Za Kantuni”

*Serves 2: 500 g bone-in venison (or 300 g boneless), 150 g new potatoes, 50 g onion, 30 g carrot, 30 g celery root, 30 g bell pepper\*, 30 g zucchini\*, 30 g tomato\*, 20 g spring onion, 0.5 dl wine (white for lamb; red for wild boar and Boskarin), 1 dl beef broth, 0.5 dl tomato sauce\*, 2 g rosemary, 3 g garlic, 2 g salt, 1 g pepper*

Cut the meat into pieces, season with salt and pepper, and place it with the outer side down in a clay or cast-iron peka dish. Add beef broth, wine, a bit of water, crushed garlic, and rosemary.

Cover and bake under the metal bell (peka) for 1 to 2 hours, depending on the type, cut, and age of the animal.

Cooking time suggestions: Lamb: Start with the leg, after 30 minutes add the shoulder, neck, and loin, then after another 30 minutes add the ribs, belly, and remaining cuts; Wild boar (with bone): 2 hours; Wild boar (boneless): 1 hour; Young wild boar: same method as lamb; Boskarin (boneless): treat like bone-in wild boar.

After the initial bake, flip the meat and baste with tomato sauce and a bit of water. Layer with sliced onion, carrot, and celery, then top with salted and oiled sliced new potatoes. Cover and bake under fresh embers for another 50 minutes.

Finally, add the remaining vegetables (bell pepper, zucchini, tomato) diced, and bake for 15 more minutes. Lift the meat on top of the vegetables, flesh-side up, and allow it to develop a golden color during a final 20-minute bake.

Serving: Slice the meat and serve it with the roasted vegetables and spring onion. Spoon the flavorful pan juices over the top before serving.



# BOŠKINAC

04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 21, 22, 23

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☎ +385 53663500



🕒 12- 23, 15.12. - 15.03. 🌿, 🚗 70, 🏠 45, 🍷 30

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

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

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

The restaurant is proud of its 2020 Michelin star.

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

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





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# Dalmatia

**Specialties:** fresh sea fish, boiled or grilled; shellfish and crustaceans; *buzara* and *brudet* stews; salted sardines; river crayfish, eels, and frogs near the Cetina and Neretva rivers; Dalmatian prosciutto, *pršut* (from the Zadar region: Lukin, from Drniš: Budrin); Pag cheese; cheese aged in a lambskin sack (*sir iz mišine*); boiled or roasted lamb; lamb tripe; *paštica* (slow-cooked beef stew); *kaštradin* (dried mutton); *soparnik* (chard pie); dried figs; Dubrovnik *rožata* (caramel flan); Stari Grad gingerbread (*paprenjak*); and Brač *varenik* (grape must reduction).

**Main wine varieties:** Pošip (Stina), Debit, Maraština (Rukatac); Bogdanuša from Hvar; Plavac mali (PZ Svirče, Stina), especially from the Dingač, Postup and Ivan Dolac areas (PZ Svirče); Babić and Syrah (Slamić).

**Main olive oil varieties:** *oblica*, *levantinka*, *lastovka*, *drobnica* (Blato 1902).

**Gastronomic projects and events:** The Split-Dalmatia County is developing the brand of traditional *Dalmatian marenda* (midday snack) and has passed the candidacy for the title *European Region of Gastronomy 2027*. Split's gastronomic offer can be explored through food tours and numerous events throughout the year, especially during October and November as part of the "Štorije o' spize" festival. Omiš's pirate past is the theme of several summer events and an inspiration for the offers in some local restaurants. Tisno is known for its music festivals, often accompanied by Dalmatian culinary specialties. Biograd na Moru is famous for *kunjka* clams and dishes made with *prošek* (sweet dessert wine). Its gastronomy accompanies many events, such as: *Slovenian Weekend* (May), *Biograd Family & Friends Festival* (June), *Biograd Night* (August), *Biograd Boat Show* (October). Privlaka is known for *cuttlefish* and *čičvarda* (traditional chickpea dish). In July, Privlaka hosts the *Night of Privlaka Fishermen and Sand Diggers* (*Noć privlačkih ribara i sabunjara*).





# KANJON ZRMANJE

📍 Obala Senada Župana, 23450 Obrovac

🌐 [kanjonzrmanje.hr/restaurant](http://kanjonzrmanje.hr/restaurant)

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☎ +385 994895948



🕒 07 - 22, 📶, 🏠, 📶, 📶 70, 📶 70

In the heart of Obrovac, where the Zrmanja River meets the mighty slopes of the Velebit mountain, lies Hotel-Restaurant **Kanjon Zrmanja** – a true oasis for those seeking rest and inspiration. Located on the banks of the crystal-clear river, the hotel offers a stunning view of the Zrmanja canyon. It is an ideal starting point for exploring the natural beauty and national parks of the Zadar hinterland. Kayaks, SUP boards, electric bikes, and quad bikes can all be booked directly through the hotel.

Following a recent renovation, the property has retained the authentic appearance of a 14th-century stone fortress, once ruled by the noble Kurjaković family.

The interior features a fountain, ship models, and handcrafted stone sculptures, while the services are tailored to meet the needs of modern travelers. After a day of kayaking or raft-

ing on the Zrmanja, hiking or cycling, guests can relax in spacious, comfortable rooms, enjoy wellness treatments, and indulge in local culinary delights.

The restaurant offers daily fish specialties, grilled dishes, and traditional Dalmatian classics, as well as slow-cooked meals under the bell (“peka”) – such as lamb with potatoes or octopus with vegetables. Guests can also enjoy a variety of risottos, pastas, and pizzas. The menu changes seasonally, following the rhythm of local produce.

In the warm ambiance of the restaurant, with a large covered terrace by the river, guests can savor their meal while overlooking the calming flow of the Zrmanja. As evening falls, nature’s silence sets in, candles flicker, and local stories come to life – best enjoyed with a glass of fine wine.





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RUŽA JELA

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geographical representation  
of food component origins





# KAŠTEL

17, 18, 19, 22, 23

📍 Bedemi zadarskih pobuna 13, 23000 Zadar

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🕒 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.

All dishes are signed by chef Mate Bevanda.





## Janjeća sarma



## Lamb sarma

Sous-vide cooked lamb shank, delicately wrapped in a fresh cabbage leaf, is served atop a rich lamb demi-glace. A creamy Roman-style gnocchi and airy Grana Padano espuma complete this elegant reinterpretation of a traditional dish.

## Tartar od tune

### Tuna Tartar

Finely chopped fresh tuna is enhanced with spring onion and aromatic sea fennel (samphire), additionally elevated further with caviar and gently pickled ginger. Served with a light wasabi mayo, crispy Pag cheese lace, and parsley oil—this is a harmonious blend of sea and earth on a single plate.





# NIKO

02, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Obala kneza Domagoja 9, 23000 Zadar

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☎ +385 23337888



2025.

🕒 16 - 24, 24.12. - 18.01. 📶, 🚗 15, 🏠 80

The name of Restaurant **Niko** is closely tied to Croatia and the ancient city of Zadar.

It was founded in 1963 by Niko Pavin, and the tradition is proudly carried on today by his son Erik, together with his wife Rada and their family.

From the very beginning, the restaurant has been renowned for its top-quality seafood specialties, prepared according to original recipes, and for its warm, family-oriented, and relaxed atmosphere.

Located in Puntamika, a peaceful part of Za-

dar, the restaurant sits by the sea and offers a stunning view of the old town, the Adriatic, and the nearby islands.

*"Much has changed over the decades," say the hosts. "In 2003, we opened a hotel of the same name within the restaurant complex, and in 2009, the entire restaurant space was renovated to provide an even more pleasant atmosphere for our guests. Despite modernization, our kitchen remains faithful to tradition – we prepare our dishes with the same care and the same recipes that have delighted generations."*



1974.



2025.





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OPĆINE TISNO

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Mesnice i klaonica Lukin d.o.o.  
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23000 Zadar  
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# MARINA KORNATI

18, 19, 20, 21, 22, 23

📍 Šetalište Kneza Branimira 1, 23210 Biograd na moru

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☎ +385 23 384505, 099 2745359



🕒 07 - 24, 🌐, 📶, 🚗 100, 🏠 175, 🏠 175

Located in the heart of the third-largest marina on the Adriatic – Marina Kornati – and offering a breathtaking view of Biograd na Moru, **Marina Kornati** Restaurant is a true culinary gem.

Thanks to traditional recipes and time-honored preparation techniques, the restaurant serves dishes infused with the authentic flavors of Dalmatia. The pleasure of enjoying fresh fish and seafood is complemented by carefully selected wines made from indigenous grape varieties. Fine delicacies and professional service elevate the dining experience, while the preparation of the restaurant's famous steak tartare, crafted tableside, leaves a lasting impression.

The konoba is styled in a traditional Dalmatian style, featuring a large open hearth where

both fish and meat specialties are grilled over open flame. One of the restaurant's signature dishes is risotto with Adriatic scampi and parmesan crisps.

Other highlights from the menu include:

Fisherman's plate, tuna tartare, burrata with prosciutto, charred orange and arugula in a sweet and sour emulsion, ravioli filled with smoked white fish and Pag island ricotta in a fish demi-glace, pappardelle with porcini mushrooms and Zadar truffle, oysters on ice, and grilled octopus.

To finish, guests are invited to indulge in mascarpone with figs cooked in prošek (Dalmatian dessert wine) or the famous apple crêpes in caramel and walnut sauce.







# BOROVNIK

11, 12, 13, 14, 15, 17, 18, 19, 20, 21, 22, 23

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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 con-

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

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

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





## Oborita riba iz krušne peći (ili ispod peke) na način naših baka



### **Baked Whole Fish in a Traditional Wood-Fired Oven (or under the bell) – Grandma's Style**

*1 kg sea bass (or other whole white fish), 800 g unpeeled potatoes, 400 g cleaned seasonal vegetables, garlic to taste, olive oil, salt and pepper*

Season the fish with salt. Wash the potatoes thoroughly and cut them into chunks, then vegetables into larger pieces.

Add salt, pepper, and garlic to taste, then drizzle everything generously with olive oil.

Bake in a wood-fired oven or under the bell ("peka") for about 50 minutes.

Remove from the oven and serve hot.





# VINKO

18, 19, 20, 21, 22, 23

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12- 23, , , , 36, 36

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

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

ly by hand to preserve its quality. Specialty of the “house of good food” is suckling pig on the spit, rooster on the spit, dishes under the bell and well known veal risotto prepared in “Skra-din” 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, 23

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☎ +385 22 558508



🕒 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, „paštica

da” with homemade gnocchi, tuna prepared „paštica” 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.*



# Carpaccio od škarpine



## Scorpionfish Carpaccio

*scorpionfish fillets, olive oil, salt and freshly ground pepper, lemon juice, radicchio, fresh herbs (dill, lamb's lettuce), cherry tomatoes, carrot (thinly sliced), mayonnaise (dotted for decoration)*

Fillet the fresh scorpionfish and carefully slice the meat into very thin strips. Arrange them on a large plate in the shape of the fish, keeping the head and tail for decoration. Season lightly with salt, freshly ground pepper, lemon juice, and drizzle with a few drops of olive oil.

Slice the carrot into thin strips, halve the cherry tomatoes, and arrange the fresh herbs and radicchio around the carpaccio for a burst of color and freshness. Finish by dotting the plate with mayonnaise to enhance both presentation and texture.





# PELEGRINI

14, 15, 16, 17, 18, 19, 20, 21, 22, 23

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☎ +385 22213701



🕒 18:30 - 21:30, **NED, 01.11. - 01.04.** 📶, 📶, 📶 28, 📶 50



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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**MARIN PLEŠE**  
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x





# 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, 23

📍 Krapinskih spužvara 46, 22010 Šibenik-Brodarica

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🕒 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.







# BOKERIA KITCHEN & WINE

21, 22, 23

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

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

+385 21355577



08 - 24, Wi-Fi, 130, 20

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.



# Srce Jadrana

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# ZOI

20, 21, 22, 23

Obala Hrvatskog Narodnog Preporoda 23, 21000 Split

zoi.hr

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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, ele-

gant 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



## Carpaccio od lignje

**Squid  
carpaccio**



# DVOR

21, 22, 23

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+385 21 571513



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

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

It was opened in 2013 and since then it won many local and international titles and awards for its quality. It was recommended by *Michelin* in 2018, 2020, 2021, 2022, 2024 and 2025, by *Gault & Millau* in 2018, 2021, 2022, 2023, 2024 and 2025 and by *Falstaff* in 2016, 2017, 2019,

2022, 2024 and 2025.

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

The wine list is extensive, with about 300 wines served per glass.







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# KAŠTIL SLANICA

00, 02, 03, 04, 06, 07, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

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🕒 10 - 24, 📶, 🚗 60, 🚢 2, 🏠 170, 🌳 80

Nestled in the stunning canyon of the karst beauty Cetina River, just 4 kilometers from where the river meets the sea, lies the family-run restaurant **Kaštil Slanica**.

Built on the foundations of a medieval salt trading post, and surrounded by the breathtaking natural amphitheater of the canyon, Kaštil Slanica offers a truly authentic atmosphere. Opened more than a quarter of a century ago, the restaurant proudly serves traditional Dalmatian cuisine and ancient dishes of the Dalmatian hinterland, complemented by a curated selection of some of Dalmatia's finest wines.

As you descend into the Cetina gorge – whether by road or river – nature begins to take

hold of your senses. Upon arrival at the riverside restaurant, where ducks, grebes, and herons glide through reeds, bamboo, poplars, and plane trees beneath towering cliffs, you'll be enveloped by a sense of peace and wonder.

It's hard to believe you're just five minutes from the Adriatic Sea and the town of Omiš, and within easy reach of Makarska and Split.

The culinary offering is rooted in authentic Dalmatian traditions, family recipes, and time-honored cooking methods, using local, fresh, and seasonal ingredients. Guests can enjoy true homemade bread baked under a bell (peka), the traditional soparnik, a classic Dalmatian family feast with dishes like pašticada and rožata – a



dessert inherited from Venetian times – as well as many other regional and historical specialties. Carefully selected wines made from native Dalmatian grape varieties pair beautifully with the dishes.

Kaštil Slanica has received numerous accolades, including the Silver Sunflower Award for Traditional Rural Gastronomy (2015) and the “Simply the Best” award for traditional food and beverage offerings in rural settings (2016). It represented Croatia in The Bread Project with its traditional peka-baked bread and proudly holds the Culinary Heritage Europe

label. The restaurant is also a recipient of the Tourism Prism international award and a member of Stories – Experience Premium Croatia.

*“Being an essential part of the cultural, historical, and natural experience of this destination is a great responsibility. Marking 25 years of operation, we embraced a refreshed approach — in collaboration with Design Bureau Izvorka Jurić, we developed a new visual and verbal identity that reflects our restaurant’s core values. It brings together tradition, gastronomy, family, nature, and history into one cohesive story,”* say the hosts.

## Kruh ispod peke



### Bread Baked Under the Bell

2.5 kg all-purpose flour, 60 g fresh yeast, 50 g fine salt,  
2 l lukewarm water

Heat the komina (traditional fireplace) where the bread will be baked. Knead the dough from the listed ingredients and leave it to rise at room temperature.

Once the dough has doubled in size, knead it again and allow it to rise a second time. Place the dough on the hot hearthstone, cover it with a preheated peka (metal bell), and heap embers mixed with ashes over the top.

Bake for approximately 50 minutes.

The finished bread retains the shape of the peka, with a rustic crust and an aroma that tells the story of centuries past.





# GRANDE LUNA

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🕒 12 - 22, 01.11. - 01.01. 📶 📶 📶 36, 📶 48

Restaurant **Grande Luna** is located in the historic old town of Hvar, surrounded by the walls of the Renaissance Fortica fortress. For nearly a decade, it has been run by the Bilandžić family. The owner, Ivica, arrived to the island over 40 years ago and has dedicated his entire life to hospitality.

The restaurant includes an indoor dining space and a rooftop terrace on the third floor, after which the restaurant was named. Guests who choose to dine here can enjoy their meal under the starry sky and moonlight.

The culinary offer is rooted in authentic Dalmatian cuisine: freshly caught fish prepared as brudet or gregada, black risotto, octopus under the bell, and traditional paštica are just some of the specialties served in a charming rooftop setting. Every dish is carefully prepared and accompanied by excellent Hvar wines.

*"We pay special attention to each guest, as their satisfaction is our top priority. This has been recognized by our visitors, and the restaurant is recommended year after year by leading gastronomic platforms,"* say the hosts.







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# LD RESTAURANT

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✉️ management@ldrestaurant.com

☎️ +385 20 601726



🕒 18 - 24, 📶, 📶, 📶 20, 📶 50

On the island of Korčula, within the historic Lešić Dimitri Palace, lies **LD Restaurant**. Its terrace stretches along the medieval walls of the Old Town, offering a panoramic view of the Pelješac Channel and the Korčula archipelago. In addition to the terrace, guests can enjoy a refined indoor dining area and two private rooms for exclusive culinary experiences.

The exceptional fine dining offering is inspired by the lush gardens of the Adriatic coast—both above and below sea level. Each dish tells a gastronomic story woven from seasonal Korčula ingredients, blending tradition with modern creativity.

The restaurant proudly features a diverse selection of indigenous olive oils from the island of Korčula and the Pelješac Peninsula.

*"Inspiration is all around us. It's simply a matter of immersing yourself in the surroundings and focusing on what Mother Nature gives us each season,"* says Head Chef Marko Gajski.

The six-course tasting menus are expertly paired with wines and olive oils.

Sommeliers guide guests on a journey through Dalmatian vineyards, including a series of Wine Tasting events. Through food and wine pairings, they share stories and anecdotes from the region's winemaking heritage. The extensive wine list showcases top local and Croatian labels, complemented by carefully selected international wines, champagnes, and sparkling wines.

LD Restaurant is the proud recipient of a Michelin Star and a Gold Plaque.







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# 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, 23

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🕒 09 - 22, 📶, 🚗 30, 🏠 400, 🌳 40

In the heart of the Neretva Valley, a unique natural oasis on the main road Dubrovnik, Split, Mostar, is the hotel-restaurant **Villa Neretva**. It was opened in 1990. Thanks to the great dedication and enthusiasm of the owner, Pavo Jerković, the restaurant today occupies a high place among prestigious Croatian restaurants.

A pleasant interior, enriched with artistic paintings of the Dalmatian and Neretva milieu, a banquet hall, a booth, a multi-purpose congress hall, and modernly equipped rooms and an underground garage, complete the whole, blended into the greenery and yellow of a mandarin paradise.

The complete satisfaction of guests is ensured by the cooking team headed by chef Cristian Jerković-junior, who prepares authen-

tic Neretva and Dalmatian specialties every day as well as a rich international menu, all complemented by a diverse selection of selected Croatian quality and top-quality wines.

The restaurant's owner, Pavo Jerković, is known as the initiator of the Neretva Valley Photo Safari tourist program and has won many domestic and international awards for his work and quality awards.

*"As the initiators of the first Neretva Photo Safari and the organized arrival of tourists to the Neretva Valley, we saw the need to build a catering facility in the heart of untouched nature that can only be reached by water. Through the construction of the Neretvanska kuća tavern, we have raised the quality tourist offers in Neretva through various half-day, day and night programs, of*



which we highlight the tangerine blossoming program, strawberry picking and tangerine picking program. We have been a small family hotel with 3 stars for 25 years, while the Neretvanska kuća was built 7 years ago and today represents a multifunctional offer. We have followed gastronomic trends for 30 years and changed various gastronomic directions, but we have kept Neretva and Mediterranean cuisine as the priority of our business and gastronomic offer," says Pave Jerković.

The unique experience of driving through untouched nature through the backwaters of the Neretva swamp, in indigenous boats up to 120 years old, has become a true attraction of this region. During it, you can get to know the charms of one of the last swamps in Europe, the flora and fauna, the diversity of birds

and the traditional way of life in this area. To make the impression on guests complete, the Neretva House has been arranged in a part of the untouched swamp paradise, which can only be reached by boat or on foot through the cliffs of the Dalmatian karst. "While you enjoy the eel and frog stew, in the rustic atmosphere of the Neretva House and in peace listening to the silence, you will awaken traces of ancient times and nostalgia for some forgotten times, when there was no hurry, when nothing was "pressing", when it seemed that time was waiting for a person to peacefully complete some long-started work. Many have truly experienced this symbiosis - experience it too!", say the hosts, "Once you visit Neretva, you will want to return, like many before you have done."

## Čokoladni kolač na posteljici marmelade od mandarine



### Chocolate Cake on a Bed of Tangerine Marmalade

*For the sponge cake:* 5 dl yogurt, 300 g flour, 200 g sugar, 1.25 ml oil, 250 g cocoa powder, 2 tsp baking soda; *For the topping:* 150 g butter, 150 g cooking chocolate, 170 g sugar, 1.75 dl milk; *To serve:* 100 g homemade mandarin marmalade, kumquat or fig preserve

Make the sponge by combining the flour, sugar, yogurt, cocoa, oil, and baking soda. Bake the sponge at 180 °C for 30 minutes.

To prepare the topping, gently melt together the butter, cooking chocolate, sugar, and milk over low heat until smooth.

Once the sponge is baked, pour the topping over it.

For serving, spread a layer of tangerine marmalade on the plate, place the cooled, glazed cake on top, and garnish with kumquat or fig preserve.



# 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, 23

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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 salt-making 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".*





**Crni rižot Kapetanova kuća**



**“Kapetanova Kuća” Black Risotto**

**Maslinovo ulje, rikula (OPG Kralj), repiči škampa**

**Brudet od sipe s palentom**



**Cuttlefish stew (brudet) with polenta**



**Olive oil, arugula (OPG Kralj), shrimp tails**

**Malostonske kamenice**



**Mali Ston oysters**

**Bruštulane mjendele**



**Caramelized almonds**



# MARCO POLO

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10 - 24, 01.11. - 31.03., Wi-Fi, HIGH 6, HIGH 36

Tucked away in the quiet stone alley of Lučarica, in the very heart of Dubrovnik's historic Old Town, Restaurant **Marco Polo** offers an authentic Dalmatian culinary experience in a unique and intimate setting. Its terrace, hidden from the city's hustle and bustle, sits within a charming courtyard surrounded by centuries-old buildings, radiating tradition and family warmth.

The kitchen is rooted in traditional Dalmatian recipes passed down through generations, using fresh, seasonal ingredients from local markets. Inspired by the travels of Marco Polo, the cuisine blends Mediterranean staples with

subtle exotic notes — creating a fusion of the familiar and the intriguingly different.

Signature dishes include black risotto arancini — a modern take on a classic Dalmatian favorite; fish Wellington — a creative spin that merges traditional flavors with an innovative presentation; and slow-roasted lamb — a tender, aromatic dish that celebrates local taste with a contemporary twist. A curated selection of fine wines complements the menu.

Surrounded by rich history, the restaurant is just steps away from Stradun, Dubrovnik's main street, as well as the iconic Church of St. Blaise, Orlando's Column, the city walls, and numerous museums and galleries. Nearby markets and hidden corners of the city whisper the thousand-year-old story of Dubrovnik.

With a limited capacity of only 36 seats, Restaurant Marco Polo focuses on providing each guest with a personal experience, impeccable service, and a truly unforgettable meal in one of the world's most enchanting cities.



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# 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, 23

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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.

## Sipa

## Cuttlefish



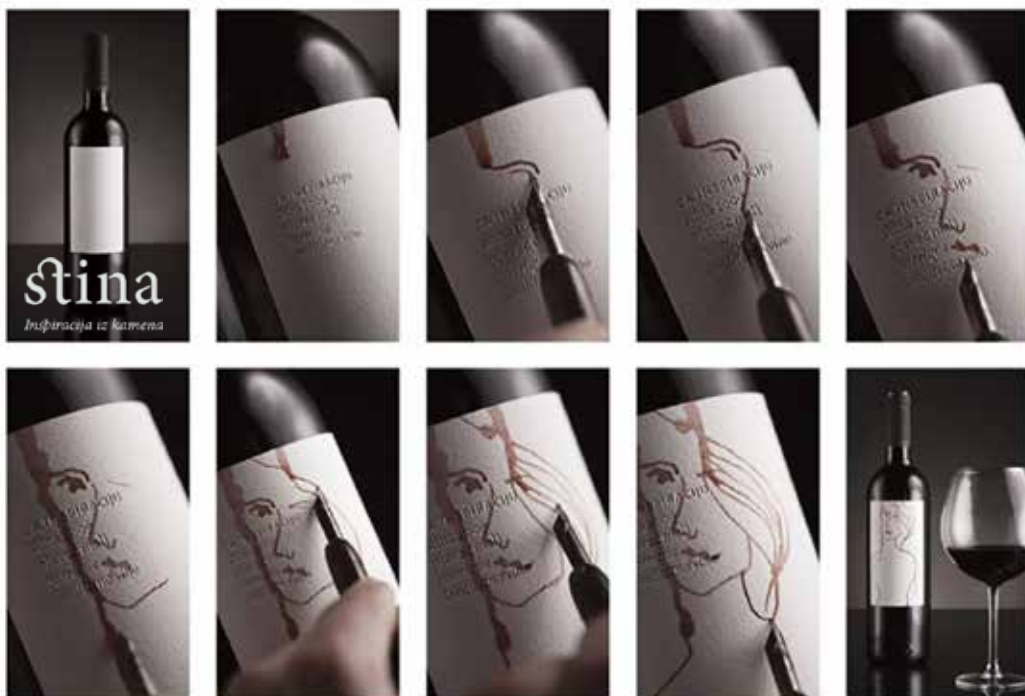
Sauté cleaned cuttlefish, grind it, season to taste, and shape it into small balls. Coat them with crushed cornflakes and deep-fry until golden.

**Tomato coulis** – Sauté vegetables in olive oil, then add fresh tomatoes and tomato juice. Season lightly and blend into a smooth coulis.

**Sweet potato cream** – Roast the sweet potatoes and blend them with butter into a creamy purée.

**Cuttlefish foam** – Sauté the cuttlefish meat, add milk, cream, and a touch of xanthan gum. Blend thoroughly and pour the mixture into a siphon.

**Cuttlefish crisps** – Mix cuttlefish with tapioca flour, spread thinly on silicone mats, cook, dehydrate, and finally fry until crisp.



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# PANTARUL

18, 20, 21, 22, 23

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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 ac-

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

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





## 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, 23

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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 spectac-

ular 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.





# VINICA MONKOVIĆ

23

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🕒 pon - pet: 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 em-

bers which gives them a special flavour.

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

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

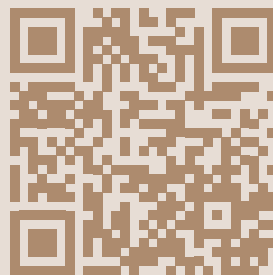
There is also a small souvenir shop within the restaurant, selling Konavljje wines and home-made products.

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





Your indispensable compass to  
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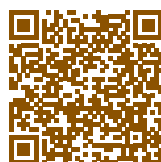
**PLITVIČKA  
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## Lika house with a tradition of over 50 years or the contemporary Black River Steak & Pasta House

[www.np-plitvicka-jezera.hr](http://www.np-plitvicka-jezera.hr)

Although they offer different gastronomic experiences, these two top restaurants share many qualities: locally sourced ingredients, attention to detail, unique locations within the Plitvice Lakes National Park, and a recommendation from the Gault & Millau guide.





## Lika, Karlovac and surroundings, Moslavina

**Specialties:** *Škripavac* cheese; Lika smoked bacon; venison, wild boar or bear prosciutto; *masnica* (traditional layered pie); noodles with mushrooms; lamb soup with smoked meat; dry mutton shoulder with sauerkraut or pickled turnip; Lika potatoes; lamb and suckling pig roasted on the spit or under a *peka* (bell-shaped lid); stuffed veal breast; game dishes; breaded frog legs; trout prepared in various ways; Moslavina-style white corn mush (*beli žganci*) with browned cream; corn *zlevanka* (sweet corn cake); *balzamača* (cornbread with sour cream); pumpkin-based dishes.

**Main wine varieties:** Graševina, Chardonnay, and White Pinot; Frankovka; Muscat Ottonel and Aromatic Traminer; Škrlet from the Moslavina wine region.

**Gastronomic projects and events:** In the city of Karlovac, about ten restaurants throughout the year offer dishes in which beer and mushrooms play key roles. In Lika, in the town of Lovinac, the *Lika Potato Days* are held at the end of September, celebrating this iconic regional ingredient.



# LIČKA KUĆA

96, 97, 99, 00, 03, 04, 09, 10, 20, 21, 22, 23

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🕒 11 - 23, 📶, 🚗 500, 🏠 270, 🌳 32

Surrounded by the natural beauty of Plitvice Lakes National Park and designed in the style of an ethno-museum,

Restaurant **Lička kuća** offers a warm, authentic atmosphere and a gastronomic experience rooted in local ingredients and the rich culinary traditions of the Lika region.

First opened in 1972, Lička kuća has remained faithful to the flavors of traditional Lika cuisine while embracing modern cooking techniques. Today, the menu features contemporary interpretations of traditional dishes, prepared and presented with innovation, all while preserving recognizable, time-honored tastes.

Naturally, part of the menu is still dedicated to recipes prepared in the traditional way.

Only ingredients of local origin are used, many of which are certified with the Lika Quality regional label.

The restaurant also has its own butcher's shop, where modern meat-aging techniques are applied. For example, beef rib-eye and rump steaks are dry-aged in extra virgin olive oil under controlled conditions for at least 30 days. Veal T-bone and Tomahawk steaks are prepared using sous vide methods with herbs and finished on the open grill in the middle of the restaurant, allowing guests to watch the prepa-



ration and choose the desired level of doneness.

The cheese selection includes traditional škripavac (squeaky cheese), semi-hard and smoked Lika cheeses, cow's milk skuta (ricotta), and a fresh cheese spread called basa, hand-made on-site.

The chefs at Lička kuća have carefully crafted menus that reflect the culinary diversity of Lika, offering dishes such as Lika-style soup, grilled trout, vegetable orzotto, Lika potatoes with onion and bacon, plum strudel, and

cheesecake made with basa – all creatively prepared and elevated to the level of modern gastronomy.

In its ethno-inspired setting, next to an open hearth and surrounded by the aromas and flavors of local specialties, Lička kuća delivers a gastronomic experience discovered by thousands of local and international visitors to Plitvice Lakes National Park.

In 2025, the restaurant was listed in the Gault&Millau gastronomic guide.

## Janjeći kotlet s krustom od začinskog bilja



### Herb-Crusted Lamb Chop

*Lamb chop, salt, garlic, rosemary, olive oil, pepper, breadcrumbs, hard cheese, cauliflower, carrot, bell pepper, celery, zucchini, milk, demi-glace sauce, mustard*

The lamb chop is seasoned and cooked sous vide for 6 hours at 62 °C. The bone tips are protected with aluminum foil, and the meat is seared on all sides in olive oil. It is then brushed with mustard and rolled in a herb crust.

Bake for 15 minutes in a preheated oven. After baking, slice the chop and serve with cauliflower cream, demi-glace sauce, crispy fried onion, and sautéed vegetables.





# AMBAR

22, 23

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🕒 10 - 22, 📶, 📶, 📶 50, 📶 70

At a scenic viewpoint overlooking two beautiful rivers and the fairytale setting of Rastoke, nestled in a pine forest with Napoleon's grain magazine in the background, sits Restaurant **Ambar**.

The concept was created by Mile Turkalj, who, as a child, would occasionally sleep in the granary among stored food supplies – a fond memory that inspired the restaurant's name.

A fascinating legend from local history tells how the grain from Napoleon's granary was once milled in the watermills of Rastoke.

Following the ancient tradition of stone

milling, the flour used in Ambar's kitchen still comes from the Rastoke mills. Most of the other ingredients also come from surrounding farms and local producers.

*"Since its opening, Restaurant Ambar has continually proven itself as a must-visit destination of pure experience. Easy access, a stunning view, wide open space, and a relaxing oasis of lush yet well-maintained vegetation make it perfect for families, couples, adventurers, nature lovers, as well as first-time visitors discovering Croatia,"* say the hosts.

The culinary team aims to reflect tradition in



every dish, using as many local and heritage ingredients as possible.

Among the vegetarian specialties are: Cauliflower and chia seed dumplings, Baked pumpkin with sage, watercress, and goat yogurt and Cabbage steak with vodka and tomato-celery purée.

Trout is a key feature on the menu and is offered in various courses – as cold starters, with pasta, and as main dishes.

The smoked trout pâté, a house signature, has been on the menu since the beginning. New additions include fresh trout tartare with leek and quinoa crackers and trout cakes.

## Pastrva tartar, krekeri od poriluka i kvinoje



### Trout tartar with leek and quinoa crackers

*For the tartare: fresh trout, spring onion, coriander, lime juice, salt, pepper; For the cracker: quinoa, leek, sesame seeds, salt, pepper*

Finely chop and mix all the fresh ingredients for the tartare.

For the crackers, cook the ingredients briefly, blend them, and spread the mixture into a thin layer. Bake until crisp.

Serve the tartare together with the crackers.



# LOVAČKI DOM MULJAVA

07, 08, 09, 10, 11, 17, 18, 19, 20, 21, 22, 23

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

**Muljava Hunting Lodge** is located on the slopes of Petrova Gora, surrounded by centuries-old beech forests and rich cultural and historical landmarks. It is an ideal spot for rest and recreation, only 33 km from Karlovac in the direction of Vojnić.

For nearly 20 years, this restaurant—owned by Hrvatske šume d.o.o. (Croatian Forests Ltd.)—has been offering guests the experience of tasting wild game dishes. The guests' passion for such meals, as well as for traditional flavors, continuously motivates the hosts. Game meat plays an important role in gastronomy due to its exceptional taste and nutritional value. It is healthier than farmed meat, and dishes made with game offer rich, complex fla-

vors, reflect tradition, and come directly from the surrounding forests.

Over time, food preparation technologies have evolved, guests have become more demanding—expecting broader menus, healthier food, and sustainability—while social media has increasingly influenced restaurant reputation and business. The rise in different types of restaurants has also increased competition.

The restaurant staff have refined their cooking techniques, adapted to seasonal availability of game, redesigned the restaurant's interior, increased its seating capacity, invested in new equipment, followed hygiene and safety standards, improved ordering and reservation processes, and embraced new technologies





and social media to track guest feedback and enhance service quality. They have continuously educated themselves to remain recognizable and sought-after on the culinary scene.

Since day one, they have taken pride in the quality and authenticity of carefully selected game dishes and forest ingredients. Loyal guests and new enthusiasts of wild game cuisine continue to inspire them to deliver memorable culinary experiences with the same pas-

sion and dedication.

“And most importantly,” the hosts say, “we’ve broken down the prejudice that publicly owned necessarily means lower quality. The key to any restaurant’s success—including ours—lies in food quality, guest loyalty, brand recognition, consistency in a distinct offering, word-of-mouth recommendations, and above all, dedicated staff who care deeply about their work and guests.”

## Šaran “Muljava”



### “Muljava” Carp

*carp, salt, pepper, red paprika powder, garlic, olive oil*

Butterfly the carp along the back and clean it thoroughly inside. Season with salt, pepper, red paprika, and garlic, and drizzle with olive oil. Ideally, let it marinate in this mixture for at least 2 hours before cooking. Depending on the weight, the carp is grilled over a prepared open flame for between 50 minutes and 2 hours.

During grilling, regularly baste it with olive oil and water to prevent drying out, and turn it occasionally.

We recommend a dry white wine with the carp.





# GRADINA

01, 02, 03, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Senjska 32, 47303 Josipdol

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☎ +385 47 581515

VISA



🕒 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 established on November 4th, 1995, and has since received numerous awards and recognitions for its quality.

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.

## Lava cake



### Lava Cake

*200 g dark chocolate, 200 g butter, 4 eggs, 120 g sugar, 1 vanilla sugar, 60 g flour, pinch of salt, some butter and cocoa powder for ramekins*

Melt chocolate and butter bain marie, add a pinch of salt.

Beat the eggs and sugar until light and tripled in volume. Mix the cooled chocolate with the egg mixture, with gentle circular movements. Add flour and mix again.

Butter the ramekins and sprinkle them with cocoa powder. Pour the mixture up to 2/3 of height. Cool for 30 minutes in the fridge.

Heat the oven to 180°C and bake the cakes for 10 minutes. Leave the cakes in the ramekins for additional couple of minutes and then overturn them to plates. They should be soft to touch because the center should remain liquid.

Serve hot with ice-cream, whipped cream, forest fruit...





# FRANKOPAN

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

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🕒 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 busi-

ness celebrations. Their efforts were awarded with high placement in the event *Turistički cvijet 2008*. (The Tourist Flower 2008).

## Pečeni file pastreve

sa zapečenim krumpirom, parmezanom, cherry rajčicama, lukom i češnjakom na kremici od blitve i pjenici od limuna



### Roasted Trout Fillet

**with baked potatoes, parmesan, cherry tomatoes, onion, and garlic on a Swiss chard cream and lemon foam**

250 g trout, 150 g potatoes, 100 g Swiss chard, 6 cherry tomatoes, 0,3 g parmesan, 1 clove garlic, ½ red onion, juice of 1 lemon, 0,1 dl white wine, 1 egg yolk, salt, ground mixed pepper

Fillet the trout, season with salt and pepper, and let it rest for 1 hour.

Slice the potatoes and mix with chopped onion, garlic, and grated parmesan. Arrange in a round mold and bake in the oven at 180 °C for 30 minutes. Bake the trout fillet separately at 200 °C for 10 minutes.

While the potatoes are finishing, prepare the Swiss chard cream: Sauté a bit of garlic, add the chard, and cook until tender. Blend with a hand mixer, stir in a little cooking cream, season with salt and pepper, and set aside. For the lemon foam, use a double boiler: combine lemon juice, white wine, and egg yolk, then whisk constantly until the mixture becomes frothy and airy.

Prepare the foam just before serving and add it to the plate as the final element.



# DP & MREŽNIČKA KUĆA

02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Donji Zvečaj 41, 47261 Donji Zvečaj

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🕒 07 - 22, 📶, 🚗 70, 🏠 240, 🌳 50

Restaurant **DP** and its extension, **Mrežnička kuća**, are located in the picturesque village of Donji Zvečaj, near Duga Resa, along the banks of the beautiful Mrežnica River.

They are owned by the Vukmanić family, who have been successfully combining traditional cuisine with modern culinary approaches for more than 40 years, creating a truly unique gastronomic story.

Their journey began in the early 1990s, when the restaurant was a popular stop on the way to the coast—especially for roasted lamb and pork on the spit. In the early 2000s, the construction of the highway to Rijeka inspired a

transformation of the concept: from a quick stop into a destination in its own right.

Alongside their year-round menu, the restaurants offer seasonal menus featuring the freshest local ingredients.

Restaurant DP specializes in traditional cuisine, as well as wild game, meat, and fish specialties, all paired with high-quality wines.

During the summer months, **Mrežnička kuća** serves Asia-inspired dishes and BBQ delights, accompanied by refreshing cocktails.

Beyond the gastronomic experience in this lush and unspoiled nature, Restaurant DP is also renowned for its catering services, provided to numerous respected clients from Karlovac County and the city of Zagreb.

Accommodation is also available: six rooms in the **Bed & Breakfast DP** and a beautiful **Mrežnička kuća** apartment with a spacious terrace and a stunning view of the river.

Both restaurants and the accommodation facilities are pet-friendly, so furry companions are welcome to enjoy the experience alongside their owners.





# Janjeća koljenica s umakom od paprike i hrskavim mladim krumpirom



## Lamb Shank with Roasted Pepper Sauce and Crispy Young Potatoes

*1 lamb shank (approx. 300 g), salt, pepper, rosemary, garlic, smoked paprika powder, olive oil;*

*For the sauce: 50 g onion, 250 g red bell pepper, 0,2 dl olive oil, 0,3 dl heavy cream, salt to taste;*

*Side dish: 200 g young potatoes*

Marinate the lamb shank with a mixture of salt, pepper, rosemary, crushed garlic, and smoked paprika. Drizzle it with olive oil and let it marinate for 24 hours.

After marination, cook the shank sous vide, or—if not available—roast it in the oven at 150°C for about 3 hours, until golden and tender.

Meanwhile, prepare the sauce: in olive oil, sauté finely chopped onions, add diced red peppers, and continue cooking until soft. Add cream, season with salt, and blend everything into a smooth and creamy sauce.

Slice the young potatoes thinly and deep-fry them until golden and crispy.

To serve, plate the lamb shank with the roasted pepper sauce and crispy potatoes. Serve hot.



# KASTEL

23

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🕒 sri - ned: 11 - 23, 📶, 📶, 📶 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.

Ramsoms 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.



## Tagliatele od sipe na kremastoj palenti

### Cuttlefish Tagliatelle on Creamy Polenta

*For the cuttlefish tagliatelle: fresh cuttlefish, olive oil, lemon juice, salt and pepper; For the creamy polenta: polenta, cooking cream, milk, butter, sliced black olives, semi-dried tomatoes, parmesan cheese, a pinch of salt*

Clean the cuttlefish thoroughly and rinse it well in salted water. Separate the head and butterfly the body. Then marinate it with olive oil, lemon juice, salt, and pepper. Vacuum-seal three pieces per bag and cook sous-vide for 2 hours at 65°C.

After cooking, freeze the cuttlefish and, while still frozen, slice it into thin strips resembling tagliatelle.

For the side, prepare the creamy polenta: heat the cream and milk, add a pinch of salt, and gradually stir in the polenta. Once cooked, mix in the butter, chopped olives, semi-dried tomatoes, and grated Parmesan. Combine everything well and serve warm, alongside the cuttlefish tagliatelle.



## 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.







# 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, 23

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🕒 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 liv-

er 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.





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## Zagreb and surrounding area

The history of gastronomy can be explored at the *Puntijar Museum of Gastronomy*. In addition to various intriguing items used in kitchens throughout history—such as cooking and dining utensils—the museum houses a collection of over 2,000 original cookbooks, 1,000 menus, and around 500 old tourist guides. In the restaurant adjacent to the museum, you can order dishes prepared according to historical recipes.

**Main wine varieties:** Pinot gris, Chardonnay, and Yellow Muscat; indigenous varieties include Kraljevina and Portugizac.

**Gastronomic and wine events:** The largest wine event in Croatia is *VINOcom*, held at the Esplanade Hotel in Zagreb on the last weekend of November. Plešivica is interwoven with wine roads. In May, it hosts the *Days of Sparkling Wine and Strawberries*, followed by the *Wine Days* after the harvest. In Sveta Nedelja, the *Fišijada* is held in June; in Vrgorac, the August event *Kaj su jeli naši stari* (“What Our Ancestors Ate”); in September, *Stara jela s Dugog Sela* (“Old Dishes from Dugo Selo”); in October, *Bučijada* in Ivanić Grad; in Marija Gorica, *Štruklijada*, *Štrudlijada*, and *Kestenijada* (celebrations of strukli, strudels, and chestnuts); in Velika Gorica, *Turopoljski ručak*; and on Plešivica, *Via VINO*. In Sveti Ivan Zelina, a series of events is dedicated to local specialties and wines: the *Continental Croatian Wine Exhibition* (June), *Zelina Chestnut Festival* and *Loparijada* (October), and *Sarmijada* (November). Throughout *Zagreb County*, *Martinje* is celebrated in November and *Vincekovo* in January.



# KORAK

23

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🕒 pon - 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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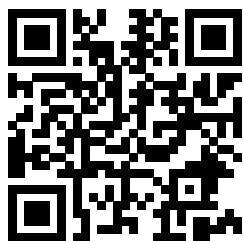
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# MON AMI

99, 00, 01, 02, 04, 05, 06, 07, 08, 10, 11, 12, 15, 16, 17, 18, 19, 20, 21, 22, 23

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uto - sub: 11 - 23, pon: 11- 16:30, **01.08. - 21.08.** 📶, 📶, 📶 8, 📶 70, 📶 20

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

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

The wine list counts 65 labels. The sommelier

is also a lecturer for the Croatian Sommelier Club.

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

The restaurant can seat 70 persons in the main hall and 10 more in a separate area, mainly used for closed business meetings with a terrace with 20 seats, heated in winter.

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



## Pačji batak i zabatak s pireom od češnjaka na redukciji od naranče i crnog vina



### **Duck Leg with Garlic Purée on Orange and Red Wine Reduction**

480 g duck leg, 0.5 dl red wine, 0.5 dl orange juice, 25 g sugar, 0.15 dl wine vinegar, 50 g butter, 50 g carrot, 0.1 dl olive oil, 0.1 dl apple cider vinegar, salt, pepper; **Garlic purée:** 200 g potatoes, 50 g butter, 0.5 dl cooking cream, 50 g garlic, salt

Season the duck leg with salt and pepper, then slowly roast it in the oven with a drizzle of olive oil, freshly squeezed orange juice, and thyme. The duck is slowly cooked for 15 hours at 75 °C.

For the garlic purée, boil the potatoes and garlic separately. The garlic is then lightly sautéed in a pan, after which combine it with butter, cooking cream, and salt to make a smooth, creamy purée.

Glaze the carrot with sugar and honey, then deglaze it with apple cider vinegar, cooking it for about ten minutes.

To prepare the orange and wine reduction, gently reduce chicken stock, freshly squeezed orange juice, sugar, red wine, thyme, salt, and pepper in a saucepan until it reaches a rich, flavorful consistency.

Before serving, briefly sear the duck in a pan for extra crispness, coat it with the red wine and honey sauce, and plate it with the garlic purée and glazed carrots. Serve the dish warm.



# LANTERNA NA DOLCU

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Blending the scent of history with the legends of the city, the restaurant offers the pleasures of traditional Zagreb cuisine.

Some of the inspiration came from a cookbook dated 1854, discovered in the Museum of the City of Zagreb.

The menu combines modern and traditional elements.

*"We know we can't match every guest's taste perfectly, but we can guarantee that every morning, fresh ingredients arrive from the main city market – the true belly of Zagreb,"* say the hosts.

**Lanterna na Dolcu** is located in one of the oldest streets in the historic center of Zagreb, in a cellar, more than 300 years old. The vaulted interior, built with original bricks, creates a unique and warm atmosphere.



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# MANO 2

15

Radnička cesta 50, 10000 Zagreb

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@mano2@mano.hr

+385 1 6430535



12 - 24, **NED**, 📶, 🚗 5, 🏠 80, 🏠 40

**Mano2** Restaurant is located in the business heart of Zagreb and has been operating since 2012. The restaurant's culinary identity is shaped by chef Hrvoje Kroflin, who crafts a bold and modern concept through a creative approach to ingredients and an uncompromising commitment to quality. Working closely with small local producers, he often draws inspiration from somewhat forgotten dishes of traditional Croatian cuisine, aiming to reinterpret and modernize them.

The warm and inviting interior is marked by a sloped wooden ceiling with curved edges,

wooden flooring, and a semi-open glass kitchen facing a striking wine cellar framed in a steel mesh. The space reflects a harmonious blend of design and culinary vision.

The culinary philosophy of ManO2 is centered on continuous micro-seasonal exploration of local ingredients, approached with a unique and creative flair.

*"Croatian culinary heritage is, for us, an incredibly rich source of inspiration for creating contemporary fine dining. What serves as a business lunch spot by day transforms into a fine-dining destination in the evening, where chef Hrvoje Kroflin's signature tasting menu offers a truly distinctive gastronomic experience,"* say the hosts.

## Salata od vrtnih šparoga

### Garden Asparagus Salad

clarified asparagus and *koji* water broth / peas in fig leaf oil / chanterelle relish / lightly fermented asparagus with sake and *miso*





VINSKA  
KUĆA

matic







# NOEL

17, 18, 19, 20, 21, 22, 23

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🕒 12 - 24, **NED**, 📶, 📶, 📶, 📶 40, 📶 24

**Noel** is an elegant fine dining restaurant that has continuously earned Michelin stars since 2019, thanks to its creative approach and commitment to high gastronomy. Every dish at Noel is a true work of art – perfectly balanced flavors offer a sensual journey inspired by local, seasonal ingredients and elevated through refined culinary techniques.

Chef Mario Mandarić, known for his exceptional talent and vision, is one of the global leaders of the Zero Waste movement and was named to Forbes' list of the 30 most influential people under 30. A humanitarian and an accomplished chef, Mandarić builds the restaurant's reputation with every plate he creates.

The restaurant offers two tasting menus:

- A Seasonal Menu of nine courses, based on carefully selected ingredients in tune with the rhythm of nature
- The Selection Menu, featuring the best-

loved classics from Noel's kitchen.

Each menu is complemented by a choice of three drink pairings: two wine pairings (including a premium option) and a thoughtfully curated non-alcoholic pairing. A wide selection of hot and cold teas is also available.

The wine program and service are overseen by Kristijan Harjač, a two-time Croatian sommelier champion, who curates the wine list and expertly crafts the pairings.

Highlights from the current menu include: egg in sorbulo, pea tartlet with oyster mushroom tartare, tarragon, apple cider vinegar, black garlic cream, and kale chips, chard-stuffed fish with pickled chard stems, potato cooked in fish broth with a rich reduction of fish jus, lobster tortellini with turbot, caviar, and beurre blanc sauce, carrot terrine with onion jus, chive oil, buckwheat cubes, and pickled cauliflower.



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*Pavlo mir*



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# POTKOVA

15, 16, 17, 18, 19, 20, 21, 22, 23

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🕒 uto - sub: 11 - 23, ned: 11 - 19, **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 history of Napoleon's 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 Make- donke“ (due to the famous beans dish- gravče), „Hipodrom“, and since 2014 it has been known as Potkova after the owners completely redec- orated the building.

It offers dishes from all over Croatia prepared according to the recipes of family tradition us-

ing 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.*

## Brodet od hobotnice s bijelim graham i slanutkom



### Octopus Brodetto with White Beans and Chickpea Purée

*Octopus, onion, garlic, bay leaf, rosemary, red wine, tomato concentrate, peeled tomatoes (pelati), wine vinegar, stock (fish or vegetable), white beans, chickpeas (or hummus)*

Sauté finely chopped onion and garlic until fragrant, then add the octopus and cook until it releases its juices. Add bay leaf and rosemary, pour in the red wine and let it reduce completely. Then stir in the tomato concentrate, peeled tomatoes, and a splash of wine vinegar. Let everything simmer gently, adding stock as needed until the octopus becomes tender.

For the side dish, prepare a purée by blending white beans and chickpeas with a bit of stock, olive oil, and seasoning to taste, until smooth and creamy. Serve it warm alongside the brodetto.





# 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, 23

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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 Croatian cookbook 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 family owned inns in different locations around the city. In 1920 Gjurro 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 na mađarski



### Hungarian-style venison

The photo shows Hungarian-style venison, prepared according to a 1581 recipe by Marx Rumpolt, head chef to the Prince of Mainz. This dish combines noble game meat with a rich blend of spices and the sweetness of dried fruit, taking us back to the feasting tables of the Renaissance—and proving that classics never go out of style.

The recipe was published in the earliest known cookbook in Croatia, “Neue Kochbuch” (“New Cookbook”), a collection of around 1,000 recipes from the 16th century, now available in Croatian thanks to the translated and edited edition by Zlatko Puntijar.

At Stari Puntijar restaurant, guests can taste this dish alongside more than 30 other historical delicacies. And if you’d like to try preparing the Hungarian-style venison at home, the Puntijar family shares this simple version of the recipe: *“Sauté venison medallions in lard and onions. Deglaze with broth and wine. Add salt, pepper, a little mustard, rosemary, and clove. Finish with crushed almonds and raisins.”*





# TAJER

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🕒 ned, pon: 10 - 18, uto - sub: 10 - 23, **01.08 - 18.08.**, 📶, 🚗 12, 🏠 100

Restaurant **Tajer** is located near Maksimir Park and close to the city center, yet far enough from the urban noise to offer its guests an oasis of peace and enjoyment in traditional home-made food prepared in the Međimurje style.

The restaurant opened in December 2019, just before the pandemic began, which immediately confronted the owners with serious challenges and closure only a few months after opening.

“That period, along with the process of re-opening, helped us reflect on everything we could improve. Year after year, we grew thanks to our dear guests – through interior design, expanding our team, and enhancing our menu

and wine list. Međimurje, tradition, and local ingredients remain the foundation of our cuisine and the creation of new dishes. The return of our guests is the best confirmation of our quality,” say the owners.

The restaurant spans over two floors and is divided into three areas – an indoor dining space, a covered terrace, and a cellar section. With its pleasant atmosphere and friendly staff, it is the ideal setting for family celebrations, business lunches, or relaxed dinners.

“Tajer” is a Kajkavian (Međimurje) word for “plate.” At Tajer, you’ll be served dishes prepared according to traditional recipes.

These include: homemade beef soup, meat



from the traditional tiblica (lard crock), cottage cheese with sour cream, spit-roasted duck with mlinci (traditional flat noodles), baked cheese štrukli, and the house specialty – homemade Međimurje gibanica served with pumpkin seed and oil ice cream, guests' favorite.

And if you're feeling adventurous, you'll find

the gibanica recipe below!

"We believe it's important to return to the flavors and aromas of childhood. If you haven't already, we invite you to visit and experience an authentic and unforgettable gastronomic journey at Restaurant Tajer." – say the hosts.

## Međimurska gibanica



### Međimurje layer cake

200 g margarine, 9 sheets of phyllo dough;  
**walnut filling:** 500 g ground walnuts, 150 g sugar, 2 tbsp rum, 1 packet vanilla sugar, 2 dl hot milk; **cheese filling:** 500 g cow cheese, 150 g sugar, 1 packet vanilla sugar, lemon zest; **poppy seed filling:** 500 g poppy seeds, 150 g sugar, 1 packet vanilla sugar, 2 dl hot milk; **apple filling:** 1 kg grated apples, 150 g sugar, 1 tsp cinnamon, 1 packet vanilla sugar; **topping:** 2 eggs, 1 tsp cinnamon, 3 dl sour cream, 2 tsp corn starch

Mix each filling in a separate bowl. Brush the phyllo sheets and baking dish with melted margarine.

Layer as follows: 3 sheets, walnut filling, 2 sheets, cheese filling, 2 sheets, poppy seed filling, 2 sheets, apple filling, and finally 2 more sheets. Brush the top layer with margarine and pour the topping over.

Bake for 25 minutes at 170°C. Let it cool and cut into slices.

## Sladoled od bučinih sjemenki i ulja

### Pumpkin Seed & Oil Ice Cream

**For 2 kg of ice cream:** 6 egg yolks, 250 g sugar, 1 packet vanilla sugar, 1.5 dl water, 150 g crushed caramelized pumpkin seeds, 0.5 dl pumpkin seed oil, 5 dl whipping cream, pinch of salt

Cook the water and sugar into a syrup (approx. 10 minutes). Beat egg yolks with vanilla sugar, then slowly add the syrup while mixing until the mixture triples in volume. Add pumpkin seed oil and crushed caramelized seeds.

Whip the cream and fold it into the mixture. Pour into a plastic container and freeze.

Before serving, drizzle with a bit of pumpkin seed oil and sprinkle with crushed caramelized pumpkin seeds.





# TAKENOKO

03, 04, 06, 07, 08, 09, 10, 11, 12, 13, 14, 21, 23

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🕒 12 - 01, **NED**, 📶, 🚗 6, 🏠 68

In the heart of Zagreb, near the Croatian National Theatre and the University, there is **Takenoko** restaurant. Its name comes from Japanese word for bamboo shoots, which in Japan symbolize prosperity and are often used in culinary traditions. For over two decades, Takenoko has been combining authentic Japanese cuisine with a fusion approach, creating unique dishes and memorable gastronomic experiences.

The restaurant is especially proud of their Bluefin tuna from the Adriatic Sea, known for its freshness and traceable origin. Top-quality ingredients, mostly sourced from Croatia, along with the chefs' passion and precision, re-

sult in true artistry on the plate, enriched with the authentic aromas and flavors of Japan.

The menu is original and includes numerous specialties of Japanese cuisine. Standout dishes include Black Cod in Saikyo orange sauce, *Uramaki Black Sushi*, and the guests' favorite – *Tempura Crunchy Roll*.

To complement the symphony of flavors, aromas, and colors, Takenoko also offers an impressive wine and cocktail list. Curated by Krunoslav Valjak, the selection emphasizes both local and Japanese drinks, with cocktails featuring as many house-made ingredients as possible – including homemade cordials, siphon foams, and infusions.







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🕒 11 - 24, NED, 🌡️, 📶, 📶 36

In the charming town of Vodnjan, renowned for its many wonders and located in the south-western part of Istria, the family-run culinary institution **Vodnjanka** has been delighting guests for over half a century. At its heart stands Svjetlana Celija, a celebrated figure in Istrian gastronomy and the recipient of numerous awards, including recognition from the Istrian Tourist Board for over 50 years of dedicated work in her own restaurant. While preserving the authentic flavors of the region in Vodnjan, Svjetlana has also become a true ambassador of Istrian cuisine, culture, and hospitality. Unsurprisingly, Vodnjanka regularly earns

accolades in international gastronomic guides.

Vodnjanka's cuisine is rooted in fresh, seasonal ingredients sourced directly from the gardens, meadows, and olive groves of Vodnjan. Its menu is inspired by the handwritten recipes of Istrian grandmothers and homemakers, enriched with a contemporary culinary touch—yet always faithful to the original taste. The offering includes locally cured prosciutto, seasonal dishes prepared with deep respect for tradition, and a carefully curated selection of Istrian wines.

In 2018, the story of Vodnjanka expanded to Zagreb, where Svjetlana's daughter Ivana



Celija opened a sister restaurant in Gundulićeva Street. Though located in the very heart of Croatia's capital, Vodnjanka Zagreb faithfully reflects the spirit of Vodnjan—from the interior design and menu to the wine list and approach to hospitality. The chefs from Zagreb were trained in Vodnjan, and all key ingredients, including the prosciutto, are sourced directly

from Istria. Thus, even in the bustling capital, Vodnjanka remains what it has always been—an authentic Istrian culinary experience.

Family tradition, commitment to quality, and genuine emotion have made Vodnjanka a place that truly conveys the identity of the Istrian region—from Vodnjan, with love, to the heart of Zagreb.

## Mladi pršut u proljeće



### Young Prosciutto in Spring

*400 g young prosciutto, 400 g fresh ricotta cheese (skuta), 10 g coarse flour, dried thyme, 500 g wild chicory, 2 dl olive oil, salt and pepper to taste*

Mix the fresh ricotta cheese with finely chopped dried thyme, olive oil, salt, and pepper. From this mixture, form small dumplings (gnocchi) and let them rest for 8 hours, fully immersed in coarse flour.

Slice the young prosciutto into strips and lightly sauté it in olive oil. Then add chopped wild chicory and briefly cook together.

Using the reduced water in which the cheese gnocchi were cooked, prepare a light sauce.

To plate, we first spread a chicory purée (or samphire, if available), place the cooked gnocchi on top, and finish with the prepared sauce from the cooking water.





# ZELEN DVOR

98, 99, 00, 03, 08, 11, 14, 16, 17, 18, 19, 20, 21, 22, 23

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2025.

🕒 10 - 24, 📶, 🚗 50, 🏠 200, 🌳 25

**Zelen Dvor** Restaurant began its story in 1937 as a small family-run inn, with just a few tables and a big dream – to combine homemade cuisine, hospitality, and a pleasant atmosphere into a memorable experience for guests. Prominent figures of the economic and business scene at the time recognized this discreet oasis of quality food and fine wine, encouraging the owners to pursue their vision. Gatherings of Zagreb's most prestigious automobiles of the time in front of the restaurant's guarded parking lot are still remembered today.

In its early years, Zelen Dvor was known for traditional dishes prepared according to family recipes – from homemade soups and roasts to

freshly baked bread and cakes.

Guests came for the familiar flavors of childhood but kept returning for the warm atmosphere and friendly staff.

Over the years, Zelen Dvor has further improved its business – by introducing seasonal menus, collaborating with local producers, and shifting towards sustainable gastronomy.

Today, Zelen Dvor is a place where people enjoy food, create memories, celebrate special moments, and foster a sense of togetherness. Its development is a testament to how a combination of tradition, vision, and love for the craft can create a recognizable and long-lasting brand.



1937.



2025.

## Teleći file punjen kremom od kulena i špinatom u carskom mesu



### **Veal fillet stuffed with kulen cream and spinach wrapped in pork belly**

*Serves 4: 800 g veal fillet, 150 g kulen sausage, 4 spinach leaves, 100 g pork belly, 500 g mushrooms (chanterelles, porcini, and black trumpets), 400 g Arborio rice, 5 dl vegetable broth, salt and pepper*

Clean the veal fillet and lightly tenderize it with a meat mallet. Fill it with a cream made from finely chopped kulen and fresh spinach, then wrap it in pork belly. Cook on low heat for about 10 minutes.

Sauté chopped onions in butter, then add chanterelles, porcini, and black trumpet mushrooms. Stir in the rice and slowly cook, gradually adding vegetable broth, until the risotto becomes creamy.





22, 23

# TAVERNA 1860 FOOD & WINE

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🕒 pon - sub: 10 - 22, ned: 10 - 18, 📶, 🚗 30, 🏠 80, 🍷 45

**Taverna 1860** is located in the heart of the Prigorje region, in Donja Zelina, inside a historic building dating back to 1860 – a former manor house.

Upon entering, guests are greeted by an atmosphere that speaks for itself – a rustic 19th-century cellar with old brick walls and wrought-iron details. This authentic space, rich in character and history, was precisely the reason the owners chose it as the home for their restaurant. Just one step inside is enough to feel the harmony of tradition and warmth.

The menu includes à la carte dishes, daily lunch specials, and options tailored for vegetarians and vegans. Special attention is given to seasonal ingredients – game meat, wild mushrooms, local cheeses, and other regional delicacies. The wine list features carefully selected labels from local Prigorje and Croatian winemakers.

Taverna 1860 is also a gathering place – for family celebrations, wine evenings, children's birthdays, and business lunches. During the summer months, the terrace becomes a true Prigorje oasis – a place to nourish the body, palate, and soul.

They are surrounded by the beautiful nature of Prigorje and the rich history of Zelina and its surroundings. Just a few minutes' drive away is the old Zelingrad fortress hidden in the forest, along with numerous wineries and hiking trails. Thanks to its location – only 25 minutes from Zagreb – it is a frequent destination for those seeking peace, good food, and a warm welcome.

*"Taverna 1860 is our way of telling the story of this region – its people, food, and traditions. And with each new season, a new chapter unfolds," say the hosts.*

## Pljukanci s biftekom i tartufima



### Pljukanci with Beefsteak and Truffles

**Pljukanci dough:** flour, eggs, salt, nutmeg, boiled potato; **Other ingredients:** beefsteak, truffle paste (tartufata), fresh truffles, cream

Briefly sauté thinly sliced beefsteak in olive oil. Then add the cooked pljukanci, cream, and truffle paste. Season everything carefully and finish the dish with freshly grated truffles to round out the flavor.





# Sveti Ivan Zelina

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## Zagorje, Međimurje & Podravina

**Specialties:** *Meso z lodrice* (meat preserved in spiced lard); *prge* cheese; fresh cottage cheese with red paprika; homemade ham; goose pâté; *štrukli* soup; Zagorje-style potato soup; ham baked in dough; *gorički goulash*; roast turkey, duck or goose with *mlinci* (baked thin flatbread) or stuffed with buckwheat groats; dried and then cooked pork knuckle or blood sausages with sauerkraut; *sarma*; *Stubička pisanica* (stuffed meat roll); stuffed veal breast; stuffed chicken; chicken with homemade noodles; *kotlovina* (meat stew prepared in a large shallow cauldron); roast pork in caul fat with buckwheat groats as a side dish; corn *zlevke* (sweet corn cakes); Podravina bean stew; savoury and sweet *štrukli*; *zagorska bučnica* (pumpkin strudel); various strudels; *bregovska pita* (layered pie); *međimurska gibanica* (layered cake).

**Main wine varieties:** White wines – Graševina, Riesling, Chardonnay, Sauvignon, Pinot Gris, Pušipel and Traminer. Red wines – Pinot Noir and Portugizac.

**Events:** In August, the *Renaissance Festival* takes place in Koprivnica, and *Špancirfest* in Varaždin. Across the region, *Martinje* (St. Martin's Day) is celebrated in November, and *Vincekovo* (St. Vincent's Day) in January.





# VILLA MAGDALENA

10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

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🕒 10 - 22, 🌧, 📶, 🚗, 🏠 9, 🏠 50, 🏠 50

When Restaurant **Magdalena** first opened its doors in 2009, its mission was simple yet ambitious: to offer guests an experience that blends authentic traditional flavors with inspiration from modern global cuisines. While the mission has remained the same, the restaurant has evolved—expanding its capacity, refining its offer, and advancing its culinary approach.

In 2017, both the restaurant and the adjoining hotel underwent renovations to enhance the atmosphere and welcome more guests. A new design, modern equipment, and added amenities created even better conditions for unforgettable experiences. A special highlight of this new chapter is the spacious ter-

race, offering one of the most beautiful views of Krapinske Toplice and the surrounding hills of Zagorje—adding a magical touch to every meal.

Throughout the years, the kitchen has stayed true to its core values: seasonal menus, locally sourced ingredients, and thoughtfully crafted dishes that balance familiar traditional flavors with innovative techniques and presentations. Each season brings new culinary creations.

One of the most beloved and enduring items on the menu is the dessert “Taste of Zagorje”—authentic, recognizable, and always a welcome finale to a meal. Inspired by Zagorje tradition, this dessert combines a white chocolate and



pumpkin seed oil mousse with a crisp poppy seed cracker. Each element plays a key role: the poppy brings rich texture and earthy tones, the pumpkin seed oil adds depth and nuttiness, while the white chocolate ties it all together with gentle sweetness and creaminess.

Over the years, the “Taste of Zagorje” has been reinterpreted several times—its shape,

techniques, and presentation details have evolved, but the core has remained unchanged.

*“It’s a dessert that has grown with us, adapted to new culinary trends, but never lost its essence. That loyalty to the original ingredients and idea is what makes it a timeless classic in our offer,”* say the hosts.

## Okus Zagorja

**krema od bijele čokolade (mousse), hrskavi kreker od maka, glazura od bijele čokolade i bučinog ulja**



### Taste of Zagorje

**White chocolate mousse, crunchy poppy seed cracker, glaze of white chocolate and pumpkin seed oil**

**White chocolate mousse:** 200 g white chocolate, 2 gelatin sheets (4 g), 2.5 dl heavy cream (35% fat), 1 egg yolk, 1 tsp vanilla extract or powder, 0.3 dl cold-pressed pumpkin seed oil; **Crunchy poppy seed cracker:** 40 g butter, 40 g powdered sugar, 40 g all-purpose flour, 20 g ground poppy seeds, pinch of salt; **Green glaze:** 100 g white chocolate, 25 g pumpkin seed oil, 0.5 dl condensed milk; **Decoration:** Toasted pumpkin seeds, a few drops of pumpkin seed oil, edible flowers or microgreens (optional)

Soak gelatin in cold water. Melt chocolate in a double boiler.

Heat 1 dl cream to a boil, pour over the egg yolk, then return to low heat until it reaches 82 °C. Stir in the gelatin, combine with melted chocolate, and blend with an immersion blender.

Once cooled to 30 °C, add pumpkin seed oil and gently fold in whipped cream (1.5 dl). Pour into silicone molds and chill.

For the cracker, mix all ingredients into a dough and roll thinly between baking papers. Bake at 160 °C for 10–12 minutes until golden and crisp. Cut to the size of the mousse base once cooled.

For the glaze, mix all ingredients and pour over the chilled mousse.

Assemble by placing the mousse on the crunchy poppy seed cracker and decorate with toasted pumpkin seeds, drops of pumpkin seed oil and edible flowers.



# BEDEM

16, 17, 18, 19, 20, 21, 22, 23

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🕒 ned-čet: 08 - 22, pet,sub: 08-23, 📶, 📶, 📶 80, 📶 50

Andelko Levanić and Zlatko Novak, award-winning top chefs and national and international culinary champions, have built their distinctive culinary identities on the gastronomic scene of Varaždin. Together, they opened Restaurant **Bedem**, located by the ancient walls of Varaždin's Old Town.

Their cuisine is rooted in traditional local

## Svinjski file sous-vide u krusti od bučinih sjemenki



### Pork fillet “sous vide” in a pumpkin seed crust

recipes and ingredients from the Varaždin region – such as Vidovec cabbage, pumpkin seed oil, and Zagorje turkey – which they elevate with modern gastronomic techniques in line with current culinary trends.

Bedem is regarded as a true “fortress of fine food”, and since 2020, it proudly holds a Michelin recommendation.

Among their signature dishes are: zucchini spaghetti, fish dumplings, trout with saffron, and chicken with apricot.

Andelko Levanić (born 1978) worked at Hotel Turist until 2015. He was named Croatian Culinary Champion in 2011 and is a long-time member of the Croatian national culinary team. He is particularly known for exploring local flavors through a creative and thoughtful approach.

Zlatko Novak (born 1989) gained experience at Hotel Turist and at Gasthof in der Au in the prestigious German resort of Starnberg. He was Croatian Culinary Champion in 2013 and has earned multiple medals at international competitions.

As captain of the national team, he competed at the Culinary Olympics in Stuttgart in 2020, where he helped secure a bronze medal in the national menu category. His main interests lie in culinary artistry and molecular gastronomy.





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# OKUS PRIRODE U SVAKOM JELU





# BERNARDA

19, 20, 21, 23

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🕒 12 - 22, 📶, 🏠 100, 🍷 100

Dishes inspired by local gastronomy, ingredients from biodynamic farming, heirloom varieties, and childhood flavors are the key characteristics of the cuisine and business philosophy at Restaurant **Bernarda**, located in Varaždinske Toplice.

The chefs at Bernarda work with top-quality ingredients sourced from their own biodynamic cultivation.

*“Our desire to reconnect with roots, ancient breeds, and traditional varieties has allowed us to revive long-lost flavors and present food in its full natural richness and brilliance. Our dishes tell a*

*story we share with our guests – fostering awareness of the importance of consuming original varieties and supporting biodynamic agriculture,”* say the hosts.

Located in a beautifully designed space in the heart of Varaždinske Toplice, Restaurant Bernarda is the ideal place to escape the rush of everyday life and indulge in exceptional food and wine.

The owners' passion for gastronomy extends beyond the restaurant to include Pizzeria Bernarda.



# Koljenica mangulice, krpice sa zeljem, umak od tamnog piva



## Mangalica Pork Shank, Cabbage-Filled Pasta Squares, and Dark Beer Sauce

*Ingredients (serves 2): 500 g Mangalica pork shank (with skin), 50 g carrot, 30 g celery, 2 cloves of garlic, 6 bay leaves, 1 dl Križevci dark beer, 2 eggs, 120 g strong flour, 50 g breadcrumbs, 300 g cabbage, 250 g pork lard, Salt and pepper to taste*

**Marinating the shank:** Place the pork shank with skin into a brine made from water, salt, bay leaf, onion, and garlic. Let it marinate for 3 to 5 days in a cool place.

**Preparing the skin:** After marinating, carefully remove the skin from the shank, clean off any excess fat, and dry it in the oven at 70 °C for about 12 hours, until crispy. Once cooled, break into small pieces.

**Roasting the shank:** Roast the cleaned pork shank with chopped root vegetables (carrot and celery) and pork lard. Occasionally baste with water and roast for 2 hours at 140 °C. Once cooled, shred the meat into smaller pieces, season to taste, and form into balls or cylinders. Coat in flour, beaten eggs, and breadcrumbs, then fry in lard until golden brown.

**Dark beer sauce:** Blend the roasted vegetables from the shank, add dark beer, and reduce until the desired thickness is achieved. Season with salt and pepper if needed.

**Pasta dough and “krpice” (squares):** Make a smooth dough from strong flour and eggs. Roll out to a thickness of about 2 mm, cut into squares, and cook in salted water for a few minutes.

**Braised cabbage:** Finely slice the cabbage and braise it in pork lard. Season with salt and pepper and cook until tender. Fill the pasta squares with the cabbage and fold them gently, or serve them layered.

**Pork skin “popcorn”:** Fry pieces of dried pork skin in hot lard for 30–40 seconds, until they puff up like popcorn. Drain on a paper towel.





08 - 21, NED, 30, 30

*"Bistro Beška is a place where every meal tells a story – of heritage, the season, the garden, the people, and a deep love for food," say the hosts.*

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# MALA HIŽA

01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23

📍 Balogovec 1, 40000 Mačkovec

🌐 [www.mala-hiza.hr](http://www.mala-hiza.hr)

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☎ +385 40341101



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

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

Mala hiža celebrated 25 years of its successful activity. It employs 13 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.





## Gušćja jetra u umaku od finog konjaka, prošeka, naranče i šipka



### Goose liver in a sauce of fine cognac, prošek, orange, and rosehip

*Fois 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.





# STARI GRAD

98

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🕒 pon - pet: 07 - 22, sub: 08-24, ned: 08 - 23, 📶, 📶

The **Stari Grad** Restaurant and Brewery is the (eno)gastronomic heart of the town of Đurđevac and an essential culinary destination in the Podravina region. It is housed in a grand, representative medieval fortress rich in history.

In addition to the restaurant and brewery space, food lovers can also enjoy authentic Podravina cuisine in the unique courtyard of the Old Town fortress.

Traditional regional dishes are complemented by creative seasonal menus, premium “Wines from the Sands,” a wide selection of local fruit brandies, an extensive beer list featur-

ing standout craft brews from the region, and welcoming staff.

Each year, Stari Grad also introduces a “European Menu” inspired by the heritage of renowned artists whose exhibitions the fortress frequently hosts. By preserving culinary heritage and applying a creative approach to traditional dishes, the Stari Grad Restaurant and Brewery proudly holds the “Flavours of Croatian Tradition” title.

“Welcome — indulge your palate at the Stari Grad Restaurant and Brewery,” say the hosts.





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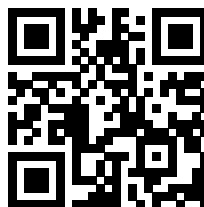
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## Slavonia and Baranja

**Specialties:** *Kulen* (spicy cured sausage); cottage cheese sprinkled with sweet paprika; Slavonian ham; products from the Black Slavonian pig; *čobanac* (meat stew); *fiš paprikaš* (spicy fish stew) with homemade noodles; *grah u čupu* (beans cooked in a clay pot); a wide variety of freshwater fish dishes – carp, catfish, pike-perch and sterlet; meat dishes – *kotlovina*, grilled meat, and schnitzels stuffed with Slavonian ham, cheese, and mushrooms; chicken *paprikaš*; game meat in various styles; *sataras* (vegetable stew); *ajvar*; noodles with poppy seeds; *gužvara* with walnuts; *salenjaci* (lard pastries); *taške* (filled dumplings).

**Main wine varieties:** The most widespread white variety is Graševina (Kutjevo and K55). Other recommended whites include Sauvignon (K55 and Kutjevo), Riesling, Chardonnay and Traminer (Kutjevo). Among reds, prominent varieties are Frankovka, Pinot Noir, Merlot, and Cabernet Sauvignon (Kutjevo), as well as the nearly forgotten Kadarka (K55).

**Gastronomic projects and events:** In Daruvar, restaurateurs are united in the *6th Element* project and offer dishes throughout the year designed for health and well-being. In Kutjevo, the capital of Graševina, the *Festival of Graševina* is held in June. In May, *Najduži stol* (The Longest Table) takes place in Velika, and *Požeški kotlić* (cauldron cooking competition) in Požega, which also hosts *Kulenijada* in June. In Osijek, *Osijek Wine & Walk* and a wine party are held in May. In the Baranja village of Karanac, during the *Spring Fair*, the *Princess of the Smokehouse* is chosen – the biggest and most beautiful slab of bacon. In June, *Festival tista* takes place in Topolje. June and July are marked as *Wine Months* in Osijek-Baranja County, featuring *Wine & Art Nights*, *Baranja Wine & Walk*, and *Vinatlon*. In September, the region hosts *Wine & Bike Tour Erdut*, *Frankovka Festival*, *Wine Marathon* in Zmajevac (Baranja), *Fishermen's Days* in Kopačevo, and *Osijek Gourmet*. In October, *HeadOnEast* is held in Osijek, combining gastronomy, art, craft beer, and entertainment, while *Paprika Fest* is hosted in Lug. In November, *Čvarak Fest* takes place in Karanac, and in January, the wine event *WineOs* is held. Throughout the region, the traditional celebrations of *Martinje* (November) and *Vincekovo* (January) are widely observed.



## KOD BAKE

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🕒 sri - sub: 10 - 18, uto: 10 - 21, ned: 00 - 24, 📶, 🚗 20, 🏠 40, 🏠 60

Restaurant **Kod Bake** is decorated in a traditional style and was thoroughly renovated in 2023. Guests often describe it as “a place with soul.” Hospitality has been practiced at this location for 60 years, and it has been owned by the Andrić family for the last 12 years.

It is located 98 km from Zagreb, along the main road toward Virovitica and Hungary. The property covers approximately 240 m<sup>2</sup> and includes an indoor dining room, an enclosed heated terrace, and a covered open terrace. A large fenced children’s playground is part of the restaurant complex, and in Grandma’s backyard, you’ll find donkeys, goats, pigs, and chickens.

The restaurant also has its own biodynamic garden where vegetables and flowers used for dish decoration are grown.

The suburban settlement of Kapelica is just a three-minute drive from the center of Garešnica, a town known for its Natura 2000 Visitor Center and the protected area of Poilovlje, frequently visited by organized tourist groups. Garešnica is also the birthplace of singer Ivo Robić, Majo Vucelić (who contributed to the Apollo 11 mission), and actor Zvonimir Ferencić.

The hosts personally process and marinate the meat served in the restaurant. With advance notice, dishes from the wood-fired oven are also available. Among the daily specialties are pork knuckle with braised cabbage and boiled potatoes, wild game goulash with mushrooms, beans, tripe with smoked bacon, confit meat, and various other local delicacies that keep guests coming back.





# Gljivarski gulaš



## Mushroom Goulash

*serves 10: 50 g butter, 3 onions (approx. 300 g), 2 carrots, 50 g celery, 3 garlic cloves, 300 g boneless wild game meat, diced, 100 g oyster mushrooms, 100 g button mushrooms, 100 g fresh or frozen porcini mushrooms, 70 g chanterelles, 70 g shiitake, 5 g dried porcini, 2 dl red wine, 2 tbsp plum jam, 2 tbsp corn starch (for thickening), 1 tbsp sweet red paprika, salt, pepper, hot paprika to taste*

Finely chop the meat and peeled vegetables, and slice the mushrooms thinly. Lightly sauté the onion in butter, add the meat and garlic, season lightly, and simmer covered for 15 minutes. Add the root vegetables, pour in stock or water, and cook for 30 minutes.

Add the mushrooms gradually in order of firmness (dried porcini, oyster, shiitake, chanterelles, button mushrooms, fresh porcini) in 5-minute intervals. Season and cook for another 30 minutes. The stock should cover the ingredients by about half – avoid too much liquid.

At full boil, add the paprika, plum jam, and wine. Cook for an additional 15 minutes. Finally, add the corn starch to achieve the desired thickness and adjust the spiciness with hot paprika.

Serve the goulash with a side dish of your choice.

*This recipe is part of the book “Bon Appétit in Moslavina,” written by Danijela Crnjak Andri, the restaurant manager.*





# LITTLE ITALY PUB

22, 23

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🕒 pon - čet: 10 - 22, pet - ned: 10 - 23, 📶, 🚗 20, 🏠 50, 🏠 75

**Little Italy Pub**, with its gastronomy and the atmosphere that prevails in the restaurant, contributes to a pleasant stay in the town of Daruvar.

It is decorated in retro style with lots of wood and brick, with a wood-burning stove also contributing to the atmosphere. The terrace has sliding glass and is available even in winter.

Blues and soft rock background music provide the musical backdrop.

In a homely, pleasant and warm atmosphere, delicacies of Croatian and Italian cuisine are offered. Meat dishes are the priority: aged steaks, Florentine steak, rump steaks, plates of mixed

meats and charcoal grill. Neapolitan-style pizzas are baked in a bread oven. There are also various bruschettas, pastas, risottos, appetizers and desserts.

The wine list is extensive, containing numerous top Croatian and foreign labels.

Guests from all over Croatia come to enjoy the delicious dishes, wines and atmosphere.

*"Since opening in 2019, we have been continuously evolving to reach the level of offering we have today, with a strong focus on premium meats – especially steaks made from Simmental beef sourced from Croatian farms. Our pastas are prepared using homemade stocks, and we've recently introduced an authentic carbonara made with guanciale, pasta water, egg yolk, and Grana Padano cheese. We also offer top-quality Neapolitan pizzas baked in a traditional wood-fired oven. Our goal is to stand out – we live the quality of our ingredients,"* the hosts explain.

## Janjeća koljenica Lamb Shank

We begin by marinating the lamb shank, then vacuum-seal it and cook it sous-vide for 15 hours. After that, we roast it in a wood-fired oven to develop a crisp crust and deepen its flavor. We serve it with homemade mashed potatoes made from Daruvar-grown potatoes and a classic demi-glace sauce.





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# TERASA

95, 00, 11, 12, 13, 15, 16, 17, 18, 19, 20, 21, 22, 23

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8 - 22, 9 - 23, 50, 150, 60

Restaurant **Terasa**, is an integral part of Julijev park in Daruvar. Guests of Daruvar Thermal Spa and the city of Daruvar, as well as local inhabitants speak about the archaic touch and historic value of this building. The history of the restaurant goes back to the beginning of 20th century, in 1912, when a kiosk- café was built in the thermal park with a view of the monumental building of Central Mud Bath built in 1909 in Moor style. One of the awards for its quality is the golden award “Zeleni cvijet” (Green Flower) of Croatian Tourist Board

received for the “Promenade with Restaurant Terasa” in 2004.

With a large dancing 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.



Among the traditional Slavonian dishes, the hosts especially highlight: Daruvar potato soup, Missa Maja, and Ivan's steak (stuffed veal). From the Czech national cuisine, notable specialties include: game goulash (venison and wild boar), boneless chicken thigh in dill sauce,

pork knuckle with dumplings and sauerkraut, and taškrle filled with jam. Guests can also enjoy fish dishes such as pike-perch and trout.

With these specialties, the hosts recommend premium wines from the Daruvar wine region – especially Graševina and Sauvignon.

## Missa Maya



*180 g turkey breast, 30 g bacon, 30 g gouda cheese, 2 slices of tomato, spices (salt, pepper), 1 egg*

Season the turkey fillet and stuff it with bacon, gouda cheese, and fresh tomato slices.

Fold the fillet and grill on a preheated grill for 3 minutes on each side.

Before serving, top it the fillet with a fried egg.





# ZLATNI LUG

18, 19, 20, 21, 22, 23

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☎ +385 98 472483, 034 202020



🕒 pon - čet: 09 - 22, pet - sub: 09 - 23, ned: 09 - 18, 📶, 🚗 100, 🏠 200, 📶 80

Just a few kilometers from Požega, nestled in the quiet expanse of the Slavonian plains, lies Zlatni Lug – a complex that blends rich gastronomic tradition, local food production, and the wine culture of Slavonia with opportunities for active rest.

At first glance, the **Zlatni Lug** restaurant captivates with the warmth of its rustic Slavonian interior. On the plate, it delivers the comforting emotions of traditional home cooking. Inspired by the legacy of “grandmother’s kitchen,” the head chef respectfully prepares heritage dishes with a modern twist. Every bite reflects a dedication to local recipes and a desire to offer something more – a true Slavonian sto-

ry told through food.

Signature dishes include: the Zlatni Lug Steak, Vineyard-style Čevap, Wild Game Goulash, Risotto with Local Ingredients, and the especially popular Veal under the Bell (traditional peka). All dishes are made from locally sourced ingredients – meat, vegetables, and herbs come from nearby family farms.

The wine cellar holds a carefully curated selection of wines from renowned winemakers of the Požega region, perfectly matched to the local delicacies on offer.

The complex includes 20 modernly furnished rooms, and the region’s first “diffuse hotel” is currently under construction – positioning





Zlatni Lug as a leader of rural luxury tourism in this part of Croatia.

The newly opened sports center adds further value, with two tennis courts, a football field, a beach volleyball court, an outdoor workout zone, and electric bike rentals – offering a perfect fusion of gourmet pleasure and active leisure.

For nature lovers, the complex also features a

camping rest area with 15 plots, sanitary facilities, and a communal kitchen.

*“Zlatni Lug is more than just a restaurant – it is a window into the past, a celebration of the present, and a promise for the future of Slavonia’s food and wine scene. A place where every meal tells a story, and every glass of wine becomes a memory,”* say the hosts.

## Odrezak Zlatni Lug



### Zlatni Lug Steak

200 g pork loin, cheese, kulen (paprika sausage), sweet corn, flour, eggs, breadcrumbs, oil for frying

Flatten and season the pork loin. On one half, layer slices of kulen, cheese, and corn, then fold it over. Coat the steak in flour, egg, and breadcrumbs. Fry until golden brown.

Serve with a side dish of your choice.



# SLAVONSKA KUĆA VINKOMIR

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🕒 uto - pet: 13 - 22, sub: 12 - 23, ned: 12 - 18, 📶, 🚗 30, 🏠 44, 🏠 40

In the heart of the Golden Valley, surrounded by untouched nature and centuries-old vineyards, lies the Kutjevo Winery — a place where tradition and wine appreciation merge into a unique experience.

The history of Kutjevo dates back to 1232, and here, wine is not just a drink — it is history, heritage, a story, and a deep passion for premium wines paired with traditional Slavonian dishes.

From the moment you step into the Old Cellar — one of the oldest wine cellars in this part of Europe — to the elegantly designed **Vinkomir** restaurant, every detail radiates Slavonian warmth and charm.

The winery offers guided wine tastings, gastronomic experiences, carriage rides through

the vineyards, team-building programs, business meetings, and luxury accommodation in the deluxe Koria and Maximo apartments. All in one place — joined by exceptional wines.

The Slavonska Kuća Vinkomir restaurant offers a reinterpretation of Slavonian cuisine in a contemporary setting. With locally sourced ingredients and carefully selected wines that perfectly accompany each bite — often to the sound of tamburica music and views of the Vinkomir vineyards — the experience is complete.

*“Reserve your glass of history, because Kutjevo isn’t visited just once. Kutjevo is remembered,”* say the hosts.



## Juha s vrhunskom graševinom

### Soup with premium graševina

Golden-yellow roasted soup made from local Slavonian hen, enriched with liver dumplings and fine homemade sour cream, is elevated with a top-quality Graševina from the heart of Kutjevo. This soup blends the flavors of home cooking with winemaking tradition, offering the comfort and warmth of a true Slavonian home.

## Jelenji Wellington



### Venison Wellington

A tender venison fillet from the Slavonian forests, wrapped in crispy puff pastry, hides a filling of kulen and fragrant bacon from the native Slavonian pig. Sautéed fava beans and celeriac purée, sourced from local gardens, complement this dish, while the wild game jus with juniper pays tribute to the rich hunting heritage of the Golden Valley.







# SCHÖN BLICK

96, 98, 99, 00, 01, 19, 20, 21, 22, 23

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🕒 10 - 24, 📶, 🚗 50, 🏠 200, 🌳 90

In the peaceful embrace of a gentle Slavonian valley, nestled at the foot of the Papuk hills, lies the **Schön Blick** restaurant and guesthouse in Vetovo, located along the Green Highway between Kutjevo and Velika. Papuk Nature Park is just 20 km away.

The entire estate is an ideal destination for a getaway from everyday life – whether for day trips, extended stays, or simply a great family or business lunch.

The restaurant was opened in 1989 as a small family-run business, which over the years grew into a full-fledged tourist complex. It nurtures both traditional Slavonian and international cuisine, enriched by top-quality wines from the Kutjevo vineyards.

Its house specialty is carp grilled on wooden forks, sourced from the estate's own fishponds. Over time, the menu expanded to include veal

shank, lamb shoulder, wild game goulash, BBQ ribs, crispy carp chips, and a wide range of meat and fish specialties.

If you wish to stay longer, accommodation is available on the estate in five bungalows with lake-view terraces or in poolside cottages.

For lovers of sports and active holidays, guests can enjoy a swimming pool, tennis court, children's playground, small football field, three fishponds, and numerous trails for walking and hiking amidst the stunning nature of the Papuk hills and the Kutjevo vineyards.

*"The unique connection between people and nature, in its most beautiful form, will enrich the life of everyone who visits Schön Blick at least once. Breathtaking views, deep relaxation, carefully selected food, and premium wines will make you want to return again and again,"* say the hosts.



# Šaran na rašljama



## Carp Grilled on Wooden Forks

*Serves 4: 1 carp (approx. 2–2.5 kg), 2 tablespoons salt, 1 tablespoon sweet paprika, 1 tablespoon hot paprika*

Clean the carp, remove the gills and entrails, and split it along the spine into two halves. Rinse and dry thoroughly. Rub with salt, sweet and hot paprika, and let it rest for 12 hours.

Split the wooden forks (rašlje) and secure the carp halves at the top and bottom with soft wire. Light a fire, and once you have enough embers and smoke, place the fish upright in the ground, a bit away from the flame, so it cooks gently without burning.

After about 15 minutes of heating, move the fish closer to the embers. Grill the outer side first, then the inner side. Total grilling time is about 1 hour, turning the fish every 10 minutes, until the fat has rendered and the flesh turns a reddish-brown color.

Remove the carp halves from the forks and serve immediately on a platter.

We recommend potato salad as the perfect side dish.





# ANDROLIKO'S

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uto - pet: 11 - 22, sub: 12 - 22, ned: 11- 16, **PON**, 40

On the main square in Našice, right next to the historic Pejačević Castle, you'll find **Androliko's** – a bistro where culinary passion, contemporary approach, and the warmth of Slavonian hospitality come together.

Behind this successful venture is Andro Ostović, a graduate in economics who chose to dedicate his life to gastronomy, guided by a deep passion for cooking.

The specialties are prepared over a wood-fired grill, and guests keep returning for the irresistible BBQ ribs, burgers, pulled meats, risottos, and creative pasta dishes – all offering a

blend of tradition and modern technique.

*"A special touch to the restaurant is brought by our wine evenings – exclusive events where renowned local wines are paired with thoughtfully crafted multi-course menus by our chef,"* say the hosts.

Androliko's regularly welcomes some of Croatia's most prominent chefs, including Tom Gretić, Mario Mandarić, David Skoko, and Melkior Bašić. The vibrant restaurant atmosphere is further enriched by live music nights – moments of relaxation enhanced by great food, fine wine, and quality music.





# all4wine



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091 4500 205



# LOORA

22, 23

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🕒 pon - čet: 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 truf-



fle 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” (The 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.

The dish combines Slavonian culture with global culinary influences.







# SAN

23

📍 Glagoljaška 43, 32100 Vinkovci

📞 restoran-san.eatbu.hr

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☎ +385 32 332775



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

In Vinkovci, in a warm and welcoming setting infused with family spirit, Restaurant **San** tells a story that has been unfolding for decades—a story of dedication to meat, flavor, and heartfelt hospitality. Its roots don't begin in the kitchen, but in the family-owned butcher shop, where the finest fresh meat—of known origin and carefully controlled quality—is sourced daily.

The passion for meat is evident in every detail, and steaks have become the restaurant's signature—ranging from Fiorentina and T-bone to classic rump steaks and beefsteaks. Aged in ideal conditions and expertly prepared, they retain their juiciness and bold flavor.

The menu is further enriched by specialties from the charcoal grill: Leskovac-style barbecue, ćevapi, and dishes cooked under the tradi-

tional peka bell. Every bite reflects respect for tradition and a commitment to continuous improvement.

Restaurant San's atmosphere is designed to make guests feel at home—whether they're stopping by for a family lunch, a business meeting, or a romantic dinner for two.

*"Restaurant San is more than just a name—it's the dream we live every day. Over the years, we've built our reputation through hard work, honest flavors, and a constant pursuit of excellence. We're grateful to every guest who has recognized San as a place where food is made with heart. Come and discover why Restaurant San is synonymous with premium meat, unforgettable steaks, and authentic barbecue. Because here, a dream isn't just dreamed—it's served,"* say the hosts.



**K55** vinarija &  
destilerija

Aljmaška planina 21  
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info@k55.hr  
www.k55.hr



*Graševina ANTIQUE  
PREMIUM*



*Sauvignon  
blanc*



*Cuvée blanc  
Angelica*



*Graševina*



*Cuvée blanc  
TROFETTA*



*Rosé*



*Kadarka*



**PARK  
PRIRODE  
KOPAČKI RIT**

**Srce Dunava**

 **KOPAČKI  
RIT**  
PRIMARNI  
PRAVNI  
POSREDOVNIK

 **PARKOVI  
HRVATSKE**  
POSREDOVANJE  
U PROMETU  
POSREDOVANJE  
U PROMETU





# CRNA SVINJA

20, 21, 22, 23

Ulica Ovčara 3, 31431 Čepin

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pon - sub: 11 - 23, ned: 11 - 20, 100, 80

Gastronomic experiences, views of the expansive Slavonian plains, an open-air terrace, and a children's playground come together in a pleasant, relaxed atmosphere, making this a welcoming choice for a break from the everyday rhythm of city life.

Named after the indigenous Slavonian Black Pig breed, the restaurant takes pride in dishes defined by quality and the distinctive flavor of meat sourced from their own farm.

The restaurant seats over 100 guests and features a private dining room and a wine cellar

with a chef's table, offering a rich selection of wines from Croatian and international wine regions.

*Crna Svinja's* menu follows the rhythm of the seasons—offering dedicated winter, spring, summer, and autumn menus, along with a set of signature specialties. Year after year, the restaurant introduces culinary innovations, embraces modern trends, and continuously upgrades its kitchen with new technologies.

The restaurant is part of the Terra Negra Country Club, a growing complex that includes





a multifunctional event hall for 350 people. Its latest addition is The Hangar, a modern event venue ideal for weddings, corporate functions,

and private celebrations, with a capacity of up to 1,200 guests.

## Konfitirani svinjski obrazi



### Pork Cheeks Confit

Tender pork cheeks, confited for 10 hours in pork fat, served with a Malibu rum sauce and mashed potatoes infused with aromatic tonka beans.





# EDEN

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🕒 pon-sub: 10 - 22, ned 10 - 18, 📶, 📶, 📶 400, 📶 100

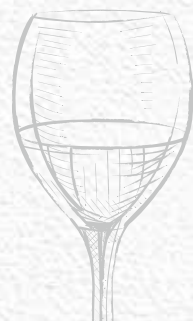
Just 15 minutes from Osijek lies **EDEN Restaurant & Ballroom**, a unique natural retreat in Slavonia and Baranja, where the beauty of untouched oak forests, crystal-clear lakes, and endless meadows meets a rich and diverse gastronomic offering. In addition to traditional dishes, the menu features specialties that blend international culinary influences with local ingredients. Many guests also choose to enjoy EDEN's specialties outside the restaurant.

The hosts bring over 20 years of experience in organizing various events throughout Croatia, and they have channelled that expertise into the development of this new chapter – a

stunning natural venue spread across 220,000 square meters, designed for all kinds of family and business celebrations, in an environment of clean air, pure water, and unspoiled nature.

*"Our dear guests, visitors, and friends – thank you for the trust you have already placed in us. But we want to go further. We want to offer even more and give Slavonia, and all of us, the opportunity to create a place where you can enjoy fine flavours from our kitchen, celebrate the wedding of your dreams, relax with your loved ones or business partners, and host any kind of event or celebration,"* the hosts say.









# ČINGI LINGI ČARDA

21, 22, 23

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🕒 09 - 23 📶, 🚗 40, 🏠 130, 🏠 130

In Bilje, just a few minutes away from Osijek, there is **Čingi Lingi Čarda**.

It was opened in 2021, at a location of the old restaurant with the same name which attracted visitors for decades.

In a cosy, luxuriously decorated space, you can enjoy the specialities inspired by Baranja cuisine, such as meat dishes, grilled meat, fresh-water fish, salads and vegan dishes, all complemented by top quality wines and sweets. Most

## Juliškine šljive



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 the day it opened, Čingi Lingi Čarda has been almost fully booked on a daily basis – so making a reservation in advance is highly recommended.

## Plums Juliška style



Find a moment for yourself in every glass of Kutjevo wines

A fresh, substantial and harmonious wine of a crystal golden-yellow colour. The aroma opens with floral notes of chamomile and a fruity bouquet. The taste is dominated by citrus aromatics with nuances of green apples and vineyard peaches in the taste, with the presence of strong minerality in the aftertaste.



📍 Petefi Šandora 93, 31327 Kopačevo

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

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☎ +385 31752100



🕒 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.





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*Via*

*Slavonia & Baranja*

**HeadOnEast**  
Croatia



# BARANJSKA KUĆA

15, 18, 19, 20, 21, 22, 23

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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 precious hot red 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.

## Perkelt od dunavskog soma s domaćim rezancima sa sirom i slaninom



### Catfish Perkelt with Homemade Noodles, Cheese and Bacon

One of Baranja's signature delicacies is the rich perkelt made from Danube catfish – a dish full of bold flavors and aromatic spices.

At Baranjska Kuća, it is served with homemade noodles tossed with cheese and crispy bacon. The combination of tender freshwater fish and the rustic depth of the sides brings the spirit of tradition to life on the plate.





# JOSIĆ

11, 12, 13, 14, 15, 16, 19, 20, 21, 22, 23

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13 - 23, PON, 80, 135, 70

In restaurant **Josić** you can definitely experience a hundred-year-old story of Baranja surd-uci 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 dish-

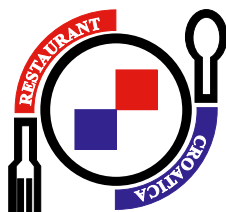
es are prepared with carefully selected ingredients, mostly ecologically grown, in a traditional way, before the guests.

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.







## Everlasting list of “Restaurant Croatia”

During 30 years 545 restaurants have been listed in our editions. In the table Everlasting List of Restaurant Croatia 168 restaurants that won the title 6 or more times are listed alphabetically. Laureates of 25 and more titles are marked in green.

The restaurants that have held the title for all 30 years are: BEVANDA (Opatija), NAUTIKA (Dubrovnik), RIVICA (Njivice), STARI PUNTIJAR (Zagreb), VILLA NERETVA (Metković) and ZLATNA RIBICA (Brodarica).

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360, Dubrovnik																															7
4 FERALA, Starigrad Paklenica																															10
ACADEMIA, Marija Bistrica																															9
ADRIATIC, Split																															10
ALLEGRO, Zagreb																															11
AMFORA, Volosko																															17
AQUACITY, Trnovec Bartolovečki																															6
ARLEN, Poreč																															7
ARTATORE, Mali Lošinj																															10
AS, Zagreb																															7
BABYLON, Novaki Samoborski																															12
BADI, Lovrečica																															18
BALTAZAR, Zagreb																															8
BARANJSKA KUĆA, Karanac																															8
BARBAT, Barbat na Rabu																															17
BEDEM, Varaždin																															9
BEVANDA, Opatija																															30
BIJELO PLAVI, Osijek																															14
BITORAJ, Fužine																															21
BOBA, Murter																															8
BOBAN, Split																															18
BOBAN, Zagreb																															21
BODULKA, Šišan																															24
BONUS, Osijek																															8
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BOROVNIK, Tisno																	I	I	I	I			I	I	I	I	I	I	I	I	13
BOTA ŠARE OYSTER & SUSHI BAR, Zagreb			I	I	I	I	I				I	I																			8
BOŠKINAC, Novalja										I	I	I	I	I	I	I	I	I	I	I	I	I	I	I		I	I	I	I	I	20
BRUSCHETTA, Zadar																	I	I	I	I				I	I	I	I	I	I	I	10
COCKTAIL, Sisak						I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	24
CONCA D`ORO, Rijeka		I	I		I	I						I	I	I	I	I	I	I	I	I	I				I					I	15
CROATIA TURIST, Đakovo		I	I	I		I	I	I		I																					7
DALMACIJA, Vinkovci			I	I	I	I	I			I	I																				8
DOMINO, Dramalj												I			I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	17
DOMINO, Dubrovnik		I	I					I		I		I		I																	6
DOPOLAVORO, Ičići				I	I	I	I	I	I		I	I	I	I	I	I	I														14
DP & MREŽNIČKA KUĆA, Donji Zvečaj								I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	23
DRAGA DI LOVRANA, Lovranska Draga												I	I	I	I	I	I					I			I	I	I				11
DREAM, Rovinj												I	I						I		I	I	I	I	I	I	I	I	I	I	12
DUBRAVKIN PUT, Zagreb		I	I		I	I	I	I			I	I	I								I	I	I	I		I	I				16
DUE FRATELLI, Labin													I	I	I	I	I	I	I												7
DUJE, Split										I	I	I	I	I	I	I	I														9
DVA GOLUBA, Zagreb		I			I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I									20
DVI MURVE, Poreč			I	I	I	I	I	I	I	I	I	I	I	I	I	I	I														17
DVORAC BEŽANEC, Valentinovo		I	I	I	I	I	I	I	I	I	I	I	I	I	I																14
DVORCI SLAVONIJE, Našice		I	I	I	I	I	I	I	I	I	I	I	I	I	I				I	I	I										17
FANTASIA, Pula			I			I		I	I	I	I	I	I	I	I																10
FERAL, Rijeka		I	I	I	I	I	I	I	I																						9
FOŠA, Zadar														I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	16
FRANKOPAN, Ogulin														I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	17
GALIJA, Cavtat															I	I	I	I			I	I	I	I							9
GANEUM, Lovran																								I	I	I	I	I	I	I	6
GARIFUL, Hvar																	I	I	I	I	I	I	I	I	I	I	I	I	I	I	10
GIANNINO, Rovinj			I	I			I		I	I	I	I	I	I		I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	19
GOSPOJA, Vrbnik									I	I															I	I	I	I	I	I	8
GRADINA, Josipdol								I	I	I		I		I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	22
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JEŽ, Makarska				I	I	I	I	I	I	I	I	I									I										10
JIST, Viškovo																							I	I	I	I		I	I	I	7
JOHNSON, Mošćenička Draga																I	I	I	I	I	I	I									8
JOSIĆ, Zmajevac																	I	I	I	I	I			I	I	I	I	I	I	I	12
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KANAJT, Punat								I	I	I	I		I	I	I		I	I	I												10
KAPETANOVA KUĆA, Mali Ston			I		I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	28
KARLO, Plešivica																			I		I	I		I	I				I		7
KATARINA, Čakovec									I	I	I	I		I	I																6
KAŠTIL SLANICA, Omiš						I		I	I	I		I	I		I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	22
KLAS, Koprivnica				I	I	I	I					I			I	I				I											9
KLUB MAKSIMIR, Zagreb			I		I	I	I	I	I																						6
KNEZ, Omiš																						I	I	I	I	I					6
KOD MIJE, Lokva			I	I	I	I			I	I	I	I	I	I	I				I		I	I									16
KONAVOSKI DVORI, Gruda			I	I	I	I	I	I	I	I	I		I																		11
KORMORAN, Bilje				I		I	I		I	I				I	I	I		I	I	I	I	I	I		I						15
KRALUŠ, Koprivnica			I	I	I	I	I	I			I				I	I	I	I	I	I	I	I									16
KRKA BELVEDERE, Skradin																			I		I		I	I	I	I	I				7
KUKURIKU, Kastav				I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I					I	I	I	I	I	22
KVARNER, Lovran				I	I	I	I			I						I															6
LE MANDRAČ, Volosko										I	I	I	I	I	I	I	I														9
LEUT, Zagreb			I	I	I	I	I	I																							7
LIČKA KUĆA, Plitvička Jezera			I	I		I			I	I					I	I										I	I	I	I	I	13
LOVAČKI DOM MULJAVA, Vojnić													I	I	I	I							I	I	I	I	I	I	I	I	13
LOVAČKI ROG, Karlovac			I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	27
MALA HIŽA, Mačkovec						I	I	I	I	I																					24
MAMICA, Pušćine															I	I	I	I	I	I	I	I	I	I							11
MARINA BLUE, Krk																			I	I	I	I	I								6
MARINA KORNATI, Biograd na moru																								I	I	I	I	I	I		7
MARINA PUNAT, Punat			I	I	I	I	I	I	I	I	I														I	I	I			I	15
MARIO, Rogoznica																									I	I	I	I	I		6
MEDIMURSKI DVORI, Lopatinec													I		I	I	I	I	I	I	I	I	I	I	I	I	I	I			15
MILAN, Pula			I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I	I								23
MIRNI KUTAK, Otočac										I					I	I	I	I	I	I	I		I								9
MON AMI, Velika Gorica					I	I	I	I		I	I	I	I		I	I	I			I	I	I	I	I	I	I	I	I	I	I	22
MOSLAVINA, Crikvenica			I	I	I	I	I	I	I	I	I	I		I																	13
NACIONALNI RESTORAN, Bizovac			I		I	I	I	I	I	I																					8
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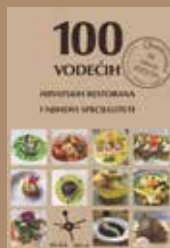
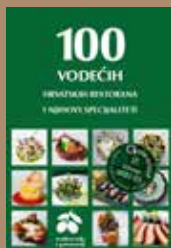
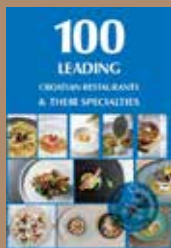
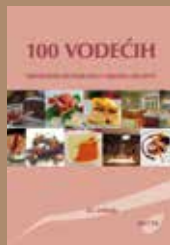
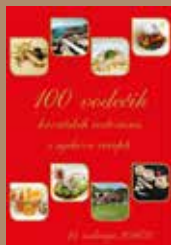
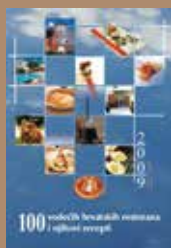
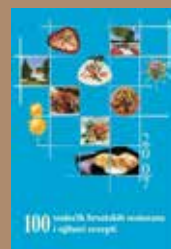
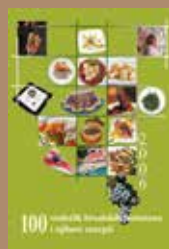
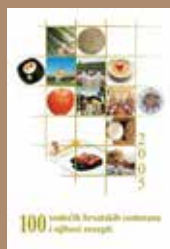
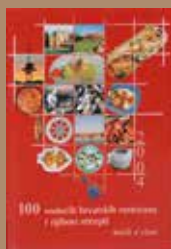
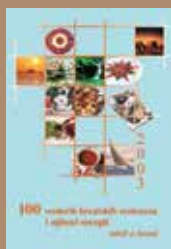
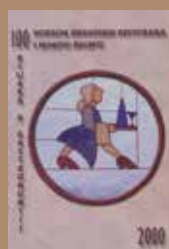


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# 30 YEARS

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