DiscoverSplit’s

Restaurant Guide

From Adriatic Grašo to Zoi

written by locals, with photos and complete contact info!

Misto’s gorgeous Rožada dessert

supported and approved by the Tourist Board of Split
LUKA
ICE CREAM & CAKES
Home Made

LUKA ICE CREAM & CAKES
Svačićeva 2, Split

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facebook.com/lukalicecream
Welcome to DiscoverSplit’s Restaurant Guide!

For this year’s edition, we have chosen 26 different restaurants from the more than 250 in and around the city that reflect this diversity. We have personally dined at every restaurant chosen 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, which is pretty much a requirement here!).

Rather than page after page of ads or “reviews”, DiscoverSplit’s 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.

Dobar tek! (“Good appetite” in Croatian)

The Editors

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Adriatic’s spectacular setting near the ACI Marina, adjacent to Sustipan park, overlooks the sea with sweeping island views. This year the same family that owns Bajamonti and Poseidon have worked throughout the winter to create a beautiful new terrace and superb classic specialties like pašticada u košarici (traditional Dalmatian beef stew, with wine and vegetables, home made gnocchi, served in a fine crunchy dough basket) or falkuša (baked sea bass fillet, zucchini and carrot noodles, home made tomato salsa and mozzarella, served in a small sailboat). Dessert? “Unfinished” strudels (marinated apples, home made vanilla cream, crispy dough and warm white chocolate)!

10AM to 12 Midnight

Sustipanski put 2 / At the end of the Western Riva Promenade, overlooking the sea, next to Sustipan Park

All major credit cards

www.adriaticgraso.com
restaurantadriatic@yahoo.com

+385 21 398 560
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 century Papalićeva Renaissance palace. Apetit’s cool, stylish, architect-designed interior is as contemporary as their cuisine. We love their octopus carpaccio and beef fillet with truffle sauce. Whether it’s monkfish with scampi sauce 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!

11AM-24PM every day
Look for the Apetit flag off Fruit Sq. next to Spar, 5 Šubićeva
All major credit cards
www.apetit-split.hr
(+385) 21 332 549 / (+385) 98 1730 736

Open year-round check our blackboard for daily specials!
What a wonderful little gem—just 30 seats and a tiny kitchen, but oh my, the scent of classic Croatian cooking that comes wafting through those doors! The creative inspiration of Marin and his wife Antonia, the name says it all, ART (the interior design is Marin’s) and ČOK — the Croatian word for a tasty bite of food. So whether it’s a terrific Hvar-style fish stew (gregada), wild hare or a delicious steak salad, the award-winning crew here know how to cook and serve. Check the blackboard for their daily wonders. Their home-made daily bake is delish. Inspired cocktails, craft beers, great collection of gin. Sounds yummy? Reservations are absolutely a must!
Babarin, directly behind the Croatian National Theatre—just look for the outdoor tables—is the dream come true of Mladen Perhat, whose family and friends are leading members of the theatre’s ballet and opera. Already a favorite with locals, the cuisine here is really focused on classical Dalmatian specialities like octopus goulash; *bakalar* (codfish) stew; home-made gnocchi; scampi with clams and other traditional home-cooked meals. And for starters, their homemade *pršut* (dry aged ham), select cheeses and more are a must. Enjoying some tasty seafood with a glass of perfect Croatian white *Pošip* wine, sitting al fresco—this is what dining out in Split is all about!

8-24 every day

Poljana Tina Ujevića 2 (directly behind the National Theatre at the end of Marmontova Street)

Visa, Diners, MasterCard, EuroCard

www.facebook.com/konobaBabarin/

+385 98 173 2276 / +385 976 102 835

Be sure to try our great breakfasts!
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 the 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 waterfront
Visa/MasterCard only
www.restoran-bajamonti.hr/en
+385 21 341 033

SPECIAL OFFER
Show your Guide, get a FREE Welcome Drink when you dine between 18-19:30PM!
BEPA has been making a splash ever since it opened. Run by the same folks who created the award-winning ZOI on the Riva waterfront, Bepa’s colorful menu says it all – come, eat, enjoy - from delicious unique breakfast choices to homemade pastas, tasty fish specialties, juicy steaks, and bountiful salads for hot summer days. Plus some of the best homemade juice, drinks, cocktails, wine and beer (craft and traditional) in the city! Located right on the Pjaca, the handsome square just outside the west gate of the Palace, BEPA is perfect for groups of friends or family. Their creative share options let everyone enjoy a taste of the Mediterranean. From sun up to the wee hours, BEPA is non-stop, come- as-you-are and let us feed you.

8AM to 1AM
In the Pjaca
All cards and cash accepted
bepasplit1@gmail.com / www.bepa.hr
+385 21 355 546

Try our tagliatelle with shrimps, tartuffata and skradinski risotto
Family-owned and run, Biser Orijenta is Dalmatia’s only authentic Chinese restaurant--Yongming in the kitchen and Shuangzhen (Anna) out front. Their menu is enormous. Our favorites? Thin, home-made house noodles with finely chopped veggies; deep-fried Szechuan style duck; terrific lightly-coated quick-fried calmari in sweet and sour sauce. Plus 40 different kinds of sushi (the crispy duck is yum)! Spacious, comfy, great AC and separate rooms for groups. Huge portions, rock bottom prices, always fresh--and fried ice cream! Not in the center, but easy to find. Take Bus #3 or #8 from the Green Market, get off at the 4th stop on Bruna Bušića. Or Uber!! More than 100 different dishes to choose from!
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 vindaloos 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

SPECIAL OFFER
Show your Guide and enjoy a cool fresh lemonade!
Mini Bota Oyster & Sushi is a fusion of Japanese and Dalmatian cuisine in the heart of Split’s old town! “Mega delicious”, Mini Bota uses the highest quality ingredients with an emphasis on line-caught bluefin Adriatic tuna and the freshest Mali Ston oysters. The Bota-Šare family and its restaurants in Dubrovnik, Mali Ston, Zagreb and Split, have been the epitome of seafood quality around the country for over forty years. If you love sushi, you will love this whole new concept in takeaway, delivery and catering.

**10% discount for takeaway**

14-23 every day

Cosmijeva ul. 7, opposite Sanctuary Bar, in the old town

All major credit cards

www.bota-sare.hr
www.facebook.com/minibotaosterandsushi

+385 21 488 648
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.

Show your Guide and get 10% off any meal between noon and 17PM!
Named after one of Split’s great romances—Roko and Cicibela who lived on a simple boat across the street at Matejuska harbor Dujkin Dvor is a terrific find. Jelena and her great team headed by chef Ivica Madunić really know how to welcome guests. With airconditioned indoor seating and that charming waterfront terrace, whether it’s their breakfast avocado and toast and other morning delights; delicious fish prepared in forno, in salt and on the grill; beef cooked to prefection on lava stone or their daily specials, you will be happy. Very good wine and wonderful desserts too. And if you have a group or want to plan a special event, Jelena will help you make it memorable.

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 fishermans harbor
at Trumbićeva Obala 6

All major cards

www.dujkindvor.com

(+385) 21 355 364 / (+385) 91 1177 019

Show your Guide, enjoy a FREE shooter!
DeBelly has always been the kind of cool place that every tourist hopes to find. “Traditional with a twist” is what this kitchen is all about and Frane and Tomislav know how to take classic Dalmatian cuisine and stand it on its head. The result is delicious. Absolutely fresh everything, prepared carefully and beautifully presented—from Komiža bruschetta with dry tomato salsa, salted anchovy and tuna mousse; tasty pork ribs to our favorite ground fresh daily gastro burger, the best in Split! And the location is perfect, just behind the busy Riva waterfront in an oasis of shade, outdoor tables with umbrellas. Breakfast here is smashing with creative healthy choices as well as scrumptious eggs. Signature cocktails, wide selection of Croatian wines, live music in season!

8AM-Midnight
Morpurgova poljana 2, next to Goli+Bosi, first right street off Marmontova ulica
All major cards
www.facebook.com/pg/DeBellySplit
www.instagram.com/debellysprevast
+385 21 553 418 / +385 91 956 1696

Our amazing, home-made (gastro) BURGERS are back!
Senjska street, next to Sv. Frane Church at the end of the Riva waterfront, has blossomed into a delicious culinary destination over the past few years. 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. 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).

8:00AM–11:30PM
Senjska ul. 2
All major credit cards
www.konoba-feral-brcic.hr/
+385 21 277 275

SPECIAL OFFER
Show your Guide, enjoy a glass of house wine when you dine before 20PM!
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 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 Trilj). Pjaca’s beef is aged a full 8 months! Try the meat platter for two, risotto with zucchini and Adriatic shrimp.

**KONOBA PJACA**

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

8AM-24PM every day April-October / 8-17PM November Open until Dec. 20, closed until Jan. 20

in the Pjaca, 13 Narodni Trg

Visa/Maestro, Diners only

www.facebook.com/KonobaPjaca

(+385) 912 111 944
“Stubbornly different”, Mazzgoon has built an international reputation for its creative take on the traditional. This year Toni and Sara have based their entire menu on local and island cuisine with a very focused menu highlighting specialties from Brač, Hvar and Vis as well as the coast. How about a zesty carrot/orange gazpacho style soup to start; sensational barley salad with cinnamon and other terrific spices with tender morsels of lamb; their signature main dish of rolled lamb (a Brač island specialty), or suckling pig, cooked for 9 hours, Hvar island *gregada* (fish stew). Romantic street-side or courtyard seating, indoors too. And 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**

**West Gate of the Palace, Bajamontijeva 1, #33 yellow on DiscoverSplit map**

**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 showcases traditional Dalmatian cuisine like slow-cooked beef pašticada and smoked swordfish salad (above). All this plus yummy daily desserts and inspired specials. And after you get your grub, you can sit in the shade at high tables against the Palace wall or find your own private picnic spot in and around the Palace or on the 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!
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 want to experience a chef’s table or cooking class, e-mail them to reserve!

Open 18 to Midnight
in the Palace, Dominisova 8, #40 yellow on DiscoverSplit map
All major credit cards
www.facebook.com/pikulece
info@oilbar.hr
(+385) 95 200 8009

We use only the freshest seasonal ingredients in our sensational tapas!
Fabulous, fresh, delicious pizza for under 10E a pie and a free, million dollar location and view overlooking Split’s wonderful harbor! No wonder for more than 20 years the pizza coming out of the woodfired ovens at Skipper have been drawing locals from far and wide. Whether it’s a creamy brie and goat cheese number you’re hungry for or their fiery Bella Slavonia with spicy salami, ham, hot chili peppers and sour cream, Skipper has 18 different beauties to choose from. Plus great salads, lasagne, burgers, a terrific chicken club sandwich and more. All washed down with great beer and wine—and that view!

**SPECIAL OFFER**

Show your Guide, enjoy a free rakija drink with any dinner!

**PIZZERIA SKIPPER**

Hours  10-24

At the end of the Western Riva Promenade, left of Sustipan park, overlooking the Marina

All major credit cards

www.skipper-graso.com

+385 21 398 437
Just off the main Peristil Square, tucked into its own courtyard, is Portofino. Ever since it opened, it has been one of the top restaurants in Split. This year’s delights include home-made bluefin tuna prosciutto (“Delicatessen Lucanica”), a creamy gazpacho from a traditional Spanish recipe, with picadillo and gazpacho foam and a great Caesar salad prepared a la minute in front of you. Excellent wine list and their desserts are a work of art! With indoor and outdoor seating, an open kitchen and arguably the best waitstaff in town, welcome, relax and prepare to be really wined and dined!

**12 to Midnight**

Poljana Grgura Ninskog 7 (off the Peristil Square), #19 green on DiscoverSplit map

All credit cards

www.facebook.com/portofinosplit/

(+385) 91 389 7784

**SPECIAL OFFER**

Show your Guide, enjoy a Free glass of wine with lunch, 12PM-18PM!
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. For such a splendid location and high-quality food, even on commoner’s pay you can eat like a king!

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

We’re open all year!
With so many good places to eat within the Palace or nearby, most tourists don’t get a chance to discover places like Đir. 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). Đir’s talented young chef/owner clearly has vision and skill—be sure to save room for dessert!

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**SPECIAL OFFER**

Show your Guide, enjoy a free welcome drink!

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**Restaurant and Pizzeria Đir**

8AM-24AM Daily May 1-Sept. 30
10AM-24 Daily Oct. 1-April 30

Koteks Center, behind Cukarin, bus #18 one stop from Green Market, 1 Matice Hrvatske

All major cards

dir@restaurantdir.hr
www.facebook.com/restaurantdir/

(+385) 21 552 261
Imagine open-air dining in the “defensive yard” used by Emperor Diocletian’s royal guards 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. 7), the food here is “classic traditional”. Extensive Croatian wine card and their rožada (a Dalmatian crème caramel) and crepe-like pancakes (palačinke) are excellent.

**RESTAURANT POSEIDON**

9AM-24PM daily, April-Oct. 
Closed Nov. 1-April 1

Inside the West Gate of the Palace, 
5 Adamova, #25 blue on DiscoverSplit map

Visa/MasterCard only

www.restoranposejdon.com

(+385) 21 317 249 / (+385) 91 189 5980

**SPECIAL OFFER**

Show your Guide, get a free dessert when you order a fish platter with lobster!
We can’t wait to wrap our hands around Sexy Cow’s fabulous home made tortillas stuffed with super fresh ingredients. Whether it’s veggie heaven or tons of succulent beef, it’s a wrap! A family affair, Sexy’s focus on quality is clear from the first bite. No processed food here--those yummy fried spuds are from Sinj, even the paprika is locally grown. Tasty sauces all from scratch and wait until you taste their edible smoothie bowl with fruit. Other don’t miss delectables: home made shakshuka, a spicy baked tomato wonder with poached eggs on top; full English breakfast too. Just a few places to sit, so order ahead and take out.

8 – 24 daily, breakfast 8-11
Opposite old Hajduk parking lot, Zrinsko Frankopanska 6
Visa, Maestro, Mastercard
http://Sexy-cow.com/
(+385) 21 780 782

SPECIAL OFFER
Show your Sexy Cow receipt, get 10% off at Daddy Cool, opposite Froggyland
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 pašta fažol 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!

3 Bajamontijeva, up from the West Gate, #36 yellow on DiscoverSplit map
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!
Dominisova 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 Brachia olive oil in those gorgeous ceramic bottles. If you love late breakfast, this year, from 10-13 Uje has marenda, the classic Dalmatian brunch, including wine! With Daily Olive Oil / Tastings and a Gastro shop, Uje is a feast for everyone who really loves to eat like a local and enjoy classic Croatian ambience.

Enjoy daily tastings at 11AM and 17PM

Open 12 to Midnight
in the Palace, Dominisova 3
#41 yellow on DiscoverSplit map
All major cards
www.oilbar.hr
(+385) 95 200 8009

Visit our gift shop for an inspired collection of authentic Croatian products!
ZOI, the Greek word for life, created a sensation when it opened, wowing locals and visitors with its remarkable cuisine and the breathtaking waterfront Riva terrace. Winning a L’Assiette Michelin, or Micheline plate award, and being listed as one of the city’s best by Gault&Millau has only added to its cache. The artful menu is select, but exquisite and with prices that allow you to enjoy a great bottle of wine, too, reservations are a real must here. ZOI’s beef tongue, marinated for 30 days and cooked for 26 hours, is a stunning appetizer. The intriguing flavor of their marine plankton risotto and sea bass with abalone shell are not to be missed delicacies. A superb wine and beverage list and for dessert decadence, a divine chocolate praline.

**SPECIAL OFFER**
Show your Guide and get 10% off

**Lunch 11AM-15PM / Dinner 18PM-01AM**

*On the waterfront Riva, upstairs, left of Optika Oculus. #16A white on DiscoverSplit map*

*All major credit cards*

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

(+385) 98 966 2064
UJE deli
the finest selection of delicacies

ZADARSKA 13, SPLIT (NEAR FISHMARKET)
Daily tours

Hvar & Brač

Book online
www.summer-blues.com

from Split

Summer Blues
DISCOVER ISLANDS ON A UNIQUE CATAMARAN