Welcome to DiscoverSplit’s 2017 Restaurant Guide!

Dear Visitors,

Split, Croatia’s second largest city with a bit over 200,000 residents, is rapidly becoming one of the “must visit” places in the Mediterranean. With 1,700 years of living history, the Palace of Diocletian is the city’s heart. Whether your fancy is local, Dalmatian or international cuisine, a cozy bistro or a stylish waterfront setting, Split has them all.

For this year’s edition, we have chosen 30 different restaurants from the more than 250 in and around the city that reflect this diversity. We have personally dined at every restaurant to ensure that the information is accurate and have sat down with each owner to hear their stories directly about what they feel makes their restaurant special. (And don’t be put off by the word “Pizzeria” as part of a restaurant’s name—all it means is that it also serves pizza!).

Rather than page after page of ads or “reviews”, DiscoverSplit’s 2017 Restaurant Guide is designed to give you the feel and flavor of each restaurant from people who actually live and work here! If something appeals to you, go! If you need more information, call! Most of the restaurants are within walking distance of the Palace. Those outside are easy to get to by bus, cab or Uber—none is more than 20 minutes from the center.

Many restaurants have a Special Offer, so if you like it, be sure you show your waiter! Just remember one thing—with lots of people in the summer and small kitchens, you will have to wait longer than usual, so be patient, enjoy the local scene and if you can, dine before 7 or call to reserve. And please let us know your comments by e-mailing us at discoversplit@gmail.com

Dobar tek! (“Good appetite” in Croatian)

The Editors

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Apetit is on everyone’s top ten list because it does everything so well—superb grilled fish, homemade pastas, gorgeous beef and homemade desserts all served up inside the beautiful 15th Papalićeva Renaissance palace. Apetit’s cool, stylish, architect-designed interior is as contemporary as their cuisine. We love their octopus carpaccio and beef filet in truffle sauce. Whether it’s monkfish with truffles or delicious Dalmatian lamb, if it’s on the menu, it’s sure to be superb. All this plus a terrific wine card with hard to find labels from small, local boutique wineries that can be enjoyed by the glass or the bottle; as well as from continental and Istrian producers. Just be sure to save room for their sinful chocolate souffle!
Imagine dining inside a gorgeously-restored 500 year-old Italian Romanesque noble family palace just steps from center of the heart of a 1,700 year old Roman emperor’s palace? Now imagine fabulous premium Black Angus beef, truffle-shrimp soup, wondrous wine and classic desserts—this is the Augubio experience! Open for 2 years now, for us locals it was a chance to see what the ground floor of the Augubio family palace actually looked like—and enjoy dining under all those beautiful brick arches! With a creative menu and that Black Angus beef comes a kitchen that still knows how to grill a gorgeous tuna steak and bake some stunning desserts—and don’t worry, you can come as you are and still feel like royalty!

9AM-24PM daily
Just off the Peristyl, in the center of the Palace, 1 Dioklecijanova
All major cards
augubio@gmail.com
www.facebook.com/augubiocongo
(+385) 99 323 9671 / (+385) 21 344 840

BAJAMONTI

Bajamonti, named after Split’s celebrated Mayor Antonio Bajamonti (from 1860-1880), has one of the most lovely locations in Split. A stunning outdoor sea view courtyard, plus beautiful interior space that was the glorious lobby of Split’s most famous theatre. Upstairs balcony seating too! And the food? Wonderful. One of the few places in town where you can pick live fish or lobster out of the tank! Terrific swordfish, tuna and sea bass. Beef risotto, local lamb and pasta from Istria with truffles are all delicious. More than 80 wines, a fab krempita (a Dalmatian Napoleon cake), Giovanni at the piano nightly in summer, all sorts of special entertainment off-season, too. Indoor enclosed separate smoking area.

8AM-24AM weekdays.
Saturday 8-1AM / Sunday 9AM-Midnight
Republican Sq. (Prokurative) at the end of the Riva
Visa/MasterCard only
www.restoran-bajamonti.hr/en
(+385) 21 341 033

Show your Guide and enjoy our authentic traditional recipe desserts!

Show your Guide, get a FREE Welcome Drink when you dine between 18-19:30PM!
While many of Split’s better restaurants are known for their traditional recipes, the new breed of bistros like NoStress are taking local cuisine to the next level with menus and recipes that reflect not only changing tastes in food, but also the seasonal changes here in Dalmatia. So in early Spring, it’s wild asparagus risotto, but in the Fall, it’s time for artichokes. Truffles are in? With some nice fat shrimp, divine! Even their sandwiches are likewise inspired. New this year are yummy bespoke smoothies and terrific healthy breakfasts. Creative cooking, limited edition wines (9 different kinds of Posip!) too. All under the umbrellas in the square next to Old City Hall—and night owls rejoice, you can order dinner here until 12:30AM!

Biser Orijenta is Dalmatia's only authentic Chinese restaurant, and now that have added 40 different kinds of sushi! Like all Chinese restaurants, the menu goes on forever (more than 100 choices!) but if you can’t make up your mind, head for their house specialties. We can’t get enough of their exquisite, thin, home-made house noodles with finely chopped veggies; deep-fried duck Szechuan style and lightly-coated deep fried calmar in sweet and sour sauce! This year they have moved to larger, brand new space with separate rooms for groups. Great air conditioning! Generous portions, rock bottom prices, always fresh, and those great Chinese flavors. Save room for their fried ice cream!

11:30AM-24PM every day
Dobrilina 1, main entrance on ul. Bruna Bušića
Visa and Maestro only
Visa and Maestro only
www.biser-orijenta.com
(+385) 21 486 776

More than 100 different dishes to choose from!

8AM-2AM May-Oct. / 8AM-Midnight Nov-Jan. 15
Closed Jan. 15-Feb. 15 / 8AM-Midnight Feb-May
in the Pjaca next to Old City Hall
All major cards
www.bistro-nostress.com
099 498 8188

Our menu changes with each season, taste the differences!
Bistro Toć is one of Split’s perennial tourist favorites. Elena and her family and friends serve up a delicious blend of Dalmatian and Mexican food. Their legendary breakfasts, including a wondrous smoked salmon wrap, start at 7AM in season. Check the blackboard specials for local comfort food like mom’s veal with pumpkin. Toć’s quesadillas, special curries (the vindaloo’s are zippy!), catch-of-the-day grilled fresh fish and home-made desserts are winners. Indoor AC seating, cool outdoor covered patio too. It’s a good idea to call ahead, dine early or very late, because with good food, generous portions, excellent prices and down home friendly service, the place is busy! Terrific smoothies and mixed drinks too!

May - Sept. 7AM-12 Mid.
Oct.-April. 9AM-11PM / Closed January
8 minute walk from Green Market
1 Šegevića
MC/VISA only
www.bistrotoc.com
(+385) 21 488-409 / (+385) 98 908 6050

Split has such great seafood, it’s easy to forget that the beef here is just as spectacular. So it’s no accident that dry-aged steak reigns supreme at Chops. With an open grill this year, you’ll be able to see what’s cooking whether you choose their monstrous 1.3 kilo Tomahawk (almost 3 pounds folks!) or a juicy chunk of Black Angus. Fish lover? Not to worry. Fresh tuna, grdobina, losos are expertly grilled and delicious. Also new this year is a cool outdoor seating area where you can enjoy some wine and appetizers while waiting for your table. A family-run affair, Igor and Jasmina also make sure that dining at Chops is both stylish and comfortable—and their breakfast and brunch specials are also terrific! Reservations strongly recommended.

8AM-24PM ever day March 1-Dec. 31
Closed Jan.-Feb.
Just off Marmontova at the coffee cup sculpture, Tonćićeva ul. 4
All major cards
www.chops-grill.com
(+385) 91 365 0000

Show your Guide and get 10% off any meal between noon and 17PM!
A cool hidden oasis just behind the waterfront Riva? Walk up Marmontova st, take your first right at the passageway and discover the world of Morpurgo Sq. and DeBelly is waiting for you under olive trees and umbrellas. Named after one of Split’s most important citizens, everything here is cooked up fresh ready for de (your) belly! Daily breakfast sets, vegan heaven wraps, fresh porcini pastas and fresh ground monster burgers with terrific skins-on potato wedges and onion rings to lovely full combined DEBELLY platter! Private label house wine, home-made breads, fresh squeezed juices and more than 30 different cocktails!! Tables for two, or up to 10 around real, shady olive trees! With live music every night, DeBelly is de place!

Great live music during the season.

8AM-Midnight
Just off Marmontova Morpurgo Square (Morpurgova poljana 2)
All major cards
www.facebook.com/DeBellySplit
+385 21 510 999

Named after one of Split’s great romances—the story about Roko and Cicibela who lived on a simple boat across the street at Matejuška harbor—Dujkin Dvor is one of Split’s real success stories. Celebrating her 3rd year, Jelena and her team really know how to welcome guests. With new, air-conditioned indoor seating and that charming waterfront terrace, whether it’s breakfast or late night dinner (the house specialty is tuna and beef cooked to perfection on lava stone), you will be happy. Excellent daily specials, very good wine, homemade bread, cakes and even pizza. Open all year, their off season 3 course meals are winners. And Jelena loves to help arrange special group events, like parties, team building, too.

Jun.1-Oct.1 8:30AM-0:30PM til 1:30AM weekends
daily, til 1AM weekends/Rest of the year 9AM-10PM
Just opposite Matejuška fisherman’s harbor
at Trumbičeva Obala 6
All major cards
www.dujkindvor.com
(+385) 21 355 364 / (+385) 91 1177 019

Show your Guide, enjoy a FREE shooter!

Great live music during the season.

SPECIAL OFFER
A traditional konoba since 1982, family-run Lučac is one of Split’s oldest restaurants. It’s a perennial favorite of ‘Splićani’ and islanders alike since it’s open all year and close to the ferry, the Green market and Split’s Riva. It’s a great meeting place to enjoy traditional food like home-made pašticada, mussels, tuna, swordfish, wild boar, and entrees with truffles. Inside is like being in a village home–authentic stone walls, wooden tables, light and airy. And outside there are two terraces. Walk-ins are welcome but it’s better to make reservation because seating is limited. With delicious food, good service, nice wine, beer and reasonable prices, no wonder Lucac is so popular!

10AM-24AM ever day
Across from the Green Market over the bridge, first right on UL Sv. Petra starog 2
Visa/MC only
konoba.lucac@gmail.com
www.facebook.com/konoba.Lucac/
(+385) 21 490 490

Show your Guide, enjoy our delicious home-made grappa on the house!

Show your Guide, enjoy a free aperitif on the house!

Just off Fruit Sq. hidden behind the stone walls of old Italian palaces is Makarun, a peaceful courtyard oasis serving inspired Dalmatian cuisine. The restaurant’s name comes from Korčula’s signature noodles--made so exquisitely by one local that he was honored with the nickname “Makarun”. Today, you can enjoy this ancient recipe right here. All of Makarun’s fresh fish and meat come only from local fishermen and farmers. With such a stylish setting, beautiful presentations and an excellent wine card, dining here is special. Makarun starts the day with breakfast at 8, lunch begins at noon and before dinner, it’s the perfect place to stop by and enjoy their daily tasting of different local wines and champagne!

Open May-Oct. 8AM-1AM
November-May 12AM-12 Midnight
Just off the Riva, next to Fruit Sq. at 3 Marulićeva
All major cards
www.makarun.com
(+385) 21 725 058 / (+385) 98 225 206

Show your Guide, enjoy a free aperitif on the house!
Maslina, tucked away behind Zara, off Split’s main walking street, is a Split family favorite because you always get delicious food served with a smile—and leave not only happy but usually with a doggy bag! Pizza here is special, with a wonderful selection including gems like their “Cicibela” with mozzarella and prosciutto. Luscious lasagne and pastas made with rich cream sauces; Maslina uses Česmina wood from the island of Brač for their grill. Try the house special grilled meat platter with chicken, beefsteak, rib eye and veal and of course daily fresh grilled fish. Try to save room for their sublime ice cream rožata. With good food and very fair prices, Maslina gets busy, so calling ahead to book is a must.

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Senjska street, next to Sv. Frane Church at the end of the Riva, has blossomed into a delicious culinary destination over the past few years and one of the big reasons is Feral. It’s at the top of the street, on your right. Family-owned (Neda is in the kitchen, husband Zdravko is out front making sure everyone is happy), it’s everything you want in an authentic local bistro. Checkered table cloths, excellent thin crust pizza and house wine that’s delicious and inexpensive. Produce sourced from local farms, their own olive oil and waiters who are happy to see you. But the real surprise is the full menu of yummy entrees like grilled squid, steak and fish. We love their gavuni (a huge plate of tiny gently-fried sardines you eat whole like french fries). Good salads, pasta and breakfast too. Daily specials are a must!

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Named after the People’s Square, just outside the West gate of the Palace, Pjaca ("pyatza") is one of the best places in the old town to watch the endless parade of locals and tourists alike while dining al fresco. Family-owned and operated--cooks and waiters have been here for years--Pjaca serves up the kind of home-town cooking everyone enjoys. Vedran and his crew know that eating well is part of being Croatian, so portions here are generous--all served with terrific peka bread (cooked in an outdoor oven, from Trijl). Pjaca’s beef is aged a full 8 months! Try the meat platter for two; risotto with zucchini and Adriatic shrimp. Terrific house wines from Drniš and enormous breakfasts too!

KONOBA PJACA

8AM-24PM every day April-October
8-17PM November Closed Dec. and January
in the Pjaca
13 Narodni Trg
Visa/Maestro, Diners only
www.facebook.com/KonobaPjaca
(+385) 91 908 5362

SPECIAL OFFER
Show your Guide, get 10% off any meal between 14-17PM!

Show your Guide, get 10% off any meal between 14-17PM!

Split’s original vegetarian restaurant has been a beacon of freshness for both visitors and locals alike for more than a decade. Daily set menus are rarely more than $10 (we love their lentil soup!). Veggie pizza, vegan healthy cakes, fresh squeezed fruit/veggie juices, burritos and more. Yes, it’s not easy to find, so just keep asking and you’ll get there. Clean and cozy inside and everyone around is as happy as you are to be here. Be sure to check out their uptown vegetarian café on Split’s main street Ul. Domovinskog Rata, just look for the Raifessen bank on the corner. The menu here is more extensive and eclectic, with lots of yummy entrees, wraps, desserts and more. Enjoy them to go, inside, upstairs in the balcony or if you are lucky, grab an outside table and watch life in the city!

MAKROVEGA / UPCAFE

Open Mon-Sat. 9.00-21:30
Closed Sunday
Leština ulica 2 (behind Prokurative Sq, on bana Josipa Jelačića street, look for our sign next to Splitska Banka)
$ Sorry, we only accept cash!
www.makrovega.hr
(+385) 21 394 440

Experience uncommonly creative vegetarian cuisine!

Experience uncommonly creative vegetarian cuisine!
Toni and Sara run two of the most popular places in town. Mazzgoon is Toni’s joy to food—envelope-pushing cuisine like a confit of lamb leg with broad beans (the marrow is superb), veal shank with blue potato cream and our new favorite, slow-cooked black Slavonian pork neck with horseradish sauce and celery turned into chips—wowser! Ceviche, free range beef tartare, homemade bread and pasta and a truly inspired wine list that makes you want to buy a case. Sublime soups and of course, scrumptious fish. Enjoy it all in a private courtyard, or sitting streetside just by the West Gate of the Palace. Don’t even think of getting a table after 8, reservations here are a must. Before or after, just across the street, is Noor, a cocktail bar with just the extra kind of dazzle you’d expect from Mazzgoon.

April-October 9AM-1AM
November-March 9AM-24PM
at the West Gate of the Palace
Bajamontijeva 1
Visa/Maestro only
www.facebook.com/Mazzgoon-food
(+385) 98 987 7780

Enjoy great cocktails next door at Noor!

Downtown street food with an uptown attitude—Misto (“place” in Croatian) is Split’s newest food experience in tasty Dalmatian take out. An all-open kitchen means you get to see it all happen from custom-made salads on the spot and cold soups to fresh seafood and meat deliciousness. It’s a “food factory of culinary delight” with a menu that goes from slow-roasted pork with wine and plums to smoked swordfish salad with sun-dried tomatoes. Plus yummy daily desserts and inspired specials. After you get your grub, lots of places to sit along the stone walls to enjoy the fun and sun or use their What to Eat/Where to Eat menu/map to find your own private picnic spot in and around the Palace and waterfront Riva.

10AM-1AM daily, April-December
Diagonally across from the Art Museum
at Bosanska 11
All credit cards
www.facebook.com/MISTO-street-food-factory
Take out, enjoy!

Street food with an attitude. Decidedly different, deliciously surprising!
Tucked away just behind the waterfront Riva in a corner of Morpurgo Sq. is the sweet boutique Bota Oyster and Sushi Bar. Just look for the umbrellas and high-top outdoor tables. The Šare family is well-known for its restaurants in Zagreb, Dubrovnik and Mali Ston, where many, including us, feel the best oysters in the world come from. Trucked in from their own island farm in Pelješac, where they also grow their own veggies and olive trees, if oysters and sushi are your thing, run! Excellent daily blackboard specials. With great wine (terrific Dingač and Pošip for example) and downhome desserts (the banana and chocolate cake is delish), all under the watchful eye of Antonella Šare, you’ll be happy!

Paradox has been the gold standard for wine tasting in Split since it first opened its doors six years ago. Their beautifully presented wine, cheese and olive oil tastings are a must if you love the simple pleasure of sampling a country’s best. This year they have moved to gorgeous new digs just steps from the end of the Riva with cool, classic inside seating and a fabulous private rooftop sea view terrace where you can sit under sail umbrellas! Choose a flight of 4 to 6 wines solo or get the complete experience paired with bespoke Dalmatian tapas like marinated sea bass with capers, dry fig salami and other delectables. Guided by top notch sommeliers, you can also enjoy different olive oils with homemade bread, or a paired cheese and olive oil tasting.

**OYSTER & SUSHI BAR BOTA**

11AM-24 ever day
Closed Christmas Day
In the corner of Morpurgo Sq. just behind the waterfront Riva
All major cards
www.bota-sare.hr
(+385) 21 355 364 / (+385) 91 175 4486

**SPECIAL OFFER**

Show your Guide, take 10% off any lunch!

**PARADOX**

8AM-12AM every day
Bana J. Jelacica 3 (behind the Bellevue Hotel at the end of the Riva)
All major credit cards
www.paradox.hr
facebook.com/paradoxwine.hr
+385 21 787 778

**SPECIAL OFFER**

Be sure to visit our wine and delicatessen shop!
Aile and Josip have been serving up great beach food since 2009. Their huge menu includes salads, pizzas, fish, chicken, burgers (on home-made buns!) and more. Wash it all down with local beer, wine, smoothies and more! What keeps people coming back is Aile and her amazingly friendly wait staff and Josip taking care of everything in the kitchen. Sitting practically on the beach, long wooden tables with sunshades to keep you cool, Karaka is the perfect beach pub - good food, sea front, fair prices. Whether it's a fat burger with fries, fresh grilled fish, a cool salad or some pasta with great sauce, just head for the wooden Indian on the Bačvice beach promenade, chow down and enjoy the sun and surf from 10 AM till midnight!

10AM-24AM Daily / Closed Nov. 1 - April 1
right on Bačvice Beach, look for our wooden Indian!
None, sorry!
www.facebook.com/Pizzeria Karaka Split Croatia
(+385) 98 9450 998
With so many good places to eat within the Palace or nearby, most tourists don’t get a chance to discover places like Dir. Located in the Koteks Center, a sort of sports palace/mall 15-20 minutes by foot from the Green Market in what used to be an enormous children’s clothing store, it’s exactly the kind of place you hope to discover. Even the appetizers are stunning, like shellfish soup or spicy chicken pate. The homemade pasta includes sensational black gnocchi. And the seafood? Inspired—try the grdobina with truffle sauce. Great pizza too (like so many good restaurants here, pizza is part of the story). Dir’s talented young chef/owner clearly has vision and skill—be sure to save room for dessert!

**RESTAURANT AND PIZZERIA ĐIR**

8AM-24AM Daily May 1-Sept. 30  
10AM-24 Daily Oct. 1-April 30  
in the Koteks Center, opposite Cukarin  
1 Matice Hrvatske  
All major cards  
restaurantdjir@gmail.com 
www.facebook.com/restaurantdir/  
(+385) 21 552 261

**PIKULECE**

On the same charming Palace back street as Uje Oil Bar, also run by the same folks, is Split’s first “Dalmatian tapas bar”. (It’s right opposite the original water source for this part of the Palace, still working after 1,700 years, so a great place to fill your bottle). Enjoy home-made Dalmatian small dishes starting with their pan bread—almost cracker like with zillions of seeds, which we like served with terrific home made Pikulece cheese. Then it’s time to sample their always creative array of delectable tapas—all made fresh daily with whatever the chef fancies. Wonderful wine and high or low table seating on custom designed street furniture add to the pleasure. And desserts are decadent! (And if you love pršut and cheese, be sure to visit their Pršut bar at 4 Kružićeva)

Open 18 to Midnight  
in the Palace  
Dominisova 8  
All major cards  
www.facebook.com/pikulece  
(+385) 95 200 8009

We use only the freshest seasonal ingredients in our sensational tapas!
Despite being on the sea, it’s hard to find a waterfront restaurant that’s smack on the dock like Re di Mare (Italian for “close to the sea”). With lovely outside terrace seating close enough to the sea to go fishing, dining al fresco at Spinut Marina surrounded by sun, sea and sailboats is really special. A long-time favorite with locals who come here to enjoy the fish as well as the peka (slow cooked octopus, veal or lamb you need to order a day in advance), the new owners have taken the best of the past and greatly expanded the wine card, introduced home-grown specialty entrees and bespoke desserts as well as a brick oven that turns out some of the best home-made bread and pizza in town. Private room for groups, and for such a splendid location and high-quality food, really reasonable!

10AM-Midnight daily, Sun 10 - 18 until 01.06. From 01.06., daily 10 - midnight.
Lučica 4, on the waterfront at Spinut Marina
All major credit cards
+385 21 386 789 / +385 95 725 5555

Imagine open-air dining in the “defensive yard” used by Emperor Diocletian’s royal guard more than 1,700 years ago to protect one of the most important gates in the Palace. It’s Poseidon–literally inside the West Gate! Like its name, seafood reigns supreme here. Their signature dish is a seafood platter for 2: fresh lobster (priced by weight), sea bream, sea bass, mussels and more all grilled to perfection! Meat lover? Try their juicy Argentinian rib-eye steak. Run by the Jeličić family, who also do a great job with Bajamonti (see pg. 5), the food here is “classic traditional”. Extensive Croatian wine card and their rožada (a Dalmatian crème caramel) and crepe-like pancakes (palačinke) are excellent.

9AM-24PM daily, April-Oct.
Closed Nov. 1-April 1
Just inside the West Gate of the Palace, 5 Adamova
Visa/MasterCard only
www.restoranposejdon.com
(+385) 21 317 249 / (+385) 91 189 5980

Show your Guide, get a free dessert when you order a fish platter with lobster!
One of the real delights of dining out in the Palace proper is the terrific choice of bistros, cafes, trattorias and restaurants in the squares, side streets and tiny alleyways with outdoor seating. One of the real gems here, hidden away on a narrow street at the West Gate of the Palace is Trattoria Bajamont. The magic that comes out of their tiny kitchen is wondrous. This is home-cooked goodness with love. From simple pasta fazol and goulash to complex pašticada and beautifully prepared risottos with shrimps. Daily blackboard fish/specials depending on the catch. Just a few outside tables, so get here early. Inside seating across the street as well as in the kitchen area! Be sure to ask for the homemade brandy and don’t miss their carob cake!

10AM-24PM daily, April-Sept.  
Closed Sundays, Sept.-April / Closed Jan.-Feb.  
3 Bajamontijevo, up from the West Gate  
Sorry, no credit cards  
konobabajamonti@gmail.com  
www.facebook.com/Trattoria-Bajamont  
(+385) 21 355 356/ (+385) 98 592 6675

Show your Guide, order any lunch or dinner for two enjoy a free rakija drink!
Just off the city’s main shopping street, Marmontova, is one of the friendliest family-owned bistros in town—Begi. With a cool, contemporary interior and charming outdoor street-side patio, Begi is the perfect place for a relaxing meal. The menu runs from domestic specialties like prosciutto and cheese, home-made pates to continental pasta specialties. With chef/owner Denis behind the grill, today’s fresh sea bass, delicious Dalmatian-style sausages or his signature aged rib eye steak are prepared just so. Daily specials, too--if it’s fresh grilled tuna, immediately sit down! Good food, good prices served by people who are happy to see you. Open early for breakfast til way late dinner—excellent coffee and great smoothies, too!

Dominsova is a charming Palace back street near--sleepy during the day, dreamy at night that Vedran Sučić, Leopold Botterri and their team have turned into a haven of design with custom made tables, chairs, interiors—and some very creative cookery. Uje (“oil” in Croatian) is on the corner. Outside tables for two or more and inside there’s an array of domestic food products for sale including Braccia olive oil in those gorgeous ceramic bottles. Start with some prawns in lemon juice' then some grilled octopus or local veal specialties. Our fav dessert? Uje’s home made ice-cream. Try it with some of their fab olive oil on top! (And if you love prsut and cheese, be sure to visit their Pršut bar at 4 Kružićeva and the new Uje Deli just off Morpurgo Sq)
Blessed with a spectacular setting on the roof of the ACI Marina reception building, with an unsurpassed city, harbor and island view, Zrno Soli (in Croatian, a “grain of salt”) has been a local and visitor favorite since the day its doors opened. The lure here is fish—all kinds, always fresh and prepared with finesse. The wait staff here is also a cut above, they really know wine, how to expertly de-bone that lovely grilled John Dory and be inconspicuously attentive. At night, sitting out on the terrace with a fabulous bottle of wine from their extensive list, enjoying sumptuous food and terrific desserts (the pastry chef is really superb!), it doesn’t get better than this. Not a lot of tables and often tough to get a reservation, so plan early or at least have lunch here!

Open 8AM-Midnight daily

Uvala Baluni 8 (above the ACI Marina reception building at the end of the Western Promenade)

All major credit cards

www.facebook.com/zrno.soli.split/

+385 21 399 333 / +385 91 434 3050

SPECIAL OFFER

Our unforgettable 7 course lunch for two with champagne and wine, 250€ complete!