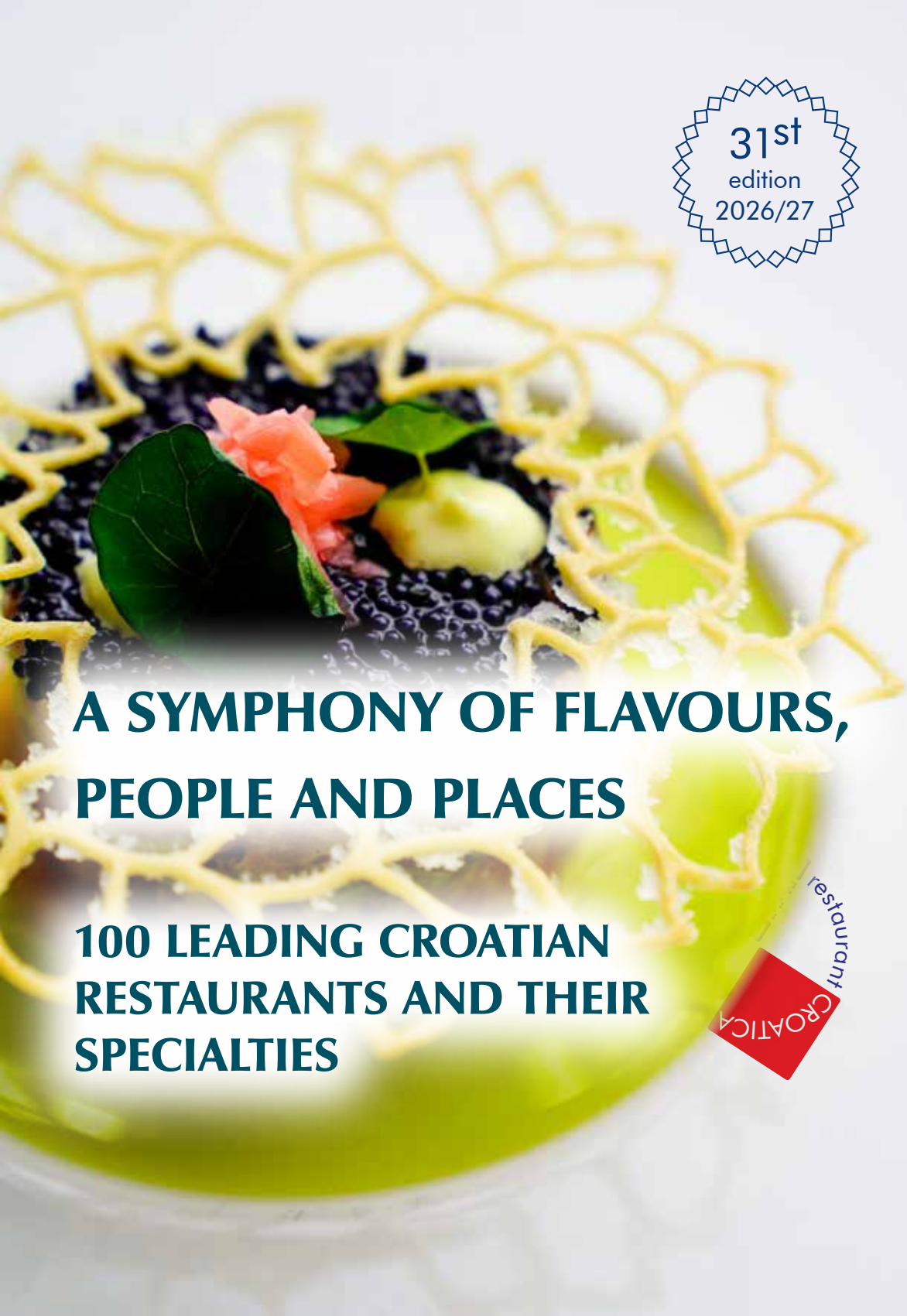


# TOO LEADING TO CRASH AND BURN STAND THEIR FEET 2026/27





# **A SYMPHONY OF FLAVOURS, PEOPLE AND PLACES**

**100 LEADING CROATIAN  
RESTAURANTS AND THEIR  
SPECIALTIES**





DISCOVER YOUR STORY AT [croatia.hr](http://croatia.hr)



# Full of Flavours

*Don't fill your life with days, fill your days with life.*



**CROATIA**  
*Full of life*

PHOTOS: JULIEN DUVAL



# THE GASTRONAUT LIBRARY

A SYMPHONY OF FLAVOURS, PEOPLE AND PLACES  
100 LEADING CROATIAN RESTAURANTS AND THEIR SPECIALTIES

## Abisal Ltd. Rijeka

gastronaut@gastronaut.hr  
www.gastronaut.hr  
www.facebook.com/gastronaut.hr

Janka Polić Kamova 37a, RIJEKA

### Projects:

Restaurant Croatica: 100 Leading Croatian Restaurants

Club Gastronom

www.gastronaut.hr

Gastronaut Education

Gastronomic branding of the destinations

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

Cover photo: Restaurant Kaštel, Zadar.

The CIP record is available in the national union catalogue of the Bukinet library system (katalog.bukinet.hr) under the number 991006051443009366.

# **A SYMPHONY OF FLAVOURS, PEOPLE AND PLACES**

**100 LEADING CROATIAN  
RESTAURANTS AND THEIR  
SPECIALTIES**

## TABLE OF CONTENTS

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| INDEX OF SYMBOLS ~ ~ ~ ~ ~                                                                                | 8  |
| INTRODUCTION ~ ~ ~ ~ ~                                                                                    | 9  |
| ISTRIA AND KVARNER ~ ~ ~ ~ ~                                                                              | 11 |
| LA PARENZANA, Buje ~ ~ ~ ~ ~                                                                              | 12 |
| “Pljukanci” with Shrimps and Pistachio Pesto ~ ~ ~ ~ ~                                                    | 13 |
| SAN ROCCO, Brtonigla ~ ~ ~ ~ ~                                                                            | 14 |
| Spaghetti with Lardo, Mussels and Wild Asparagus ~ ~ ~ ~ ~                                                | 15 |
| Barley Orzotto with Adriatic Squid and Olive Oil Mayonnaise ~ ~ ~ ~ ~                                     | 15 |
| BADI, Lovrečica ~ ~ ~ ~ ~                                                                                 | 16 |
| SPINNAKER, Poreč ~ ~ ~ ~ ~                                                                                | 18 |
| SV. NIKOLA, Poreč ~ ~ ~ ~ ~                                                                               | 20 |
| Sea Bass Fillet with Vegetable Caviar, Parsley Root Purée and Mussel Buzara ~ ~ ~ ~ ~                     | 20 |
| TROŠT, Vrsar ~ ~ ~ ~ ~                                                                                    | 22 |
| CAP AUREO, Rovinj ~ ~ ~ ~ ~                                                                               | 24 |
| Local Chicken, Lettuce, Radish and Spring Truffles ~ ~ ~ ~ ~                                              | 25 |
| PUNTULINA, Rovinj ~ ~ ~ ~ ~                                                                               | 26 |
| Shrimp in Oil and Garlic ~ ~ ~ ~ ~                                                                        | 27 |
| Catch of the Day with Truffles ~ ~ ~ ~ ~                                                                  | 27 |
| VERITAS FOOD & WINE, Pula ~ ~ ~ ~ ~                                                                       | 28 |
| Sea Bass Fillet with Truffles ~ ~ ~ ~ ~                                                                   | 29 |
| Beef Tenderloin Salad ~ ~ ~ ~ ~                                                                           | 29 |
| OLD RIVER, Buzet ~ ~ ~ ~ ~                                                                                | 30 |
| Nettle Gnocchi with Wild Asparagus and Prosciutto ~ ~ ~ ~ ~                                               | 31 |
| 2. PERON, Cerovlje ~ ~ ~ ~ ~                                                                              | 32 |
| Zbrižolana ~ ~ ~ ~ ~                                                                                      | 33 |
| TRI MURVE, Vozilici ~ ~ ~ ~ ~                                                                             | 34 |
| ZIJAVICA, Mošćenička Draga ~ ~ ~ ~ ~                                                                      | 36 |
| AL PONTE, Mošćenička Draga ~ ~ ~ ~ ~                                                                      | 38 |
| Ravioli with Pesto ~ ~ ~ ~ ~                                                                              | 38 |
| GANEUM, Lovran ~ ~ ~ ~ ~                                                                                  | 40 |
| YACHT CLUB, Opatija ~ ~ ~ ~ ~                                                                             | 42 |
| Risotto with Kvarner scampi ~ ~ ~ ~ ~                                                                     | 43 |
| Sea Symphony ~ ~ ~ ~ ~                                                                                    | 43 |
| BEVANDA, Opatija ~ ~ ~ ~ ~                                                                                | 44 |
| Turbot fillet poached in butter, green root vegetable emulsion, parsnip, kohlrabi in lime juice ~ ~ ~ ~ ~ | 45 |
| Black risotto with cuttle fish, scallop, lemon and saffron emulsion ~ ~ ~ ~ ~                             | 45 |
| OSTARIA VERANDA, Volosko ~ ~ ~ ~ ~                                                                        | 46 |
| PLAVI PODRUM, Volosko ~ ~ ~ ~ ~                                                                           | 48 |
| VALLE LOSCA, Volosko ~ ~ ~ ~ ~                                                                            | 50 |
| STANCIJA KOVAČIĆI, Rukavac ~ ~ ~ ~ ~                                                                      | 52 |
| KUKURIKU, Kastav ~ ~ ~ ~ ~                                                                                | 54 |
| OŠTARIJA FORTICA, Kastav ~ ~ ~ ~ ~                                                                        | 56 |
| JIST, Viškovo ~ ~ ~ ~ ~                                                                                   | 58 |
| NAUTICA, Rijeka ~ ~ ~ ~ ~                                                                                 | 60 |

|                                                                                                                |           |
|----------------------------------------------------------------------------------------------------------------|-----------|
| CONCA D'ORO, Rijeka                                                                                            | 62        |
| Grilled Monkfish with Celeriac in Brown Butter, Bacon and Onion Jam, Kastav Belica Wine Sauce, and Swiss Chard | 63        |
| Smoked Fish Carpaccio                                                                                          | 63        |
| Octopus with Chickpea Cream                                                                                    | 63        |
| LA SCARPETTA, Rijeka                                                                                           | 64        |
| Pljukanci with Scampi, Nettle and Wild Asparagus                                                               | 65        |
| AEROSTEAK, Soboli                                                                                              | 66        |
| Braised Beef Cheeks in Rich Sauce with Grilled Palenta Kompirica                                               | 67        |
| DOMINO, Dramalj                                                                                                | 68        |
| Tuna Prosciutto Rolls with Pag Island Ricotta and Marinated Prawns                                             | 69        |
| SABBIA, Crikvenica                                                                                             | 70        |
| Tuna Crudo                                                                                                     | 71        |
| RIVICA, Njivice                                                                                                | 72        |
| VILA ROVA, Malinska                                                                                            | 76        |
| Asparagus, The Bridge Tasting Menu                                                                             | 77        |
| GOSPOJA, Vrbnik                                                                                                | 78        |
| Risotto with Krk sheep cheese and baby spinach with Adriatic scallops                                          | 79        |
| MARINA PUNAT, Punat                                                                                            | 80        |
| DIANA STEAKHOUSE, Mali Lošinj                                                                                  | 82        |
| Beef Striploin in Wine Marinade                                                                                | 83        |
| ZA KANTUNI, Mali Lošinj                                                                                        | 84        |
| Meat under the bell (peka) "Za Kantuni"                                                                        | 85        |
| BARBAT, Barbat na Rabu                                                                                         | 88        |
| Ice cream with extra- virgin olive oil made of 17 different sorts                                              | 89        |
| BOŠKINAC, Novalja                                                                                              | 90        |
| <b>DALMATIA</b>                                                                                                | <b>93</b> |
| PET BUNARA, Zadar                                                                                              | 94        |
| NIKO, Zadar                                                                                                    | 96        |
| KAŠTEL, Zadar                                                                                                  | 98        |
| Lamb sarma                                                                                                     | 99        |
| Tuna Tartar                                                                                                    | 99        |
| MARINA KORNATI, Biograd na moru                                                                                | 100       |
| BOROVNIK, Tisno                                                                                                | 102       |
| Stuffed Sea Bass                                                                                               | 103       |
| VINKO, Konjeverate                                                                                             | 104       |
| Goulash with Pig Ears and Legs                                                                                 | 105       |
| PELEGRINI, Šibenik                                                                                             | 106       |
| ZLATNA RIBICA, Šibenik-Brodarica                                                                               | 108       |
| Scampi buzzara                                                                                                 | 109       |
| MARIO, Rogoznica                                                                                               | 110       |
| Ferrero Rocher Ball                                                                                            | 111       |
| ADRIATIC, Split                                                                                                | 112       |
| Korčula Macaroni Buzara                                                                                        | 113       |
| BRASSERIE ON 7, Split                                                                                          | 114       |
| Paccheri with Adriatic Prawns                                                                                  | 115       |
| DVOR, Split                                                                                                    | 116       |
| KAŠTIL SLANICA, Omiš                                                                                           | 118       |
| Kale Soup                                                                                                      | 119       |
| VILLA NERETVA, Metković                                                                                        | 120       |
| Meat under the iron bell "Villa Neretva"                                                                       | 121       |

|                                                                                                                                 |            |
|---------------------------------------------------------------------------------------------------------------------------------|------------|
| KAPETANOVA KUĆA, Mali Ston ~ ~ ~ ~ ~                                                                                            | 122        |
| Sea and Land Symphony ~ ~ ~ ~ ~                                                                                                 | 123        |
| Cream of Oyster Soup ~ ~ ~ ~ ~                                                                                                  | 123        |
| KOPUN, Dubrovnik ~ ~ ~ ~ ~                                                                                                      | 124        |
| Stuffed Capon ~ ~ ~ ~ ~                                                                                                         | 125        |
| NAUTIKA, Dubrovnik ~ ~ ~ ~ ~                                                                                                    | 126        |
| Cuttlefish ~ ~ ~ ~ ~                                                                                                            | 126        |
| ROZARIO, Dubrovnik ~ ~ ~ ~ ~                                                                                                    | 128        |
| STARA LOZA, Dubrovnik ~ ~ ~ ~ ~                                                                                                 | 130        |
| Goat Cutlet with Potato Purée, Garlic Cream, Salsa Verde and Pickled Shallots ~ ~ ~ ~ ~                                         | 131        |
| VINICA MONKOVIĆ, Ljuta ~ ~ ~ ~ ~                                                                                                | 132        |
| <b>LIKA, KARLOVAC AND SURROUNDINGS, MOSLAVINA</b>                                                                               | <b>135</b> |
| LIČKA KUĆA, Plitvička Jezera ~ ~ ~ ~ ~                                                                                          | 136        |
| Lamb Orzotto ~ ~ ~ ~ ~                                                                                                          | 137        |
| AMBAR, Slunj ~ ~ ~ ~ ~                                                                                                          | 138        |
| LOVAČKI DOM MULJAVA, Vojnić ~ ~ ~ ~ ~                                                                                           | 140        |
| Venison on a Green Bed with Mushroom Chips ~ ~ ~ ~ ~                                                                            | 141        |
| GRADINA, Josipdol ~ ~ ~ ~ ~                                                                                                     | 142        |
| Venison Ossobuco with Sweet Potato Purée ~ ~ ~ ~ ~                                                                              | 143        |
| FRANKOPAN, Ogulin ~ ~ ~ ~ ~                                                                                                     | 144        |
| Veal Fillet in Cranberry and Cinnamon Sauce with Baked Potatoes, Škripavac Cheese and Caramelised Cherry Tomato Salad ~ ~ ~ ~ ~ | 145        |
| BOSILJEVO, Bosiljevo ~ ~ ~ ~ ~                                                                                                  | 146        |
| Spit-Roasted Lamb ~ ~ ~ ~ ~                                                                                                     | 147        |
| DP & MREŽNIČKA KUĆA, Donji Zvečaj ~ ~ ~ ~ ~                                                                                     | 148        |
| Curd Cheese Dumplings ~ ~ ~ ~ ~                                                                                                 | 149        |
| KASTEL, Karlovac ~ ~ ~ ~ ~                                                                                                      | 150        |
| Trout Tapenade ~ ~ ~ ~ ~                                                                                                        | 151        |
| Striploin Steak with Jerusalem Artichoke                                                                                        |            |
| Hash Brown, Fermented Purple Carrots, and Pickled Onion ~ ~ ~ ~ ~                                                               | 151        |
| Trout on Parsley Cream ~ ~ ~ ~ ~                                                                                                | 151        |
| ŽGANJER, Ozalj ~ ~ ~ ~ ~                                                                                                        | 152        |
| <b>ZAGREB AND SURROUNDING AREA</b>                                                                                              | <b>155</b> |
| KORAK, Jastrebarsko ~ ~ ~ ~ ~                                                                                                   | 156        |
| MON AMI, Velika Gorica ~ ~ ~ ~ ~                                                                                                | 158        |
| Spinach Pljukanci with Prawns, Scampi Stock and Black Truffle ~ ~ ~ ~ ~                                                         | 159        |
| MANO 2, Zagreb ~ ~ ~ ~ ~                                                                                                        | 160        |
| Asparagus Salad ~ ~ ~ ~ ~                                                                                                       | 160        |
| NOEL, Zagreb ~ ~ ~ ~ ~                                                                                                          | 162        |
| POTKOVA, Zagreb ~ ~ ~ ~ ~                                                                                                       | 164        |
| Wild Boar Fillet in Blackberry Wine and Dark Chocolate with Squash, Cheese and Bacon Croquettes ~ ~ ~ ~ ~                       | 165        |
| STARI PUNTIJAR, Zagreb ~ ~ ~ ~ ~                                                                                                | 166        |
| Gračanski pot ~ ~ ~ ~ ~                                                                                                         | 167        |
| TAJER, Zagreb ~ ~ ~ ~ ~                                                                                                         | 168        |
| Turkey Rolls Stuffed with Mlinci, Dried Plums and Apple, Served with Zucchini and Ginger Fritters ~ ~ ~ ~ ~                     | 169        |
| VODNJANKA, Zagreb ~ ~ ~ ~ ~                                                                                                     | 170        |
| Bumbarska Cake ~ ~ ~ ~ ~                                                                                                        | 171        |
| ZELEN DVOR, Zagreb-Susedgrad ~ ~ ~ ~ ~                                                                                          | 172        |
| Monkfish Filet in White Wine ~ ~ ~ ~ ~                                                                                          | 173        |
| YEZI, Zagreb ~ ~ ~ ~ ~                                                                                                          | 174        |
| Iceberg salad and wafu dressing ~ ~ ~ ~ ~                                                                                       | 175        |
| Sesame prawn toast ~ ~ ~ ~ ~                                                                                                    | 175        |



|                                                                                        |            |
|----------------------------------------------------------------------------------------|------------|
| TAVERNA 1860 FOOD & WINE, Donja Zelina                                                 | 176        |
| Prawns in Tomato Sauce with Homemade Tagliatelle, Capers, Olives, and Pickled Samphire | 177        |
| <b>ZAGORJE, MEDIMURJE &amp; PODRAVINA</b>                                              | <b>179</b> |
| LOJZEKOVA HIŽA, Gusakovec                                                              | 180        |
| Turkey with Zagorje Mlinci                                                             | 181        |
| VILLA MAGDALENA, Krapinske Toplice                                                     | 182        |
| Butternut Squash Risotto                                                               | 183        |
| VUGLEC BREG, Krapina                                                                   | 184        |
| Zagorje Štrukli                                                                        | 185        |
| BEDEM, Varaždin                                                                        | 186        |
| Venison carpaccio with pine needle charcoal, pickled vegetables, and Varaždin truffle. | 186        |
| BERNARDA, Varaždinske Toplice                                                          | 188        |
| Duck Breast with Chickpea Panisse, Broccoli Cream and Rosehip Sauce                    | 189        |
| MALA HIŽA, Mačkovec                                                                    | 190        |
| Bonbons                                                                                | 191        |
| KNEJA, Mali Mihaljevec                                                                 | 192        |
| Veal Steak with Forest Mushroom Sauce and "Trganci" Pasta                              | 193        |
| <b>SLAVONIA AND BARANJA</b>                                                            | <b>195</b> |
| KOD BAKE, Garešnica                                                                    | 196        |
| Breaded Smoked Pork Knuckle, chef's style                                              | 197        |
| LITTLE ITALY PUB, Daruvar                                                              | 198        |
| Steak from He aven                                                                     | 198        |
| TERASA, Daruvar                                                                        | 200        |
| Braised Venison Leg with Cranberries                                                   | 201        |
| GREENBERG, Daruvar                                                                     | 202        |
| Beef Cheeks with Mashed Potatoes, Demi-Glace Sauce, Bacon Crisps and Cheese Foam       | 203        |
| ZLATNI LUG, Donji Emovci                                                               | 204        |
| Veal Shank with Young Potatoes                                                         | 205        |
| SLAVONSKA KUĆA VINKOMIR, Kutjevo                                                       | 206        |
| Soup with premium graševina                                                            | 207        |
| Venison Wellington                                                                     | 207        |
| SCHÖN BLICK, Vetovo                                                                    | 208        |
| Fried Carp                                                                             | 209        |
| SAN, Vinkovci                                                                          | 210        |
| CRNA SVINJA, Čepin                                                                     | 212        |
| Beef T-bone Steak and Baby Vegetables from the Grill                                   | 213        |
| PROJEKT 9, Osijek                                                                      | 214        |
| Catfish "Perkelt"                                                                      | 215        |
| ČINGI LINGI ČARDA, Bilje                                                               | 216        |
| DIDIN KONAK, Kopačevo                                                                  | 218        |
| Veal Shank "sous-vide"                                                                 | 218        |
| DARÓCZ, Vardarac                                                                       | 220        |
| Baranja-Style Roe Deer                                                                 | 221        |
| BARANJSKA KUĆA, Karanac                                                                | 222        |
| Snails Baked with Nettles                                                              | 223        |
| Nettle Soup                                                                            | 223        |
| JOSIĆ, Zmajevac                                                                        | 224        |
| EVERLASTING LIST OF "RESTAURANT CROATICA"                                              | 226        |
| LIST OF ADVERTISERS                                                                    | 231        |

## Index of Symbols



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



**Dear Readers,**

Welcome to the **31<sup>st</sup> edition of Restaurant Croatica: 100 Leading Croatian Restaurants and Their Specialties.**

This year's theme, **A Symphony of Flavours, People and Places**, celebrates what transforms gastronomy into a complete experience. Just as a symphony emerges when different instruments come together in harmony, an outstanding dining experience is created through the harmony of people, nature and creativity. Every restaurant is an orchestra. The chef composes each dish, the sommelier enriches it with wine pairings, the service team brings it to the guest, while producers and suppliers provide the ingredients from which the music of flavours is created. Every dish becomes a musical theme and every course part of a greater composition. Place, or location, is equally important. The sea and plains, mountains and rivers, vineyards, olive groves and forests shape the character of ingredients and the identity of each cuisine. The same ingredient tells a different story in each region of Croatia. This book is more than a guide to Croatia's leading restaurants. It is a sheet music of Croatian gastronomy, where every region brings its rhythm, every restaurant its melody, every chef a unique interpretation, and every guest completes the composition through their own experience.

For **31 years**, Restaurant Croatica has followed the development of Croatian gastronomy. Launched in **1995**, it is today Croatia's longest-running national quality brand in hospitality.

For this edition we analysed more than **2,600 restaurants**. Guests voted through **www.gastronaut.hr**, evaluating cuisine, service and ambience, while restaurateurs completed detailed questionnaires about their offer. After reviewing all submissions, the project's Honorary Committee selected the final list, considering the overall quality of both the restaurants and the content presented in this edition.

Restaurants featured in the book carry the **Restaurant Croatica** quality label, while their stickers and plaques link via QR code to the Croatian and English online editions.

The **Gastronaut Club**, founded in **1999** as part of the Restaurant Croatica project, has contributed to the promotion of Croatian gastronomy and tourism through more than 120 professional and thematic events, as well as numerous destination branding projects.

Today, **Abisal** and the Gastronaut Club, together with tourist boards, restaurateurs and producers, develop projects that strengthen the identity of Croatian destinations through gastronomy, including *Rijeka Gastronomic Ports*, *Taste of Vitality*, *The 6th Element* and *Drawn to Privlaka*.

All Restaurant Croatica and Gastronaut activities can be followed at [www.gastronaut.hr](http://www.gastronaut.hr), Croatia's largest gastronomy and hospitality portal, featuring more than 5,700 restaurants, 2,100 recipes and an extensive collection of professional and informative content, visited by over 300,000 users annually. A new selection cycle for the 100 Leading Croatian Restaurants begins every December.

We are proud to cooperate with the Association of *Chefs of Mediterranean and European Regions*, *IQM Destinations*, the Croatian National Tourist Board, the Mediterranean Tourism Foundation, and Croatian and international associations of travel journalists.

**We hope this book will lead you to restaurants where, alongside exceptional cuisine, you will discover one of Croatia's greatest treasures: A Symphony of Flavours, People and Places.**

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  
KVARNER AWARDED 2026



KVARNER REGION TOURISM OFFICE  
**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 *boškarin* beef; game – most often wild boar; *fuzi* 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*.

**Award-Winning Spirits and Liqueurs:** Darna (Amaro, Pelinkovac), Canella (premium apple and cinnamon liqueur), Vergilas Craft Distillery (Pelinkovac, gin, Ričina fruit brandy and Teranino).

**Main Grape Varieties:** Malvasia (Coslovich, Juričić, Karleuša, Mandić, Matić, Kapić, Visintin), Žlahtina (Karleuša, Mandić, Pavlomir, PZ Gospoja, PZ Vrbnik), Refosco, Teran (Coslovich, Juričić, Matić, Visintin), Borgonja, Muscat (Juričić, Mandić); local blending variety: Kastafska Belica (Kapić).

**Main Olive Varieties:** Istrian Bjelica (Červar, Baioco), Buža (Baioco, Rovinjola), Rosinjola, Karbonaca, Žizolera (Červar).

**Gastronomic Projects and Events:** Around thirty restaurants in Rijeka are grouped into themed *Rijeka Gastronomic Ports*, while the restaurants of the Rijeka Ring are united under the *Mosaic of Flavours* project. On the island of Lošinj, around fifteen restaurants carry the *Taste of Vitality* label. Rab hosts the *Rab Cake Festival* in May, while traditional local cuisine is an integral part of the *Rab Fjera festival* held in July. *Bljak Fest* takes place in Omišalj in February. Malinska hosts *Malinska Walk & Taste* and the *Sensa Cheese Festival* in May, *Dubašljanska Gaštronomija – In Honour of Friar Karlo the Gourmet* in September, and *Olive Touch* in October. Since 1996, *Olive Days* have been held in Punat at the beginning of October. In the town of Krk, restaurants participate in the *Travel to Taste Krk* project during May and June, while the *Fig Days* are celebrated in late August and early September. In Novalja, *MarsOvca*, a festival dedicated to the Pag sheep, takes place in April, followed by *Gremo Ist* at the end of May, and *Makarunijada* and *Bakalarijada* in December.





# LA PARENZANA

04, 19

Volpija 3, 52460 Buje

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

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

+385 52 777460



🕒 12 - 22, **PON**, 🌡️, 📶, 🏠 40, 🚶 40, 🚗 50

Hotel Parenzana, home to Restaurant **La Parenzana**, is a peaceful oasis nestled between the green hills of central Istria and the blue Adriatic, on the route of the former Austro-Hungarian Parenzana railway that once connected Trieste and Poreč. Today, the historic railway path runs through Italy, Slovenia, and Croatia, serving as a popular cycling and walking trail dedicated to health and friendship.

The restaurant's cuisine is based on wholesome, locally sourced ingredients prepared in a traditional yet refined way. Regional specialties include dishes cooked under the peka and a

variety of seafood delicacies, many of them prepared over an open fireplace.

During truffle season, this renowned delicacy is not to be missed. The flavours are complemented by Istrian olive oils and the region's signature wines, Malvasia and Teran.

Istrian culinary heritage, local ingredients, and warm hospitality create at La Parenzana a symphony of flavours, people, and place.

The hosts also organise a variety of excursions, from truffle hunting and cycling tours to food and wine tastings.



# Pljukanaci s gamberima i pestom od pistacia

## “Pljukanaci” with Shrimps and Pistachio Pesto

**For pesto:** 160 g pistachio (unsalted), 2 small cloves of garlic, 5 large basil leaves, zest of 1 lemon, teaspoon lemon juice, 150 ml olive oil, 50 g grated Parmesan cheese, 1 teaspoon salt, ½ teaspoon pepper, 50-100 ml water;

**For „pljukanaci”:** 100 g „pljukanaci” pasta, 70 g shrimps (shelled), 1 tablespoon pistachio pesto, shrimp or scampi stock, cognac

For pesto, blend pistachios, garlic, basil, cheese, lemon zest, salt and pepper. Add olive oil and blend adding water until the mixture is homogeneous.

For 1 serving of pasta fry shrimps in olive oil, flambé with cognac and add a ladle of stock. Add previously prepared pesto. When it melts, add cooked pasta and combine. Before serving, add a few drops of lemon juice, fresh basil and olive oil.

All pasta served in restaurant Parenzana is locally produced in the traditional Istrian way.

„Pljukanaci”, ravioli, noodles, „fuži”, „pasutice”, „šurlice”, fedelini, „makaruni”...





# SAN ROCCO

06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

Srednja ulica 2, 52474 Brtonigla

[www.san-rocco.hr](http://www.san-rocco.hr)

[info@san-rocco.hr](mailto:info@san-rocco.hr)

+385 52 725000



pon - čet: 18 - 23, pet - ned: 13 - 23, 20, 50, 20

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 gastronomical-ly rich offer 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 have been awarded with numerous high awards and the restaurant has been listed in important national and international oenological-gastronomic guides. It is a member of Jeunes

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

The restaurant has been listed in important national and international oenological- gastronomic guides such as Veronelli, Gault&Millau, Michelin, Wo isst Österreich and awarded many awards. It has also been listed in Le Guide de l'Espresso, A tavola con i Nordest, Magnar Ben, Restaurant Croatia 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. Besides an extensive wine list, the restaurant offers olive oil from their own production and wine vinegar matured in oak barrels for 20 years.

Nature, fine gastronomy, and warm hospitality create a symphony of flavours, people, and place.

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.

## Špageti s lardom, dagnjama i divljim šparogama

**Spaghetti with  
Lardo, Mussels  
and Wild  
Asparagus**



## Orzotto s jadranskim lignjama i majonezom od maslinova ulja

**Barley Orzotto  
with Adriatic  
Squid and Olive  
Oil Mayonnaise**



# BADI

96, 04, 06, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Umaška 12, 52470 Lovrečica

🌐 [www.restaurant-badi.com](http://www.restaurant-badi.com)

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

☎ +385 52756293



🕒 uto - ned: 12 - 23, 🌡️, 📶, 🏠 50, 🍷 55, 🚗 30

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. Their attitude with continuous efforts to improve the service and the offer have attracted guests from Croatia, Italy, Austria, Slovenia...

The entrance to the restaurant, the interior design, atmosphere, service, everything

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

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

The gastronomic symphonies are complemented by an extensive wine list featuring outstanding Croatian and international wines.





JURIČIĆ



**Bartići 2**  
**52220 Labin, Istra**  
**+385 98 302 355**  
**info@vina-juricic.com**  
**www.vina-juricic.com**

**Ulica Michele della Vedova 55**  
**52216 Galižana, Croatia**  
**T +385 (0)52 512 473**  
**info@baioco.eu**  
**www.baioco.eu**



*Baioco*





# SPINNAKER

18, 19, 20, 21, 22, 23, 24

📍 Obala Maršala Tita 15, 52440 Poreč

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

@ [spinnaker@valamar.com](mailto:spinnaker@valamar.com)

☎ +385 97 6735269



🕒 18 - 23, UTO, 🌐, 📶, 🏠 30, 🚗 40, 🚗 25

Located on the Poreč waterfront within the Valamar Riviera Hotel, **Spinnaker** introduces a new concept dedicated to contemporary Adriatic cuisine. After years of establishing itself as one of Istria's notable gastronomic destinations, the restaurant is entering a new chapter under the creative leadership of chef Marko Turković, known for Zagreb's Bekal, and service manager Ivan Maljevac.

The new Spinnaker is evolving towards a refined bistronomy concept, with a clear focus on the sea, precision, and a relaxed yet thoughtfully curated dining experience. Fish is at the heart of the menu, though not in the form most

commonly associated with the Adriatic coast. Turković starts from the idea that fish should not be limited to the catch of the day, prepared and served as quickly as possible. One of the foundations of the new kitchen is fish ageing, an approach that transforms texture, deepens flavour, and opens new gastronomic possibilities.

This philosophy is not a departure from local ingredients, but rather a different way of understanding them. Fish, seafood, seasonal vegetables, local produce, and Mediterranean cooking principles remain the backbone of the menu, interpreted through a more contemporary lens. A key element is the thoughtful use of each



ingredient from nose to tail, highlighting the relationship between the kitchen, the sea, the seasons, and the full potential of every product.

Spinnaker explores how the flavours of the coast, the sea, smoke, acidity, fermentation, and seasonal ingredients can be expressed in a clearer and more focused way. Rather than simply repeating tradition, the restaurant is developing its own language of contemporary Adriatic cuisine.

An important part of the experience is Ivan Maljevac, whose role extends far beyond recommending wine. Through conversation, knowledge, and an instinctive understanding of guests, he helps shape the entire evening. The

wine selection follows the cuisine in a dynamic and flexible way, with labels chosen according to the dishes, the season, and the mood of the evening. Service is informed without being formal, serious in expertise yet relaxed in tone.

From June to September, the experience is further enhanced by a summer pop-up in collaboration with the renowned Zagreb cocktail bar Peaches & Cream, a member of the World's 50 Best Discovery selection. The bar programme is curated by Antonio Jakovac, whose signature cocktails are conceived as a natural continuation of Turković's cuisine.

Spinnaker offers two tasting menu options alongside an à la carte selection.





# SV. NIKOLA

07, 08, 09, 10, 11, 12, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Obala Maršala Tita 23, 52440 Poreč

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

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

☎ +385 52 423018



🕒 11 - 01, 🌡️, 📶, 🏠 60, 🌊 80, 🚶 20

Restaurant **Sv. Nikola** is situated on Poreč waterfront, across the island after which it was named.

This elegantly designed and multi-award-winning restaurant is one of Poreč's distinctive places where flavours, wines, and the spirit of Istria come together.

In the restaurant's gastronomic symphony, the leading notes are created by regional specialties, fresh ingredients, and carefully crafted flavour combinations, which, across the restaurant's two levels and spacious terrace,

harmoniously pair with an extensive selection of Istrian, Croatian, and international wines.

Carpaccio Mare Nostrum (made of octopus, cold smoked swordfish and scamp tartare, fish fillet, small island fillet (sea bass fillet in scam-pi 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 orcuisine. We join tastes into masterpieces with our imagination and enthusiasm",* says the owner Nikola Bijelić.

## Filet brancina s vege caviarom, pireom od korijena peršina i buzarom od dagnji

### Sea Bass Fillet with Vegetable Caviar, Parsley Root Purée and Mussel Buzara

80–100 g sea bass fillet, parsley root purée, mussel buzara sauce, mussel meat, acid gel made from Cidrani Original and Forte Nero reduction, vegetable caviar made from chia seeds and nori, black olive powder, sorrel, and thyme flowers.

Fillet the sea bass and use the centre portion of the fillet. Pat it dry, season with salt, and cook skin-side down until the skin becomes crisp. Briefly finish cooking on the flesh side to keep the fish moist and tender.

For the purée, gently sauté parsley root and onion in olive oil and butter. Deglaze with Muscat wine, reduce, and add stock. Cook until the parsley root is completely tender, then blend into a smooth purée and finish with cold butter.





Open the mussels in olive oil with garlic and white wine. Add fish stock and reduce. Strain the sauce, clean the mussel meat, and cut it lengthwise. Finish the buzara with a small amount of cream to achieve a lightly creamy texture.

Prepare the vegetable caviar from chia seeds, nori, soy sauce, water, and olive oil, allowing it to develop a caviar-like texture. The acid gel is made from Cidrani Original, Forte Nero reduction, honey, ginger, and citrus peels with the addition of agar-agar.

Arrange the parsley root purée, sea bass fillet, and mussel meat on the plate. Finish with the buzara sauce, acid gel, vegetable caviar, black olive powder, sorrel, and thyme flowers.

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

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



# TROŠT

05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 17, 18, 19, 20, 21, 22, 23, 24

📍 Obala Maršala Tita 1a, 52450 Vrsar

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

@ [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.

The symphony of flavours, people, and place at Trošt is created through the combination of expertly prepared Istrian delicacies, warm hospitality, and the sea.



## Fuži tartufino

### Sastojci za 2 osobe:

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

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

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

**Preporučeno vino:** malvazija

SINCE 1986

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

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

[info@bakalar-milena.hr](mailto:info@bakalar-milena.hr)

Obrt za proizvodnju, preradu bakalara i ugostiteljstvo „Milena“. Bačva 3, 52463 Višunjan, Hrvatska  
T./F. +385 (0)52/449-593, +385 (0)52/449-253 • M. +385 (0)91/888-0740, +385 (0)91/202-0470



*Predstavljamo vam...*

**Baccalà della Mamma**

Kvalitetni proizvodi od  
norveškog bakalara



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

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

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



**Vina Visintin**

Livade, Zubini 56

Istra - Croatia

T 00385 (0)52 664-092

M 00385 (0)98 368 817

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





# CAP AUREO

22, 23, 24

📍 Smareglijeva ulica 1A, 52210 Rovinj

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

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

☎ +385 52 642035



🕒 uto - sub: 19 - 22, 🌧️, 📶, 🏠 30

Located on the top floor of the Grand Park Hotel Rovinj, overlooking the marina and the historic old town, **Cap Aureo** is a Michelin-starred restaurant led by chef Jeffrey Vella.

The restaurant's concept is based on seasonality, locally sourced ingredients, and a contemporary approach to Istrian gastronomy.

Guests can choose from several tasting menus, including My Istria, inspired by ingredients sourced within a 50-kilometre radius, Journey

since 2019, featuring a selection of signature dishes served since the restaurant's opening, and the vegetarian menu Thinking Greener.

The menus evolve continuously according to the seasons and the availability of ingredients, while each dish is complemented by carefully selected wine pairings featuring Croatian and international labels, as well as premium champagnes.



## Lokalna piletina, zelena salata, rotkvice i proljetni tartufi



### Local Chicken, Lettuce, Radish and Spring Truffles

*chicken breast, chicken heart, spring truffles, lettuce, radishes, sage, butter, olive oil, garlic, grape juice, thyme, stock, seasoning as needed*

Carefully remove the chicken breast while keeping the skin intact. Cut the spring truffles into small cubes and add them to the chicken stuffing. Place the stuffing under the chicken skin, shape the breast, and cook it sous vide at a low temperature. Once cooked, briefly sear the chicken breast in butter and sage until golden.

Prepare the grape reduction by reducing fresh grape juice with roasted garlic, thyme, and seasoning until a rich aromatic sauce is obtained.

Poach the radishes briefly in stock and butter, then lightly season them with salad dressing before serving. Finish the dish with fresh lettuce, thinly sliced radishes, and spring truffles.





# PUNTULINA

12, 14, 15, 16, 17, 21, 22, 23, 24

Sv. Križa 38, 52210 Rovinj

[www.puntulina.eu](http://www.puntulina.eu)

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

+385 52 813186, 0916136435



čet - ned: 12 - 22, 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-Mediterra-

nean 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. Local delicacies, the hospitality of the Pellizzer family, the sea, and breathtaking sunsets create a symphony of flavours, people, and place.

Advance booking is recommended.



## Kozice u ulju i češnjaku

## Shrimp in Oil and Garlic



## Dnevni ulov s tartufom

## Catch of the Day with Truffles





22

# VERITAS FOOD & WINE

📍 Maksimijanova 14, 52100 Pula

🌐 veritasfoodwine.com

@mtpula1@gmail.com

☎ +385 98 9423294



Located in the very centre of Pula, next to the small 6th-century Basilica of St. Mary Formosa, **Veritas Food & Wine** is a place where flavours, setting, and atmosphere merge into a harmonious gastronomic experience. The view of the Byzantine basilica and the surrounding park forms an integral part of the restaurant's terrace ambience, creating a peaceful oasis within the vibrant rhythm of the city during summer.

Veritas is a small family-run restaurant that builds its gastronomic symphony through warm hospitality, dedication to quality, and carefully balanced flavours. The restaurant has

earned a reputation among guests as a place worth returning to thanks to its pleasant atmosphere, attentive staff, and continuous commitment to improving both its cuisine and service.

In the restaurant's culinary orchestra, the leading notes are played by fresh fish and seafood, homemade pasta, and dry-aged steaks, while the creativity of the cuisine continuously introduces new rhythms and harmonies to the menu through innovative dishes.

A special role in this symphony belongs to carefully selected local ingredients supplied by trusted producers: fresh fish from the





local fisherman Rak, meat from Dames Butcher Shop, Zigante truffles, and vegetables from the Pula market. The restaurant's close relation with local producers further highlights the authentic identity and flavours of Istria.

Among the dishes that best reflect the restaurant's philosophy are sea bass fillet with creamy potato purée, fresh truffles, and homemade

lime gel, as well as a fresh salad with beef tenderloin, aceto dressing, and Parmesan flakes.

Alongside the cuisine, guests can enjoy around forty labels from top Istrian winemakers, while the sommelier helps create a harmony of flavours by carefully recommending wine pairings that complete the gastronomic experience.

## Filet brancina s tartufima



### Sea Bass Fillet with Truffles

*250 g sea bass fillet, 180 g mashed potatoes, 10 g fresh black truffles, olive oil as needed, white and black truffle oil as needed, 10 g butter, salt as needed, freshly squeezed lime cream*

Pan-sear the sea bass fillet in olive oil until the skin becomes golden and crispy while the inside remains juicy. Prepare creamy mashed potatoes, enrich them with butter, and season lightly with salt. Place the mashed potatoes on the plate, top with the sea bass fillet, and finish the dish with fresh black truffles, white and black truffle oil, and freshly squeezed lime cream.

## Salata s biftekom

### Beef Tenderloin Salad

*70 g green salad, 70 g cucumber, 70 g red cabbage, 70 g tomato, 120 g beef tenderloin, 15 g Parmesan flakes, olive oil as needed, seasoning as needed*

Cut the beef tenderloin into pieces and grill them briefly. Prepare a fresh salad from the vegetables and serve it mixed with the warm beef tenderloin and Parmesan flakes.





# OLD RIVER

📍 Rušnjak 70, 52420 Buzet

🌐 [www.restoranoldriver.com.hr](http://www.restoranoldriver.com.hr)

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

☎ +385 91 1662111



🕒 12 - 24, 🌧️, 📶, 🏠 80, 🚶 50, 🚗 100

Located on the banks of the Mirna River, in an area renowned for Istrian truffles, **Old River** restaurant offers an authentic experience of nature and gastronomy in the heart of Istria. From its spacious terrace, guests can watch local truffle hunters at work, experience the magic of truffle hunting, and enjoy dishes prepared with this precious culinary treasure.

The kitchen combines tradition and creativity through the use of seasonal and locally sourced ingredients. Guests can enjoy dishes featuring Istrian truffles, premium grilled steaks, specialties made from boškarin cattle and donkey meat, wild asparagus and porcini mushrooms, as well as a wide selection of vegan

and gluten-free menus. Every plate is prepared using fresh, seasonal, and carefully selected local ingredients, creating an Istrian symphony of flavours, people, and place.

A large selection of premium Istrian wines further enriches the gastronomic experience, while the sommeliers are happy to recommend the ideal wine pairing for each dish.

Children can enjoy the spacious meadow and playground, while pets are also welcome.

The hosts' extensive experience in organising weddings and special events contributes to the memorable experiences guests take home from Old River.





## Njoki od koprive s divljim šparogama i pršutom



### Nettle Gnocchi with Wild Asparagus and Prosciutto

*For gnocchi:* 2 kg boiled and mashed potatoes, 1 kg flour, 500 g cooked nettles, 250 g butter, 5 eggs, a pinch of salt; *For sauce:* wild asparagus, Istrian prosciutto, butter, Parmesan cheese, olive oil, salt, and pepper to taste

Mash the boiled potatoes and allow them to cool. Combine with the cooked nettles, flour, butter, eggs, and salt. Shape the mixture into gnocchi and cook them in boiling water for about 5 minutes, or until they float to the surface.

Briefly blanch the wild asparagus and drain. Lightly sauté diced Istrian prosciutto in butter, add the asparagus, and toss together. Add the cooked gnocchi, season to taste, and finish with grated Parmesan cheese.





## 2. PERON

📍 Cerovlje 6, 52402 Cerovlje

🌐 [konoba-pizzeria2peron.com](http://konoba-pizzeria2peron.com)

@mariela.anciclusetic@yahoo.com

☎ +385 52 684099



🕒 sri - ned: 12 - 23, 📶, 🏠 32, 🌡 64

Located in the heart of Istria, in Cerovlje, a town whose development was strongly influenced by the construction of the railway at the end of the 19th century, Konoba **2. PERON** takes its name from the railway platform, a symbol of journeys, encounters, and arrivals. "Throughout ten years of gastronomic journeys and experiences, we have been grateful to all the wonderful people who, together with us, create a harmony that endures", say the hosts.

Surrounded by an abundance of local ingredients, 2. PERON bases its cuisine on seasonal produce and tradition. Truffles, wild asparagus, porcini mushrooms, homecured prosciutto, cheese, curd cheese, olive oil and honey follow the rhythm of nature and the seasons, coming together on the plate in a symphony of flavours and aromas, a feast for all the senses.

*"We have continued to prepare some dishes exactly as our grandmothers once did, while also taking pride in our own signature creations. Whether you choose a traditional Istrian "maneštra", homemade pasta, or a fine cut of meat grilled before your eyes over an open hearth, you are sure to enjoy the experience and finish your culinary journey with the special desserts we are particularly proud of", the hosts explain.*

Istrian wines and selected international labels accompany the gastronomic offering, while music is also part of the 2. PERON story. Guests often conclude their visit with a glass of homemade brandy produced by the tavern itself, a small yet important part of its identity.

Over the years, 2. PERON has gained many loyal guests who return time and again to experience Istria through its flavours.



## Zbrižolana



Zbrižolana is a traditional almond shortcrust pastry served with homemade grape brandy (lozovača). It is broken into pieces by hand and dipped into the brandy, just as it has been enjoyed in Istria for generations.







# TRI MURVE

24

📍 Vozilići 19, 52234 Vozilići

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

@ [Info@trimurve.com](mailto:Info@trimurve.com)

☎ +385 52 863255



🕒 uto - ned: 17 - 23, 🕒 uto - ned: 12 - 22, 🌳, 📶, 🏠 60, 🚶 60, 🚗 50

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 offer 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. Family tradition, Kvarner scampi, premium meats, and centuries-old mulberry trees create at Tri Murve a symphony of flavours, people, and place. 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.*







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

  
COSLOVICH  
*Istrian wines*



Čepić 26a  
52 428 – Oprtalj (Portole)  
[coslovich.wines@gmail.com](mailto:coslovich.wines@gmail.com)  
[coslovich-wines.com](http://coslovich-wines.com)  
T +385 91 266 0003  
T +385 98 951 9073



# ZIJAVICA

19, 20, 21, 22, 23, 24

📍 Šetalište 25 travnja 2, 51417 Mošćenička Draga

🌐 [konoba-zijavica.com](https://konoba-zijavica.com)

@ [info@konoba-zijavica.com](mailto:info@konoba-zijavica.com)

☎ +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.

The closeness of the sea, the hosts' hospitality, and culinary creativity create at Zijavica a

symphony of flavours, people, and place.

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.





**METRO**

PROFESSIONAL

**METRO**

*Chef*

**METRO**

Premium

# TRI KULINARSKA ZNALCA

## **METRO robne marke: profesionalne, konkurentne i krojene po mjeri naših kupaca**

Svjesni smo koliko je važna kvaliteta, fleksibilnost i pouzdanost u vašem svakodnevnom radu. Zato naši stručnjaci kontinuirano traže inovacije i kreiraju visoko kvalitetne proizvode i rješenja kako bi vas inspirirali, pomogli vam da uštedite vrijeme i novac te kako bi vi zadovoljili razne okuse i zahtjeve vaših kupaca. Sve što vam je potrebno možete pronaći pod jednim krovom.

**METRO**

TRENUCI KOJE STVARAMO





# AL PONTE

📍 Ljube Mrakovčića 2, 51417 Mošćenička Draga

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

✉ [uboka.uo@gmail.com](mailto:uboka.uo@gmail.com)

☎ +385 91 1507577



🕒 12 - 22, 🕒 12 - 22, 🇺🇦 UTO, 🌧️, 📶, 🏠 30, 🌳 50, 🚗 12

At the entrance to Mošćenička Draga, between the green slopes of Mount Učka and the pebble beaches of the Kvarner coast, lies Konoba **Al Ponte**, the family-run restaurant of Maja and Marin Bradičić. Its welcoming interior and covered terrace create a relaxed atmosphere where homemade cuisine is prepared with special care.

The kitchen is led by Maja and is based on local, seasonal ingredients and homemade products, combining the culinary traditions of Kvarner and Istria with subtle influences from Italian cuisine. All pasta is handmade, aromatic herbs come from the restaurant's own garden, and the menu changes with the seasons. Signature dishes include homemade pljukanci with beef and sun-dried tomatoes, beef

carpaccio, Kvarner scampi, grilled tuna, grilled squid, fish stew with polenta, homemade gnocchi with truffles, and tagliata with truffles and roasted potatoes. The dishes are accompanied by a carefully selected range of Croatian and international wines, as well as homemade fruit brandies.

Maja and Marin believe that food is more than a meal. It is an experience to be shared with family and friends. The restaurant has been awarded a Gault & Millau toque in recognition of its consistently high quality and dedication.

Homemade cuisine and warm hospitality, between Mount Učka and the sea, come together at Al Ponte in a symphony of flavours, people, and place.

## Ravioli s pestom



### Ravioli with Pesto

Wash and clean the kuš (sage) and thyme, removing the tough stems. Blend them with grated Parmesan cheese, sunflower seeds, olive oil, a little garlic, salt, and pepper.

Cook the ravioli in boiling water. In a frying pan, gently warm one tablespoon of pesto and half a tablespoon of cooking cream, then add the cooked ravioli and toss gently to coat. Do not overheat the sauce, as the oil may separate. Serve on a plate and sprinkle with a little more grated Parmesan cheese.





*Lagani šapat Terana  
i miris Mediterana.*

NIJE VINO. NIJE LIKER. NIJE SPRITZ.

TO JE RITUAL BEZ TEŽINE, S OKUSOM MEDITERANA I ESTETIKOM KOJA OSVAJA.  
OTKRIJ NOVI PRIRODNI APERITIV. TOLIKO LAGAN, DA TI SE NE DA OBJAŠNJAVATI.

**TERANIQUE & TONIK. NIŠTA LAKŠE. NIŠTA LJEPŠE.**



# GANEUM

19, 20, 21, 22, 23, 24

📍 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 perfectly fits the surrounding 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 accompanying music.

Local ingredients, outstanding wines, a welcoming atmosphere, and culinary creativity

come together at Ganeum in a symphony of flavours, people, and place.

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.





**HOTEL-VINOTEL GOSPOJA**

Frankopanska 1, Vrbnik

**KONOBA ŽLAHTINA**

Pred Sparov zid 9, Vrbnik

**KUŠAONA-PIZZERIA**

Vitezičeva 9, Vrbnik

**VINARIJA GOSPOJA**

Sv. Nedije 3, Vrbnik

**KUŠAONA CRIKVENICA**

Školska 3, Crikvenica

**KUŠAONA RIJEKA**

Riva Bođuli 7a, Rijeka

**TOČIONA VEŽICA**

Kvaternikova ul 62, Rijeka

**TOČIONA BAŠKA**

Zvonimirova 8, Baška

# GOSPOJA

—  
I MORE I POJE  
VRBNIK







# YACHT CLUB

19, 20, 21, 24

📄 Zert 1, 51410 Opatija

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

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

☎ +385 51 272345



🕒 10 - 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 the chef, 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.

Views of Kvarner Bay, local ingredients, seafood, and the coastal culinary tradition create at Yacht Club a symphony of flavours, people, and place. The wine list features a wide selection of renowned wines from Istria, Slavonia, Dalmatia, as well as Spain, France, Italy, and Chile.

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





## Rižoto od kvarnerskih škampa



**Risotto with Kvarner scampi**



## Morska simfonija



### Sea Symphony

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



# 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, 24

📍 Zert 8, 51410 Opatija

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

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

☎ +385 51 718354



🕒 12 - 24, 🌿, 🏠 120, 🚗 10

Set directly by the sea, with panoramic views of Kvarner Bay and the lights of Rijeka, **Bevanda** is a place where contemporary Mediterranean gastronomy, boutique hospitality, and a relaxed seaside lifestyle come together in an authentic Opatija experience.

Built on the foundations of the renowned restaurant, Bevanda today brings together a luxury boutique hotel, a restaurant, and the Amore Sea Club, creating a setting where the sea, gastronomy, and atmosphere intertwine in a symphony of flavours, people, and place.

Under the leadership of chef Filip Akrap, Bevanda's cuisine is based on fresh Adriatic fish, Kvarner scampi, shellfish, and outstanding local ingredients. Particular attention is

given to the daily catch, lobster and spiny lobster from the restaurant's own seawater aquarium, as well as premium dry-aged steaks prepared on a charcoal-fired Jospier grill. The gastronomic experience is complemented by a carefully curated wine list featuring labels from Croatia and around the world.

Bevanda is also home to the Amore Sea Club, an elegant seaside lounge terrace offering a relaxed Mediterranean atmosphere, cocktails, sparkling wines, music, and Mediterranean cuisine. Guests may also arrive by boat.

"Bevanda is not merely a hotel or a restaurant. It is a place where the sea, gastronomy, wine, and the timeless elegance of the Adriatic come together", say the hosts.



**File romba poširan u maslacu, emulzija od zelenog  
korjenastog povrća, pastrnjak, koraba u soku limete**

**Turbot fillet poached in butter, green root vegetable  
emulsion, parsnip, kohlrabi in lime juice**



**Crni rižoto s jadranskom sipom, jakobova kapica, emulzija  
od limuna i šafrana**

**Black risotto with cuttle fish, scallop,  
lemon and saffron emulsion**







# OSTARIA VERANDA

19, 20, 21, 22, 23, 24

📍 Dr. A. Mohorovičića 40, 51410 Volosko

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

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

☎ +385 51 875189



🕒 12 - 23, 🌳, 📶, 🏠 56, 🌳 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 our 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 have learned that recipes are only the starting point. That even the smallest space can become great when it is filled with heart. And that the greatest values are measured by the smiles of guests who return",* say the hosts.

The proximity of the sea, warm hospitality, tradition and a creative kitchen create at Ostaria Veranda a symphony of flavours, people, and place.







# 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, 24

📍 Obala F. Supila 4, 51410 Volosko

🌐 [plavipodrum.hr](http://plavipodrum.hr)

@ [dkramari@inet.hr](mailto:dkramari@inet.hr)

☎ +385 51 701223



🕒 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.

The Kvarner Sea, premium ingredients, and great wines, brought together through the knowledge and passion of the team, create a symphony of flavours, people, and place.

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

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



Korijen svakog gutljaja.



VINSKA  
KUĆA *PavloMir*



# VALLE LOSCA

📍 Andrije Štangera 2, 51410 Volosko

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

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

☎ +385 95 5803757



🕒 uto - sub: 13 - 24, 🌞, 📶, 🏠 18, 🌧 16, 🚗 20

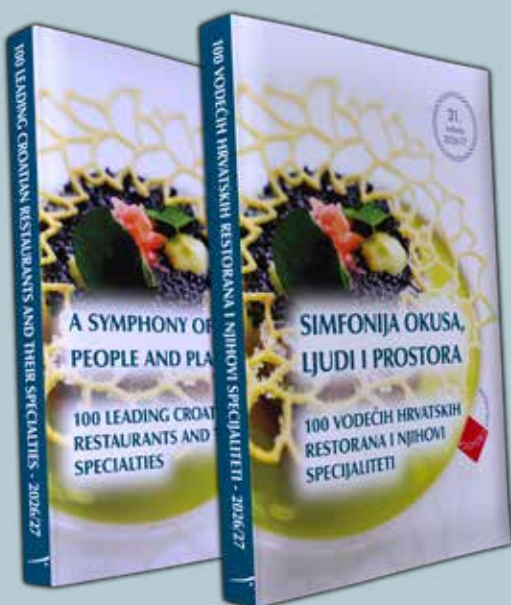
**Valle Losca** Tavern opened in 2010 in Volosko with a mission to offer its guests the very best at every moment. Located just one row back from the sea, with only a few tables in an intimate retro setting, it quickly became a place guests are happy to return to.

The cuisine is based on local, seasonal ingre-

dients, with the menu changing daily according to their availability. The fishermen's daily catch determines what will be served that day. During winter, meat dishes take centre stage, including Istrian boškarin beef, as well as home-produced cured pork shoulder (špaleta) and salami. Spring brings wild asparagus and foraged herbs, summer celebrates the Adriatic and the restaurant's flourishing garden, while autumn highlights a fresh porcini mushroom salad dressed with the estate's extra virgin olive oil.

The experience is completed with Istrian wines and homemade desserts, including Istrian cottage cheese cream with honey and figs in prošek, as well as the restaurant's signature gelato cakes.

The charm of Volosko, local seasonal ingredients, and warm hospitality create at Valle Losca a symphony of flavours, people, and place.



*Your indispensable compass to  
Croatian gastronomy!*



Publisher information and  
contact:

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

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



# primorsko županija goranska

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



**KVARNER**  
*Diversity is beautiful*



EUROPEAN REGION OF GASTRONOMY  
KVARNER AWARDED 2026



# STANCIJA KOVAČIĆI

12, 13, 14, 15, 17, 18, 19, 20, 21, 22, 23, 24

📍 Rukavac 51, 51211 Rukavac

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

@ [stancija.kovacic@gmail.com](mailto:stancija.kovacic@gmail.com)

☎ +385 51 272106



🕒 sri - sub: 12 - 23, ned: 12 - 18, 🌳, 🏠 70, 🌳 40, 🚗 60

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

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

The restaurant's cuisine is rooted in tradition, reflecting the character of the region, the proximity of the sea and the forest, the chang-

ing seasons, and the aromas and flavours of the Croatian coast. Fresh local ingredients, nature, and the chef's creativity create at Stancija Kovačići a symphony of flavours, people, and place. 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.



  
**kapić**

COMPONENT OF DELIGHT

**Obrt za proizvodnju vina**  
**vl. Toni Babić**  
**091 252 2982**  
**[www.kapic.hr](http://www.kapic.hr)**  
**[marketing@kapic.hr](mailto:marketing@kapic.hr)**  
**Dalmatinskih brigada 9**  
**Matulji**







# KUKURIKU

99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 21, 22, 23, 24

Trg Lokvina 3, 51215 Kastav

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

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

+385 51 691519



☀️ sri - ned: 12 - 23, 🕒 pon - sub: 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 neighbour- ing area.

The creativity of the kitchen, local ingredi- ents, and the spirit of Kastav come together at

Kukuriku in a symphony of flavours, people, and place.

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 celebra- tions 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 ex- tensive wine list of Kukuriku cellar, contain- ing more than 100 labels.







Radnička 7, Opatija  
[www.vinamandic.hr](http://www.vinamandic.hr)  
 @vina.mandic



VIN  
 & garage  
 KARLEUŠA  
 Fiume

*A young and ambitious micro winery in Kvarner that produces wines from handmade terracotta amphorae, globes and unique terracotta eggs using traditional innovative methods that we use as our signature of recognition.*

*Thanks to natural materials, the wine acquires special characteristics and is enriched with shades that reflect the harmony of the four elements - earth, fire, water and air.*

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

[karleusa.wines](https://www.instagram.com/karleusa.wines)

Karleuša Wines



# OŠTARIJA FORTICA

16, 20, 21, 22, 23, 24

📍 Trg Matka Laginje 1, 51215 Kastav

🌐 [ostarija-fortica.com](http://ostarija-fortica.com)

@anamarkus00@gmail.com

☎ +385 95 1691417, 091 5183819



🕒 12 - 24, ned: 12 - 19, **PON**, 📶, 🏠 60, 🚶 50, 🚗 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 creates gastronomic symphonies 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.







## 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**

📍 Široli 27, 51216 Viškovo

🌐 [www.jist.hr](http://www.jist.hr)

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

☎ +385 51 374597



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

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. Thus, it has become a destination where local expertise and the finest achievements of global gastronomy unite in a symphony of flavours, people, and place..

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.

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.





## 14 MEĐUNARODNIH MEDALJA POVIJEST PRETOČENA U INOVATIVNOST



[www.vergilas-distillery.hr](http://www.vergilas-distillery.hr)



# NAUTICA

21, 22, 23, 24

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, 🌡️, 📶, 🏠 100, 🚶 60, 🚗 5

**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 Rijeka Gastronomic Ports project, Nautica earned the titles of Local Ingredients Port and Fishing Port by demonstrating its close cooperation with local fishermen who provide the restaurant with fresh seafood on a daily basis.

Guests have recognized Nautica as a place suitable for different events and the restaurant returns this trust by organizing thematic gas-

tronomic and wine gatherings.

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

*"The restaurant's symphony is composed of dishes, people, and emotion. 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.*









# CONCA D'ORO

95, 96, 98, 99, 06, 07, 08, 09, 10, 11, 12, 13, 15, 20, 24

Kružna 12, 51000 Rijeka

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

[@concadoro.ri@gmail.com](mailto:concadoro.ri@gmail.com)

+385 51 322498



🕒 12 - 23, 🕒 11 - 22, 📶, 🏠 60, 📶 50

**Conca d'Oro** Fish Restaurant 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.

Chef Filip Hudoletnjak's cuisine is based on carefully selected daily market ingredients and the concept of modern bistronomy, where traditional dishes are reinterpreted through contemporary culinary techniques. Minimal inter-

vention, maximum expression of ingredients, and precise cooking methods result in dishes such as smoked fish carpaccio with fermented buttermilk, pickled seaweed and chives, or grilled monkfish with celeriac in brown butter, bacon and onion jam, Kastav Belica wine sauce, and Swiss chard. The menu also features delicacies inspired by the daily catch.

Local ingredients, the creativity of modern bistronomy, and Rijeka's culinary tradition create at Conca d'Oro a symphony of flavours, people, and place.

As part of the restaurant, Pizzeria by Conca offers traditional Neapolitan-style pizzas and homemade pasta dishes.





**Grdobina sa žara, celer u smeđem maslacu, džem od pancete i luka, umak od kastavske belice, blitva**

**Grilled Monkfish with Celeriac in Brown Butter, Bacon and Onion Jam, Kastav Belica Wine Sauce, and Swiss Chard**



**Carpaccio od dimljene ribe**

**Smoked Fish Carpaccio**



**Mrkač s kremom od slanutka**

**Octopus with Chickpea Cream**



# LA SCARPETTA

📍 Slavka Krautzeka 18, 51000 Rijeka

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

@ bistolascarpetta@gmail.com

☎ +385 91 6174343



🕒 pon - pet: 10 - 23, sub: 12 - 23, **NED**, 📶, 🏠 60, 🍷 40

Located in the heart of Trsat, near the Trsat Castle and Sanctuary, Bistro **La Scarpetta** follows the philosophy of contemporary Mediterranean cuisine based on fresh, seasonal, and locally sourced ingredients. Its pleasant interior and terrace create a relaxed atmosphere where Kvarner tradition harmoniously meets a modern culinary approach.



In the restaurant's gastronomic symphony, the leading notes are played by fresh fish, quality meat, homemade pasta, and seasonal ingredients, carefully selected according to daily availability and the rhythm of nature. The menu changes continuously, allowing guests to repeatedly discover creative dishes inspired by Mediterranean and Kvarner flavours.

Behind the concept are brothers Antonio and Mario Močibob, the head chef and restaurant manager, who express their long-standing experience and passion for local gastronomy through thoughtfully created dishes. At La Scarpetta, special attention is given to details, from homemade bread and desserts to carefully selected wines and a warm, unobtrusive approach to guests.

Next to the restaurant there is a children's playground, while inside guests can also find a specially designed corner for the youngest visitors.

The restaurant's name is inspired by the Italian expression "fare la scarpetta", describing the moment when bread is used to "clean the plate" at the end of a meal, perhaps the finest sign that the food was truly enjoyed.

Bistro La Scarpetta proudly holds the title of Rijeka Gastronomic Port.

# Pljukanci sa škampima, koprivom i divljim šparogama

## Pljukanci with Scampi, Nettle and Wild Asparagus

*for 4 servings: pljukanci pasta: 300 g coarse flour, 300 g fine flour, 10 g salt, lukewarm water as needed; fish stock: 1 kg white fish, 500 g onion, 300 g celery root, 100 g carrot, 1 garlic clove; sauce and finishing: 320 g scampi tails, 100 g nettle, 200 g wild asparagus, 2 dl fish stock, 1 dl white wine, 3 garlic cloves, 50 g butter, olive oil as needed, salt, pepper, and Tabasco to taste*



For the pljukanci pasta, knead all the ingredients into a dough and leave it to rest in the refrigerator for one to two hours. Shape small pieces of dough by rolling them between your palms to form pljukanci. Cook until they float to the surface.

For the fish stock, place the fish and vegetables into cold water and, once it comes to a boil, cook for 30 minutes while occasionally removing the foam.

Briefly sauté the wild asparagus and scampi in olive oil. Add finely chopped garlic and gradually pour in the wine and fish stock. Season with salt and pepper, then add the cooked pljukanci. Simmer briefly and add the remaining wine and Tabasco to taste. Finally, stir in blanched finely chopped nettle and butter to achieve the desired creaminess.



**RIJEKA  
GASTRONOMIC  
PORTS**

Riječke gastronomske luke



visitRijeka.hr

Your tailor – made  
dining experience  
*Doživljaj blagovanja  
po Vašoj mjeri*





# AEROSTEAK

11, 12, 13, 14, 16

Aerodrom 6, 51219 Soboli

[www.restaurant-aerosteak.com](http://www.restaurant-aerosteak.com)

[aerosteak.grobnik@gmail.com](mailto:aerosteak.grobnik@gmail.com)

+385 51 250193



09 - 23, **UTO**, , , 80, 60, 200

Located on the Grobnik sports airfield, near the Rijeka–Zagreb motorway, Restaurant **Aerosteak** opened in 2009. It is designed in a modern rustic style, creating a warm and relaxed atmosphere.

As its name suggests, the restaurant is renowned for its premium meat specialties. Particular attention is devoted to dry-aged beef, while some of the most sought-after dishes include beef steak, striploin, Fiorentina steak, steak tartare, and braised beef cheeks.

The chefs prepare homemade bread, ravioli,

gnocchi, “šurlice”, and soup noodles daily, while local specialties such as Grobnik cheese and “palenta kompirica” made from locally produced cornmeal add a distinctive regional touch. The menu is further enriched by seasonal forest fruits and creative desserts, including ice cream made from Grobnik cheese.

The combination of Grobnik tradition, premium meat specialties, local ingredients, and warm hospitality forms part of the symphony of flavours, people, and place at Aerosteak.



## Bikovi obrazi s palentom kompiricom



### Braised Beef Cheeks in Rich Sauce with Grilled Palenta Kompirica

**Serves 4:** 1 kg beef cheeks, salt and freshly ground black pepper, 3–4 tbsp oil (for searing), 400 g onion, 250 g carrots, 250 g celery root, 2–3 garlic cloves, 400 ml Teran wine, 500 ml beef stock, 1 tbsp tomato paste, 30 g butter (to finish the sauce). **Potato polenta:** 500 g potatoes (preferably mature, floury potatoes), 300–400 g polenta (cornmeal), 1 l water, 1 tbsp salt, 20–30 g butter

Trim the beef cheeks, removing any sinew and thick membranes. Season with salt and pepper. Heat the oil in a heavy-bottomed pot and sear the cheeks on all sides for 5–10 minutes until well browned. Remove the cooked meat from the pot. In the same pot sauté the chopped onion, carrots and celery over low heat for 10–15 minutes until softened and lightly caramelised. Add the crushed garlic and tomato paste, stir briefly, then pour in the Teran wine and scrape the bottom of the pot. Simmer until the wine has reduced by half. Return the meat and its juices to the pot, pour in the beef stock to cover, reduce the heat, cover and simmer gently for 3 hours.

**Finishing the sauce:** Remove the meat. Blend the vegetables and cooking liquid until smooth. Return the sauce to the heat, stir in the cold butter and return the meat to the sauce.

For the potato polenta, boil the potatoes and mash them without draining the cooking water. Gradually add the polenta over low heat, beating continuously with a traditional wooden polenta stick for about 40 minutes until the desired consistency is reached. Slice the cooked polenta and grill before serving.



# DOMINO

06, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Braće Car 23, 51265 Dramalj

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

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

☎ +385 51 786472, 0915027997



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

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

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

Chef Dragan Visković, winner of a number of medals and awards for his work and

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

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

A pleasant ambience, surrounded by greenery and candlelight, coastal culinary traditions, and warm hospitality create at Domino a symphony of flavours, people, and place.





# Rolice od morskog pršuta s paškom skutom i mariniranim škampima



## Tuna Prosciutto Rolls with Pag Island Ricotta and Marinated Prawns

**4 servings:** 160 g tuna prosciutto, 200 g Pag Island ricotta, 120 g peeled prawns, 100 g blanched broccoli, 100 g blanched carrots, 1 lemon, 1 tbsp honey, 2 tbsp wine vinegar, 2 tbsp olive oil, 1 tbsp jujube liqueur, salt and pepper

Slice the tuna prosciutto into thin slices. Marinate the prawns in a mixture of lemon juice, olive oil, vinegar, honey, and jujube liqueur, then season lightly. Season the Pag Island ricotta with salt and pepper and fold in the marinated prawns, finely chopped blanched broccoli, and carrots.

Arrange the tuna prosciutto slices on cling film, spread the filling evenly over them, and roll tightly. Chill the roll, then slice it into medallions about 1 cm thick.

Serve garnished with pink peppercorns, a drizzle of olive oil, and a few drops of wine vinegar. Accompany with toasted bread drizzled with olive oil and a selection of Mediterranean leafy salad.





# SABBIA

07, 24

📍 Strossmayerovo šetalište 50b, 51260 Crikvenica

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

@ natali.b4sport@gmail.com

☎ +385 51 588599



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

Located right by the sea in the heart of Crikvenica, Restaurant **Sabbia** has become much more than a place to dine. It is where the sea meets the kitchen, emotion meets the moment, and tradition meets contemporary cuisine.

Sabbia began as a simple beach bar and has grown into a gastronomic concept comprising three venues: Sabbia Restaurant, Sabbia Veloce (street food & Neapolitan pizza), and Sabbia Dolce, a pastry shop producing its own cakes and artisan ice cream.

Over the years, Sabbia has developed a distinctive identity based on local and seasonal ingredients, contemporary culinary techniques, and meticulous attention to every detail. Its creative interpretation of Mediterranean cuisine features fresh seafood alongside premium dry-aged steaks. The restaurant is equally

proud of its authentic Neapolitan pizza with its characteristic leopard-spotted cornicione, while Sabbia Dolce prepares its own desserts and artisan ice cream every day.

The aim of this culinary concept is simple: to offer guests an authentic experience in every bite, whether they choose fresh fish, premium meat, crispy pizza, or homemade desserts. The restaurant is open 365 days a year.

The seaside setting, Mediterranean flavours, and a relaxed atmosphere create at Sabbia a symphony of flavours, people, and place.

*"Crikvenica and its surroundings abound in natural and cultural attractions, and Sabbia strives to be their gastronomic extension, a place remembered not only for its flavours but also for its atmosphere", say the hosts.*

In this year's Gastronomaut edition, Sabbia



presents three dishes that reflect its philosophy: respect for local ingredients, Mediterranean tradition, and contemporary gastronomy.

The cold starter features škripavac, a traditional Croatian fresh cheese whose delicate flavour and distinctive texture embody the simplicity and quality of local produce.

It is followed by burrata with roasted peaches and nut crumble, combining the creamy freshness of burrata with the natural sweetness of roasted peaches and the crunch of toasted nuts. The dish offers a harmonious balance of textures and flavours while presenting a contemporary interpretation of Mediterranean cuisine.

The main course is octopus tentacles served with potatoes and seasonal vegetables for two. The octopus is carefully prepared to preserve its tenderness and natural flavour, while the potatoes and vegetables complement the dish with their simplicity, highlighting the character of the sea. Created for sharing, it celebrates one of the core values of the Mediterranean lifestyle: enjoying good food together around the table.

*"These dishes pair beautifully with fresh aromatic white wines, sparkling wines, or elegant rosés, further enhancing their flavours and completing the seaside dining experience", the hosts recommend.*







# 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, 24

📍 Ribarska obala 13, 51512 Njivice

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

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

☎ +385 51 846101



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

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 and 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.

The reason certainly lies in the culinary skill and creativity of the chefs, who transform ingredients from the sea and the region into fresh, original, and contemporary dishes. Local

ingredients, tradition, creativity, and hospitality create at Rivica a symphony of flavours, people, and place.

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 have hosted the best winemakers and oil producers in Croatia.







POLJOPRIVREDNA ZADRUGA  
**VRBNİK**

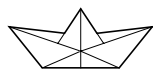


## **Agricultural cooperative Vrbnik**

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.





TURISTIČKA ZAJEDNICA OPĆINE  
**Malinska Dubašnica**

# Taste *the tradition*

through gastronomic  
experiences that  
wake up *all senses*



#visitMalinska  
[www.visitmalinska.com](http://www.visitmalinska.com)



TURISTIČKA ZAJEDNICA  
**KVARNERA**  
Raznolikost je ljepota



EUROPEAN REGION OF GASTRONOMY  
KVARNER AWARDED 2020



**HRVATSKA**  
Puna života



# VILA ROVA

23, 24

📍 Rova 28, 51511 Malinska

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

@ [rezervacije@restoran-vila-rova.com](mailto:rezervacije@restoran-vila-rova.com)

☎ +385 51 866100



🕒 18 - 22, 🌬️, 📶, 🏠 20, 🚰 30, 🚗 25

Hotel Vila RoVa, set directly on the seafront, is an intimate boutique hotel offering an outstanding gastronomic experience to both hotel guests and outside visitors.

At Restaurant **Vila RoVa**, guests can discover authentic, creative, and contemporary island cuisine. Chef Marin Pleše, winner of the Michelin Young Chef Award 2026 and the Gault&Millau Croatia Young Talent of the Year award, prepares dishes that combine recipes inspired by tradition, local ingredients,

and modern techniques, complemented by the warm hospitality of the island of Krk.

Restaurant Vila RoVa proudly holds a Michelin recommendation and is a member of the prestigious JRE Croatia association. Guests can enjoy tasting dinners overlooking the picturesque Kvarner Bay.

The creativity of the kitchen, warm hospitality, and stunning views create a symphony of flavours, people, and place.



## Šparoge, The Bridge degustacijski meni



### Asparagus, The Bridge Tasting Menu

A dish from Restaurant Vila Rova's tasting menu dedicated entirely to asparagus. The asparagus tips are tied into bundles and briefly steamed to retain their al dente texture. Just before serving, they are finished over a charcoal grill, which imparts a subtle smoky aroma. They are dressed with a vinaigrette made from toasted pine nuts and homemade wine vinegar.

The gentle bitterness of the asparagus is balanced by a cream of young peas and chives, while salted anchovies and miso-cured egg yolk add depth and complexity. The final touch comes from herbs and edible flowers sourced from a local family farm.







# GOSPOJA

03, 04, 19, 20, 21, 22, 23, 24

📍 Frankopanska 1, 51516 Vrbnik

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

@reception-vinotel@gospoja.hr

☎ +385 51 669350



🕒 12 - 22, 🌞, 📶, 🏠 140, 🚿 20, 🚗 70

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 varieties, while the indoor pool, saunas, wellness facilities, and the rich à la carte restaurant menu are all part of a story that brings together the

flavours of Krk, a love of wine, and 21st-century comfort in a symphony of flavours, people, and place. The hotel offers a splendid view of Kvarner Riviera and mountain Velebit.

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

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



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



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

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

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





# MARINA PUNAT

95, 96, 97, 98, 99, 00, 01, 02, 03, 04, 18, 19, 20, 23, 24

 Puntica 7, 51521 Puntat

 [marina-punat.hr](http://marina-punat.hr)

 [restoran.marina@marina-punat.hr](mailto:restoran.marina@marina-punat.hr)

 +385 51654380



 pon: 11 - 24,

 08 - 22,

  180,  60,  80

Restaurant **Marina** is located in the heart of Croatia's oldest marina and exudes a unique nautical atmosphere. The original restaurant was demolished in October 2022, and in less than a year a new, contemporary building rose in its place like a phoenix, with a concept and design tailored to the new millennium.

The restaurant can accommodate up to 300 guests and is divided into two floors and several thematic and functional areas, creating a more comfortable and intimate experience.

The restaurant and its terraces offer spectacular views of Puntat Bay, the piers, and luxury yachts moored along the promenade. A multifunctional hall with a capacity of around 60 guests is designed for business meetings and private celebrations and, in combination with the restaurant, is ideal for a variety of events.

In the spacious lounge area on the southern side of the terrace, surrounded by water, guests can enjoy cocktails and a carefully selected range of wines from Croatian winemakers.

Views of the marina and the sea, gastronomy, and fine wines create at Restaurant Marina a symphony of flavours, people, and place.



*We invite You to enjoy our culture, nature and gastronomy!*



Turistička zajednica općine Puntat  
Pod topol 2, 51521 Puntat  
[info@tzpunat.hr](mailto:info@tzpunat.hr)  
[www.tzpunat.hr](http://www.tzpunat.hr)



# vodissima

The first Croatian filtered water for the HoReCa sector

With Blupura devices it brings higher profits, lower costs and more satisfied guests.



Bok od Brozića 4, 51500, Krk  
T +385 911 654 654  
delfing@delfing.hr | delfing.hr

Delfing

# DRAGO

## DISTRIBUCIJA

Ćunski 92, Lošinj/Cres  
dragodistribucija@gmail.com / t. 098536488





# DIANA STEAKHOUSE

17, 24

Šetalište Dr. Alfreda Edlera von Manusso Montesole 2, 51550

Mali Lošinj

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

[@restoran.diana@jadranka.hr](mailto:@restoran.diana@jadranka.hr)

+385 51 232055



pon: 11 - 21, 40, 120, 40

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 the spacious terrace, surrounded by pine forest, sea scents, and the distinctive Lošinj microclimate, guests enjoy a relaxed atmosphere and the restaurant's carefully designed culinary offer.

In the restaurant's gastronomic symphony, the leading notes are played by premium steaks prepared on an authentic Argentine Asado grill, whose slow and precise cooking method creates a rich caramelised crust while preserving the meat's juiciness and natural aromas. The full depth of flavour is further enhanced by the

dry-ageing process.

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 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, 24

V. Gortana 25, 51550 Mali Lošinj

gastronaut.hr

@kreativna.kuhinja@gmail.com

+385 51 231840



10 - 24, 120, 120

**Za Kantuni** restaurant is located in the centre of Mali Lošinj. Its excellent preparation of local and traditional dishes attracts both Lošinj residents and visitors throughout the year. Two indoor dining rooms and two terraces regularly host a variety of events.

Fresh fish, shellfish, crustaceans, “žgvacet” stews, “paštica”, dishes prepared under the bell, and handmade pasta form the backbone of the cuisine created by chef Miroslav Biondić and his team.

The daily menu is based on the availability of ingredients sourced from local fishermen, family farms, agricultural cooperatives, and a cheese dairy on the island of Cres. Local ingredients, culinary creativity, warm hospitality, and a terrace shaded by monumental palm

trees create at Za Kantuni a symphony of flavours, people, and place.

On the site of today's restaurant, the Dreher Hotel and Restaurant with its annexes opened at the beginning of the 20<sup>th</sup> century. Premium beer was served on its garden terrace, while the Dreher beer hall was located behind the town administration building.

Following the Second World War, the restaurant Tri Palme was established, and in 1979 the premises were renovated by Lošinj'ska Plovidba Tourism and renamed Za Kantuni.

Today, the Dreher dining room and bar area are a small museum, decorated with photographs from the past century that document the development and transformation of both the restaurant and the historic town centre.



## 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; Boškarin ox (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.

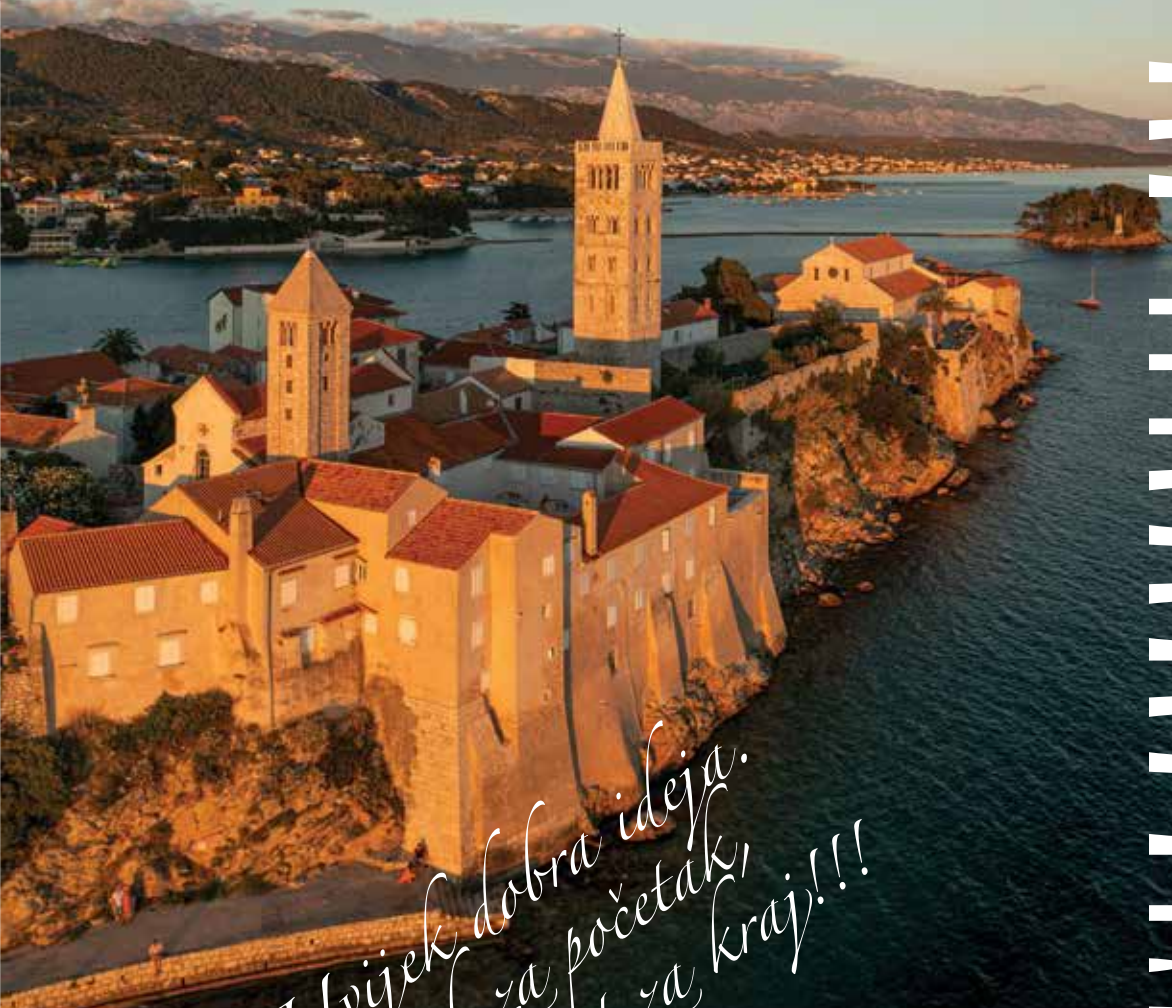
Serving: Slice the meat and serve it with the vegetables and spring onion. Spoon the flavorful pan juices over the top before serving.



VINSKA  
KUĆA matic







*Uvijek dobra ideja.  
Rab za početak,  
rapski desert za kraj!!!*

[www.rab-visit.com](http://www.rab-visit.com)





# BARBAT

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Barbat 366, 51280 Barbat na Rabu

🌐 [hotel-barbat.com](http://hotel-barbat.com)

@ [hotel-barbat@inet.hr](mailto:hotel-barbat@inet.hr)

☎ +385 51 721858



🕒 08 - 24, 15.01. - 15.02. 📶, 🏠 40, 📶 80, 🚗 50, 🛫 8

Located in the centre of Barbat on the island of Rab, next to the church and by the sea, the family-run Hotel-Restaurant **Barbat** stands on the foundations of a former Benedictine monastery. Along the waterfront, guests encounter the spirit of times gone by, a nostalgic blend of authenticity, tranquillity, old stone architecture, and fragrant Mediterranean herbs. Amphorae, stone vessels, and an old grape and olive press tell the story of generations past.

In such surroundings, the gastronomic experience begins. The restaurant's specialties are dishes inspired by the chef's daily creativity, based on freshly caught fish supplied by local fishermen, seasonal produce from the

island market, and lamb from the pastures of Rab. Guests can even choose their lobster or spiny lobster alive from the restaurant's sea-water tank. The symphony of flavours, people, and place is enriched by olive oil and aromatic herbs from the family's own production. Both the menu and wine list are created within the family, drawing on experience and the distinctive character of island cuisine.

The atmosphere is enhanced by a large aquarium where fish and crustaceans swim among a sunken ship and ancient amphorae.

Restaurant Barbat has received numerous awards, including repeated recognition for the island of Rab's most beautiful terrace, as well as accolades for its cuisine and hotel.





## Sladoled s ekstra djevičanskim maslinovim uljem od 17 različitih sorti maslina



**Ice cream with extra virgin olive oil made of 17 different sorts**

Premium extra virgin olive oil is not reserved solely for savoury dishes but also pairs beautifully with desserts, particularly when combined with the creamy sweetness of ice cream. An excellent example of this gastronomic synergy is provided by the award-winning olive oils of Rab olive grower Davor Andrić from Barbat.

The quality of his oils has been recognised internationally, earning OPG Davor Andrić a place in the prestigious Flos Olei guide. Whether accompanying fish and meat specialties or desserts, these celebrated olive oils from Rab lend every dish a refined aroma and a distinctive culinary signature.







# BOŠKINAC

04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 21, 22, 23, 24

📍 Novaljsko polje bb, 53291 Novalja

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

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

☎ +385 53 663500



🕒 12 - 23, 15.12. - 15.03. 🌡️ 🏠 45, 🚶 30, 🚗 70

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 flavours 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.



# VISIT Novalja

S otočnim specijalitetima  
novaljske gastronomije  
*ne moreš falit!*

TURISTIČKA ZAJEDNICA GRADA NOVALJE

Trg Brišćić 1, 53291 Novalja, Hrvatska  
+385 (0)53 661 404 | [info@visitnovalja.hr](mailto:info@visitnovalja.hr)

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

HRVATSKA  
Puna života



HOTELI



PRIVATNI SMJEŠTAJ



TURISTIČKE  
AGENCIJE



IQM Destination stands for the Integrated Quality Management system of destination. The objectives of the project are to increase the quality of service in numerous segments of tourist offer, education tailored to the needs of tourist workers, empowerment of the total brand of the destination...



WELLNESS



KAMPOVI



UGOSTITELJSKI  
OBJEKTI



TRGOVINE



SUVENIRNICE



OPG-ovi



ATRAKCIJE

+385 99 216 3105 | [www.iqmdestination.com](http://www.iqmdestination.com) | [durdica@iqm.hr](mailto:durdica@iqm.hr)





Dalmacija  
Tisno

@visittisno

TURISTIČKA ZAJEDNICA

OPĆINE TISNO

Istočna Gomilica 1a,

22240 Tisno

tel: +38522438604

mail: [info@tz-tisno.hr](mailto:info@tz-tisno.hr)

web: [www.tz-tisno.hr](http://www.tz-tisno.hr)



SLAMIĆ  
TISNO



At the world-renowned London fair, the “Glas Bubbly” salon, the Slamić family’s “Didin san” champagne received a prestigious silver medal.

@slamicvina



# 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; *pašticada* (slow-cooked beef stew); *kaštradina* (dried mutton); *soparnik* (chard pie); dried figs; Dubrovnik *rožata* (caramel flan); Stari Grad gingerbread (*paprenjak*); and Brač *varenik* (grape must reduction).

**Main Grape Varieties:** Pošip (Blato 1902), Debit, Maraština (Rukatac), Hvar Bogdanuša, Babić (Slamić), Plavac Mali, especially from the Ivan Dolac vineyards (PZ Svirče), Babić and Syrah (Slamić).

**Main Olive Varieties:** Oblica, Levatinka, Lastovka, Drobница (Blato 1902).

**Gastronomic Projects and Events:** In Novalja, *MarsOvca*, a festival dedicated to the Pag sheep, takes place in April, followed by *Gremo Ist* at the end of May, and *Makarunijada* and *Bakalarijada* in December. Privlaka is renowned for its cuttlefish and *čičvarda*, a traditional local dish. In July, the town hosts the *Night of the Privlaka Fishermen and Sand Diggers*. Biograd na Moru is known for *kunje* shellfish and dishes prepared with *prošek*, the traditional Dalmatian dessert wine. Tisno is famous for its music festivals, accompanied by a rich selection of Dalmatian specialties.

Around fifty shellfish farms are located in the waters where the Krka River meets the Šibenik Channel. The hinterland of Šibenik is home to the production of the renowned Drniš Prosciutto. Tisno is renowned for its music festivals, complemented by a rich selection of Dalmatian specialties. The *Taste Like Marenda* festival is held in Tisno at the beginning of September and in Vodice at the beginning of October. September also brings the *Babić Fest* in Rogoznica and the *Skradin Risotto and Lifestyle Festival* in Skradin, both celebrating the gastronomic heritage of Šibenik-Knin County.

Split-Dalmatia County is developing the brand of the traditional Dalmatian *marenda* (mid-morning meal) and has been selected as the *European Region of Gastronomy 2027*. Split's culinary scene can be explored through guided food tours and numerous gastronomic events held throughout the year, especially during the *Štorije o' Spize festival* in October and November. Omiš's pirate heritage is celebrated through a series of summer events and serves as inspiration for the menus of several local restaurants. The town also hosts the *Grand Gourmet event*, organized by the *Association of Chefs of Mediterranean and European Regions (ŠKMER)*. The *Omnivia* agency from Omiš organizes *soparnik* workshops and Dalmatian wine tastings in a former 16th-century salt market.

The fertile Neretva Valley invites visitors to take part in the harvest of strawberries, watermelons, and mandarins, while in spring it offers the unique experience of enjoying the fragrance of blooming mandarin orchards.



# PET BUNARA

11, 12, 13, 15, 17, 21

Stratco 1 (pokraj trga Pet bunara), 23000 Zadar

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

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

+385 23 224010



🕒 12 - 22, **UTO, 25.12. - 27.12.** 🌡️ 📶 🏠 35, 🌧️ 35

The **Pet bunara dine & wine** restaurant is located alongside the square bearing that same name. It has been the enriching and the refining element of the Zadar gastronomic scene for more than 40 years. In the last few years it has experienced a real revival of true hospitality in synergy of top cuisine and professional service.

Decorated with stone, cast iron and wood, it offers pleasant ambience of true Zadar, along with local specialties.

The Pet bunara restaurant is guided by these words; delicious food, gorgeous wines, local-seasonal-organic, great staff & sincere and enjoyable all-around experience.

Tradition and seasonal ingredients are re-

spected, with particular emphasis on ingredients from ecological origin.

In Poljica village (near Zadar) they grow organic herbs, olives and figs.

Local ingredients, sustainable farming, and culinary creativity come together at Pet Bunara in a symphony of flavours, people, and place.

Acclaimed ecological jam made of fresh figs "Šinjinorina Smokva" produced by farm Damjanić-Babac is exclusively served in Pet bunara. The farm and the restaurant are organizing Fig Festival in September, with Gastro Fig (an event promoting figs and products made of that fruit and used in sweet and savoury dishes).





# Budrin

DRNIŠKI PRŠUT

**Belcom d.o.o.**

T 098714403

dane.budisa@gmail.com

Proizvodni pogon:

Trbounje

Kod škole 12, 22320 Drniš



# Blatošća<sup>1902</sup>d.d.





# NIKO

02, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Obala kneza Domagoja 9, 23000 Zadar

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

@ [hotel.niko@hotel-niko.hr](mailto:hotel.niko@hotel-niko.hr)

☎ +385 23 337888



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

Located in Puntamika, in a peaceful part of the Zadar Riviera between Diklo and Borik, Restaurant **Niko** has been one of Dalmatia's most recognisable gastronomic destinations for more than six decades. It was founded in 1963 by Niko Pavin in what was considered a pioneering move, as Niko was the first privately owned restaurant in the former Yugoslavia. On opening day, there was only one table and six chairs, but a thousand curious visitors gathered around. That same energy, built on food, the sea, and togetherness, remains part of Niko's identity to this day.

The tradition was continued by his son Erik, together with his wife Rada and their family, who have led the restaurant with the same dedication and passion that marked its beginnings. Much has changed over the decades. In 2003, the family opened the adjoining Hotel Niko, and in 2009 the restaurant was completely renovated. Yet the cuisine has remained true to its roots. The dishes are still prepared according to recipes that have delighted generations, using ingredients guided by the sea and the seasons.

Scampi from the Velebit Channel, fish selected by guests themselves, lobsters from the



restaurant's own aquarium, vongole buzara, and fresh scampi carpaccio are among the specialties through which Restaurant Niko celebrates the traditions of Dalmatian cuisine. The kitchen is led by Chef Anita Klarić, who demonstrates every day that exceptional flavour is built patiently, through respect for ingredients and culinary heritage.

The symphony of flavours is often accompanied by song. Erik Pavin, who continued the family's gastronomic story, has always believed that the moments people remember most are those shared over good food, fine wine, and music. Continuing a tradition his father Niko lived every day, he founded Klapa Niko, making music a distinctive part of the restaurant's identity. In this way, flavours, wine, and song have come together to create a unique warmth that guests have gladly returned to for decades.

*"Our guests feel at home here, and the dishes we serve them are the same dishes we would prepare for ourselves."* This simple statement encapsulates the philosophy of the Pavin family



and explains why guests have been returning for decades.

The Symphony of Flavours, People and Place at Niko is created where the sea, family dedication, and Dalmatian gastronomic heritage meet, blending hospitality, flavours, and song into a uniquely memorable experience.

Pršut  
Prosciutto  
Pršuta

~Lukin



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



# KAŠTEL

17, 18, 19, 22, 23, 24

📍 Bedemi zadarskih pobuna 13, 23000 Zadar

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

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

☎ +385 23 494950



🕒 12 - 23, 📶, 🚗 20, 🏠 60, 🌧 60

Restaurant **Kaštel** is located within the Bastion Boutique Hotel. Built on the remains of a 13th-century Venetian medieval fortress, with two terraces, it offers a unique setting and an unforgettable dining experience.

The menu is based on traditional Dalmatian cuisine, presented in a contemporary way that reflects the rich history of the city of Zadar.

Great emphasis is placed on an eco-friendly approach to cooking, with ingredients sourced

from nearby family farms, from cheeses and olive oils to a carefully selected wine list featuring labels from Zadar and its surroundings.

The historic setting, Dalmatian gastronomic heritage, local ingredients, and culinary creativity create at Kaštel a symphony of flavours, people, and place.

Every dish at Restaurant Kaštel bears the signature of Chef Mate Bevanda.





## 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.

## 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.





# MARINA KORNATI

18, 19, 20, 21, 22, 23, 24

📍 Šetalište Kneza Branimira 1, 23210 Biograd na moru

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

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

☎ +385 23 384505, 0993669395



🕒 07 - 24, 🌤️, 📶, 🏠 175, 🚗 175, 🚗 100

Located in the heart of Marina Kornati, the third-largest marina on the Adriatic, with captivating views of Biograd na Moru, Restaurant **Marina Kornati** offers an authentic Dalmatian dining experience.

Traditional recipes and cooking methods bring the flavours of Dalmatia to the table, while fresh fish and seafood are complemented by wines made from indigenous grape varieties. Fine cuisine, professional service, and sea views create a symphony of flavours, people, and place, while the preparation of the restaurant's renowned steak tartare in front of guests provides a memorable highlight. The tavern is decorated in a traditional Dalma-

tian style, centred around a large open fireplace where grilled specialties are prepared.

Highlights of the menu include a fisherman's platter, tuna tartare, burrata with prosciutto and rocket in a sweet-and-sour emulsion, pappardelle with porcini mushrooms and Zadar truffles, risotto with Adriatic scampi and Parmesan crisps, grilled octopus, and Dalmatian pork chop served with Swiss chard in the traditional Dalmatian style.

For dessert, we recommend mascarpone with figs cooked in prošek dessert wine or the house specialty that keeps guests coming back – pancakes with apples in a caramel and walnut sauce.









# BOROVNIK

11, 12, 13, 14, 15, 17, 18, 19, 20, 21, 22, 23, 24

Trg dr. Šime Vlašića 3, 22240 Tisno

[www.hotel-borovnik.com](http://www.hotel-borovnik.com)

[info@hotel-borovnik.com](mailto:info@hotel-borovnik.com)

+385 22 439700



🕒 12 - 22, 🌞, 📶, 🏠 80, 🌊 140, 🚗 14, ➡️ 3

**Borovnik** Restaurant, owned by the Slamić family, is part of Hotel Borovnik\*\*\*\*. The restaurant offers the comfort of a warm and inviting ambience, separated only by a glass wall from the seawater pool located on the inner terrace.

The restaurant nurtures the philosophy of slow dining and creative cuisine based on high-quality local ingredients.

Its gastronomic symphony is created each day through seafood specialities and meat delicacies of the Dalmatian region, while the hosts particularly recommend lamb cutlets with sautéed potatoes and green beans, as well as beef steak served on a bed of seasonal vegetables.

A special note to this harmony is added by homemade olive oil and vinegar, together with estate-produced wines with controlled origin: premium Babić, premium Syrah, Didov San sparkling wine, quality rosé, and Čačin San made from the debit, tribljan, and pošip grape varieties.

Hotel Borovnik is located by the waterfront in the centre of the picturesque Mediterranean town of Tisno on the island of Murter, connected to the mainland by a movable bridge.

*"Come and enjoy, we will welcome you with love!"* say the Slamić family and the staff of Hotel Borovnik.



## Punjeni brancin



### Stuffed Sea Bass

*Sea bass (200–300 g), white fish (such as hake), egg, onion, celeriac, capers, Adriatic shrimp meat, tomato sauce, salt, pepper, butter, flour, peas, carrot, potato, arugula*

Clean and fillet the sea bass. Use the head and bones to prepare a fish stock, which serves as the base for the velouté sauce.

Line a mould with the sea bass fillets. Blend the white fish, a small amount of celeriac, onion, capers, egg white, salt, and pepper into a smooth mousse using a hand blender or food processor. Briefly sauté the shrimp with a little tomato sauce and leave to cool.

Spread a layer of the fish mousse in the mould, arrange the shrimp on top, cover with the remaining mousse, and seal with the sea bass fillets. Bake at 180°C for about 15 minutes.

For the garnish, prepare celeriac purée and diced vegetables cooked al dente and lightly sautéed. Add fried arugula for a crisp finish.

Serve the stuffed sea bass on a bed of fish velouté, accompanied by the vegetables and celeriac purée.

Recommended wine pairing: Slamić Rosé.





# VINKO

18, 19, 20, 21, 22, 23, 24

Uz cestu 57, 22221 Konjevrate

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

[reservations@konobavinko.hr](mailto:reservations@konobavinko.hr)

+385 22 778750



12 - 23, 🌞, 📶, 🏠 36, 🌧️ 36

Konoba **Vinko** is located in Konjevrate, along the main road between Šibenik and Drniš, not far from Krka National Park. Surrounded by nature and the rocky landscape of the Dalmatian hinterland, it has for years been an essential destination for lovers of authentic flavours and traditional cuisine from the Šibenik region.

The tavern is housed within a stone building with a centuries-old tradition of preparing and serving food, while the story of today's Konoba Vinko began in 2004.

In the restaurant's gastronomic symphony, the leading notes are played by traditional dishes of the Dalmatian hinterland, prepared according to old recipes and with great respect for local ingredients.

A special place on the menu belongs to ho-

memade prosciutto, aged for two to three years and sliced exclusively by hand to preserve its full aroma and quality. The speciality of this "house of fine local cuisine" is spit-roasted suckling pig, closely followed by spit-roasted rooster, dishes prepared under the iron bell, and the widely renowned veal risotto prepared in the Skradin style. Guests also gladly choose dry-aged beef rump steaks, veal cutlets, lamb liver, and lamb tripe, dishes whose flavours bring back the spirit of somewhat forgotten times.

*"Our greatest motivation and reward is a satisfied guest who wishes to return, once again experience the atmosphere, and enjoy the ambience, traditional dishes, and excellent wines, especially those from our 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.





# PELEGRINI

14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Jurja Dalmatinca 1, 22000 Šibenik

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

@ [reservations@pelegrini.hr](mailto:reservations@pelegrini.hr)

☎ +385 22 213701



🕒 pon - sub: 18:30 - 21:30, 29.10. - 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**.

A historic setting, a creative interpretation of the region's gastronomic heritage, and a passion for wine create at Pelegrini a symphony of flavours, people, and place.

*"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.





Izvor: HTZ, Foto: Darko Kresinger



Izvor: TZŽSKN, Foto: Stanko Fejč



Izvor: HTZ, Foto: Maja Danica Pečanč



Izvor: TZŽSKN, Foto: Valentino Džadžić



Izvor: TZŽSKN, Foto: Valerio Baranović



Izvor: TZŽSKN, Foto: Miranda Tržaja



Izvor: HTZ, Foto: Maja Danica Pečanč



Izvor: SKZ



Izvor: HTZ, Foto: Ivo Blodina

**2** UNESCO sites | **2** national parks | **11** medieval fortifications  
**230** cultural monuments | **300** islands | **600** archaeological sites

*so natural, so beautiful*



**Dalmacija | Šibenik**

**HRVATSKA**  
*Full of life*

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





# 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, 24

📍 Krapinskih spužvara 46, 22010 Šibenik-Brodarica

🌐 [www.zlatna-ribica.hr](http://www.zlatna-ribica.hr)

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

☎ +385 22 350300, 022350695



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

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.

Dalmatian flavours, family commitment, the sea and the wine create in Zlatna ribica a symphony of flavours, people and place.

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 mill Museum St. Lawrence 1584 on the island of Krapanj, culturally-touristic heritage of Šibenik riviera has been enriched.



# Buzara od škampi



## Scampi buzzara

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

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





# MARIO

19, 20, 21, 22, 23, 24

Hrvatske mornarice 1, 22203 Rogoznica

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

@restoranmariorogoznica@gmail.com

+385 22 558508



🕒 12 - 24, 🌿, 📶, 🏠 40, 🚗 120, 🚗 15

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” with homemade gnocchi, tuna prepared

„paštica” style, daily freshly baked bread, all based on recipes passed from generation to generation.

Local ingredients, family dedication, the sea, and tradition come together at Mario in a symphony of flavours, people, and place.

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.”, say the hosts.*





## Ferrero rocher kugla



### Ferrero Rocher Ball

30 whole roasted hazelnuts; **For the mixture:** 200 g ground roasted hazelnuts, 200 g ground hazelnut wafer biscuits, 350 g Nutella or other chocolate spread; **For the coating:** 200 g dark or milk chocolate, 2–3 tbsp oil, 50 g finely chopped hazelnuts

Mix the ground hazelnuts, wafer biscuits, and Nutella until a compact mixture forms. Shape into walnut-sized balls, pressing one whole hazelnut into the centre of each.

Arrange the balls on a tray and refrigerate for about 30 minutes until firm.

Melt the chocolate with the oil over a bain-marie (or in a microwave) and stir in the chopped hazelnuts. Dip the chilled balls into the chocolate coating and return them to the refrigerator until the chocolate has completely set.





# ADRIATIC

95, 96, 97, 98, 07, 14, 19, 20, 21, 22

📍 Sustipanski put 2, 21000 Split

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

@ [restaurantadriatic@yahoo.com](mailto:restaurantadriatic@yahoo.com)

☎ +385 21 398560



🕒 12-23, 🌞, 📶, 🏠 100, 🚗 120, 🚗 30

Deeply immersed in the colours and flavours of the Mediterranean, **Adriatic** is a premium seafood restaurant with a spacious seaside terrace, located at the entrance to the city, just a few minutes' walk from the centre of Split. It offers panoramic views of the islands, the city of Split, and spectacular sunsets.

The restaurant focuses on Mediterranean cuisine and the daily catch. Alongside premium white fish such as dentex, gilthead sea bream, and scorpionfish, the menu features tuna, lobster, scampi, shellfish, and other seafood delicacies.

Here, the sea, Mediterranean gastronomy, and warm hospitality come together in a symphony of flavours, people, and place.

Adriatic is a popular venue among both local and international guests, particularly for private events. The terrace can accommodate up to 250 guests, while the indoor dining area seats up to 150.

Adriatic shares its terrace with its sister pizzeria, Skipper, known for its wood-fired ovens and diverse selection of pizzas, ranging from Roman and Neapolitan styles to its signature metre-long pizzas.



# Korčulanski makaruni na buzaru

## Korčula Macaroni Buzara



## Mediterranean Culinary Arts

A two-week training for professional chefs

Five modules – cold and hot starters, fish and meat dishes, creative and traditional cooking, gluten free and restaurant desserts – cover modern preparation techniques, the art of plating, sous-vide and molecular cuisine, to Haute cuisine standards. The course also covers menu composition by season and by the nutritional value of ingredients.

**Requirement:** at least 3 years of professional experience

**Dates:** 16 – 27 November 2026

**Group:** 8 to 12 participants

**Venue:** ŠKMER Kuharska akademija, Jobova 2, Split, Croatia

ŠKMER  
Kuharska  
Akademija



Prijave i informacije / Applications and information:  
info@skmer.hr · +385 99 319 89 61 · skmer.hr





# BRASSERIE ON 7

21, 22

Obala Hrvatskog narodnog preporoda 7, 21000 Split

[www.brasserieon7.com](http://www.brasserieon7.com)

@brasserieon7@gmail.com

+385 21 278233



08 - 22, 08 - 24, 35, 100

Located in one of Split's most attractive locations, directly on the Riva waterfront, **Brasserie on 7** combines Mediterranean flavours, attentive service, and a sea view that has become part of its identity.

The restaurant embraces an all-day dining concept, from breakfast and brunch to lunch and dinner, with a focus on fresh, seasonal ingredients. The cuisine draws inspiration from Mediterranean traditions and classic French techniques, creating modern and imaginative dishes that follow the rhythm of Dalmatian seasons. Breakfast and brunch hold a special place on the menu, while local seafood, homemade pasta, and carefully crafted meat specialties are

popular choices for lunch and dinner.

The extensive wine list features respected Croatian labels alongside a selection of international wines, while signature cocktails further enhance the experience.

Its elegant yet relaxed atmosphere makes Brasserie on 7 a popular destination for brunch, lunch, dinner, business meetings, and special celebrations.

A symphony of flavours, people, and place is created here anew each day, between mornings smelling of coffee and croissants, afternoons that bring seafood delicacies and wines to match, and evenings that slowly fade as the lights of the Riva reflect upon the sea.



# Paccheri s jadranskim kozicama



## Paccheri with Adriatic Prawns

This dish celebrates the richness of Adriatic prawns through several layers of flavour: aromatic prawn bisque, prawn butter, roasted cherry tomatoes, and fresh rocket, all brought together in a generous serving of paccheri pasta.

**For 4 persones** 500 g paccheri pasta, 400 g peeled Adriatic prawn tails, 1.5 kg Adriatic prawn shells, 100 g butter, 100 ml olive oil, 1 kg carrots, 1 kg onions, several garlic cloves, 500 g celeriac, 100 g tomato paste, 100 ml prošek dessert wine, 100 ml white wine, 500 ml fish stock, a bunch of thyme, 1 sprig rosemary, 150 g cherry tomatoes, 150 g rocket, 50 g pine nuts, 5 g sugar, salt to taste

For the prawn bisque, sauté diced onion, carrot, and celeriac in olive oil. Add half of the prawn shells and cook until they develop a deep colour and aroma. Stir in the tomato paste, deglaze with prošek, and once the alcohol has evaporated, add the fish stock. Add thyme and rosemary and simmer until reduced by about half.

For the prawn butter, briefly sauté the remaining prawn shells in a little olive oil. Add the butter and heat gently until infused with the flavour of the prawns. Strain and allow to cool.

Halve the cherry tomatoes, season with sugar, salt, and olive oil, and roast until lightly caramelised.

In olive oil, lightly sauté finely chopped garlic, add the prawn tails, and deglaze with white wine. After a short reduction, pour in the hot bisque and add the previously cooked al dente paccheri pasta. Remove from the heat and stir in the prawn butter. Finish with the roasted tomatoes, rocket, and toasted pine nuts, which add a final note of crunch.



# DVOR

21, 22, 23, 24

Put Firula 14, 21000 Split

[www.dvor-restaurant.com](http://www.dvor-restaurant.com)

@dvor.reservation@gmail.com

+385 21 571513



12 - 24, 12, 40, 120

**Dvor** is located by the sea, and its terrace, shaded by mature trees, offers beautiful views of the islands of Šolta and Brač.

The restaurant opened in 2013 and has received numerous Croatian and international awards for quality. Among them are Michelin Guide recommendations in 2018, 2020, 2021, 2022, 2024, and 2025; Gault&Millau distinctions in 2018, 2021, 2022, 2023, 2024, 2025, and 2026; and Falstaff awards in 2016, 2017, 2019, 2021, 2022, 2024, 2025, and 2026.

*“Paštica”, “gregada”,* buzara-style seafood dishes, and smoked seafood risotto are among the highlights of the Dalmatian specialties interpreted by the award-winning Vesna Vukman. The sea, Dalmatian gastronomy, outstanding wines, and the dedication of the team create at Dvor a symphony of flavours, people, and place.

From the extensive wine list, more than 300 quality and premium wines are also available by the glass.



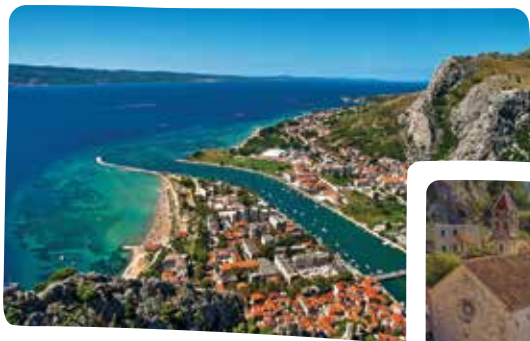


CROATIA  
Full of life

# SPLIT

CITY OF GASTRONOMY

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



TRY IT ALL.  
OR JUST RELAX.

VISIT Dalmatia  
CENTRAL Dalmatia

[visitomis.hr](http://visitomis.hr)



# KAŠTIL SLANICA

00, 02, 03, 04, 06, 07, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Franje Josipa 1, Kanjon Cetine, 21310 Omiš

🌐 [kastil-slanica.hr](http://kastil-slanica.hr)

@ [info@kastil-slanica.hr](mailto:info@kastil-slanica.hr)

☎ +385 21 861783



🕒 11 - 23, 🌞, 📶, 🏠 170, 🚶 80, 🚗 60, 🚶 2

In the beautiful canyon of the Cetina River, only 4 km from its mouth where it meets the sea, lies the family-run restaurant **Kaštil Slanica**.

Built on the walls of a medieval salt-trading settlement, in a breathtaking canyon setting overlooking the Cetina River, Kaštil Slanica is filled with an authentic atmosphere. Open for more than a quarter of a century, it offers traditional Dalmatian cuisine and ancient dishes from the Dalmatian hinterland, complemented by a selection of some of Dalmatia's finest wines.



As you approach Kaštil Slanica, travelling deeper into the Cetina gorge by road or river, nature inevitably begins to leave a lasting impression. Upon arriving at the restaurant by the riverbank, where ducks, grebes, and herons move among reeds, bamboo, poplars, and plane trees beneath a dramatic mountain backdrop, a sense of relaxation quickly takes over. It is hard to believe that you are only five minutes from the sea and Omiš, and within easy reach of Makarska and Split.

The culinary offer is based on authentic Dalmatian cuisine, old family recipes, traditional preparation methods, and fresh seasonal local ingredients. Tradition, family, the Cetina River, and the flavours of the Dalmatian hinterland create at Kaštil Slanica a symphony of flavours, people, and place.

Guests can enjoy authentic bread baked under the iron bell and the traditional soparnik pie, as well as festive family classics such as "pašticada" and "rožata", brought to Dalmatia centuries ago by the Venetians, alongside many other local and historical specialties. A selection of Dalmatian wines is carefully paired with the dishes.

Kaštil Slanica has received numerous awards, including the Silver Charter of the Sunflower Award for Rural Tourism in the Traditional

Rural Gastronomy category and the Simply the Best award for hospitality venues offering traditional food and beverages in rural areas. Within The Bread Project, it represented Croatia with its bread baked under the peka bell. The restaurant is also a holder of the Culinary Heritage Europe label, recipient of the international Tourism Prism Award for new contributions to tourism, a member of *Stories – Experience*

*Premium Croatia* and included in the prestigious gastronomic guide *Gault&Millau*.

*"Being an essential part of the experience of the destination's cultural heritage and natural beauty is a great responsibility. That is why, after celebrating 25 years of operation, we created a new visual and verbal identity that brings together tradition, gastronomy, family, nature, and history into one unique story", say the hosts.*

## Juha od raštike



### Kale Soup

*Serves 8 servings: 1 kg kale, 2 large potatoes, 2 onions, 3 cloves of garlic, extra virgin olive oil, salt, pepper; for serving: homemade bread baked under the iron bell and Dalmatian pancetta*

Wash the kale, remove the tough stems, and cut the leaves into strips. Blanch in salted boiling water, cool in cold water, and drain well. Sauté the chopped onion and garlic in olive oil, then add the kale and diced potatoes. Season, cover with water, and cook until the vegetables are tender. Blend into a smooth cream, gradually adding the cooking liquid until the desired consistency is reached. Serve with croutons made from homemade bread and crispy Dalmatian pancetta.

Kale is a symbol of the Dalmatian Hinterland and one of its most valuable local ingredients, rich in calcium, iron, and vitamins C and K. Available throughout the year, it has become one of the signature ingredients at Kaštil Slanica, where the menu is inspired by the flavours of the Omiš cliffs, the Cetina River, and the Adriatic Sea.





# 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, 24

📍 Krvavac 2, 20350 Metković

🌐 [hotel-restaurant-villa-neretva.hr](http://hotel-restaurant-villa-neretva.hr)

@ [hotel.villa.neretva@gmail.com](mailto:hotel.villa.neretva@gmail.com)

☎ +385 20 672200



🕒 10 - 24, 🌞, 📶, 🏠 400, 🌿 40, 🚗 30

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, Pave 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 green and yellow colour of a mandarin paradise.

The complete satisfaction of guests is ensured by the cooking team headed by chef

Cristian Jerković-junior, who prepares authentic 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 symphony of flavours, people, and place at Villa Neretva is created through the meeting of Neretva's natural surroundings, family dedication, traditional recipes, and the experience of a river that has shaped life in this region for centuries.

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.



konoba NERETVANSKA KUĆA



*"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 3- star family hotel for 25 years, while the Neretvanska kuća was built 7 years ago and today represents a multifunctional 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. By doing 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."*

## Meso ispod peke „Villa Neretva“



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

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

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

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



# KAPETANOVA KUĆA

96, 98, 99, 00, 01, 02, 03, 04, 05, 06, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Mali Ston, 20230 Mali Ston

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

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

☎ +385 20 754264, 020754210



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

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.

The symphony of flavours, people, and place at Kapetanova Kuća is created where the Bay of

Mali Ston, fertile fields, family dedication, and a centuries-old tradition of oyster and shellfish farming come together.

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".*





## Sljubljivanje mora i kopna



### Sea and Land Symphony

Wrap oyster meat in pancetta and lightly grill it.

## Krem juha od kamenica



### Cream of Oyster Soup

Shucked oysters, fish stock, butter, olive oil, seasonings, samphire (motar), cream, corn starch.





# KOPUN

📍 Poljana Ruđera Boškovića 7, 20000 Dubrovnik

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

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

☎ +385 20 323969



🕒 30, 🍷 90

Restaurant **Kopun** is located within the impressive walls of Dubrovnik's historic centre.

*"At Restaurant Kopun, we proudly strive to revive some of the old Croatian recipes that have been passed down from generation to generation. Our inspiration comes from the rich history of our country, and especially from the Dubrovnik heritage",* say the hosts.

At Kopun, recipes that are more than a century old are carefully preserved and reinterpreted through a contemporary gastronomic expression. Alongside the restaurant's signature kopun (capon), guests can enjoy "šporki makaruli", black risotto, brudet, rozata, and

other traditional specialties. Food is prepared much like a composer creates music – each ingredient has its own role and voice within the dish, remaining recognisable while contributing harmoniously to the whole. Carefully selected wines from the extensive wine list complement the culinary experience.

The Symphony of flavours, people and place at Restaurant Kopun is created at the meeting point of Dubrovnik's history, forgotten recipes brought back to life, and hosts who have transformed the restaurant into a place where the past and present come together. Stone streets, the aroma of spices, and the voice of a waiter



explaining the origin of a dish all contribute to an experience that goes beyond a meal and becomes a story about the city itself.

The restaurant takes its name from the capon, a delicacy once enjoyed by Dubrovnik noblemen and European royal courts. A capon, a

castrated rooster, has traditionally been raised exclusively for its meat. During the time of the Republic of Dubrovnik, it even found its place in Marin Držić's famous comedy *Dundo Maroje*.

## Punjeni kopun



### Stuffed Capon

At Restaurant Kopun, it is prepared in the Dubrovnik style, in a sauce made with bitter orange, white wine, and honey. It is stuffed with meat, spices, and fresh herbs, marinated, and slowly roasted for more than six hours. It is served with roasted vegetables infused with the rich aromas of the roasting juices.





# 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, 24

📍 Brsalje 3, 20000 Dubrovnik

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

@ [sales@nautikarestaurants.com](mailto:sales@nautikarestaurants.com)

☎ +385 20 442526



🕒 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, prepares 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 role of the chef is to continue the work of nature, preserving and enhancing the flavours of its gifts. Tradition, quality, creativity, and a unique location create at Nautika a symphony of flavours, people, and place.

## Sipa

## Cuttlefish



Sauté cleaned cuttlefish, grind it, season to taste, and shape it into small balls. Coat them in 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.



HRVATSKI  
OTOČNI  
PROIZVOD

vinarija svirče



[www.pz-svirce.hr](http://www.pz-svirce.hr)





# ROZARIO

📍 Prijeko 1, 20000 Dubrovnik

🌐 [www.konoba-rozario.hr](http://www.konoba-rozario.hr)

@ [konoba.rozario@gmail.com](mailto:konoba.rozario@gmail.com)

☎ +385 20 322015



🕒 12 - 23, 06.01. 01.03., 🌐, 📶, 🏠 32, 🌳 30

Located in the heart of Dubrovnik's historic Old Town, next to St. Nicholas Church and just a few steps from Stradun, Konoba **Rozario** has been preserving the traditions of homemade cuisine and Mediterranean hospitality since 1969. Its name derives from the Dubrovnik word for a rosary and the nearby Chapel of Our Lady of the Rosary. Its story is closely intertwined with the spirit of old Dubrovnik.

Set in the welcoming atmosphere of a traditional Dalmatian tavern housed in a former wine cellar, the restaurant places emphasis on traditional recipes, fresh ingredients, and the authentic flavours of southern Croatia. The menu features a variety of Dubrovnik and

Dalmatian specialties, including Rozario steak in a sauce of Pelješac Plavac Mali wine, honey, and dried figs; Dubrovnik-style "šporki makaruli"; black cuttlefish risotto; shrimp risotto; sailors' brodetto; green pasta with seafood; mussels or scampi buzara; and fresh fish and squid grilled over an open flame.

Local and Croatian wines complement the gastronomic offering, while the warm atmosphere and attentive service create an experience that keeps guests coming back. Traditional cuisine, the ambience of Dubrovnik, and genuine hospitality come together at Rozario in a symphony of flavours, people, and place.







**NOVO**

## KITCHEN BLENDERS

**Stručno izblendano  
u sekundama**

Do 3,5 litara za 35 sekundi





# STARA LOZA

22, 23, 24

📍 Prijeko 22, 20000 Dubrovnik

🌐 [www.prijekopalace.com/index.php/stara-loza-restaurant](http://www.prijekopalace.com/index.php/stara-loza-restaurant)

@ info@prijekopalace.com

☎ +385 20 321145



🕒 08 - 24, 🌡️, 📶, 🏠 28, 🌳 14

Located in the heart of Dubrovnik's Old Town, Restaurant **Stara Loza** occupies the top floor of the historic 15th-century Prijeko Palace. The restaurant features an elegant indoor dining room and a rooftop terrace with panoramic views over Dubrovnik's rooftops.

Stara Loza's cuisine is based on a contemporary interpretation of Mediterranean gastronomy, with an emphasis on local ingredients, seasonality, and the authentic flavours of southern Croatia. Inspiration comes from the rich culinary traditions of Dubrovnik and Dalmatia,

presented through modern techniques and carefully crafted tasting menus.

Since 2017, the restaurant has held a Michelin recommendation and has continuously developed a concept that combines fine dining, wine culture, and a unique historic setting. The symphony of flavours, people, and place at Stara Loza is created by its chefs, waiters, sommeliers, hosts, and local producers. Together, they craft an experience that introduces guests to Dubrovnik through its food, wine, and atmosphere.



## Kozletina s pireom od krumpira, kremom od češnjaka, salsom verde i ukiseljenom ljutikom



### Goat Cutlet with Potato Purée, Garlic Cream, Salsa Verde and Pickled Shallots

**5 portions:** 2 kg goat meat, 1 kg onion, 1 kg carrot, 500 g celery root, 1 l white wine, 50 g tomato paste, 1.5 l water, 10 black peppercorns, 3 bay leaves, thyme, 10 g rosemary, zest of 1 lemon and 1 orange, 2 dl vegetable oil.; **potato purée:** 1 kg potatoes, 0.5 dl olive oil, 100 g butter, 1 dl cream, coarse salt, 1 sprig rosemary, 2 garlic cloves; **Garlic cream:** roasted garlic; **Salsa verde:** 80 g parsley, 10 g mint, 10 g capers, 1 garlic clove, zest and juice of ½ lemon, 2 g anchovy, 50 g olive oil, 2 g oregano; **Pickled shallots:** 200 g shallots, 1 dl water, 1 dl wine vinegar, 100 g sugar, 1 bay leaf, 3 g pepper, 5 g salt

Marinate the goat meat in a salted milk solution for 24 hours. Pat dry, season with salt, and sear on all sides in hot oil. In the same pot, sauté the onion, carrot, and celery root, then add the tomato paste, white wine, and water. Simmer briefly, add the herbs and citrus zest, return the meat to the pot, cover, and roast at 160 °C for about 3½ hours. Remove the meat from the bones and strain and reduce the cooking juices to the desired consistency.

Cook the potatoes with salt, rosemary, and garlic until tender. Drain, remove the aromatics, and mash with butter, cream, and olive oil until smooth.

For the garlic cream, drizzle a whole garlic bulb with olive oil, wrap it in foil, and roast at 170 °C for about 45 minutes. Squeeze out the roasted garlic and blend into a smooth cream.

For the salsa verde, blend all ingredients until smooth.

For the pickled shallots, prepare a marinade with water, vinegar, sugar, and spices. Pour over the sliced shallots and leave to pickle for at least 24 hours.

Serve the goat cutlet with potato purée, garlic cream, salsa verde, pickled and caramelised shallots, and the reduced roasting sauce.





# VINICA MONKOVIĆ

23, 24

📍 Donja Ljuta 44, 20217 Ljuta

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

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

☎ +385 99 2152459



🕒 pon - pet: 12 - 23, sub - ned: 11 - 23, 🌞, 📶, 🏠 120, 🚶 100

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

Authentic Konavle and Dubrovnik specialties are served in a traditional atmosphere, within a protected landscape beside the Ljuta River and the mills dating back to the Dubrovnik Republic, where a symphony of flavours, nature, and history blends into a unique gastronomic experience.

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

Meat and fish specialties are grilled over embers which gives them a special flavour.

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

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

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

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









## RESTORAN LIČKA KUĆA

Smješten na Ulazu 1 u Nacionalni park, restoran Lička kuća pruža autentičan doživljaj Like kroz bogatu gastronomsku tradiciju i rustikalni ambijent.

Tradicionalni specijaliteti i moderna jela pripremljena od lokalnih namirnica čine je nezaobilaznim mjestom za sve ljubitelje vrhunske ličke kuhinje.



**PLITVIČKA  
JEZERA**

Nacionalni park  
National Park

## BLACK RIVER – STEAK AND PASTA HOUSE

Na svega 5 minuta šetnje od Ulaza 2 u Nacionalni park, nalazi se Black River steak & pasta house koji nudi spoj vrhunske hrane i lounge atmosfere.

Dry age steakovi, ukusne tjestenine i pomno birana vina upotpunit će vaše eno-gastro iskustvo.





## 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, 24

Rastovača 11, 53231 Plitvička Jezera

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

[prodaja@np-plitvicka-jezera.hr](mailto:prodaja@np-plitvicka-jezera.hr)

+385 99 2767406



sri - pon: 11 - 23, **UTO**, 270, 32, 500

Located in the heart of Plitvice Lakes National Park, surrounded by centuries-old forests and the unspoiled nature of the Lika region, Restaurant **Lička kuća** has for more than fifty years been a meeting place of tradition, hospitality, and authentic gastronomy. Opened in 1972 as the first national restaurant within the Park, Lička kuća preserves the spirit of the region through its distinctive architecture, warm wooden interior, and the atmosphere of a traditional Lika home.

Within an ambience shaped by an open hearth, stone, and wood, the restaurant nurtures the gastronomic heritage of Lika through a contemporary approach to traditional cuisine. The menu is based on local and seasonal

ingredients, while many products carry the Lika Quality label. Special attention is devoted to meat sourced from the restaurant's own butcher shop, cheeses from local producers, and traditional recipes interpreted by the chefs using modern culinary techniques.

Lička kuća features a spacious indoor dining area, a terrace immersed in nature, and an open grill where guests can watch the final preparation of selected specialties. The menu highlights Lika soup, grilled trout, lamb and veal dishes, Lika potatoes, homemade cheeses, and desserts inspired by local traditions.

The "Symphony of Flavours, People and Place" at Lička kuća is created through the harmony of nature, tradition, and the people who



shape the gastronomic experience of Lika every day. Chefs, waiters, hosts, and local producers work together to create a balance of authentic flavours, aromas, and emotions, turning every visit into an experience guests gladly return

to. The combination of the pristine nature of Plitvice Lakes National Park, the rich heritage of Lika, and contemporary gastronomy has made Lička kuća one of Croatia's recognised gastronomic destinations.

## Orzoto od janjetine



### Lamb Orzotto

*lamb, root vegetables, garlic, red onion, carrot, celery, parsley, beef stock, demi-glaze sauce, dark Velebit beer, barley, grated cheese, butter, spring onion, semi-hard Lika cheese, salt and pepper to taste*

Debone the lamb and cut the meat into cubes. Finely chop the root vegetables, garlic, red onion, carrot, celery, and parsley.

Briefly sauté the lamb and set it aside. In the same fat, sauté the vegetables until tender, then return the lamb to the pan and simmer gently, gradually adding the beef stock. Towards the end of cooking, add the demi-glaze sauce, dark Velebit beer, salt, and pepper, and continue cooking until the flavours are well combined.

Cook the barley in salted water for about 45 minutes from the moment it begins to boil. Drain and add it to the prepared lamb and vegetable base. Stir in the grated cheese and chopped parsley, then simmer briefly until a creamy texture is achieved. Finish with butter for additional richness and shine.

Serve the orzotto in a deep plate, sprinkled with finely chopped spring onion and garnished with shavings of semi-hard Lika cheese.





# AMBAR

22, 23, 24

📍 Ul. Gojka Šuška 1, 47240 Slunj

🌐 [www.restaurant-ambar.com](http://www.restaurant-ambar.com)

@ [restoran.ambar@kordun-slunj.com](mailto:restoran.ambar@kordun-slunj.com)

☎ +385 47 600096



🕒 10 - 22, 🌡️, 📶, 🏠 50, 🌧️ 70

Travelling from Plitvice Lakes towards the Croatian interior, or in the opposite direction, has always been a scenic journey, reaching its most memorable point at the iconic bend overlooking the Slunjčica River and the watermills of Rastoke.

Yet the beauty of this part of Croatia does not end there. The true reward is to stop at the right place and complete the experience with dishes infused with the authentic flavours of the region.

Just as a granary once stored precious grain, today **Ambar** symbolically watches over the restored watermills that still produce some of Croatia's finest stone-ground flour. In an increasingly industrialised world, the tradition of baking bread from stone-milled flour is becoming

ever more valuable. Rastoke has preserved this heritage, and Ambar uses cornmeal made from six different grains milled in Rastoke.

This season, Ambar introduces a range of new creations, including homemade crackling pâté with corn flatbread, butter and garlic, red trout and pike-perch soup, and a pulled lamb sandwich served with Jerusalem artichoke crisps.

Restaurant Ambar attracts guests with its unique location, panoramic views, attentive service, and a menu that revives local cuisine while presenting the story of this historic setting through a contemporary approach. Nature, the proximity of Rastoke, creatively prepared local ingredients, and warm hospitality create at Ambar a symphony of flavours, people, and place.





gastronaut@gastronaut.hr

www.gastronaut.hr

 /gastronaut.hr

**Gastronaut.hr** *more than 5700 restaurants, more than 2100 recipes, gastronomy news and stories*



selection and edition of the 100 Leading Croatian Restaurants



Club Gastronaut: *Gastronomic destination branding / Educational programs / Consulting services*



www.foodrose.eu - Food Rose - *geographical representation of food component origins*





# LOVAČKI DOM MULJAVA

07, 08, 09, 10, 11, 17, 18, 19, 20, 21, 22, 23, 24

Radonja 45, 47220 Vojnić

[www.hrsume.hr/turizam/lovacki-dom-muljava](http://www.hrsume.hr/turizam/lovacki-dom-muljava)

@lovacki-dom-muljava@hrsume.hr

+385 98 447596



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

**Muljava Hunting Lodge** situated on the slopes of Petrova Gora and surrounded by centuries-old beech forests, builds its gastronomic story through a strong connection between nature, tradition, and the flavours of game meat. Located near cultural and historical landmarks, only 33 kilometres from Karlovac in the direction of Vojnić, the restaurant today represents a meeting place of forest flavours, warm hospitality, and the authentic gastronomy of continental Croatia.

In the restaurant's gastronomic symphony, the leading notes are played by game dishes and forest ingredients, whose rich and layered flavours reflect the character of the surrounding

landscape. Here, game meat is not regarded merely as an ingredient, but as a part of the region's tradition and identity, valued for its quality, natural origin, and nutritional benefits.

Over the past two decades, the restaurant has grown together with its guests, continuously improving culinary techniques, service quality, and ambience through ongoing investments in equipment, staff education, and modern gastronomic standards. Special attention has remained focused on the seasonal availability of game meat, sustainability, and preserving authentic flavours.

Despite all the changes, what has remained constant is the dedication to the quality of ga-





me dishes and forest-inspired cuisine, which keeps guests returning to rediscover the flavours of Petrova Gora.

*“And most importantly, we have changed prejudices and shown that state-owned does not necessarily mean lower quality. Food quality, loyal*

*guests, brand recognition, consistency in our distinctive offer, word of mouth, and above all employees devoted to their work and guests, are the key factors behind the success of every restaurant, including ours”,* say the hosts of Muljava Hunting Lodge.

## Srna na zelenoj posteljici s čipsom od šampinjona



### **Venison on a Green Bed with Mushroom Chips**

*300 g venison leg, 100 g vegetables, 100 g polenta, 0.5 dl red wine, 100 g mushrooms, parsley oil, seasoning as needed*

Cut the venison leg into strips and sauté it with the vegetables. Gradually add the red wine and simmer gently until the meat becomes tender and absorbs the rich flavours of the sauce. Cook the polenta with broccoli. Slice the mushrooms thinly and deep-fry them at high temperature until crispy.



# GRADINA

01, 02, 03, 05, 07, 08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Senjska 32, 47303 Josipdol

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

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

☎ +385 47 581515

VISA



🕒 07 - 23, 🌡️, 📶, 🏠 150, 🚗 80, 🚗 50

Restaurant **Gradina** is located just a few hundred metres from the centre of Josipdol, at the crossroads of major routes leading to Senj and Plitvice Lakes, and close to the Zagreb–Split motorway. Opened on 4 November 1995, it has earned numerous awards and recognitions for its quality over the years.

The daily menu features hot and cold appetisers, game specialties, grilled dishes, spit-roasted and wood-fired delicacies, as well as freshwater fish and crayfish. The restaurant is especially renowned for its award-winning game cuisine, including venison, roe deer, wild boar, and bear. Another highlight is its “štrukli”, prepared

in six different varieties, from savoury fillings with cheese, vegetables, or mushrooms to sweet versions with cranberries, blueberries, and walnuts. Lika potatoes and Ogulin cabbage, two locally protected products that have sustained generations in this region, also hold a special place on the menu.

Hospitality, game cuisine, Lika potatoes, and Ogulin cabbage create at Gradina a symphony of flavours, people, and place.

The new 600 m<sup>2</sup> banquet hall is an ideal venue for weddings, conferences, and larger gatherings, with menus tailored to the wishes of each group.



## Jelenji ossobuco s pireom od batata



### **Venison Ossobuco with Sweet Potato Purée**

**Ingredients (4 servings):** 500 g venison ossobuco, 200 g onion, 100 g carrot, 100 g celery stalk, 100 g pancetta, 2 g sweet paprika, 200 ml red wine, oil, salt, pepper, and flour

Lightly coat the venison ossobuco in flour and sear it in oil to lock in the juices. Remove the meat, then sauté the onion, carrot, celery, and pancetta in the same pan. Add the paprika, return the meat, and pour in the red wine and, if needed, game stock. Simmer gently until the meat is tender and the sauce has reduced.

Serve with creamy sweet potato purée.





# FRANKOPAN

08, 09, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24,

📍 I. G. Kovačića 1, 47300 Ogulin

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

@ [hotel-frankopan@hotel-frankopan.hr](mailto:hotel-frankopan@hotel-frankopan.hr)

☎ +385 47 525509



🕒 06 - 23, 🌡️, 📶, 🏠 80, 🚗 180, 🚗 40

**Frankopan** Restaurant is located within the hotel of the same name in the centre of the fairytale town of Ogulin, next to the 16th-century Frankopan Castle, near Đula's Abyss, and overlooking the magnificent Mount Klek. It is situated 4.5 km from the Ogulin exit on the A1 Zagreb–Split motorway and only 400 metres from the bus and railway stations. Through a comprehensive reconstruction and restoration project, this cultural heritage site in the historic town centre was revitalised, and the restaurant reopened in 2007. The 350 m<sup>2</sup> Atrij courtyard terrace reflects authentic 19<sup>th</sup> century design.

The extensive menu offers meat, game, vegetarian dishes, fish, pasta, and a variety of desserts. The cuisine is based on local specialties such as deer, wild boar, and bear prosciutto, homemade cheeses, stuffed or grilled mushrooms, trout, rolled veal, and grilled dishes.

Among the house specialties are the famous Ogulin Masnica and the Ogulin Feast, a six-course menu of traditional dishes that can be accompanied by a guided tasting of premium wines.

In addition to a wide selection of desserts, pancakes are prepared in as many as 50 different ways. The wine list features more than 100 labels, complemented by a variety of cocktails.

The friendly and professional staff continually strive to surprise their guests and make every visit memorable. The restaurant frequently hosts receptions, weddings, private celebrations, and business events. Its commitment to quality has been recognised with a competition in the Croatian Tourism Flower awards.

Frankopan Castle, Mount Klek, Ogulin specialties, and the hosts' hospitality create a symphony of flavours, people, and place.



## Teleći file u umaku od brusnica i cimeta sa zapečenim krumpirom, sirom škripavcem i salatoma od karameliziranih cherry rajčica



### **Veal Fillet in Cranberry and Cinnamon Sauce with Baked Potatoes, Škripavac Cheese and Caramelised Cherry Tomato Salad**

*180 g veal fillet, 50 g dried cranberries, 150 g potatoes, 100 g cherry tomatoes, 50 g pancetta, 50 g red onion, Škripavac cheese as needed, beef stock as needed, salt, pepper, sweet paprika, cinnamon, and brown sugar*

Cook the veal fillet to the desired degree of doneness and keep it warm. In the same pan, briefly simmer the dried cranberries with beef stock, add cinnamon and brown sugar, and season with salt and pepper. Reduce the sauce to the desired consistency, then return the meat to the pan to absorb the flavours.

For the side dish, sauté the pancetta and finely chopped red onion. Add diced boiled potatoes and season with salt, pepper, and sweet paprika. Place the mixture into a round mould, cover it with slices of "Škripavac" cheese, and bake briefly until the cheese softens and turns lightly golden.

Lightly sauté the cherry tomatoes in olive oil, add finely chopped garlic and a little brown sugar, and gently caramelize them. Season with salt and pepper and serve them as a salad alongside the veal fillet.



# BOSILJEVO

📍 Bosanci 4C, 47251 Bosiljevo

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

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

☎ +385 47 801088



🕒 pon - čet: 08 - 21, pet: 08 - 22, sub - ned: 07 - 22 🌐, 📶, 🏠 110, 🌳 150, 🚗 100

**Bosiljevo** restaurant is a family-run restaurant located in the municipality of Bosiljevo, at the gateway to Gorski Kotar, along the historic Lujzijana road. For 26 years, it has nurtured the tradition of quality homemade cuisine and genuine hospitality. Behind its success stand the Frketić family and a dedicated team of 35 employees.

Among the dishes for which the restaurant is best known are roast lamb and suckling pig prepared on a spit, made in the traditional way that guests have appreciated for many years.

In their search for the highest quality, the hosts source lamb from different regions of Croatia, while the suckling pigs come from

trusted breeders in the continental part of the country. Alongside spit-roasted specialties, guests can enjoy a wide selection of homemade dishes, grilled specialties, and carefully chosen local delicacies.

Surrounded by nature and greenery, the spacious terrace, relaxation park, and children's playground create a pleasant setting for rest and enjoyment. Tradition, family values, homemade cuisine, and warm hospitality come together at Bosiljevo in a symphony of flavours, people, and place.

*"Our greatest reward remains the satisfaction of guests who return to us time and again", say the hosts.*





# Janjetina s ražnja



## Spit-Roasted Lamb

*young lamb, salt*

Only fresh young lamb is used for this dish. The meat is lightly seasoned with salt and placed on a spit, where it is slowly roasted over embers of dry beech wood while continuously turning. This traditional method gives the lamb its characteristic juiciness, rich flavour, and crispy skin.

The quality of the meat, carefully selected wood, and decades of experience are the foundation of the distinctive taste for which Bosiljevo Restaurant has been renowned for more than two decades.

Guests most often enjoy the lamb with homemade roasted potatoes, spring onions, and freshly baked bread, simple side dishes that perfectly complement the flavour of traditionally spit-roasted lamb.





# 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, 24

📍 Donji Zvečaj 41, 47261 Donji Zvečaj

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

@restoran.dp@gmail.com

☎ +385 47 819100



🕒 07 - 22, 🌡️, 📶, 🏠 240, 🌳 50, 🚗 70

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. 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.

The Mrežnica River, family tradition, and culinary creativity come together harmoniously in a symphony of flavours, people, and place.



# Skuta



## Curd Cheese Dumplings

600 g curd cheese (cow's or sheep's milk), 100 g icing sugar, 1 whole egg, 1 egg yolk.; **Vanilla Sauce:** 250 ml cream, ½ vanilla pod, 3 egg yolks, 25 g sugar; **Garnish:** 50 g almond flakes, 30 ml pumpkin seed oil, 50 g acacia honey

Place all ingredients for the curd cheese mixture in a blender and blend until smooth and silky. Transfer the mixture to a piping bag and pipe quenelles of the desired size onto a floured surface. Dust lightly with flour and leave to rest in the refrigerator for 2 hours.

For the vanilla sauce, whisk the egg yolks and sugar. Add the mixture to the warmed cream infused with the vanilla pod and heat gently to 80 °C.

Brush the excess flour off the rested curd cheese dumplings and carefully place them in gently boiling water for 1–2 minutes.

Serve with the vanilla sauce and garnish with acacia honey, pumpkin seed oil, and toasted almond flakes.







# KASTEL

23, 24

📍 Zagrad gaj 5, 47000 Karlovac

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

@ rezervacije.kastel@gmail.com

☎ +385 47 658922



🕒 sri - ned: 11 - 23, 📶, 🏠 48, 🚗 60

Dubovac Castle is one of Croatia's best-preserved examples of medieval feudal architecture. It takes its name from the oak (dub) trees growing on the surrounding slopes. Perched above the city of Karlovac, it offers sweeping views of the picturesque landscape while preserving centuries of history within its walls. The castle tells stories of the Zrinski and Frankopan noble families and the many lives connected with the Old Town of Dubovac.

Within this enchanting setting, Restaurant **Kastel** offers specialties inspired by the rich gastronomic heritage of the Karlovac region, prepared with fresh seasonal ingredients and

elevated by the contemporary techniques of its renowned chef.

The medieval castle, seasonal ingredients, and a creative interpretation of Karlovacs culinary heritage create at Kastel a symphony of flavours, people, and place.

Signature dishes include chicken risotto with leek, Mrežnica beer, and Parmesan crisps; chicken leg confit with roasted sweetcorn cream, pickled celeriac, and feta cheese; cuttlefish tagliatelle on creamy polenta with semi-dried tomatoes and cuttlefish ink powder; and linguine with prosciutto, tomato sauce, rocket, and burrata.



**Striploin steak, hash brown od čičoke, fermentirana ljubičasta mrkva i ukiseljeni luk**  
**Striploin Steak with Jerusalem Artichoke**  
**Hash Brown, Fermented Purple Carrots, and Pickled Onion**



**Tapenada od pastrve**  
**Trout Tapenade**



**Pastrva na kremi od peršina**  
**Trout on Parsley Cream**



# 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, 24

📍 Jaškovo 51, 47280 Ozalj

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

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

☎ +385 47751200



🕒 07 - 23, 🕒 08 - 22, 🌤️, 📶, 🏠 300, 🚶 40, 🚗 80

Close enough to reach with ease, yet far enough to leave everyday worries and city crowds behind...

Not far from the historic town of Ozalj, in the picturesque village of Jaškovo, the Žganjer family has been welcoming guests since 1974, offering memorable culinary experiences in a warm and friendly atmosphere.

Restaurant **Žganjer** combines tradition with modern trends, always focused on guest satisfaction. Food is prepared using traditional methods and fresh, locally sourced ingredients. House specialties include homemade bread and rolls, lamb pâté, sausages, cured ham, and bacon. The Katarina Zrinski Cake is prepared

according to a 17th-century recipe.

The dough for the restaurant's famous strudel is still stretched by hand using a traditional technique passed down by their grandmother Dora. Thanks to the initiative of the Žganjer family, Jaškovo has become known as the Village of Strudel. In 2025, through the efforts of the entire community, a Guinness World Record was set with a strudel measuring 3,136.84 metres. The official record holders are Karlovac County and the cities of Karlovac and Ozalj.

A distinctive feature of the restaurant is its long-standing tradition of selecting live lambs from the islands of Pag and Krk. The owner,





Ivan Žganjer, personally chooses the animals from trusted breeders with whom he has cooperated for decades. The meat is processed in the restaurant's own modern facility and roasted over beechwood immediately before serving.

Local ingredients, family dedication, traditional recipes, and the landscape of the Ozalj region create at Žganjer a symphony of flavours,

people, and place.

The property also offers five comfortable guest rooms, each reflecting the charm and atmosphere of times gone by.

Over the past five decades, Restaurant Žganjer in Jaškovo has become one of the essential gastronomic destinations of continental Croatia.





trećeg vikenda  
u rujnu

# Stara jela z Dugog Sela

www.tzds.hr



## www.Gastronaut.hr

- MORE THAN 5700 RESTAURANTS
- MORE THAN 2100 RECIPES
- GASTRONOMIC NEWS AND STORIES
- MORE THAN 300,000 REGULAR USERS

### TRGANCİ S VRHNJEM I ZAPEČENIM ŠPEKOM

Mostavačka kuhinja

Od brašna, vode i soli umijesimo poluvrsto tijesto. Trgamo prstima komadiće tijesta i ubacujemo ih u kipuću posoljenu vodu. Skuhane ...

SAZNAJTE VIŠE

### Tema tjedna



### SMOKVE I 30 RECEPTA S NJIMA

Smokva je voće Mediterana i dobro uspijeva samo u suhoj i vrućoj klimi. Čim je klima suša, smokva je bolja. Smatra se da su iz zapadne Azije prenesene duž Mediterana, a ostaci smokava su pronađeni i pri iskopavanju gradova iz 5000. godine prije Krista. Kažu da je bila omiljeno voće ...



## 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.

At the Nimco Distillery in Bestovje, near Sveta Nedelja, visitors can sample their products and, with expert guidance, create and distil their own gin, fruit brandy, or liqueur to suit their personal taste.

**Main Grape Varieties:** Pinot Gris, Chardonnay, Yellow Muscat; the indigenous varieties are Kraljevina and Portugizac.

**Gastronomic and Wine Events:** Croatia's largest wine exhibition, *VINOcom*, takes place at the Esplanade Hotel in Zagreb on the last weekend of November. Throughout Zagreb County, *Vincekovo* is celebrated in January and Martinje in November. Dugo Selo was the first town in Croatia to join the European cultural and historical route *Saint Martin*, where the first Croatian Saint Martin marker was installed. Saint Martin is also the town's patron saint, and *Martinje*, celebrated on 11 November, is also Dugo Selo's Town Day. At the end of June, the town hosts *Summer Martin*, followed by the *Dugo Selo Picnic* in July, while September brings the three-day *Traditional Flavours of Dugo Selo* festival, featuring gastronomy, cultural events, and workshops dedicated to traditional skills and heritage.

The town of Sveti Ivan Zelina hosts a series of events celebrating local wines and specialties, including the *Continental Croatia Wine Exhibition* (June), the *Zelina Chestnut Festival* and *Loparijada* (October), and the *Sarmijada* festival (November). During the Advent season, festive events take place throughout the region, while *Advent in Zagreb* is consistently ranked among the finest Christmas markets in Europe.





# KORAK

22, 23, 24

📍 Plešivica 35, 10450 Jastrebarsko

🌐 [www.korakwinery.com/restaurant](http://www.korakwinery.com/restaurant)

@ [restaurant@korakwinery.com](mailto:restaurant@korakwinery.com)

☎ +385 99 2764204



🕒 pon - pet: 17 - 23, sub: 12 - 23, ned: 12 - 17,

🚗 30, 🏠 24, 🌳 32

Restaurant **Korak** is located within the family winery on Plešivica, a renowned wine-growing region often referred to as the “Croatian

Champagne.”

The first fine dining restaurant in the region, it is the project of the young and highly talented Chef Bernard Korak, whose vision is to connect local producers, culinary heritage, and the surrounding nature. Bernard follows one simple principle: *“If it’s not in season, it’s not on the table.”* He works closely with local farmers, hunters, and foragers, supporting local production and bringing the finest regional ingredients to his dishes.

Clean and precise aesthetics, both in flavour and presentation, are complemented by a refined interplay of textures.

The Plešivica terroir, seasonal ingredients, outstanding wines, and the creativity of the kitchen create at Korak a symphony of flavours, people, and place.

INTERNATIONAL FESTIVAL OF WINE AND CULINARY ART

## 19° ZAGREB VINOCOM 2026.

MEĐUNARODNI FESTIVAL VINA I KULINARSTVA

26/27.11. 2026.

28/29.11. 2026.





# More than accounting.

A team of accountants who have your back, while in the Parra app, included in the price, you issue invoices and monitor your finances live.



SUCCESS INCLUDED.

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



# MON AMI

99, 00, 01, 02, 04, 05, 06, 07, 08, 10, 11, 12, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Trg kralja Tomislava 26, 10410 Velika Gorica

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

✉ [monamih@gmail.com](mailto:monamih@gmail.com)

☎ +385 1 6213333



🕒 uto - sub: 11-23, pon: 11-16:30, 01.08. - 21.08. 🌞, 📶, 🏠 70, 🌿 20, 🚗 8

At Restaurant **Mon Ami**, guests can enjoy freshly caught white fish, black cuttlefish risotto, Adriatic squid, and octopus salad. The menu also features Kvarner scampi, lobster, shellfish, tuna carpaccio with black truffle, and white-bait fried in olive oil. Meat lovers can choose beef steak with truffle sauce and black truffle, while vegetarian and gluten-free dishes are also available.

Among the restaurant's specialties are its own award-winning extra virgin olive oil from family olive groves in Skradin and fresh indigenous black Turopolje truffles served daily. The wine list includes 65 labels.

Fresh ingredients, truffles, fine wines, and

the dedication of the team create a symphony of flavours, people, and place at Mon Ami. The kitchen is led by chef Goran Marko Beus. The interior, designed with natural materials, has reflected the restaurant's philosophy for more than two decades. Its overall quality has been recognised through Michelin recommendations for many years.

In addition to the main dining room with 70 seats, guests have access to a private dining room for up to 10 people and a terrace with 20 seats, covered and heated during winter. The restaurant is located in the centre of Velika Gorica, close to Franjo Tuđman International Airport.





## Pljukanci od špinata s kozicama, temeljcem od škampa i crnim tartufom



### Spinach Pljukanci with Prawns, Scampi Stock and Black Truffle

100–120 g prawn meat, 50 g red onion, 20 g garlic, 20 ml olive oil, 50 ml white wine, 150 g spinach pljukanci, 5 g black truffle, scampi stock, pea shoots, salt and pepper; **Ingredients for Pljukanci** (10 servings: 2.5 kg potatoes, 500 g flour, 5 eggs, 250 g butter, 20 g nutmeg, 200 g spinach, salt

**Preparation of Pljukanci:** Mix the boiled potatoes with eggs, flour, butter, salt, and nutmeg. Add the cooked and finely chopped spinach and knead into a smooth dough. Shape the dough into pljukanci and briefly cook them in salted boiling water.

**Preparation of the Dish:** Sauté the finely chopped red onion in olive oil until softened. Add the garlic and prawn meat, then pour in the scampi stock and white wine. Season with salt and pepper and cook for a few minutes until the sauce comes together.

Add the pre-cooked pljukanci and simmer briefly in the sauce. Serve garnished with freshly grated black truffle and pea shoots.





# MANO 2

15, 24

Radnička cesta 50, 10000 Zagreb

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

@mano2@mano.hr

+385 1 6430535



pon - sub: 12 - 24, 🌡️, 📶, 🏠 80, 🚶 40, 🚗 5

**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. Altogether it reflects a harmonious symbiosis of vibrant space and culinary vision, creating a symphony of flavours, people, and place. 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

### Asparagus Salad

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





ZLATNO BRDO

*The ancient Romans produced wine on this ideal, sun-drenched soil more than two thousand years ago. And it was they who gave this area the name Mons Aureus, which translates to Golden Hill. As the ancient Romans always knew how to choose the best, it is precisely quality, game orientation and innovation and strength that represent Golden Hill.*



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



[info@zlatnobrdo.hr](mailto:info@zlatnobrdo.hr) | Petefi Šandora 49A, 31307, Zmajevac | 099 5241 665

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

NIMCO, Sportska 1, Bestovje, Sv. Nedjelja



Tasting room and shop set in an eco-friendly orchard.

An upstairs gallery overlooking the distillery and a unique selection of premium spirits from the Nimco portfolio. We can also create and bottle a bespoke spirit, tailored exclusively for your restaurant or hospitality venue.





# NOEL

17, 18, 19, 20, 21, 22, 23, 24

Ulica popa Dukljanina 1, 10000 Zagreb

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

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

+385 14844297



pon - sub: 12 - 24, 40, 24

**Noel** is an elegant restaurant that has been continuously awarded a Michelin star since 2019, thanks to its creative approach and outstanding cuisine.

Every dish at Noel is a work of art. Perfectly balanced flavours offer a sensory journey based on local, seasonal ingredients, prepared using refined culinary techniques by the team led by Chef Bruno Vokal.

The restaurant offers two tasting menus: the Seasonal Menu, built around carefully selected ingredients that reflect the changing seasons, and Noel Essence, a selection of the restaurant's

finest signature dishes.

Each menu can be paired with one of three beverage options: two wine pairings, including a premium pairing, or a thoughtfully crafted non-alcoholic pairing. Guests can also choose from an extensive selection of hot and iced teas.

The wine programme and service are led by Kristijan Harjač, a two-time Croatian Best Sommelier, who curates the wine list and designs the pairing combinations.

The kitchen's creativity, seasonal ingredients, and carefully curated wine pairings create at Noel a symphony of flavours, people, and place.





# KOLEKCIJA ZA KOKTELE I POVRTNA VINA

Ručna izrada, prirodni sastojci  
i tradicionalna fermentacija  
za moderno ugostiteljstvo.

*Okus prirode.  
Stvoreno za vaše goste.*



## NAŠE KOLEKCIJE



### KOLEKCIJA ZA KOKTELE

Premium baze koje podižu  
svaki koktel na višu razinu.



VERMUT OD  
ARONIJE



VINO OD  
BOROVNICE



VINO OD  
ARONIJE



### KOLEKCIJA POVRTNIH VINA

Jedinstvena vina od povrća -  
iznenađujuća, harmonična i svestrana.



VINO OD  
LUKA



VINO OD  
CIKLE



VINO OD  
CELERA



VINO OD  
MRKVE



PRIRODNI  
SASTOJCI



11 LIJEKOVITIH  
BIJAKA



MED ZAOKROŽUJE  
OKUS



EKOLOŠKA  
PRERADA



ZA KOKTELE  
I GASTRONOMIJU



ZA UGOSTITELJE,  
HOTELE I WINE BAROVE.

*Otkrijte okus prirode.  
Iznenađite svoje goste.*



+386 41 849 782



+385 98 183 0374



<http://medikart.eu>

*Priroda.  
Znanje.  
Okus.*



# POTKOVA

15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Radoslava Cimermana 5, 10000 Zagreb

🌐 [www.potkova.eu](http://www.potkova.eu)

@ [info@potkova.eu](mailto:info@potkova.eu)

☎ +385 1 6556564



🕒 uto - sub: 11 - 23, ned: 11 - 19, 25.12. - 01.01. 📶 📶 📶 📶 📶 📶 📶 📶 📶 📶

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. Since 2014 it has been known as Potkova after the owners completely redecorated the building.

It offers dishes from all over Croatia prepared according to the recipes of family tradition using seasonal ingredients. You can taste dishes made with local poultry, lamb, horse meat

and venison. Meat is prepared under the iron bell, on spit and grilled. Here you can taste „boškarić” 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.

Croatia's gastronomic heritage, seasonal ingredients, fine wines, and warm hospitality create at Potkova a symphony of flavours, people, and place.

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 want every guest to feel at home with us”, say the hosts.*

## File vepríča u kupinovom vinu i tamnoj čokoladi, s kroketima od buče, sira i slanine



### Wild Boar Fillet in Blackberry Wine and Dark Chocolate with Squash, Cheese and Bacon Croquettes

250 g young wild boar, 1.3 dl blackberry wine, 2 g sugar, 5 g dark chocolate, butter, squash, eggs, flour, bacon, cheese

Sear meat in a pan and add some wine. Remove the meat, add sugar and reduce the sauce. Add dark chocolate and return the meat to the sauce. Boil briefly and add butter.

For croquettes boil potatoes and mix them with roasted squash. Blend, add butter, eggs, regular flour, bacon and cheese and mix well. Make balls and fry them in hot fat.





# 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, 24

📍 Gračanska cesta 65, 10000 Zagreb

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

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

☎ +385 1 4675600



🕒 pon - sub: 12 - 24, 📶, 🏠 100, 🚗 70, 🚗 50

**Stari Puntijar** Restaurant is located on the main road connecting Zagreb and Mount Medvednica (Sljeme). The preservation of more than 180 years of family hospitality tradition is now in the hands of Zlatko Puntijar. With its own parking area and spacious summer terrace, the restaurant can accommodate up to 100 guests in a dining room decorated with antique paintings, historic weapons, hunting trophies, and traditional chandeliers and wall sconces.

The same attention devoted to the preparation of every specialty of traditional Croatian and game cuisine is also reflected in the selection of wines. The restaurant's cellar holds around 100 wine labels, carefully chosen to accompany the menu.

In addition to its own wine shop, the restaurant features a dedicated wine-tasting area and regularly hosts wine promotions and events. The gastronomic offer includes homemade cured sausages and bacon, cracklings, cheeses, soups, "Gračanski lonček", "Podsljemenski odrezak", "Šestinska pečenka", as well as numerous game dishes such as game prosciutto, roasted wild duck, pheasant, venison medallions, and other specialties prepared according to traditional recipes.

The restaurant also organises special dinners in which classical music compositions are paired with dishes from the same historical period.

Zlatko Puntijar has also ventured into pub-



lishing, producing a reprint of the first cookbook written in Croatian, along with several other historic cookbooks.

The roots of the Puntijar family run deep into Zagreb's past. The first written record of the Puntijar surname (Lovro Puntijar) dates back to 1581. The family's hospitality tradition began in 1838 with the opening of its first inn in Gračani. Over the years, the family's inns operated at several locations throughout the city. In 1920, Gjuro Puntijar built the family house on Gračanska Road, where the Stari Puntijar

Restaurant was opened in 1987.

More than 180 years of family tradition, time-honoured recipes, wine culture, and musical heritage create at Stari Puntijar a symphony of flavours, people, and place.

Just a few steps from the restaurant stands the family-owned Hotel Puntijar\*\*. It offers 34 uniquely designed spacious rooms, including two junior suites, a café, and a conference hall for up to 60 guests. Its interior reflects various artistic and historical periods of Zagreb and Croatia.

## Gračanski lonček



### Gračanski pot

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







# TAJER

24

📍 Ulica kralja Zvonimira 117, 10000 Zagreb

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

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

☎ +385 1 4453477, 0992484859



🕒 ned, pon: 10 - 18, uto - sub: 10 - 23, **01.08. - 16.08.** 🌞, 📶, 🏠 100, 🚗 12

**Tajer** Restaurant is located near Maksimir Park and the city centre, yet far enough from the bustle of the city offering its guests spans over an oasis of tranquillity and the pleasure of enjoying traditional homemade dishes prepared in the Medimurje style.

The restaurant spans two levels and is divided into three sections: the main dining area, an enclosed terrace, and a cellar dining space. Its welcoming atmosphere and warm hospitality make it a favourite venue for family gatherings, business lunches, and relaxed dinners.

Tajer is the Kajkavian (Medimurje) word for

a plate, and it is on these “plates” that guests are served dishes inspired by the rich culinary heritage of Medimurje. In the restaurant’s gastronomic symphony, the leading notes are carried by traditional recipes and local ingredients, transformed into dishes such as homemade beef soup, “meso iz tiblice” (preserved pork specialty), cottage cheese with cream, spit-roasted duck with traditional “mlinci”, baked cheese “strukli”, and the famous Medimurje layer cake served with pumpkin seed oil and pumpkin seed ice cream, one of the guests’ favourite desserts.



*"Međimurje, tradition, and local ingredients are the foundation of our cuisine and the inspiration behind new dishes, while returning guests are our*

*greatest reward and motivation to continue delighting them", say the hosts.*

## Pureće rollice punjene mlincima, suhim šljivama i jabukom, s polpetama od tikvica i đumbira



### **Turkey Rolls Stuffed with Mlinци, Dried Plums and Apple, Served with Zucchini and Ginger Fritters**

*turkey fillet, homemade smoked pork loin (thinly sliced), apple, dried plums, "mlinci", butter; For zucchini and ginger fritters: zucchini, ginger, egg, flour, breadcrumbs, salt and pepper to taste; For dressing: heavy sour cream, garlic, chives, salt to taste*

Chop the apple and dried plums, sauté briefly in butter, season, and leave to cool.

Grate the zucchini and ginger, salt lightly, and leave for a few minutes. Drain, add the egg, flour, and breadcrumbs, mix well, shape into fritters, coat in breadcrumbs, and fry until golden.

Pound the turkey fillet, season, and fill with mlinци and the apple and dried plum mixture. Roll up, wrap with smoked pork loin, and roast until golden brown.

For the dressing, combine the sour cream, garlic, and chives, then season lightly.

Spread the dressing on the plate, arrange the sliced turkey rolls on top, and serve with the zucchini and ginger fritters.

📍 Gundulićeva 16, 10000 Zagreb

🌐 vodnjanka.com

@ info@vodnjanka.com

☎ +385 1 2020597



🕒 14 - 22, NED 🕒 11 - 24, NED, 🌡️, 📶, 🏠 36

Restaurant **Vodnjanka** Zagreb, located in Gundulićeva Street in the heart of the city, brings the authentic flavours of Istria to the Croatian capital. Opened in 2018, it continues the more than fifty-year family tradition of Restaurant Vodnjanka in Vodnjan. Svjetlana Celija, owner of the original Vodnjanka, is one of Istria's best-known ambassadors of its gastronomy, passing on her knowledge and passion for cooking to her daughter Ivana Celija, who now runs Vodnjanka Zagreb.

In Zagreb, too, the cuisine is based on Istrian

ingredients sourced from the farms, gardens, meadows, and olive groves of the Vodnjan area. The menu draws inspiration from the recipe notebooks of Istrian grandmothers, enriched with a contemporary culinary approach. Fresh pasta is handmade daily and accompanied by carefully selected Istrian wines.

Family tradition, Istrian gastronomic heritage, authentic local ingredients, and warm hospitality create at Vodnjanka Zagreb a symphony of flavours, people, and place.





# Bumbarska torta



## Bumbarska Cake

*300 g ground almonds, 300 g sugar, 8 eggs*

Separate the egg yolks from the whites. Beat the egg whites until stiff peaks form, then whisk the yolks with the sugar until light and fluffy. Gently fold the ground almonds and the beaten egg whites into the yolk mixture, alternating the ingredients and mixing from the bottom up to keep the batter light and airy.

Grease a cake tin with butter and lightly dust it with flour. Pour in the batter and place it in a cold oven. Bake at 180 °C for about 40 minutes. Once cooled, dust with icing sugar and sprinkle with chopped almonds.

Traditional Bumbarska Cake, made with almonds, is one of Vodnjan's best-known culinary symbols. It was traditionally prepared for Christmas, Easter, weddings, and other special occasions. Although it appears simple, containing no flour or baking powder, it is a remarkably rich and delicious cake made from just three ingredients: eggs, sugar, and almonds.





# ZELEN DVOR

98, 99, 00, 03, 08, 11, 14, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Samoborska 170, 10090 Zagreb-Susedgrad

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

@ zelendvor@zelendvor.com

☎ +385 1 3496803



🕒 10 - 24, 🌳, 📶, 🏠 200, 🌿 25, 🚗 50

**Zelen Dvor** Restaurant began its story in 1937 as a small family-run inn with only a few tables and a big dream: to combine homemade cuisine, hospitality, and a pleasant atmosphere into a memorable experience for its guests. Prominent figures from the business and economic circles of the time soon recognized this discreet oasis of fine food and good wine.

Gatherings of Zagreb's most prestigious automobiles were once a familiar sight in front of the restaurant's guarded parking area. In its early years, the restaurant became known for dishes prepared according to family recipes, from homemade soups and roasts to freshly baked bread and cakes. Guests came for the

flavours of childhood and returned for the warmth of the atmosphere and the kindness of the staff.

Over the years, Zelen Dvor introduced seasonal menus and, through cooperation with local producers, embraced a more sustainable approach to gastronomy.

Today, Zelen Dvor is a place where tradition, hospitality, and gastronomy create a symphony of flavours, people, and place.

Its development is an example of how a combination of tradition, vision, and passion for the profession can create a distinctive and enduring brand.



# Filet grdobine u bijelom vinu



## Monkfish Filet in White Wine

*monkfish filet, salt, flour, white wine, fish stock, potatoes, parsley, pepper*

Gently beat the fish filet. Salt it and roll in flour and then fry on both sides over low heat. Pour wine and stock. Add boiled salted potatoes and cook until sauce has reduced. Sprinkle with chopped parsley and pepper before serving.





Amruševa 4, 10000 Zagreb

yezirestaurant.com

@info@yezizagreb.com

+385 1 6001717



pon - sub: 06:30-10:30, 12:00-14:30, 18:00- 22:30, ned: 06:30-10:30, 58

Located at the corner of Amruševa and Petrinjska streets, on the ground floor of art'otel Zagreb, **YEZI** brings a contemporary approach to Pan-Asian gastronomy in the very heart of the city. Its modern interior, open kitchen, and sharing concept create a relaxed atmosphere where guests can explore the richness of Asian flavours through carefully crafted dishes.

The menu begins with a selection of sharing plates, including prawns with wasabi and avocado and crispy squid with tamarind dressing. Those seeking lighter flavours can choose sashimi salad or spinach salad with sesame and crispy duck, enhanced with notes of grapefruit,

pine nuts, and chilli.

Dim sum specialties hold a prominent place on the menu, from traditional steamed dumplings to fried Asian bites. Xiao Long Bao with pork, prawn gyoza, and duck spring rolls with hoisin sauce are just some of the dishes that capture the spirit of both Asian tradition and modern cuisine.

Main courses are prepared on the grill, in the oven, and in the wok, with slow-cooked beef ribs in teriyaki sauce among the highlights. Each dish is defined by precise preparation, balanced flavours, and attractive presentation.

The kitchen is led by chef Dino Knežević.



## Iceberg salata s wafu dressingom



### Iceberg salad and wafu dressing

## Tost s kozicama i sezamom



### Sesame prawn toast

Alongside the à la carte selection, guests can choose the Harmony and Imperial tasting menus, designed for a minimum of two people, which present the restaurant's philosophy and signature dishes through a series of courses.

The wine list features a carefully selected collection of Croatian and international labels,

while an extensive by-the-glass offer allows guests to explore different styles and pairings. An attractive location, Asian flavours, culinary creativity, the energy of the open kitchen, and attentive service come together at YEZI in a symphony of flavours, people, and place.





# TAVERNA 1860 FOOD & WINE

22, 23, 24

📍 Donjozelinska 83, 10382 Donja Zelina

🌐 [www.taverna1860.com](http://www.taverna1860.com)

@ [taverna1860restaurant@gmail.com](mailto:taverna1860restaurant@gmail.com)

☎ +385 1 6314005



🕒 pon - sub: 10 - 22, ned: 11 - 18 📶 🏠 80, 🚶 45, 🚗 30

**Taverna 1860** is located in the heart of the Prigorje region, in Donja Zelina, within a historic building dating back to 1860, once a noble manor house.

From the moment they step inside, guests are welcomed by the authentic atmosphere of a 19th-century rustic cellar, with old brick walls and wrought-iron details. This unique blend of tradition and warmth inspired the owners to open their restaurant here.

The menu features à la carte dishes, daily specials, and vegetarian and vegan options. Special attention is given to seasonal ingredients, including game, wild mushrooms, artisanal cheeses, and other local delicacies. The wine list includes carefully selected labels from Prigorje and other Croatian wine regions.

Taverna 1860 is also a place for gathering, from family celebrations and wine dinners to children's birthdays and business lunches. During the summer months, the terrace becomes a true Prigorje oasis for body, palate, and soul. Surrounded by the beautiful nature of Prigorje and the rich history of Zelina and its surroundings, it is just minutes away from the medieval Zelingrad fortress, numerous wineries, and hiking trails. Only 25 minutes from Zagreb, it is a favourite destination for those seeking peace, excellent food, and genuine hospitality.

An authentic ambience, the culinary traditions of Prigorje, and seasonal ingredients create at Taverna 1860 a symphony of flavours, people, and place.





# Kozice u šalši sa širokim rezancima, kaparama, maslinama i ukiseljenim motrom

## Prawns in Tomato Sauce with Homemade Tagliatelle, Capers, Olives, and Pickled Samphire

*tomato sauce: onion, garlic, olive oil, celery, peeled tomatoes, red wine, seasonings.*

Finely chop the onion, celery, and garlic, then sauté them in olive oil until golden. Add the peeled tomatoes, red wine, and seasonings, and simmer for about 1 hour. Blend until smooth and adjust the seasoning if necessary.

Briefly sauté the prawns in olive oil. Add the capers and olives, then pour in the prepared tomato sauce. Fold in the cooked homemade tagliatelle and finish by adding the pickled samphire.



Turistička zajednica  
Grada Sv. Ivana Zelina  
Tourist Board



Zelina  
VIKEND  
INSPIRACIJA

 [www.visitzelina.hr](http://www.visitzelina.hr)  
 [visitsvetiivanzelina](https://www.instagram.com/visitsvetiivanzelina)  
 Visit Sveti Ivan Zelina



*Spice up  
my life*

# OKUS PRIRODE U SVAKOM JELU



## 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.





# LOJZEKOVA HIŽA

📍 Gusakovac 116, 49245 Gusakovec

🌐 [lojzekova-hiza.eu](http://lojzekova-hiza.eu)

@ [info@lojzekova-hiza.eu](mailto:info@lojzekova-hiza.eu)

☎ +385 49469325



🕒 9 - 23, 🏠 120, 🚶 30, 🚗 40

Nestled in the heart of Hrvatsko Zagorje, where nature, tradition, and gastronomy come together, **Lojzekova Hiža** offers an authentic experience of the region's heritage and hospitality. Located in the idyllic village of Gusakovac, in the historic Gubec region, this rural touristic destination invites guests to discover the spirit of Zagorje. The restaurant is housed in a traditional two-storey wooden Zagorje home, whose interior radiates warmth and nostalgia through antique furniture, chequered tablecloths, and carefully preserved traditional details.

Surrounded by rolling hills and greenery, Lojzekova Hiža offers the feeling of arriving for lunch at your grandmother's home. "The

restaurant's greatest asset is its outstanding traditional cuisine, based on carefully preserved recipes handed down from generation to generation. Our dishes are prepared using fresh ingredients from our family farm and local producers", say the hosts.

The menu features Zagorje specialties such as homemade noodle soup, pumpkin cream soup, veal roasted under the iron bell (peka), turkey with "mlinci", and the region's famous homemade "štrukli". Zagorje tradition, local ingredients, and warm hospitality create a symphony of flavours, people, and place.

Guests can also taste and purchase wines and fruit brandies produced on the estate, where



Zagorje turkeys are raised as well. For those wishing to extend their stay, comfortably appointed rooms decorated in a traditional style are available. A children's playground, sports facilities, cycling trails, and carriage rides make Lojzekova Hiža a popular destination for

family outings and celebrations.

“Lojzekovu hižu bu Vam lahko najti, samo bude malo teže iz nje van zajti!” (“Lojzekova Hiža is easy to find, but much harder to leave!”) is the restaurant's motto.

## Purica sa zagorskim mlincima



### Turkey with Zagorje Mlinci

*fresh turkey, mlinci (traditional baked flatbread), cooking fat of choice, salt, seasonings to taste, water, horseradish*

Season the cleaned turkey with salt and leave it to rest for 15 minutes. Place it in a roasting pan with a little fat, seasonings, and water, then roast at 170 °C for about 2 hours, basting occasionally and turning once halfway through. When cooked, carve the turkey into portions. Strain the roasting juices, add a little water if needed, and pour them over the mlinci. Cover briefly so they soften and absorb the flavours of the roast.

Serve turkey with Zagorje mlinci and freshly grated horseradish. This traditional Zagorje dish has held a special place on family tables for generations and remains one of the region's most recognisable culinary specialties.





# VILLA MAGDALENA

10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Mirna ulica 1, 49217 Krapinske Toplice

🌐 [www.restoran.villa-magdalena.net](http://www.restoran.villa-magdalena.net)

@ [info@villa-magdalena.net](mailto:info@villa-magdalena.net)

☎ +385 49 233333



🕒 10 - 22, 🌧, 📶, 🏠 50, 🚗 50, 🚗 9

When Restaurant **Magdalena** opened its doors in 2009, its mission was simple yet ambitious – to offer guests an experience that combines the authentic flavours of tradition with inspirations from contemporary world cuisines. Since then, that mission has remained unchanged, while the restaurant has continued to evolve in capacity, culinary offer, and its approach to gastronomy. In 2017, both the restaurant and hotel were expanded, with a new design, modern equipment, and additional facilities creating even better conditions for memorable experiences.

From the spacious terrace, guests can enjoy

one of the most beautiful views of Krapinske Toplice and the surrounding Zagorje hills, a setting that adds a special charm to every meal.

Seasonal menus, local ingredients, and carefully crafted dishes create a gastronomic symphony, balancing familiar traditional flavours with innovative culinary techniques and contemporary presentation.

Guests can also restore their energy in the panoramic wellness and spa oasis, while the hotel's 18 accommodation units feature whirlpool bathtubs directly connected to natural thermal water springs.





## Rižoto od butternut tikve



### Butternut Squash Risotto

*80 g Arborio or Carnaroli rice, 160 g butternut squash, 20 g shallot, 3 g garlic, 0.3 dl dry white wine, 2.8 dl vegetable stock, 0.15 dl olive oil, 12 g butter, 15 g Parmesan or Grana Padano cheese, 2–3 fresh sage leaves, salt and freshly ground black pepper to taste*

**Preparing the squash:** Peel the butternut squash, remove the seeds, and cut it into small cubes. Season with salt, drizzle with olive oil, and roast in a preheated oven at 200°C for about 20 minutes, until tender and lightly caramelised. Blend part of the roasted squash into a smooth purée and keep the remaining cubes aside.

**Preparing the risotto:** Briefly sauté the finely chopped shallot in olive oil, then add the chopped garlic. Stir in the rice and toast it lightly until the edges of the grains become slightly translucent. Pour in the white wine and allow it to evaporate almost completely.

Gradually add the hot vegetable stock while stirring continuously. When the rice is half cooked, stir in the roasted squash purée. Towards the end of cooking, add a few cubes of roasted squash. Cook the rice for about 18 minutes, or until al dente.

Remove from the heat and stir in the cold butter and finely grated Parmesan to achieve a creamy, glossy texture. Season with salt and pepper if needed.

Serve the risotto in a warm deep plate and garnish with the remaining roasted squash cubes, crispy fried sage leaves, and freshly grated Parmesan. A few drops of pumpkin seed oil or toasted pumpkin seeds provide the finishing touch and an elegant contrast of flavours and textures.



# VUGLEC BREG

10, 12, 13, 14, 15, 16, 17

📍 Škaričevo 151, 49000 Krapina

🌐 [www.vuglec-breg.hr](http://www.vuglec-breg.hr)

@ [info@vuglec-breg.hr](mailto:info@vuglec-breg.hr)

☎ +385 49 345015



🕒 7 - 23, 🏠 80, 🚶 80, 🚗 80

**Vuglec Breg** Restaurant is located in the village of Škaričevo, near Krapina, on a picturesque Zagorje hill above Krapinske Toplice. With its summer terrace and garden pavilion, the restaurant is surrounded by vineyards and a charming tourist village offering accommodation, sports and recreational facilities, as well as wines and sparkling wines from Vuglec Winery.

Everything is furnished in an authentic traditional style. The fireplace, paintings, antiques, terrace overlooking the Zagorje hills, and the warm hospitality create a welcoming atmosphere with a genuine sense of home.

The menu reflects authentic Zagorje cuisine, featuring wood-fired specialties such as turkey, duck or goose with mlinci, veal, pork, grilled dishes, Zagorje štrukli, and homemade fresh cheese with cream. It is based on locally grown

seasonal ingredients. Winter brings traditional pork delicacies, roasts, blood sausages, garlic sausages and pork hocks, while spring offers young lamb, nettles, wild asparagus, wild garlic, dandelion greens (regmet), and other seasonal dishes.

The cuisine is complemented by premium wines from Vuglec Winery. Its sparkling wines are produced using the traditional Champagne method, while Cabernet Sauvignon, Pinot Noir, Frankovka, Chardonnay, Rhine Riesling, Graševina, Sauvignon Blanc, and Yellow Muscat satisfy even the most discerning wine lovers.

Views of the vineyards and Zagorje hills, outstanding wines, local ingredients, and Zagorje tradition create at Vuglec Breg a symphony of flavours, people, and place.



# Zagorski štrukli



## Zagorje Štrukli

*For the dough:* 700 g plain flour, 1 egg, salt, lukewarm water, oil; *For the filling:* 500 g fresh cheese, 200 ml cream, 2 eggs, salt to taste; *For the topping:* 100 ml cream, 1 egg

Knead a soft dough, brush it with oil, and cover it with plastic wrap. Leave to rest for 30 minutes. Roll out the dough on a work surface, mix the filling ingredients, and spread the mixture evenly over the dough. Drizzle with oil and roll from both sides towards the centre.

Cut the rolls into pieces to fit the baking dish. Lightly oil the dish, arrange the štrukli, brush them with the cream and egg mixture, and bake at 180°C for 30 to 45 minutes.







# BEDEM

16, 17, 18, 19, 20, 21, 22, 23, 24

Vladimira Nazora 9, 42000 Varaždin

[bedem-varazdin.com](https://bedem-varazdin.com)

[bedem.z.a@gmail.com](mailto:bedem.z.a@gmail.com)

+385 42 557545



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

**Bedem** Restaurant, located beside the historic walls of Varaždin's Old Town, builds its gastronomic story as a harmony of tradition, knowledge, and contemporary culinary creativity. Behind this symphony of flavours stand Anđelko Levanić and Zlatko Novak, top chefs and multiple award-winning champions of national and international culinary competitions, who shaped their distinctive culinary identity on the Varaždin gastronomic scene.

In their gastronomic orchestra, the leading tones come from the ingredients of the Varaždin region: Vidovec cabbage, pumpkin seed oil, Zagorje turkey, and other local products, interpreted through modern techniques

## Carpaccio od jelena s ugljenom od borovih iglica, ukiseljenim povrćem i varaždinskim tartufom



and a creative approach. Traditional recipes thus gain a new rhythm and contemporary harmony while preserving respect for the area they originate from.

Today, Bedem is regarded as a true “fortress of fine dining” and has proudly held a Michelin recommendation since 2018. Among the dishes that best reflect their culinary symphony are Bombelles štrukli (“štrukli” with pheasant on porcini mushroom cream); pork tenderloin (sous vide) in a pumpkin seed crust; and trgan-ci pasta with venison.

Anđelko Levanić (born in 1978) worked at Hotel Turist until 2015. He became Croatia's national culinary champion in 2011 and is a long-standing member of the Croatian Culinary National Team, recognised for exploring local flavours through a creative and authorial approach.

Zlatko Novak (born in 1989) gained experience at Hotel Turist and at the restaurant Gasthof in der Au in Starnberg, Germany. He became Croatia's national culinary champion in 2013 and has received multiple awards at international culinary competitions. As captain of the national team, he participated in the Culinary Olympics in Stuttgart in 2020, winning a bronze medal in the “National Menu” category. He has a particular interest in culinary artistry and molecular gastronomy.

**Venison carpaccio with pine needle charcoal, pickled vegetables, and Varaždin truffle.**



TIKVEŠ | 1885

CHÂTEAUX & DOMAINES



### **Prestizžno regionalno nasljeđe**

5 boutique vinarija koje proizvode premium, nagrađivana vina

### **Međunarodno priznanje**

Vodeća vinarija jugoistočne Europe sa stotinjak nagrada godišnje; vina s vrhunskim ocjenama redovito postižu 90+ bodova

### **Ekološki osviješteno vinarstvo**

Vinarija s fokusom na ESG standarde,  
članica prestižne Međunarodne inicijative vinarija za klimatsku akciju (IWCA)

### **Inovativne i napredne vinarske tehnike**

Implementacija potpune digitalne  
kontrole vinograda radi osiguravanja vrhunske kvalitete za potrošače



# BERNARDA

19, 20, 21, 23, 24

📍 Zagrebačka 7, 42223 Varaždinske Toplice

🌐 [www.restoran-bernarda.eu](http://www.restoran-bernarda.eu)

@ [info@restoran-bernarda.eu](mailto:info@restoran-bernarda.eu)

☎ +385 42 633030



🕒 12 - 22, 🌿, 📶, 🏠 100, 🚗 100

Located in the heart of Varaždinske Toplice, restaurant **Bernarda** builds its gastronomic story around local flavours, biodynamically grown ingredients, heritage varieties, and respect for the natural cycles of food production.

In the restaurant's gastronomic symphony, the leading notes are provided by premium ingredients from its own biodynamic cultivation, while inspiration is drawn from tradition, heritage breeds and varieties, and flavours that evoke memories of times gone by. Guided by a desire to preserve and rediscover authentic

flavours, the hosts strive to present food in its natural richness and authenticity.

The harmoniously designed interior and pleasant atmosphere create a relaxed setting for enjoying wine and gastronomic experiences, where nature, tradition, and a contemporary culinary approach meet around the same table.

The owners further express their passion for gastronomy through Pizzeria Bernarda, which complements their culinary story in its own distinctive way.





# Pačja prsa i panisse od slanutka s kremom od brokule i umakom od šipka



## Duck Breast with Chickpea Panisse, Broccoli Cream and Rosehip Sauce

*For 2 servings: 640 g duck breast, 400 g broccoli, 100 g potatoes, 90 g butter, 60 g chickpea flour, 60 g rosehips, 1 dl red wine, 70 g pomegranate seeds, 6 g microgreens, salt and pepper as needed*

**Marinating:** Place the fresh duck breasts in brine and leave them to marinate for 24 hours in a cool place. After marinating, pat them dry with paper towels.

**Sous-vide cooking:** Cook the duck breasts sous vide for 3 hours at 50°C. This method ensures that the meat remains juicy, tender, and evenly cooked throughout.

**Finishing the duck breasts:** After sous-vide cooking, lightly score the skin, taking care not to cut into the meat. Season with salt and pepper and place skin-side down in a hot pan. Cook until the skin becomes golden and crispy, then briefly sear on all sides. Allow the meat to rest for several minutes before slicing so that the juices redistribute evenly.

**Chickpea panisse:** Cook the chickpea flour with butter and water, stirring continuously until a thick, smooth mixture is obtained. Pour into a mould or shallow tray and leave to rest for approximately 2 hours until firm. Once cooled, cut into cubes and deep-fry until golden and crisp.

**Broccoli cream:** Cook the potatoes and briefly blanch the broccoli in boiling salted water. Drain and blend into a smooth cream. Add butter, salt, and pepper and, if necessary, a little cooking water to achieve the desired creamy consistency.

**Rosehip and red wine sauce:** Lightly caramelize sugar in a saucepan, then add the fresh rosehips and red wine. Simmer gently until the sauce reduces and develops a glossy, thicker texture. If desired, strain the sauce and adjust the seasoning to achieve a balanced sweet-and-tart flavour.

**Serving:** Place the broccoli cream on the plate and arrange the crispy panisse cubes alongside it. Slice the duck breast and carefully place it on top. Finish with the rosehip and red wine sauce, fresh pomegranate seeds, and microgreens.



# 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, 24

📍 Balogovec 1, 40000 Mačkovec

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

@malahiza@gmail.com

☎ +385 40 341101



🕒 uto - čet: 12 - 21, pet - sub: 12 - 22, ned: 12 - 16, **PON, 25.12.** 🌧️ 📶 🏠 65, 🌳 35, 🚗 25

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 foundation of the restaurant's culinary

offer lies in the rich tradition of Međimurje, whose ingredients, dishes, and flavours provide an inexhaustible source of inspiration for creating the menu. In the restaurant's gastronomic symphony, the heritage of Međimurje, seasonal ingredients of proven origin, culinary creativity, and contemporary gastronomic approaches are brought together in harmonious balance. The cuisine is at once refined and rustic, yet also exploratory and inventive, firmly rooted in local producers and the rhythm of the seasons.

*"We continuously listen to our guests' wishes and preferences, follow contemporary culinary trends and techniques, and explore new possibilities within Međimurje cuisine as well as the gastronomy of neighbouring regions, all with the aim of providing our guests with the finest possible dining experience", say the owners.*

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 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.



## Bomboni



### Bonbons

Homemade pasta filled with Međimurje asparagus, young cheeses, and fresh dill, served with an asparagus and dill sauce.







# KNEJA

📍 Ulica Prvog Maja 11, 40311 Mali Mihaljevec

🌐 restoran-kneja.com

@ knejamm@gmail.com

☎ +385 40 865707



🕒 uto - čet: 11-22, pet: 11-23, sub: 10-24, ned 10-22, **PON , 15.08.**, 📶, 🏠 80, 🚶 80, 🚗 50

In the heart of Međimurje, beside the enchanting forest of Mali Mihaljevec, lies **Kneja**, a place where nature and tradition meet on the plate. Far from the bustle of the city, the restaurant is conceived as an oasis of peace. Unspoiled nature, the scent of pine trees, and a silence broken only by birdsong create a setting just as important as the food served at the table.

During the warmer months, guests can enjoy the terrace overlooking the forest, while colder days are made cosy by a large fireplace in the warm wooden interior.

Ingredients come directly from local family farms in Međimurje and are prepared with care that preserves the spirit of regional cuisine. “Meso ‘z tiblice”, Međimurje tejer, buckwheat

gnocchi with porcini mushroom sauce, and “trganci” pasta with cream and bacon are just some of the specialties offered at Kneja.

More than 60 carefully selected wines from Međimurje winemakers accompany the dishes and special moments shared around the table. Kneja is equally suited for family lunches, business gatherings, and larger celebrations, including birthdays, christenings, First Communions, confirmations, and anniversaries. A spacious car park and children’s playground are located next to the restaurant.

The nature of Međimurje, local ingredients, the hosts’ hospitality, and traditional flavours come together at Kneja in a symphony of flavours, people, and place.



## Teleći odrezak na šumski s trgancima



### **Veal Steak with Forest Mushroom Sauce and “Trganci” Pasta**

Gently braised veal steak in a creamy porcini mushroom sauce is served with homemade “trganci” pasta. The rich flavour of porcini mushrooms, tender veal, and handmade pasta make this dish a popular choice among lovers of warm, hearty, and comforting cuisine.







doživi / uživaj / okusi



**ZLATNA  
SLAVONIJA**

**TURISTIČKA ZAJEDNICA  
POŽEŠKO-SLAVONSKE  
ŽUPANIJE**

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





## 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 – *kotlovinna*, 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 Grape Varieties:** The most widely grown white variety is Graševina (Zlatno Brdo, K55, Kutjevo). Other recommended white wines include Sauvignon Blanc (K55, Kutjevo), Rhine Riesling, Chardonnay, and Traminer (Kutjevo). Among the red varieties, Blaufränkisch (Frankovka), Pinot Noir, Merlot, and Cabernet Sauvignon (Zlatno Brdo, Kutjevo) are well represented, along with the almost forgotten Kadarka (K55).

**Gastronomic Projects and Events:** In Daruvar, restaurants are united through the 6<sup>th</sup> *Elements project*, offering health-oriented dishes throughout the year. Kutjevo, known as Croatia's capital of Graševina, hosts the *Graševina Festival* in June. In May, the *Longest Table event* takes place in Velika, while Požega *Cauldron* celebrates traditional kettle-cooked dishes in Požega. The town also hosts the *Kulen Festival* in June. In August, Kaptol welcomes visitors to the *Ideš i Piješ* ("Walk and Wine") event.

In May, Wine & Walk and a Wine Party are held in Osijek. In Karanac, Baranja, the *Spring Fair* features the selection of the *Princess of the Smokehouse*, awarded to the largest and finest cured bacon. June brings the Dough Festival in Topolje. June and July are also celebrated as the *Wine Months of Osijek-Baranja County*, featuring the popular *Wine and Art Evenings*.

September offers the *Wine & Bike Tour Erdut*, *Fishermen's Days* in Kopačevo, and *Osijek Gourmet*. In October, Osijek hosts *HeadOnEast*, a festival combining food and wine, art, craft beer, and entertainment, while *Paprika Fest* takes place in Lug. November is marked by *Čvarak Fest* in Karanac. Throughout the region, *Martinje* celebrations in November and *Vincelovo* (also known as Vinceška or Vincekovo) in January remain important traditions celebrating wine and the beginning of the vineyard year.



# KOD BAKE

20, 24

Kapelica 36, 43280 Garešnica

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

[danijela.crnjakandri@gmail.com](mailto:danijela.crnjakandri@gmail.com)

+385 43 532300, 0915725012



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

Restaurant **Kod Bake** is often described by its guests as a place with soul. Decorated in a traditional style, it has welcomed visitors for more than 60 years and has been owned by the Andri family for the past 13 years.

Located 98 kilometres from Zagreb, on the main road towards Virovitica and Hungary, the restaurant offers around 240 m<sup>2</sup> of space, including an indoor dining room, an enclosed heated terrace, and a covered outdoor terrace. The property also features a large fenced children's playground, while Grandma's yard is home to donkeys, goats, pigs, and chickens.

The restaurant has its own biodynamic garden where vegetables and edible flowers are grown for use in the kitchen and for decorating the dishes. The nearby village of Kapelica lies just a three-minute drive from the centre of

Garešnica, a town known for the Natura 2000 Visitor Centre and the protected Poilovlje wetlands, popular with organised tourist groups. Garešnica is also the birthplace of singer Ivo Robić, Mike Vucelić, a member of the Apollo 11 mission team, and actor Zvonimir Ferenčić.

The owners prepare and marinate the meat served in the restaurant themselves. With prior notice, dishes from the wood-fired oven are also available. Daily specialties include pork knuckle with braised cabbage and boiled potatoes, venison goulash with mushrooms, bean stew, tripe with bacon, meat preserved in lard, and other local delicacies. Traditional cuisine, local ingredients, and warm hospitality create at Kod Bake a symphony of flavours, people, and place.



# Pohani buncek na način šefice kuhinje restorana Kod Bake



## Breaded Smoked Pork Knuckle, chef's style

*smoked pork knuckle, eggs, breadcrumbs, black sesame seeds, salt, oil for frying; horseradish sauce: butter, flour, freshly grated horseradish, beef stock, cooking cream, salt*

Steam the smoked pork knuckle until cooked through. Remove the bone and leave the meat to cool. Slice the cooled knuckle into finger-thick slices and coat them Viennese style. Dip the slices in egg and breadcrumbs twice, adding black sesame seeds to the breadcrumbs for the second coating. Deep-fry until golden brown.

For the horseradish sauce, prepare a roux with the butter and flour. Add the beef stock, freshly grated horseradish, and salt, then simmer for about 10 minutes. Towards the end, stir in the cooking cream and continue cooking until the sauce reaches a creamy consistency. Adjust the seasoning if necessary.

Serve the breaded pork knuckle topped with the warm horseradish sauce. Mashed potatoes make an excellent accompaniment.

This recipe is featured in the cookbook *Bon Appétit in Moslavina* by Danijela Crnjak Andri, the restaurant's manager.



**Dobar tek  
u Moslavini**

Raznovrsna i  
zanimljiva, a još  
skrivena, moslavačka  
kuhinja mnoge će  
iznenaditi i na  
tanjuru i u čaši.





# LITTLE ITALY PUB

22, 23, 24

📍 Ul. Stjepana Radića 49, 43500 Daruvar

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

✉ [littleitalypub@gmail.com](mailto:littleitalypub@gmail.com)

☎ +385 43 637913



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

**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 door 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 that complement the restaurant's gastronomic symphonies.

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.*

## The God Steak

### Steak from Heaven

We prepare locally sourced Simmental beef steak medium rare to preserve its full flavour and juiciness. We serve it with homemade fuži pasta in a creamy sauce made from five types of mushrooms – chanterelles, oyster mushrooms, truffles, and two varieties of porcini. A touch of fresh thyme completes the dish and harmoniously ties the flavours together.





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

# 6+1 ELEMENTI

Delicious dishes for health





# TERASA

95, 00, 11, 12, 13, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24

📍 Julijev park 8, 43500 Daruvar

🌐 [www.daruvarske-toplice.hr](http://www.daruvarske-toplice.hr)

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

☎ +385 43 331705



🕒 08 - 23, 🕒 08 - 22, 🌳, 📶, 🏠 150, 🚶 60, 🚗 50

Restaurant **Terasa** of Daruvar Spa, located in the greenery of Julije's Park among century-old trees and flower-lined pathways, has for more than a hundred years been part of the social and gastronomic life of Daruvar. Its story dates back to 1912, when a pavilion café was built within the spa park overlooking the Moorish-style Central Mud Bath, one of the recognizable symbols of Daruvar Spa.

Its distinctive ambience, where the elegance of a historic setting meets the relaxed atmosphere of parkland nature, makes the restaurant a place guests gladly return to. The spacious interior, large terrace, and park views create a

pleasant setting for family gatherings, celebrations, and relaxed gastronomic moments.

In the restaurant's gastronomic symphony, traditional Czech and Slavonian flavours are combined with local ingredients and a contemporary culinary approach to cuisine. The offer is complemented by domestic spirits, liqueurs, wines, and beers, carefully selected to complete the experience of both the table and the surroundings.

Restaurant Terasa is a recognized name in Daruvar's gastronomic scene and, alongside holding the Restaurant Croatia title for 16 years, it has also received recommendations





from Falstaff and Gault&Millau Croatia.

Just 200 metres from the restaurant, guests can enjoy a wide range of facilities for active leisure and relaxation, including new thermal

pools, accommodation, sports and wellness amenities, as well as unique wellness experiences such as beer and oak baths.

## Pirjani jelenov but s brusnicama



### Braised Venison Leg with Cranberries

**for 4 servings:** 1 kg boneless venison leg, 1 red onion, 1 carrot, 2 garlic cloves, 2–3 dl red wine, beef stock as needed, 1 tablespoon tomato paste, 2 bay leaves, a few peppercorns, 1 sprig of rosemary, salt and pepper to taste, oil as needed, flour as needed, dried cranberries as needed, 2 tablespoons plum jam

Coat the venison leg in flour and briefly sear it in hot oil on all sides until golden brown. Remove the meat and set aside.

In the same pan, sauté roughly chopped onion, carrot, and garlic. Once the vegetables are tender, add the tomato paste and cook briefly. Return the venison leg to the pan, add the bay leaves, peppercorns, and rosemary, then pour in the red wine and enough beef stock to almost cover the meat.

Cover and simmer gently for 1.5 to 2 hours, turning the meat occasionally so it becomes evenly tender and absorbs the rich flavours of the sauce.

When the meat is tender, remove it from the sauce and blend the vegetables and cooking liquid with a hand blender until smooth and thick. Add the plum jam and dried cranberries and simmer briefly.

Slice the venison leg, return the meat to the sauce, and cook gently for another 10 minutes to allow the flavours to combine. Serve warm with Daruvar-style sautéed potatoes.



# GREENBERG

📍 Zeleni brijeg 54, 43500 Daruvar

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

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

☎ +385 99 1901553

VISA



🕒 ned - čet: 09 - 22, pet, sub: 09 - 23, 🌧️, 📶, 🏠 80, 🚶 30, 🚗 50

**Greenberg** is a modern gastronomic retreat located on Zeleni Brijeg, surrounded by nature, meadows, and forests, just a few minutes' drive from the centre of Daruvar. The combination of a rustic setting, locally sourced ingredients, and a contemporary culinary approach makes it a place where gastronomy harmoniously blends with nature and relaxed outdoor enjoyment.

In the restaurant's gastronomic symphony, the leading notes are created by slow-cooked dishes and creative interpretations of traditional cuisine. Guests particularly enjoy the slow-cooked beef cheeks, lamb shank, pike-perch stew, and fish stew prepared from several species of freshwater fish. Chef Marin Kelbasa places special emphasis on high-quality local

ingredients, many of which are sourced from nearby producers.

The venue is conceived as a "green oasis" offering an escape from everyday life. The restaurant's wooden interior, details that evoke times gone by, a terrace immersed in nature, a children's playground, and a mini zoo create a welcoming atmosphere that attracts families, excursionists, and guests seeking a relaxed gastronomic experience.

The combination of a natural setting, authentic local flavours, and contemporary presentation makes Greenberg one of the most interesting newer gastronomic destinations in the Daruvar area.



# Govedi obrazi s pireom, demiglace umakom, čipsom od slanine i pjenicom od sira



## Beef Cheeks with Mashed Potatoes, Demi-Glace Sauce, Bacon Crisps and Cheese Foam

*for 4 servings: For the beef cheeks: 1.2 kg trimmed beef cheeks, carrot, onion, celery stalk, 3 garlic cloves, 2 tbsp tomato paste, 300 ml red wine, 700 ml stock, 2 sprigs thyme, 1 bay leaf, salt, pepper, flour as needed, oil and butter. For the demi-glace sauce: cooking liquid from the beef cheeks, 1 tbsp cold butter; For the mashed potatoes: 800 g potatoes, 120 g butter, 150 ml warm milk or cream, salt. For the bacon crisps: 8 thin slices of bacon. For the cheese foam: 150 ml cooking cream, 100 g hard cheese (Grana Padano, Parmesan, or Pag cheese), 50 ml milk, gelatine if needed*

Season the beef cheeks with salt and pepper, lightly dust with flour, and sear on all sides until well browned. Remove the meat and, in the same pan, sauté the onion, carrot, and celery. Add the tomato paste and cook briefly, then pour in the red wine and reduce by half. Return the beef cheeks, add the stock, thyme, and bay leaf, cover, and cook at 150°C for 3 to 4 hours until the meat becomes very tender.

Remove the cheeks and strain the cooking liquid. Reduce the liquid until thick and glossy, then whisk in the cold butter.

Cook the potatoes in salted water, mash them, and mix with the butter and warm milk or cream until smooth and creamy.

Bake the bacon between two sheets of baking paper at 170°C for about 15 minutes until crisp.

For the cheese foam, heat the cream and milk, add the grated cheese, and stir until melted. If desired, add gelatine, strain the mixture, and place it in a siphon. Alternatively, blend with a hand blender just before serving.

Place the mashed potatoes on a plate, top with a beef cheek, and spoon over the demi-glace sauce. Add the bacon crisps, finish with the cheese foam, and garnish with fresh thyme.





# ZLATNI LUG

18, 19, 20, 21, 22, 23, 24

📍 Donji Emovci 32, 34000 Donji Emovci

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

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

☎ +385 98 472483, 034202020



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

In the tranquillity of the Slavonian plains, just a few kilometres from Požega, lies **Zlatni Lug**, a complex that combines the rich gastronomic tradition, local production, and wine culture of Slavonia with opportunities for active leisure.

At first glance, Zlatni Lug Restaurant captivates guests with the warmth of its Slavonian-style interior, while its cuisine evokes the comforting emotions of homemade cooking. Guided by the heritage of “grandmother’s kitchen”, the head chef prepares traditional dishes with a contemporary touch. Every bite reflects a respect for local recipes and a desire to offer guests something more: an authentic Slavonian story told through food.

The menu features specialties that have

become the restaurant’s signature dishes, including Zlatni Lug steak, Vineyard Čevap, game goulash, risotto prepared with local ingredients, and particularly attractive veal cooked under the iron bell. All dishes are prepared using locally sourced ingredients, with meat, vegetables, and herbs supplied by nearby family farms and agricultural producers.

The wine cellar houses a carefully selected collection of wines from renowned winemakers of the Požega region, perfectly complementing the local delicacies on offer.

Zlatni Lug has long outgrown the boundaries of a restaurant. With the opening of the first dispersed hotel in Požega-Slavonia County, it further expanded its tourism offer and today



provides 44 rooms with a total capacity of 108 beds. Guests can enjoy a Wellness & Spa centre, fitness room, conference hall, and a sports and recreation centre featuring two tennis courts, a football pitch, a beach volleyball court, an outdoor workout area, and electric bicycle rentals. Together with a campsite offering 15 pitches, Zlatni Lug has become a complete wine, gastronomy, and tourism destination that

successfully combines outstanding cuisine, active holidays, and authentic Slavonian hospitality.

Zlatni Lug is not merely a destination, but an experience of Slavonia at its finest. It is a place where exceptional gastronomy, genuine hospitality, and a beautiful natural setting create a harmonious symphony of flavours, people, and place that lingers long after the visit has ended.

## Teleća koljenica s mladim krumpirom



### Veal Shank with Young Potatoes

*Veal shank, young potatoes, salt, pepper, garlic, a sprig of rosemary, beef stock, white wine*

Season the veal shank with salt and pepper, add a sprig of rosemary, and vacuum-seal it. The meat is then cooked sous vide at a controlled temperature until perfectly tender.

After the sous vide process, transfer the shank to a roasting pan together with young potatoes seasoned with salt, pepper, and garlic. Add beef stock and white wine and roast until golden brown. During roasting, stir the potatoes and turn the shank to ensure even browning on all sides.

Serve hot with a fresh seasonal salad. A glass of Pinot Noir pairs perfectly with this dish.

# SLAVONSKA KUĆA VINKOMIR

📍 Bana Josipa Jelačića 57, 34340 Kutjevo

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

@restoran.vinkomir@kutjevo.com

☎ +385 99 4750360



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

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 Slavenska 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.

The symphony of flavours, people, and place is created here through the meeting of Slavonian gastronomy, premium wines, vineyards, and a tradition that has been nurtured for centuries.

*“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 “prežgana” 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, 24

📍 Zagrebačka 18, 34335 Vetovo

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

@ [schonblick.vetovo@gmail.com](mailto:schonblick.vetovo@gmail.com)

☎ +385 34 267108



🕒 10 - 24, 🌞, 📶, 🏠 200, 🚶 90, 🚗 50

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 symphony of flavours, people, and place at Schön Blick is created by Slavonian hospitality, carefully selected cuisine, outstanding wines, and nature. That is why our guests keep coming back",* say the hosts.



## Prženi šaran



### Fried Carp

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

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

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

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





📍 Glagoljaška 43, 32100 Vinkovci

🌐 restoran-san.eatbu.hr

@ restoran-san@gmail.com

☎ +385 32 332775



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

In Vinkovci, a town rich with history, tradition, and Slavonian hospitality, Restaurant **San** has for years nurtured a story built patiently, sincerely, and through family values. It is a story of dedication, quality, and flavours that remain memorable. The journey of Restaurant San began long before the restaurant itself, in the family butcher shop, which still supplies fresh, carefully selected, high-quality meat of known origin every day.

The restaurant naturally grew from the butcher shop as a continuation of the family's passion for meat, guests, and authentic home-made cuisine. This close connection between butcher shop and restaurant is what makes San unique. Guests know that behind every dish

there is controlled quality, experience, and the dedication of a family that lives its work day by day.

Restaurant San's gastronomic symphony, is based on meat specialities and dishes that bring people together around the table. The aroma of charcoal grilling, the rich Leskovac-style barbecue selection, juicy ćevapi, carefully prepared steaks, dishes prepared under the peka bell, and daily menus inspired by traditional recipes in a more contemporary interpretation, make San a place guests gladly return to.

This year, Restaurant San elevated its meat story to a new level by introducing a dry age refrigerator. The offer has thus been enriched with dry-aged steaks intended for true lovers of



meat and deep, mature flavours. Carefully aged meat develops a distinctive aroma, tenderness, and character, turning every steak into a gastronomic experience of its own.

Besides its meat specialities, Restaurant San is becoming increasingly recognised for its homemade pistachio baklava, a dessert rich in flavour and sweetness that perfectly rounds off every visit.

*"A warm atmosphere, family spirit, and genuine*

*hospitality make Restaurant San a place for family lunches, business meetings, gatherings with friends, or dinners for two. People do not come here only to eat, but to feel part of a family story. Today, Restaurant San is synonymous with quality meat, authentic barbecue, unforgettable steaks, and homemade flavours prepared with great care. And its story continues to grow, mature, and win guests over, just like the finest steaks", say the hosts.*





# CRNA SVINJA

20, 21, 22, 23, 24

Ulica Ovčara 3, 31431 Čepin

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

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

+385 91 4512676



pon - sub: 12 - 23, ned: 12 - 18, 🌡️, 📶, 🏠 100, 🍷 80

In the heart of the fertile Slavonian plains, surrounded by the peacefulness of nature that restores both body and spirit, lies Restaurant **Crna svinja**, the gastronomic oasis of the Terra Negra Country Club in Čepin, only ten kilometres from Osijek.

The restaurant takes its name from the indigenous Slavonian Black Pig breed, first raised at the end of the 19<sup>th</sup> century by Count Pfeiffer on an estate near present-day Terra Negra. The meat of the Slavonian Black Pig, renowned for its quality, juiciness, and rich flavour, strongly defines both the restaurant's identity and its gastronomic story.

In the restaurant's gastronomic symphony,

the traditions of Slavonia, locally produced ingredients, and contemporary culinary interpretations inspired by international cuisine blend harmoniously together. The menu is dominated by meat dishes and the strong seasonal character of local ingredients, from spring asparagus to autumn porcini mushrooms and butternut squash, presented through dishes that respect both the ingredients and the region they come from.

The restaurant features one hundred seats, an impressive wine cellar with a chef's table concept, a smaller hall for intimate gatherings, and a spacious terrace. The complex also includes an event room for 200 guests and the Hangar, a





modern venue for large events and celebrations accommodating up to 1,200 guests.

Nearby is Hotel Materra, a place where lux-

ury and elegance meet nature. At the Croatian Tourism Days 2025, Materra was awarded the title of Best Wellness Hotel of the Year.

## Juneći T-bone steak i baby povrće s grilla



### Beef T-bone Steak and Baby Vegetables from the Grill

The T-bone steak is one of the most appreciated steak cuts because it combines two distinct characteristics of meat – the tenderness of beef tenderloin and the richer flavour of striploin – in the recognisable T-shaped bone. During grilling, the bone retains heat, adding juiciness and a deeper flavour to the meat. At Restaurant Crna svinja, the steak is carefully prepared to preserve the natural richness of flavour and texture, and is served with grilled baby vegetables whose freshness and gentle sweetness perfectly complement the dish.





## PROJEKT 9

📍 Gornjodravska obala bb, 31000 Osijek

🌐 projekt9.hr

✉️ @restoranprojekt9@gmail.com

☎️ +385 99 5553000, 031283500



🕒 net – čet: 11 – 23, pet – sub: 11 – 01, 📶, 🏠 200

Located in a unique setting aboard a boat on the banks of the Drava River, in the heart of Osijek, **Projekt 9** offers guests a blend of contemporary and traditional cuisine in a distinctive atmosphere. Overlooking the river, with a spacious terrace and inviting interior, it is a favourite gathering place for business people, families, friends, and visitors from Croatia and abroad.

The cuisine is based on fresh, high-quality ingredients, with an emphasis on Slavonian tradition interpreted in a contemporary way. The menu features fish and meat specialties, homemade pasta, steaks, burgers, pizzas, risottos, and seasonal dishes prepared with special care. Every dish is created as a harmony of flavour, presentation, and experience.

The restaurant is especially proud of hosting weddings, corporate events, family celebra-

tions, and other special occasions, where the team strives to provide every guest with memorable service and an exceptional experience.

Chef Adrijan Javor and his team create dishes that combine tradition with contemporary gastronomy while respecting local ingredients and authentic Slavonian flavours.

*"Projekt 9 is more than just a restaurant. It is a place where people, flavours, and the river come together. Every dish is the result of the combined efforts of our chefs, waiters, suppliers, and the entire team, all working every day to ensure every guest leaves satisfied. The sound of the river, the aroma of freshly prepared dishes, and the warmth of our hospitality create the harmony that makes our restaurant unique. We believe this connection between people, place, and gastronomy is our own symphony of flavours", say the hosts.*





## Perkelt od soma



### Catfish “Perkelt”

is one of the dishes that best represents Slavonian culinary tradition and the restaurant's connection with the Drava River. It is prepared from fresh catfish fillet with a rich base of onions, homemade ground red paprika, tomatoes, white wine, and carefully selected spices. Slow cooking develops its rich, distinctive flavour, and it is traditionally served with homemade trganci pasta, which perfectly complements the sauce.

With this dish, the restaurant preserves authentic Slavonian recipes while presenting them in a contemporary and elegant way, with respect for local ingredients and the culinary heritage of the region.







# ČINGI LINGI ČARDA

21, 22, 23, 24

📍 Ul. kralja Zvonimira 98, 31327 Bilje

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

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

☎ +385 31 281700



🕒 09 - 23, 🌡️, 📶, 🏠 130, 🚗 130, 🚗 40

**Čingi Lingi Čarda** is located in Bilje, just a few minutes' drive from Osijek.

Reopened in 2021 in a completely new guise, it stands on the site of the legendary restaurant of the same name, a place where tradition, excellent food, good music, and beautiful nature came together for decades. The name, location, and distinctive spirit have been preserved, with a focus on what matters most – good food, a welcoming atmosphere, and hospitality that keeps guests coming back.

In its warm yet elegantly appointed interior, guests can enjoy specialties inspired by Baranja cuisine, including meat dishes, grilled specialties, freshwater fish, salads, and vegan options, all complemented by excellent wines

and desserts. Most ingredients are sourced from local producers, while the fish used for “fiš paprikaš” and other fish specialties arrives daily from nearby rivers and fishponds.

Baranja tradition, local ingredients, hospitality, and nature create a symphony of flavours, people, and place.

Čingi Lingi Čarda redefines the meaning of luxury – luxury is taking time for yourself and your loved ones and enjoying the small moments that ultimately matter most. This philosophy guided the hosts in both the design of the restaurant and the creation of its menu.

Since opening, Čingi Lingi Čarda has been almost fully booked on a daily basis, so advance reservations are recommended.



# 4 wine all

*Od vinove loze do čaše - kroz stručno vođeno i edukativno iskustvo otkrivamo svijet vina svima, bilo da ste već zaljubljenik u ovu plemenitu kapljicu ili tek započinjete svoje vinsko putovanje.*

Naše dugogodišnje sommeliersko znanje, suradnja s brojnim vinarima i strast prema vinu temelj su edukacije koju s entuzijazmom prenosimo drugima. Učimo zajedno, kušamo s razumijevanjem i gradimo kulturu uživanja u vinu.

- *Vinske edukacije i radionice*
- *Izrada vinske karte*
- *Logistička podrška vinskim manifestacijama*
- *Promocija vinarija na vinskim događanjima*

@ allforwine@gmail.com

f @all4wine.hr

☎ 091 4500 205





# DIDIN KONAK

21, 22, 23, 24

Petefi Šandora 93, 31327 Kopačevo

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

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

+385 31 752100



pon: 12 - 19, uto - čet: 08 - 22, pet - sub: 08 - 24, ned: 08 - 19, ☺, 📶, 🏠 70, 📶 100, 🚗 30

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 symphony of traditional and contemporary Slavonian cuisine, attentive service, and a relaxing atmosphere creates an experience that guests are happy to return to.

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.



**K55** vinarija &  
destilerija

Aljmaška planina 21  
HR-31205 Aljmaš  
+385 95 338 3636  
info@k55.hr  
www.k55.hr



*Graševina ANTIQUE  
PREMIUM*



*Sauvignon  
blanc*



*Cuvée blanc  
Angelica*



*Graševina*



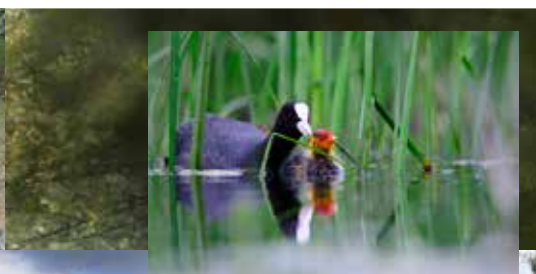
*Cuvée blanc  
TROFETTA*



*Rosé*



*Kadarka*



KOPAČKI  
RIT



PARKOVI  
HRVATSKE

PARK  
PRIRODE  
KOPAČKI RIT

Srce Dunava



# DARÓCZ

📍 Košut Lajoša 39, 31327 Vardarac

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

@ [darocz2012@gmail.com](mailto:darocz2012@gmail.com)

☎ +385 31 753113



🕒 pon - sri: 09 - 22, čet: 09 - 23, pet - sub: 09 - 24, ned: 10 - 18, 🌞, 📶, 🏠 80, 🍷 70

**Darócz** Tavern is located in the Baranja village of Vardarac and has been preserving the traditions of homemade cuisine, hospitality, and authentic Baranja flavours since 2012. The story of Darócz Tavern began when two brothers, with the great help and support of their mother, decided to create a place where guests could experience the very best that Baranja has to offer.

Over the years, Darócz Tavern has become a recognised destination for lovers of good food, a warm atmosphere, and traditional recipes. The menu features numerous Baranja specialties, from freshwater fish prepared in various ways, frog legs, and game dishes to expertly prepared meat, duck, and other homemade del-

icacies. Every dish is prepared with special care, respecting the traditions and quality ingredients for which Baranja is widely known. The flavours of Baranja, the hosts' hospitality, and local traditions come together at Darócz Tavern in a symphony of flavours, people, and place.

*"Alongside our rich gastronomic offering, we provide guests with a warm and relaxed atmosphere, whether they are coming for a family lunch, a business meeting, a celebration, or simply to enjoy good food and company. We are proud to have been presenting the flavours, customs, and hospitality of Baranja for more than a decade, always striving to create an experience that guests will gladly return to", say the host.*





## Srnetina na baranjski način



### Baranja-Style Roe Deer

**Marinating:** Marinate the roe deer leg for 24 hours in the refrigerator to tenderise the meat and develop its full flavour. During marinating, turn the meat occasionally.

**Larding:** Cut the carrots into long sticks. Using a long knife or a larding needle, pierce the meat and insert the carrot sticks throughout the entire piece.

**Roasting:** Remove the meat from the marinade, pat it dry, season it with salt, and brown it on all sides in lard until it develops a rich colour.

**Hunter's Sauce:** In the same pot, saute onions, carrots, celery, and parsley, then return the meat and add the wine.

**Braising:** Cover and gently braise for 2.5 to 3 hours, until the meat becomes completely tender.

**Finishing:** Remove the meat, then blend or strain the sauce to achieve the desired texture.

Serve the roe deer with homemade gnocchi and bread dumplings.





# BARANJSKA KUĆA

15, 18, 19, 20, 21, 22, 23, 24

📍 Kolodvorska 99, 31315 Karanac

🌐 [www.baranjska-kuca.com](http://www.baranjska-kuca.com)

✉ [info@baranjska-kuca.com](mailto:info@baranjska-kuca.com)

☎ +385 31 720180, 098652900



🕒 pet - sub: 11 - 01, pon - čet: 11 - 22, ned: 11 - 17, 📶, 🏠 150, 🚗 150, 🚗 30

**Baranjska kuća** Ethno Restaurant is part of the Škrobo family estate, located in the ethno village of Karanac in the Baranja region.

Alongside Baranja classics such as “fiš paprikaš”, “čobanac”, carp roasted on wooden forks, and catfish perkelt, the restaurant has revived almost forgotten recipes, including snails in nettle sauce, bean goulash cooked over an open fire in a clay pot, fried black locust and elderflower blossoms, and smoked pike. Every day, fresh eggs from the estate’s hens are used to prepare homemade noodles for soups and fish stew, while bread is baked over an open fire in traditional clay ovens. The family also grows Baranja’s “red gold”, hot paprika, along with a

variety of vegetables. Most dishes are prepared in front of the guests, and the menu is constantly enriched with fresh, seasonal local ingredients.

Baranja tradition, open-fire cooking, local ingredients, and warm hospitality create at Baranjska kuća a symphony of flavours, people, and place.

The restaurant is fully accessible to guests with reduced mobility and is also pet friendly. It offers two indoor dining areas with seating for 100 and 80 guests, while in summer tables extend into the courtyard, where more than 200 guests can dine under the shade of walnut trees.



The Street of Forgotten Times, located next to the restaurant, preserves the spirit of a Baranja village from the 1920s. Five century-old granaries, a mud house, a historic railway wagon, and a reconstructed mill showcase traditional crafts, including clog making, weaving, pottery, cooperage, milling, blacksmithing, barbering, and the village tavern Pod kruškom.

*"We will gladly take you on a journey through time or invite you to explore the Street on your own. Be sure to visit during the Karanac Fair or the summer event Academy of Mud", say the hosts.*

The estate also includes 20 high-category guest rooms.



## Juha od koprive

### Nettle Soup

**Ingredients:** 1 red onion, 1 leek, 1 carrot, 1 clove of garlic, 1 large young potato, 400 g nettles, 1.8 l vegetable stock, oil

Finely chop all the vegetables and sauté them in oil for about 8 minutes until softened. Pour in the vegetable stock and simmer for 20 minutes. Remove from the heat, add the blanched nettles, stir for one minute, then blend until smooth. Season with salt and white pepper to taste.

## Puževi zapečeni u koprivama

### Snails Baked with Nettles

**Ingredients:** 10 cleaned and cooked snails, 50 g butter, 60 g hard sheep's cheese, 400 g nettles, 70 g cream cheese, salt, pepper

Mix the blanched nettles with the cream cheese and grated sheep's cheese. Cut the snails into 1 × 1 cm pieces. Melt the butter and gently fry the snails. Add the nettle and cheese mixture and cook briefly. Transfer to an ovenproof dish, sprinkle with additional sheep's cheese, and bake until lightly browned.

Serve with toasted bread.





# JOSIĆ

11, 12, 13, 14, 15, 16, 19, 20, 21, 22, 23, 24

📍 Planina 194, 31307 Zmajevac

🌐 [www.josic.hr](http://www.josic.hr)

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

☎ +385 31 734410



🕒 uto - ned: 13 - 23, 🌡️, 📶, 🏠 135, 🚗 70, 🚗 80

At Restaurant and Winery **Josić**, guests can discover the story of authentic Baranja “surd- uks”, hillside cuts lined with wine cellars built into the earth. Inside them, the temperature remains an ideal 12 to 15 °C throughout the year.

The restaurant offers traditional Baranja dishes paired with premium wines from its own winery.

Smoked freshwater “fiš”, “perkelt”, “fiš papri- kaš”, goulash, “čobanac”, and game and meat dishes prepared over a charcoal grill, under the peka, or on a spit are among the specialties. Ingredients are carefully selected and mostly sourced from organic production.

The restaurant and tasting room offer estate

wines that have received numerous awards for quality and design. Their labels feature rare and endangered bird species native to the region.

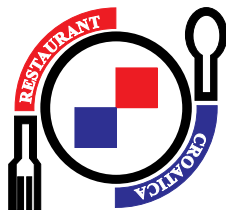
A special atmosphere is created by the many musical, artistic, and gastronomic events held in the restaurant and tasting room, both designed in an eclectic style that combines tradi- tional rustic elements with contemporary de- sign. The restaurant also offers business lunch- es and a separate room equipped for presenta- tions.

Baranja “surdks”, enticing flavours, award- winning wines, and a team that presents them with expertise and enthusiasm create at Josić a symphony of flavours, people, and place.









## Everlasting list of “Restaurant Croatia”

Over the past 31 years, our editions have featured 558 restaurants. In the Everlasting List of “Restaurant Croatia”, 172 restaurants that have received the title six or more times are presented alphabetically. Laureates with 25 or more titles are highlighted in green.

The restaurants that have held the title throughout all 31 years are: BEVANDA (Opatija), NAUTIKA (Dubrovnik), RIVICA (Njivice), STARI PUNTIJAR (Zagreb), VILLA NERETVA (Metković), and ZLATNA RIBICA (Brodarica).

|                                     | 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 | 24 | 25 | ⊗  |
|-------------------------------------|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|
| 360, Dubrovnik                      |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  |    |    |    | 7  |
| 4 FERALA, Starigrad Paklenica       |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    | 10 |
| A LA CARTE RESTAURANT KAMOV, Rijeka | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 15 |
| ACADEMIA, Marija Bistrica           |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    | 9  |
| ADRIATIC, Split                     |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    | ⊗  |    |    |    |    |    |    |    |    |    | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    | ⊗  | 11 |
| AEROSTEAK, Soboli                   |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    |    | ⊗  | 6  |
| 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                     |    | ⊗  |    |    |    |    |    |    |    | ⊗  | ⊗  |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 19 |
| BALTAZAR, Zagreb                    |    |    | ⊗  |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 8  |
| BARANJSKA KUĆA, Karanac             |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 9  |
| BARBAT, Barbat na Rabu              |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 18 |
| BEDEM, Varaždin                     |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 10 |
| BERNARDA, Varaždinske Toplice       |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | 6  |
| BEVANDA, Opatija                    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 31 |
| BIJELO PLAVI, Osijek                |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 14 |
| BITORAJ, Fužine                     |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 21 |
| BOBA, Murter                        |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 8  |
| BOBAN, Split                        |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 18 |
| BOBAN, Zagreb                       |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 21 |
| BODULKA, Šišan                      |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | 24 |
| BONUS, Osijek                       |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 8  |
| BOROVNIK, Tisno                     |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 14 |
| BOTA ŠARE, Zagreb                   |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 8  |
| BOŠKINAC, Novalja                   |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 21 |
| BRUSCHETTA, Zadar                   |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 10 |

|                                   | 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 | 24 | 25 | ⊗ |
|-----------------------------------|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|---|
| COCKTAIL, Sisak                   |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 24 |   |
| CONCA D`ORO, Rijeka               |    | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  |    |    |    | ⊗  |    |    |    | ⊗  | ⊗  | 16 |   |
| CRNA SVINJA, Čepin                |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 6  |   |
| ČAPORICE, Trilj                   |    |    | ⊗  |    | ⊗  | ⊗  |    | ⊗  |    | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 9  |   |
| CROATIA TURIST, Đakovo            |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 7  |   |
| DALMACIJA, Vinkovci               |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 8  |   |
| DOMINO, Dramalj                   |    |    |    |    |    |    |    |    |    |    | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 18 |   |
| DOMINO, Dubrovnik                 |    | ⊗  | ⊗  |    |    |    |    | ⊗  |    | ⊗  |    | ⊗  |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |   |
| DOPOLAVORO, Ičići                 |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    | 14 |   |
| DP & MREŽNIČKA KUĆA, Donji Zvečaj |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 24 |   |
| DRAGA DI LOVRANA, Lovranska Draga |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  |    |    |    |    | 11 |    |   |
| DREAM, Rovinj                     |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 13 |   |
| DUBRAVKIN PUT, Zagreb             |    | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    |    | 16 |   |
| DUE FRATELLI, Labin               |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    | 7  |   |
| DUJE, Split                       |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    | 9  |   |
| DVA GOLUBA, Zagreb                |    | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    | 20 |   |
| DVI MURVE, Poreč                  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    | 17 |   |
| DVORAC BEŽANEC, Valentinovo       |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 14 |   |
| DVORCI SLAVONIJE, Našice          |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    | 17 |    |   |
| FANTASIA, Pula                    |    |    | ⊗  |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 10 |   |
| FERAL, Rijeka                     |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 9  |   |
| FOŠA, Zadar                       |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 16 |   |
| FRANKOPAN, Ogulin                 |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 18 |   |
| GALIJA, Cavtat                    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    | 9  |   |
| GANEUM, Lovran                    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 7  |   |
| GARIFUL, Hvar                     |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | 10 |   |
| GIANNINO, Rovinj                  |    |    | ⊗  | ⊗  |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 19 |   |
| GOSPOJA, Vrbnik                   |    |    |    |    |    |    |    | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 9 |
| GRADINA, Josipdol                 |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 23 |   |
| GVEROVIĆ ORSAN, Zaton             |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 7  |   |
| JEŽ, Makarska                     |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    | ⊗  |    |    |    |    |    |    |    |    |    |    | 10 |   |
| JIST, Viškovo                     |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | 8 |
| JOHNSON, Mošćenička Draga         |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    | 8  |    |   |
| JOSIĆ, Zmajevec                   |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 13 |   |
| KADENA, Split                     |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 11 |   |
| KANAJT, Punat                     |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    | 10 |   |
| KAPETANOVA KUĆA, Mali Ston        |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 29 |   |
| KARLO, Plešivica                  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    | 7  |   |
| KATARINA, Čakovec                 |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |   |
| KAŠTEL, Zadar                     |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | 6 |
| KAŠTIL SLANICA, Omiš              |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 23 |   |
| KLAS, Koprivnica                  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  |    |    | ⊗  | ⊗  |    |    |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    | 9  |   |
| KLUB MAKSIMIR, Zagreb             |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |   |
| KNEZ, Omiš                        |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    | 6  |   |
| KOD MIJE, Lokva                   |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  |    | ⊗  | ⊗  |    |    |    |    |    |    |    | 16 |    |   |
| KONAVOSKI DVORI, Gruda            |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 11 |   |
| KORMORAN, Bilje                   |    |    |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    | 15 |    |   |
|                                   | 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 | 24 | 25 | ⊗ |



|                                 | 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 | 24 | 25 |    |
|---------------------------------|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|
| KRALUŠ, Koprivnica              |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    | 16 |
| KRKA BELVEDERE, Skradin         |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    | 7  |
| KUKURIKU, Kastav                |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 23 |
| KVARNER, Lovran                 |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |
| LE MANDRAČ, Volosko             |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 9  |
| LEUT, Zagreb                    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 7  |
| LIČKA KUĆA, Plitvička Jezera    |    | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    | ⊗  | ⊗  |    |    |    |    | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 14 |
| LOVAČKI DOM MULJAVA, Vojnić     |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 14 |
| LOVAČKI ROG, Karlovac           |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 27 |
| MALA HIŽA, Mačkovec             |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 25 |
| MAMICA, Pušćine                 |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    | 11 |    |
| MARINA BLUE, Krk                |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    | 6  |    |
| MARINA KORNATI, Biograd na moru |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 8  |
| MARINA PUNAT, Punat             | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | 16 |
| MARIO, Rogoznica                |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 7  |
| MEĐIMURSKI DVORI, Lopatinec     |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 15 |
| MILAN, Pula                     |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    | 23 |    |
| MIRNI KUTAK, Otočac             |    |    |    |    |    |    |    |    |    | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    | 9  |    |
| MON AMI, Velika Gorica          |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 23 |
| MOSLAVINA, Crikvenica           | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 13 |
| NACIONALNI RESTORAN, Bizovac    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 8  |
| NADA, Vrbnik                    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 23 |    |
| NAJADE, Lovran                  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    | 18 |    |
| NAUTIKA, Dubrovnik              | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 31 |
| NAVIS, Opatija                  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    | 6  |    |
| NIKO, Zadar                     |    |    |    |    |    |    | ⊗  |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 20 |
| NOEL, Zagreb                    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 9  |
| OKRUGLJAK, Zagreb               | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    | 22 |    |
| OSTARIA VERANDA, Volosko        |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | 7  |    |
| OŠTARIJA FORTICA, Kastav        |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | 7  |    |
| PALATIN, Varaždin               |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | 10 |    |
| PANTARUL, Dubrovnik             |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 6  |    |
| PAVILJON, Zagreb                |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 12 |    |
| PELEGRINI, Šibenik              |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 12 |
| PET BUNARA, Zadar               |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    | ⊗  |    |    |    |    |    | 7  |    |
| PLAVI PODRUM, Osijek            |    |    |    |    |    | ⊗  | ⊗  |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 7  |    |
| PLAVI PODRUM, Volosko           |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 29 |
| PODRAVSKA KLET, Starigrad       |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    | 23 |    |    |
| PORTO ROSSO, Skrivena Luka      |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 12 |    |
| POTKOVA, Zagreb                 |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 11 |
| PRINCIPOVAC, Ilok               |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  |    |    |    |    |    |    |    | 6  |    |    |
| PRI STAROJ VURI, Samobor        |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 11 |    |
| PUNTULINA, Rovinj               |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 10 |    |
| RIBNJAK, Breznica Našička       | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 7  |    |
| RIVICA, Njivice                 | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 31 |
| RONJGI, Viškovo                 |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    | 14 |    |
| SAN ROCCO, Brtonigla            |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 20 |
|                                 | 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 | 24 | 25 |    |

|                                    | 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 | 24 | 25 | ⊗  |    |    |
|------------------------------------|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|
| SANTA LUCIA, Cres                  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    | 8  |    |    |
| SCHÖN BLICK, Vetovo                |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | 12 |    |
| SLAVONSKA KUĆA, Osijek             |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |    |
| SPINNAKER, Poreč                   |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | 8  |    |
| SRAKOVČIĆ, Karlovac                |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    | 18 |    |    |
| STANCIJA KOVAČIĆI, Rukavac         |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 13 |    |
| STARI FIJAKER 900, Zagreb          |    |    | ⊗  |    |    | ⊗  |    |    |    | ⊗  |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    | 7  |    |
| STARI KAPETAN, Orebić              |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |
| STARI PUNTIJAR, Zagreb             |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 31 |    |
| SV. NIKOLA, Poreč                  |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 18 |    |
| ŠUMICA, Split                      |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 8  |    |
| TAKENOKO, Zagreb                   |    |    |    |    |    |    |    |    | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  |    |    |    | 14 |    |
| TERASA, Daruvar                    |    | ⊗  |    |    |    | ⊗  |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 16 |    |
| TERBOTZ, Štrigova                  |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  |    |    |    | ⊗  |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    | 8  |    |
| TROŠT, Vrsar                       |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 20 |    |
| TURIST, Varaždin                   |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    | ⊗  | ⊗  |    |    |    |    |    | ⊗  |    |    |    |    |    |    |    |    |    |    | 12 |    |
| VALSABBION, Pula                   |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 15 |    |
| VARAŽDINBREG, Varaždin Breg        | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 13 |    |
| VICTORIA, Dubrovnik                | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 8  |    |
| VILLA ANNETTE, Rabac               |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |    |
| VILLA ARISTON, Opatija             | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    | ⊗  |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 21 |    |
| VILLA MAGDALENA, Krapinske Toplice |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 16 |
| VILLA MIRA, Kastav                 |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 10 |    |
| VILLA NERETVA, Metković            | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 31 |    |
| VILLA ZELENJAK-VENTEK, Risvica     | ⊗  |    |    |    |    | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 19 |    |
| VINKO, Konjevrate                  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 8  |    |
| VINODOL, Zagreb                    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 25 |    |    |
| VODNJANKA, Vodnjan                 |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 24 |    |
| VUGLEC BREG, Krapina               |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    | ⊗  | 8  |    |    |
| WALDINGER, Osijek                  |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    | 12 |    |    |
| ZABOKY, Zabok                      | ⊗  |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |    |
| ZA KANTUNI, Mali Lošinj            |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | 8  |    |    |
| ZDJELAREVIĆ, Brodski Stupnik       |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    | 9  |    |
| ZELEN DVOR, Zagreb-Susedgrad       |    |    | ⊗  | ⊗  | ⊗  |    |    | ⊗  |    |    |    |    | ⊗  |    | ⊗  |    |    | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 17 |    |
| ZIGANTE, Livade                    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    | 17 |    |    |
| ZIJAVICA, Mošćenička Draga         |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 7  |    |
| ZINFANDEL'S, Zagreb                | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    | ⊗  |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 18 |    |
| ZLATNA GUSKA, Varaždin             |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |    |
| ZLATNA RIBICA, Poreč               |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 6  |    |
| ZLATNA RIBICA, Šibenik-Brodarica   | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 31 |    |
| ZLATNE GORICE, Gornji Kneginec     |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  |    |    |    |    |    |    |    |    |    |    |    | 8  |    |
| ZLATNE ŠKOLJKE, Skradin            |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    | 13 |    |    |
| ZLATNI LUG, Donji Emovci           |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 8  |    |
| ZLATNI ZALAZ, Supetarska Draga     | ⊗  |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 9  |    |
| ZRNO SOLI, Split                   |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  |    | ⊗  | ⊗  | ⊗  |    |    | 7  |    |
| ŽGANJER, Karlovac                  |    |    |    |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    |    | 7  |    |
| ŽGANJER, Ozalj                     |    | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | ⊗  | 29 |    |
|                                    | 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 | 24 | 25 | ⊗  |    |    |



primorsko  
županija goranska

PRIMORJE-GORSKI KOTAR  
COUNTY



KVARNER  
*Diversity is beautiful*



**RIJEKA**  
[www.visitRijeka.hr](http://www.visitRijeka.hr)



**City of Rijeka**



**MARINA**  
BOTEL



## List of Advertisers

|                                  |                                                    |       |
|----------------------------------|----------------------------------------------------|-------|
| AESTUS                           | FINANCIAL ADVISORY                                 | 157   |
| ALLFORWINE                       | WINE WORKSHOPS AND EDUCATION                       | 217   |
| BACCALLA DELLA MAMA - MILENA     | DRIED COD PRODUCTION                               | 23    |
| BLATO 1902                       | WINE AND OLIVE OIL PRODUCTION                      | 94    |
| BUDRIN                           | PROSCIUTTO PRODUCTION                              | 94    |
| CANNELLA                         | LIQUER PRODUCTION                                  | 57    |
| COSLOVICH                        | WINE AND ACETO BALSAMICO PRODUCTION                | 35    |
| ČERVAR                           | OLIVE OIL PRODUCTION                               | 21    |
| DARNA                            | LIQUER PRODUCTION                                  | 35    |
| DRAGO DISTRIBUCIJA               | WHOLESALE DISTRIBUTION OF WINE                     | 81    |
| ELECTROLUX                       | CATERING EQUIPMENT                                 | COVER |
| HTZ                              | CROATIAN NATIONAL TOURIST BOARD                    | COVER |
| IQM DESTINATION                  | INTEGRATED QUALITY MANAGEMENT                      | 91    |
| JURIČIĆ                          | WINE PRODUCTION                                    | 17    |
| K55                              | WINE PRODUCTION                                    | 219   |
| KAPIĆ                            | WINE PRODUCTION                                    | 53    |
| KARLEUŠA WINES                   | WINE PRODUCTION                                    | 55    |
| KOTANYI                          | SPICES                                             | 178   |
| LUKIN                            | PROSCIUTTO PRODUCTION                              | 97    |
| MANDIĆ                           | WINE PRODUCTION                                    | 55    |
| MATIĆ                            | WINE PRODUCTION                                    | 86    |
| MEDIKART                         | WINE AND LIQUER PRODUCTION                         | 163   |
| METRO                            | WHOLESALE TRADE                                    | 37    |
| NACIONALNI PARK PLITVIČKA JEZERA | NATIONAL PARK                                      | 134   |
| NIMCO                            | LIQUER PRODUCTION                                  | 39    |
| PAVLOMIR                         | WINE PRODUCTION                                    | 49    |
| PP KOPAČKI RIT                   | NATURE PARK                                        | 219   |
| PRIMORSKO-GORANSKA ŽUPANIJA      | PRIMORJE-GORSKI KOTAR COUNTY                       | 51    |
| PZ GOSPOJA                       | WINE PRODUCTION                                    | 41    |
| PZ SVIRČE                        | WINE PRODUCTION                                    | 127   |
| PZ VRBNIK                        | WINE PRODUCTION                                    | 74    |
| RIJEKA AND SURROUNDINGS          | TOURIST BOARDS                                     | 10    |
| ROBOT COUPE                      | CATERING EQUIPMENT                                 | 129   |
| SLAMIĆ                           | WINE PRODUCTION                                    | 92    |
| ŠKMER                            | ASS. OF CHEFS FROM MEDITERRANEAN AND EUROPEAN REG. | 113   |
| TIKVEŠ WINERY                    | WINE PRODUCTION                                    | 187   |
| TZ DARUVAR                       | TOURIST BOARD                                      | 199   |
| TZ DUGO SELO                     | TOURIST BOARD                                      | 154   |
| TZ GRADA RIJEKE                  | TOURIST BOARD                                      | 65    |
| TZ GRADA SPLITA                  | TOURIST BOARD                                      | 117   |
| TZ MALINSKA                      | TOURIST BOARD                                      | 75    |
| TZ NOVALJA                       | TOURIST BOARD                                      | 91    |
| TZ OMIŠ                          | TOURIST BOARD                                      | 117   |
| TZ POŽEŠKO-SLAVONSKE ŽUPANIJE    | TOURIST BOARD                                      | 194   |
| TZ PUNAT                         | TOURIST BOARD                                      | 80    |
| TZ RAB                           | TOURIST BOARD                                      | 87    |
| TZ SV. IVAN ZELINA               | TOURIST BOARD                                      | 177   |
| TZ ŠIBENSKO-KNINSKE ŽUPANIJE     | TOURIST BOARD                                      | 107   |
| TZ TISNO                         | TOURIST BOARD                                      | 92    |
| ULJARA BAIOCO                    | OLIVE OIL PRODUCTION                               | 17    |
| VERGILAS CRAFT DISTILLERY        | LIQUER AND GIN PRODUCTION                          | 59    |
| VINOCOM                          | FESTIAVAL OF WINE AND CULINARY ART                 | 156   |
| VISINTIN                         | WINE PRODUCTION                                    | 23    |
| VODISSIMA                        | WATER FILTRATION, COOLING, AND CARBONATION SYSTEMS | 81    |
| ZLATNO BRDO                      | WINE PRODUCTION                                    | 161   |

THE GASTRONAUT LIBRARY

*Publisher*  
Abisal Ltd Rijeka

*For the Publisher,  
project manager and editor*  
Karin Mimica

*Project and edition technical and graphic editor*  
Vlatko Ignatoski

*Assistant project manager and editor*  
Marina Selak

*Project advisor and issue resolution*  
Nikola Serdar

*Project assistants and issue resolution*  
Dario Činić  
Šime Čoza  
Rino Gropuzzo  
Matea Ignatoski  
Aleksandra Ignatoski  
Nikica Karamarko  
Siniša Križanec  
Paulina Peko Šalja  
Damir Zrno

*Translation to English*  
Bojana Trp

*Press*  
Kerschoffset, Zagreb

© All Rights Reserved Abisal, August, 2026

## Serve always fresh and tasty dishes

Enhance your menu  
Extend food shelf-life  
Reduce food waste

**Electrolux Professional SkyLine  
Cook&Chill and Vacuum Packer,**  
more than just preservation.

Follow us on



Experience the Excellence  
[electroluxprofessional.com](http://electroluxprofessional.com)





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



All restaurants  
described in  
this book have  
two things  
in common:  
the guests  
recommendations  
and this sign.

August, 2026.  
Price: 12 €



978-953-7507-31-2