GASTRO-CITYGUIDE

EAT in SPLIT

• restaurants • food and drinks • recipes • culture and history •

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enjoy
the flavours
of Split
that best suits your taste

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**Split FOOD and CULTURAL WALKING TOURS**

**A GASTRONOMIC AND CULTURAL RIDE THROUGH THE ANCIENT DALMATIAN CITY – SPLIT**

For approx. 3 hours you will experience the exciting and unique combination of history, culture and gastronomy in Split with a fun & knowledgeable local guide by your side!

You will learn all about Split history and gastronomy! While walking through the ancient Diocletian’s palace, medieval squares and famous markets, we will visit traditional taverns and pastries, where local vendors will give us inside stories. You will try delicious authentic food and wine! **Join us and eat like a local!**

- **ALL INCLUDED** - Food, drinks and a licenced guide are included in the price
- **Prices:** from 65 € per person
  - Children 5-13 years old -25%
- **SMALL-GROUP** format ensures a personalized experience
- **English speaking licenced guides**
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Join us and Eat Like a local!

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Our food tours on a daily basis:

- **HISTORICAL & GASTRO TREASURES FOOD TOUR**
  - Morning tour

  - Departure Time: **10:30 am** every day
  - Duration: **3 h**
  - Price: **490 kn / 65 eur** per person

  This tour includes generous food stops while you are walking along 1700 years old imperial Diocletian’s Palace and surrounding medieval squares. Tour starts on **Green market** with traditional finger foods from Croatian inland. Next stop- seafood specialities and “makarun” - handmade pasta, with local wines from south Croatia. You will also taste traditional pie soparnik and the tour will conclude with a refreshing dessert!

  Rest assured, you will enjoy this history and gourmet tour with all the best cultural and gourmet highlights of Split!

  - **Sightseeing**: Green market, Diocletian’s palace, Medieval squares, Gregory from Nin statue...

- **SPLIT FOOD TOUR**
  - Afternoon tour

  - Departure Time: **3:00 pm** every day
  - Duration: **3 h**
  - Price: **600 kn / 80 eur** per person

  Treat yourself like an Roman emperor by tasting the **finest delicacies of Dalmatian cuisine**! You will visit fine restaurants and enjoy Adriatic seafood, prosciutto and cheese from croatian inland, homemade pasta with few types of delicious local wines made of authentic croatian grapes and last but not least - gelato! And all of this inside of imperial Diocletian’s palace where you will hear about its magnificent history and modern Croatia nowadays.

  Please yourself with these delicious experiences inside of 1700 years old Diocletian’s palace!

  - **Sightseeing**: Diocletian’s palace, Medieval squares, Riva promenade, Gregory from Nin statue, Golden Gate...

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MEETING POINT: South-east tower of Diocletian’s Palace at the crossing of the Riva promenade and Hrvojeva street! Look for a guide with an **ORANGE COOKING SPOON**.

Check all our food & cultural tours on: www.eatinsplitfoodtours.com and BOOK your tour!
The imperial city

SPLIT CITY BREAK

great value a cultural break in Split

If you are staying in Split for a weekend from October to the end of March for 2 nights, City break offers a cultural break in Split with: free city card, theatre, events, concert tickets and sightseeing.

SPLIT CITY MEETINGS

fabulous incentives

If your group is staying from October to the end of March for at least 3 nights (over 100 people), Split city meetings offers a free guided tour and evenings of a capella singing and folklore.

www.visitsplit.com
It is my pleasure to welcome you to our beautiful city by the sea, a city which is living according to its urban rhythm for 1700 years now, with its heart in the Diocletian’s Palace and a soul that will welcome you with open arms.

Spilt is a city where both the tourists and the local citizens can enjoy the rich history, the sea, the sun, the local music and art, and the wealth of offered cuisine.

The informative guide *Eat in Split* is a small book that contains the gastronomy offered in our city, which will take you to the places where good food and Dalmatian wines are offered, by telling you the story about the neighbourhoods of Split and the Palace. With each passing year, Split is becoming a centre of gastronomy in the Mediterranean. This year isn’t any different – *Eat in Split* will reveal gems among the cuisine offered in Split!

Choose the restaurant that best suits your tastes and enjoy the flavours of Split and Dalmatia!

Alijana Vukšić
Director of the Tourist board of Split
Use practical QR-code or Quick Response Code, an advanced barcode allowing you to directly consult the website of your favorite address without having to write down the website data. For your smartphone you can install a free app such as http://www.quickmark.com.tw/En/basic/downloadMain.asp. Focus the camera of your smartphone on the square with the QR-code and take a picture. The reader converses this code into the website link. Click and get access to the desired website.
- KONOBA, place where history lives .................................................................66-67
- PREMA ZAPADU • TOWARD THE WEST ZAPADNA OBALA, MARINA ...............68-71
  Restaurant ZRNO SOLI
- BAČVICE I FIRULE.............................................................................................72-75
  Restaurant MOVI, Konoba PIMPINELLA
- ZLATARNA REIĆ .................................................................................................77
- ASPIRA GASTRONOMY STUDIES .....................................................................78-79
- ISLAND CUISINE - Supetar, Island of Brač...................................................80
The palace of Emperor Diocletian

The palace is named after the great ruler of the Roman Empire, who lived between 243 and 316 A.D. and throughout history will be remembered as the first emperor who voluntarily gave up the throne and retired while constructing his summer residence right in place which later developed into the city of Split. His real name was Gaius Aurelius Valerius Diocles and he was born in the nearby ancient Salona, as the son of a free slave but thanks to his military successes and impeccable art of war, he rose to claim the title of Caesar and Roman emperor. He is always remembered as a great engineer. At the time of his reign, the Empire covered the territories of Persia, Egypt and North Africa, the Balkan peninsula to the Danube Region, Italy, Hispania as well as Gaul and Britain - and today the following widespread area - in Turkish Istanbul, Bulgarian Sofia, Italian Milan and Rome, French Lyon, English York, German Trier, Austrian Vienna, Hungarian Budapest, or Greek Thessaloniki – can find traces of the era of his rule.
eat in split

He commissioned the building of the luxurious palace on our side of the Adriatic around 295 A.D., and into it moved ten years later - in 305, when he gave up the throne. The decision to select this specific site for construction was affected by, amongst other things, the pleasant Mediterranean climate, and the proximity to the very source of healing sulphur water – today near the city's fish market. Diocletian's Palace is the largest and best preserved palace of late Antiquity in the world. It occupies an area of 30,000 square meters, it is rectangular in shape, surrounded by walls, and at its corners towers were built for the guards. The stone for its construction was supplied from the island of Brac, as well as from remote Egypt and Greece.
Središte su joj presijecale dvije široke ulice: „cardo“ od sjevera prema jugu i „decumanus“ od istoka prema zapadu koje su završavale četirima vratima: Zlatnim vratima na sjeveru, Mjedenim vratima na jugu, Srebnim vratima na istoku i Željeznim vratima na zapadu.

Vrhunac arhitektonske i zanatske vještine antičkih graditelja svakako se ogleda na Peristilu, glavnom trgu i arkadama okruženom otvorenom prostoru ispred carskog stana koji je služio za vjerske i obredne rituale. Na lijevoj strani Peristila sagrađen je osmerokutni carev mauzolej, a sa desne strane Jupiterov hram. Car Dioklecijan je umro 316. godine, ali se život u Palači nastavlja tijekom 1711 godina sve do danas. Njegovi posmrtni ostaci nisu sačuvani, ali se u Podrumima Dioklecijanove palače može vidjeti simbolički sarkofag njemu u spomen.

The centre of the palace was intersected by two wide streets, “Cardo” from the north to the south and “Decumanus” from the east to the west each ending in four doors: The Golden Gate in the north, the Brass Gate in the south, the Silver Gate in the north, and the Iron Gate in the west.

The highlight of the architectural and handcrafted skills of ancient builders, is certainly reflected at the Peristyle, the main square with arcades, surrounding the open space in front of the Imperial residence, which was used for religious and ceremonial rituals. On the left side of the Peristyle, the octagonal Emperor’s mausoleum was built, and the Temple of Jupiter was built on the right side. Emperor Diocletian died in 316 A.D., but life in the palace continued for 1,711 years, until today still. His remains have not been preserved, but a symbolic sarcophagus in his memory, can be seen in the basements of Diocletian’s Palace.
Every day at 11 AM and 5 PM
PRICE PER PERSON: 99 kn
- Including Dalmatian delicacies!
From sunlight and soil, like fine wine, olives have a magical subtle flavor all their own. Twice a day, within the walls of Diocletian’s Palace, our trained olive master will introduce you to the world of olives – from the ancient tradition of putting olives in the sea and pressing them by hand to modern temperature-controlled cold-pressing. You will be guided to learn how to smell, taste and enjoy three different types of oil, pairing them with Dalmatian delicacies to make your experience complete. And if you wish, you can take home your memories and share them with friends – we offer a complete selection of some of the finest oil in Croatia!

Rezervirajte svoj termin: / Make your reservations:
• T. +385 (0)95 200 8009 • E-mail: info@oilbar.hr
Marenda
- Experience of Dalmatian brunch

CIJENA PO OSOBI: 240 kn

PRICE PER PERSON: 240 kn

Pay homage to authentic Dalmatian tradition - marenda - in shade of UJE oil bar everyday from 10 till 12. Try best of local food with a glass of cold bevanda in your hand!

UJE OIL BAR
Wine & olive oil pairing
OUR NEW PRODUCT - new experience for wine lovers

CIJENA PO OSOBI: 120 kn

PRICE PER PERSON: 120 kn

UJE oil bar ponosno oživljava staru dalmatiinsku tradiciju – marendu! Kušajte najbolje domaće specijalitete uz čašu hladne bevande, u UJE oil baru svaki dan od 10 do 12 sati.
Tek je nekoliko koraka od čarobnoga Peristila i njegova šušura, a opet izdvojena na malom mirmom trgu, s kojeg se šire zamamni mirisi domaće spize i mediteranskog začinskog bilja. Kao da ste na neko vrijeme svratili u djetinjstvo i zašli u dragi i poznati nonin dvor, na terasi konobe Korta poslužit će vam stara dalmatinska jela, neka pomalo i zaboravljena, u točkastom posuđu i s teglicom začina umjesto cvijeća na stolu. Okruženi antičkim zidinama, pružit će Vam spoj tradicionalnih recepata i izvanrednog okusa. A možete kušati i originalne slasne deserte uz vrsna vina i piva s domaćim potpisom. U Korti, kao i u bilo kojoj drugoj korti (dvorištu, dvoru) druže se i vesele i vinu, i životu, i guštaju tu gdje su nekada davno možda isto tako uživali slavni Dioklecijan i njegova ekipa... Uživajte kao Dioklecijan i omogućite Vašim nepcima kraljevski tretman.
It is located just a few steps away from the magical Peristil and its bustle, and yet separate from it in a small peaceful square, where you can smell the enchanting aromas of local food and Mediterranean herbs. The feeling in the tavern is like if you visited your childhood for a while and stepped into the warm familiar home of your granny, they will serve you old Dalmatian food, some of which is almost forgotten, at the terrace of the tavern Korta, in polka dot dishes and with a jar of condiments instead of the flowers on the table.

Surrounded by ancient walls, this restaurant will provide you with the fusion of traditional recipes and extraordinary taste. And you can also try their original delicious desserts, with the best wine and locally brewed beer.

In Korta, same as in any other korta (yard, courtyard), they spend time together and enjoy the wine and their life, in the same place where long ago Diocletian and his friends maybe also enjoyed themselves in the same way...

Enjoy like Diocletian and give your palates a royal treatment.
PORTOFINO
Steak - Pasta - Seafood

mon-sun 12:00 - 23:00 • 42 • 50 • facebook: Portofino Steak - Pasta - Seafood

• Poljana Grgora Ninskog 7, Split, Croatia • M. +385 (0)91 389 77 84
• except AMEX
Although one of the recently opened restaurants, Portofino quickly won gourmet hearts of local and foreign guests! Relying on traditional Dalmatian recipes, chef’s cuisine creates imaginative dishes that delight both - taste and appearance. On the wine list you will find excellent, exclusively Croatian wines!
PIZZERIA PORTAS

They are a small family pizzeria, but with a long tradition – they have been around for over 30 years! They are located right at the entrance to the ancient and famous Diocletian’s Palace, next to its shiniest gate – the Golden Gate.

Mala su obiteljska pizzeria, ali s nemalom tradicijom – traju više od 30 godina! Na samom su ulazu u drevnu i slavnu Dioklecijanovu palaču, i to uz njezina najsjajnija – Zlatna vrata.

Kod Zlatnih vrata 1, Split, Croatia  •  T. +385 (0)21 482 888  •  M. +385 (0)99 44 82 888
pizzeria.portas@gmail.hr  •  www.pizzeriaportas.hr
And the offer on their menu is also golden – for those who like “lighter food” they make tasty pizzas, excellent lasagne, homemade pasta, and refreshing salads. When you follow such food with a glass of good wine or a cold beer from a wide range of domestic and foreign breweries at the cool and peaceful ambience of Portas, you can be sure that you have achieved the easygoing and enjoyable Mediterranean lifestyle of Split!

Fishermans breakfast is savoury starter inspired by the food of our elders!

Slight touch of olive oil enriches the flavour of the meal!
Trattoria Bajamont is located near the famous sundial clock in the Piazza (People’s Square), and it is known to the locals of Split as the restaurant “under the clock”. The specialities on offer at the Trattoria Bajamont are mainly fish dishes and fish specialities, as fresh fish is bought daily from the fish market. They have a ready response to the old dilemma of what kind of fish is the best - fresh fish! So fresh that they do not even use a freezer!

The authentic atmosphere of the old city centre provides a special feeling to all the guests of this charming restaurant, and, along with everything mentioned above, that is why it is so popular amongst local guests and tourists.
daily fresh fish
in this authentic, charming restaurant
Malo su fast, malo su slow food, kako kome paše, izlaze u susret svim stilovima! A to znači da ćete među stotinjak jela u ponudi sigurno pronaći nešto dobro za sebe, pa bila to pizzeta, topli sendvič, lignje ili možda poljički soparnik, viška pogača... I dobri su kao što samo none znaju biti – serviraju za doma, serviraju u baru, besplatno dostavljaju na kućnu adresu, a vikendom su otvoreni do ponoć!

They are a bit fast and a bit slow food and they will meet all the styles as you like it! This means that among plenty of dishes in the offer you will find something good for you such as pizza, hot sandwich, squid or maybe a Poljički soparnik(swiss chard pie). Viška pogača(pie stuffed with sardines and tomatoes from Vis island)... And they are as good as grandmas food can be - they serve for home, serve in Bar, delivered free of charge and on weekends are open until midnight!
The most famous pastry shop in Split - since 1937, in the heart of the Diocletian Palace.

Otkako su startali prije punih 70 godina sa slastičnicom Kirigin, poslije preimenovanoj u Tradicija, braća Kirigin i njihovi potomci sinonim su za najbolje kolače. Uvijek na istom mjestu, u centru Splita, i uvijek u centru želja svojih sugrađana za nepatvorenim, domaćim slatkišima. Osobito onih, a nije ih malo u Splitu, koji ničim drugim ne mogu nadomjestiti baš njihove mandulate, bobiće, sirnice, torte s krokantom, čokoladnu i voćnu tortu! Mljac!

Since they started 70 years ago with the Kirigin cake shop, later renamed Tradition, Kirigin brothers and their descendants are synonymous for the best cakes. Always in the same spot, in the center of Split and always in the center of the wishes of their fellow citizens for unrestrained, homemade sweets. For the local people in Split there is no substitute for their almonds, sweet dumplings, Easter bread, marzipan cakes, chocolate and fruit cakes! Yummy!
This delicacy is highly placed on the list of protected cultural goods of the Republic of Croatia and it also has Protected Designation of Origin in the EU

Poljički soparnik (uljenak, zeljanik) (chard filled savoury pie) speaks about the centuries of tradition kept by the people of the once famous Poljica Republic, that was kept and preserved by the determination and hard work of the women of Poljica.

In the past it was considered as dry fasting food, it was prepared during the days of fasting, Good Friday, before Christmas and All Hallows’ Day, wrapped in pig bladder skin, it was a staple food for all labourers. It was usually eaten with some water mixed with wine vinegar, which invigorated the labourers and gave them strength to work.

Poljički soparnik (uljenak, zeljanik) svjedoči o višestoljetnoj pučkoj tradiciji žitelja nekadašnje slavne Poljičke Republike koja se (o)čuvala tvrdoglavošću i marljivošću Poljičanki.

U prošlosti je bio posno soparno (suhoparno) jelo, pripremao se u dane posta, na Veliki petak, uoči Božića i blagdana Svih svetih i, omotan kožom od svinjskog mjehura, bio je obvezan u svakoj težačkoj naprtjači. Uz njeg se obično pilo malo vode pomiješane s vinskom kvasinom, što je težake osvježavalo i snažilo za rad.
A danas je delicija visoko pozicionirana na listi zaštićenih kulturnih dobara RH i zaštićenoga je zemljopisnoga podrijetla u EU, nezaobilazna na obiteljskim, gastronomskim i društvenim slavljjima.

Spravlja se od prirodnih, niskokaloričnih i krepkih sastojaka: pšeničnoga brašna, svježe zrele blitve bez peteljke, crvenog luka, češnjaka, soli i ekstra djevičanskog maslinova ulja. Promjer mu je 80 do 90 cm, reže se na manje dijelove u obliku romboida (domaći ih zovu fete ili pašajice) prethodno nauljen i posut češnjakom.

**Tri male zanimljivosti:**
- soparnik se nareže na romboide i uzima od sredine prema kraju; prvi je za počasnog gosta
- iz sredine se izrežu četiri romboida (fete), a na to mjesto stavlja se bukara s vinom
- Babice (soparnice) su nepotpun, krnji soparnik, nastao od ostataka blitve i tijesta, manji je i nije pravilnog oblika

This delicacy is highly placed on the list of protected cultural goods of the Republic of Croatia and it also has Protected Designation of Origin in the EU, it is unavoidable at family, gastronomy, and social celebrations.

It is made from natural, low calorie, invigorating ingredients: wheat flour, fresh ripe chards without stems, onions, garlic, salt, and extra virgin olive oil. Its diameter is from 80 to 90 cm and it is usually first oiled and sprinkled with garlic and then cut into smaller pieces in the shape of a rhomboid (the locals call them feta or pašajica).

**Here are three little interesting facts:**
- soparnik is cut into rhomboids and taken from the centre to the edge; the first one is for the guest of honour,
- four rhomboids (fetas) are cut from the centre, and a pitcher of wine is placed in that space,
- Babice (soparnice) are incomplete, partially formed soparniks, made from the leftover chard and dough, they are smaller and irregularly shaped.
Janjetina (1 kg) narežite na manje komade, a meso odvojite od kosti. U dubokoj posudi na maslinovu ulju propirjajte narezanu veću glavicu luka, usitnjen češnjak (4-5 režnjeva), peršin, narezane 2 mrkve i 50 g pancete. Kad se luk zacakli, dodajte meso. Posolite i poparite pa dodajte 1 dl bijelog vina a kad napola ishlapi dodajte dl vode u kojoj ste razmutili dvije žlice koncentrata od rajčice. Dodajte dalmatinsko začinsko bilje pa kuhajte do janjetina bude gotova a toć se zgusne. Po po trebi podlijevajte s toplom vodom ili temeljcem (mesnim ili povrtnim). Dodajte 50 dag graška pa kuhajte još nekoliko minuta dok se smekša. Možete dodati i malo svježega naribanog parmezana. Za prilog najčešće se služi pire krompir.

Among the many cult dishes in Split, this one is in the very top. Rich spring meal made out of lamb and peas is prepared slowly and carefully. Of course you enjoy in with the equal rhythm!

Take 1 kg of lamb and slice into smaller pieces, and remove the meat from the bone. In a deep dish stew onion, garlic which was cut into small pieces (4-5 cloves), parsley, 2 sliced carrots, and 50 g of pancetta on olive oil. Add meat when onion are translucent. Add salt, pepper, and then add 1dL of white wine. Add dl of water in which two spoons of tomato concentrate were stirred in when the wine evaporates. Add Dalmatian herbs and leave it simmer for a half an hour, i.e. until the lamb is done and the sauce is dense. Dowse it with warm water or meat or vegetable cooking liquid if necessary. Add 50 dag of peas and cook it for a few more minutes until it softens. You can also add a bit of freshly grated Parmesan. Mashed potatoes are often served as a side dish.
BIŽI (peas) is one of the oldest cultivated plants used in the human diet. The prevailing opinion is that it was grown as far back as 8000 BC.

Rome, as it spread its dominion all over the known world, brought the culture of enjoying food practiced by its gourmands to its every corner, so lamb with peas spread all over the Mediterranean.

Every local cuisine left its specific seal on this dish. The same is true of our Dalmatian area, where this dish is traditional and deeply rooted in the local cuisine, and where we can see significant differences in it from town to town. If you try to make this excellent dish, do not hesitate to make adjustments that will suit your tastes and desires!
POVIJESNA JEZGRA • HISTORIC CITY CENTRE
PJACA, VOĆNI TRG, RIVA...

**PJACA** se zapravo zove Narodni trg, ali ga Splićani ne zovu tim imenom već onako kako Talijanci nazivaju trg - „piazza“. Prvi se put spominje u 13. stoljeću kao Širina sv. Lovre, a predstavlja prvi naseljeni dio Splita izvan Dioklecijanove palače, uz čiji se zapadni zid smjestio. Već stoljećima Pjaca je središnja pozornica gradskog života, u okolnim kavanama, kao i na njenom otvorenom prostoru Splićani su se oduvijek susretali, pretresali najvažnije događaje, šetali, zaljubljivali, odmarali, na njoj nalazili mjesto gdje bi vidjeli druge ali i sami bili viđeni.

U gotičkoj zgradi, danas izložbenom prostoru, nekoć je stolovala gradska vlast, u prekrasnim zdanjima uz rubove Pjace živjele su plemićke obitelji i svaka od tih kuća ima svoju priču, svaka je svjedok zanimljive povijesti i gradskog duha. Na Pjaci je vrlo zanimljiv stari gradski sat, jedinstven jer ima 24 umjesto 12 znamenaka. Na njoj je uvijek puno ljudi, tako je bilo jučer, tako je i danas, kada je postala jedan od najvažnijih punktova za turiste koji žele uživati u onome u čemu uživaju i njihovi domaćini, Splićani.

**The PIAZZA** is actually called the People’s Square, but the citizens of Split do not call it by that name, but rather as the Italians call their square - “piazza”. Pjaca was first mentioned in the 13th century as the St. Lawrence square. It is the first inhabited part of Split outside the Palace, i.e. outside its western walls. For centuries the Pjaca has been the main stage of city life, in nearby cafes, as well as its open space, the locals of Split have always met here, discussed daily events, took strolls, fell in love, relaxed and found a place where they would see others or be seen.

The Gothic building, now an exhibition hall, was formerly the seat of the city government; aristocratic families lived in the magnificent buildings that line the edges of the Pjaca and each of these houses has its own story, each a witness to fascinating history and the city’s spirit. There is a very interesting old town clock, found on the Pjaca, unique because it has 24 instead of 12 digits. There are always many people in the Pjaca, as it was yesterday, so it is today, when the Pjaca became one of the most important points for tourists who want to enjoy what their hosts, the local people of Split enjoy.
RESTAURANT BEPA

Narodni trg 1, Split, Croatia • T. +385 (0)21 355 546
bepasplit1@gmail.com • www. bepa.hr • www.facebook.com/BepaSplit/

come • sit • eat • enjoy!
The inspiration for BEPA restaurant comes from the true Mediterranean cuisine and local family taverns.

Poslužuju osvježavajuća pića koja sami pripravljaju, bez aditiva, a njihova domaća limunada gostima je omiljeno osvježenje. Ali pravi mediteranski zalogaj nemoguće je zamisliti i bez čaše dobrog vina!

Ova mala moderna konoba nalazi se u srcu starog Splita, na trgu koji lokalno nazivaju Pjaca. Poznato je to povijesno mjesto na kojem se stoljećima družilo na čakuli, dobrom zalogaju ili barem malom predahu...

VOĆNI TRG
Jedan od najljepših trgova u gradu među Splićanima je poznatiji po svom neslužbenom, nego službenom imenu – Trg braće Radić. Svoje “narodno” ime može zahvaliti činjenici da je tu nekad bila bučna i živopisna tržnica na kojoj su žene iz okolnih sela prodavale voće.

FRUIT SQUARE
One of the most beautiful squares in the city is locally known by its unofficial name the Fruit Square, rather than by its official name – Trg brace Radic. Its popular name is derived from the fact that it used to be a noisy and colourful market where women from the surrounding villages sold their fruit.
Nekoliko je važnih znamenitosti na ovom nevelikom trgu koji odzvanja životom u kafićima, restoranima i ekskluzivnim trgovinama a često i sajmovima. Jedna od njih je osmerokutna mletačka kula, sagrađena u 15. stoljeću za obranu tadašnjeg malog grada od napada s mora.

Several important landmarks are situated on this small square that is full of life in its cafes, restaurants, exclusive shops and fairs are also often held here. One of these landmarks is the octagonal Venetian tower, built in the 15th century to defend the then small town from attack from the sea.

Opposite the tower is the palace of the family Milesi from the 17th century with a spectacular baroque façade, one of the best examples of this style in the whole of Dalmatia. The south-west tower of Diocletian’s palace is located at the exit of the Fruit Square onto the Riva waterfront.

The central part of the square is occupied by a monument to the “father” of Croatian literature, Marko Marulić from Split, who was one of the most important intellectuals at the turn of the 15th and 16th century and whose works were read by the English King Henry VIII and the Spanish King Charles V. The author of the monument is the world famous sculptor Ivan Meštrović, whose works can be found in Chicago and Syracuse in New York, and his mausoleum is located in the western part of the town, near the sea and the greenery of Marjan hill. Another one of Mestrovic’s works is the monument to Grgur Ninski, next to the Golden Gate of Diocletian’s Palace.
Konoba Marul autentična je dalmatinska konoba na jednom od najljepših splitskih trgova na kojemu je u bronci ovjekovječen jedan od najznamenitijih Splićana, humanist i književnik Marko Marulić Marul, po kojemu je i dobila ime.

Jedinstveni rustikalni interijer i ugodna prostrana terasa nisu jedini aduti ove konobe. Specijalitete spravljene na tradicionalan način poslužit će vam srdačno i uvijek dobro raspoloženo osoblje, a uz vrhunske zalogaje idu i birana vina! Osim izvrsnih mesnih jela i svježe ribe, možete kušati i niz delicija koje nabavljaju od domaćih OPG-ova, Zato, ako ste za pravu dalmatinsku spizu, Konoba Marul bit će vam po volji i po guštu!

Tavern Marul is an authentic Dalmatian tavern located in one of the most beautiful squares in Split, which is decorated by a bronze statue of one of the most notable residents of Split, humanitarian and writer Marko Marulić Marul, who was the inspiration for the name of the tavern.

Unique and rustic interior joined with a cozy vast terrace are not the only good sides of this tavern. Specialities prepared in a traditional way alongside with selected Croatian wines will be served to you by a friendly staff, always in the good mood! Besides excellent meat dishes and fresh fish, you can also try a series of homemade delicacies, being supplied by local producers. So, if you are up for some real dalmatian food, Marul tavern will be at your will and pleasure!
KONOBA & BAR MAKARUN

Marulićeva 2, Split, Croatia • T. +385 (0)21 725 058 • M. +385 (0)98 225 206 • info@makarun.com • www.makarun.com

Top culinary experiences and fascinating wine list
U samom je srcu Dioklecijanova grada, uvučena među starim kamenim zdanjima gdje se u miru šire mirisi i guštaju najfiniji okusi dalmatinske kuhinje. Među najstarijim je ugostiteljskim objektima u staroj gradskoj jezgrri, uređena ambijentalno, tradicijski. Posebnost po kojoj je i dobila ime su korčulanski makaruni pripremljeni po drevnoj recepturi naših starih.

Kuhinja je otvorena - uvijek se mogu čirnuti chef i njegova ekipa. Domaće je meso, jadranska je riba, i često završe na gradelama jer tako gosti žele. Na masivnom drvenom šanku poslužuju se kokteli, šampanjci i domaća vina na čaše, a kad se iće i piće blaguje u dvoru, na teraci, e to je dodana vrijednost!

U svako doba ste dobrodošli: u 8 sati ujutro na doručak, na ručak poslije 12 sati, na romantičnu večeru kad zanoća. Između ručka i večere u Makarunu znaju organizirati kušaonicu hrvatskih vina i šampanjaca. A ponekad, za poseban gušt, znaju prirediti i živu svirku!

It is located in the centre of Diocletian’s City, nestled between old stone buildings, where the aromas and the best flavours of Dalmatian cuisine can peacefully spread and be freely enjoyed. It is one of the oldest hospitality establishments in the old city centre, with atmospheric, traditional decor. The distinct feature that gave it its name is Makaruni pasta from the island of Korčula, prepared according to the ancient recipe passed down from our ancestors.

They have an open kitchen, so you can always take a peek at the chef and his team. The meat is local, the fish is from the Adriatic, and it often ends up on the gradele (local grill), because the guests prefer it that way. The massive wooden bar serves cocktails, champagne, and local wine by the glass, and when you enjoy the food and drinks at the courtyard, the terrace, that just makes it even better!

You are welcome anytime: at 8 AM for breakfast, lunch after 12 noon, or a romantic dinner in the evening. Makarun has been known to organise tastings of Croatian wines and champagne between lunch and dinner. They also sometimes have live music!
Splitska je RIVA svoj današnji oblik počela dobivati prije dva stoljeća, kada su Francuzi u vrijeme Napoleona vladali i ovim krajevima, rukom maršala Marmonta. Do danas, ta je šetnica postala gradski dnevni boravak, najpopularniji i najvažniji javni prostor Splita. U međuvremenu je nekoliko puta promijenjen njen izgled, ali uvijek je bila obilježena spektakularnom scenografijom koju pružaju južna fasada Dioklecijanove palače, s ulazom u Podrume, pa kasnije podignute zgrade.

The RIVA started to look the way it does today two centuries ago, when the French, in time of Napoleon ruled these parts through Marshal Marmont. Today this promenade is the cities living room, the most popular and most important public place in Split. In the meantime it has been widened and reconstructed several times, but it was always blessed with the most spectacular set, the south facade of the Diocletian Palace, with the entrance into the Substructures, and later on with the buildings that were built west.
zapadno od Palače, potom franjevački samostan sa crkvom Svetog Frane, te palača Bajamonti Dešković i Lučka kapetanija na istočnom kraju. Današnja Riva je pješački raj, kojega krasi neprekinuti niz kafića i restorana, idealno mjesto za ispijanje jutarnje ili popodnevne kave, ili za večernji izlazak i druženje s prijateljima uz piće. Svoje najljepše ruho Riva dobija za Sudamje, svetkovine posvećene Svetom Dujmu, zaštitniku Splita.

of the Palace, also the Franciscan monastery with the church of St. Francis, and the Bajamonti Dešković Palace and last but not least the Port Authorities building on the east end.

Riva today is a pedestrian heaven, thrusting with Cafés and restaurants, an ideal place for having your morning or afternoon coffee, or for an evening out with friends over drinks. Riva is always at its best in time of Sudamja, a celebration dedicated to St. Domnius, the patron saint of Split.
RESTAURANT ŠTORIJA

Obala Hrvatskog narodnog preporoda 17, Split, Croatia  •  M. +385 (0)99 300 0303  •  www.facebook.com/storija.split

DIOCLETIAN’S GOURMET STORY
Restaurant Story really is a story for itself! The impressive stone walls that talk about the 1700 year old history of this area and the sophisticated interior leave no one indifferent. It is located on the Riva, next to the entrance to the Diocletian’s palace and just few meters from the sea.

But this is just a beginning of this gastro story because not only is it an elegant space where long history has been written, but the leader of it is one of the most respectable persons on the Croatian culinary scene, Chef Ivan Pažanin.

In Storija, the emphasis is on Mediterranean cuisine with modern interpretation, according to the culinary style that chef Ivan Pažanin has cherished for years.

Since the concept is based on Mediterranean cuisine, Dalmatian wines dominated, but on the wine list you will also find top Croatian and international wines.

Štorija is a blend of impeccable gastronomic and enological offer, taste and unique ambience!
His professional journey started back when he was just a boy, and he made his first steps in one of the most prestigious restaurants in Split. Ivan specialized abroad for Mediterranean, French and Italian cuisine. His top class culinary expertise was shown while working for the luxury restaurants. Even though he is very young, Ivan Pažanin’s professional career is very rich – his own restaurant, numerous recognitions and awards, being one of the judges in famous televised cooking shows...

To the local public he is best known as one of the judges in the show “Tri, dva, jedan – kuhaj!” (Three, Two, One – Cook!).

He will welcome all those who wish to taste real Mediterranean food in Štorija in Split. His style includes locally grown ingredients, which he merges in innovative ways. He likes to use fresh Mediterranean herbs in his dishes, and he says that he is especially partial to salt and good olive oil.

What motivates him is creation.

Learning constantly every day – it is what drives us forward, which motivates us to grow. In the end, one’s love for their work is what motivates them, without it there is absolutely nothing! – In Ivan’s own words.
WHEN YOU WANT TO STOP THE TIME, THIS IS THE PLACE TO BE
With Diocletian’s wall on one side, amazing view of the harbour on the other, and a flurry of Mediterranean cuisine happening right in front of you, let your biggest worry be which delicious meal to choose.

The only thing you’ll have to do is bring good mood and good company, leave the rest to us. Let your expectations be surpassed and your senses surprised.

S Dioklecijanovim zidom s jedne strane, pogledom na rivu s druge strane, te izborom vrhunske mediteranske kuhinje ispred vas, dopustite da vaša jedina briga bude koje ukusno jelo odabrati.

Samo donesite dobro raspoloženje i dobro društvo, ostalo je na nama.

Neka vaša očekivanja budu nadmašena i vaša osjetila očarana.

ZOI, Michelin recommended restaurant.

+385 98 9662064
www.zoi.hr
Tradition, innovation and gastronomic excellence in a unique 1700 years old setting where history, passion and food come together.

ZOI is situated on the south wall of the Diocletian’s palace where the emperor’s apartments were located. The emperor’s apartments formed a block along the sea, right behind the palace wall in ZOI.

Emperor’s Triclinium (dining room) was right here, giving this place a special historical energy for enjoying the elaborate dinners, philosophical discussions and partying.

We created a unique experience where history, passion and food come together. Our cooking represents an authentic mix of rich Mediterranean cuisines infused with a taste of history.

ZOI is a place to explore a world of senses. A place where music, conversations and the city sounds melt perfectly together while comfortably lounged on our terrace, with a glass of rare wine, and gentle summer breeze kisses. We strive to achieve and maintain such distinction in food, wine, service, atmosphere and setting that our restaurant gains a first-class reputation for gastronomy, gracious and informed hospitality, comfort and beauty.

We live to exceed your expectations and surprise your senses!

CHEF IVICA KATIĆ

Ivica Katić chose his life path at a very young age. He chased the knowledge around the world, striving to learn, to gain experience and grow.

Today with more than 10 years of chef experience Ivica is still in search of excellence. His food is a reflection of his character and experience. Even though his favorite is still the local cuisine and his focus the Mediterranean, little twists and touches are present everywhere on his plate.
FOOD | COCKTAILS | CLUBBING

TERMINAL F

Food - Gastro Flights (mexican, local, italian, american)

апример: Every day: 06:00-02:00 / Serving food until 2 am!

- Obala Lazareta 3, Split, Croatia • M. +385 (0)97 799 6569 • maritakacunic@gmail.com
- facebook: Terminal F Split • www.fgroup.hr

At the very beginning of the Riva promenade, as infront of an airfield, there is a picturesque restaurant with a picturesque name: Terminal F. The restaurant’s interior is decorated like a modern railway station or airport with pictograms and display boards, even the staff is dressed in steward and pilot uniform...

Na samom početku splitske Rive, kao pred uzletno-sletnom zrakoplovnom pistom, smjestio se pitoreskni restoran slikovitog imena: Terminal F. Interijer restaurana uređen je poput kakvoga modernoga kolodvora ili aerodroma, na kojem su piktogrami i oglasne ploče, a čak je i samo osoblje odjeveno u odore stjuardesa i pilota...
U takvom ozračju, te uz klupsku glazbu, možete kušati specijalitete i delicije, u rasponu od burgera, burritosa i tacosa do pizze i sladoleda... I dok su terminali tranzitna mjesta na kojima se namjernik ne zadržava previše, iz ovog restorana i ambijenta gost će se teško dignuti i otići! Antičke iskopine u “dvorištu” Terminala F, kao da sugeriraju trajanje i zadržavanje na ovim prostorima: baš kao i gosta u ovom restoranu...

In such an atmosphere, with club music, you can taste specialties and delicacies, ranging from burgers, burritos and tacos to pizza and ice cream ... And while the terminals are transit places where the traveler does not stay too long, from this restaurant and ambience the guest will hardly leave! Ancient excavations in Terminal F’s yard are as suggesting the duration and retention in these areas like they are suggesting the persistent guest presence in this restaurant...
Crkva i samostan sv. Frane u Splitu, 13. stoljeće
Church and Monastery of St. Francis, 13th century
Prokurative is the name of the large square situated west of the Riva waterfront, which was designed as a replica of St. Mark’s Square in Venice. Three sides of the square are surrounded by the neo-Renaissance buildings with porticoes. The square received its popular name from these porticoes (Procuratoria), even though it is officially called the Republic Square. The market is open only to the south, providing a breath-taking view of the harbour and the waterfront. The construction of Prokurative was initiated in mid-19th century by Antonio Bajamonti, one of the most popular Split mayors of all time. Bajamonti wanted to show that its every aspect is embedded in Italian tradition. Hence the colonnades like the Venetian kind, and reliefs over the windows that evoke the Antique and Renaissance influences. Bajamonti built his own large theatre on the square, but it was later destroyed by a fire.

Over the years Prokurative has proved to be a perfect stage for cultural events, especially pop music festivals. Local bars and restaurants make it a popular meeting place of Split citizens. An integral part of the Prokurative is a plateau to the south, on which a great neoclassical fountain was located, up to after World War II. Because of its association with the Italian occupation, it was demolished in 1947.
Every day; Pub: 09:00-02:00 / Restaurant: 12:00 - 23:00

Fabrique PUB

Boasting coffee and cocktails, barbecue and pub fare, Fabrique is the first of its kind in the city. Every piece of interior design is meticulously hand crafted from the light fixtures to wooden chairs, the iron bar to various wall installations perfectly placed throughout the pub. The menu combines classic pub fare with a modern twist and Croatian spin to bring it all together.

Fabrique se može pohvaliti ponudom kave, koktela, roštilja i ponude puba te je prvi lokal takve vrste u gradu. Svaki komad interijera je studiozno ručno izrađen; od svjetiljke do drvene stolice, pa do željezne šipke za razne zidne instalacije koja je savršeno postavljena u pubu. Jelovnik kombinira klasičnu ponudu puba s modernim pristupom i hrvatskim spinom što ga čini jedinstvenim.
Choose from buffalo chicken wings, mac ‘n cheese, fish ‘n chips, a Mexican inspired chicken tortilla wrap, and an extensive list of starters. You can get pork ribs or tuna steak as a few of the many barbecue options from the coal-fired Josper grill. Let’s also not forget about the sizeable list of beers they parade that will have you staring at the menu like the new favorite book you’ve just began. For all those looking for a place to mix and mingle with locals and visitors alike with an unequalled quality of music of resident DJ’s, taste great selection of beer and BBQ food, Fabrique is the perfect choice. Take a break, grab a beer and enjoy Fabrique’s good vibes!
CHOPS - GRILL Steak & Seafood

CHOPS GRILL Steak & Seafood
smješten je u centru Splita, pored Marmontove ulice, na tri prostrane terase gdje se može smjestiti do 130 gostiju. Najpoznatiji je po velikom izboru mesa, odležanog i svježeg, koje se spremaju pred gostima na otvorenom lava grill-u. Osim mesa, Chops nudi i vrhunske riblje steakove, kao i nekoliko vrsta tjestenine, lagane i ukusne salate te burgere od Black Angus mesa.

CHOPS GRILL Steak & Seafood is situated in the very center of Split, next to the main street leading to the promenade, Marmontova ulica. It has three spacious outdoor terraces where up to 130 people can be seated. Chops is the most famous by its meat selection, both fresh and aged, which is prepared in front of the guests on the open lava grill. Except meat, here you can find finest fish steaks as well as few types of pasta, light and tasty salads and Black Angus meat burgers.
Breakfast is served between 8:00-11:00 a.m., and on the morning menu, except the classic breakfast offer, you can find avocado, salmon, American pancakes and fresh natural protein drinks. With top quality food, Chops as well offers wide choice of best Croatian and International wines and also a bar with the great selection of different cocktails.

- It is recommended that you make a reservation.
- We accept all credit cards.

Doručak se poslužuje od 08:00 do 11:00, a na jutarnjem meniju, osim klasične ponude za doručak, može se naći i avokado, losos, američke palačinke i svježi proteinski prirodni napitci.
Uz vrhunsku hranu, Chops nudi i odličan izbor hrvatskih te internacionalnih vina, kao i odličan bar s velikim izborom koktela.

- Preporučuje se rezervacija stola
- Prihvaćamo sve kreditne kartice.
Varoš i Šperun


Varoš i Šperun

Nearby Varoš is an old Split borough that developed west of Split’s medieval walls at the foot of the well known hill Marjan. It was built at the same time as the other old Split suburbs – varoš – such as Dobri, Manuš and Lučac. The settlement was formed around the ancient church of St. Mikula erected in the early Middle Ages. These parts of the town were developed simultaneously around the city nucleus of Split, and further expanded during the Turkish invasion when they were inhabited by refugees. Later, in the Varoš area two major churches were built — the Church of the Holy Cross in the heart of Varoš and closer to the sea at Šperun, the Monastery of St. Francis, which was founded by St. Francis of Assisi himself. Tourists who come to Split find the architecture of Varoš interesting; with its typical Mediterranean houses of stone blocks and steep narrow streets without cement cover. The stroll ends at the Marjan lookouts which offer a beautiful view of Split and the harbour. Or the stroll can end somewhere on the slopes of Marjan, the green oasis of the town. Once a settlement of Split fishermen and farmers, today Varoš is a place of modern tourist accommodation and shopping. Varoš and the streets that lead to Šperun have numerous taverns, bistros and small restaurants with authentic local food and drinks.
Nema čovika u Splitu koji ne zna za Roka i Cicibelu, najpoznatiji ljubavni par s Matejuške koji je živija i umra u staroj gajeti zvanoj Dujkin dvor!

I konoba Dujkin dvor na svoj način i na istom mjestu, čudesnoj lučici Matejuška, čuva spomen na tu ljubav. Roko i Cicibela bili su više gladni nego siti, ma u konobi je skroz drukčije – izobilje je domaćega ića, pića i slatkoga!

A od srdačnog osoblja sve ćeće čut i puno toga okusit! Unoseći svu svoju ljubav u kužinu, Mladi Chef Ivica Madunić naprosto oduševljava gurmane, pa ćete tako uživati u oboritoj ribi u soli (in forno), predivnim tuna-tartarom na avokadu, janjećim kotletima, bifteku i domaćoj tuni pripremljenoj na lava kamenu... Za doručak nude avokoado toast, vegetarijanske salate s jogurтом i raznim sjemenkama. Uz izvrsne deserte možete kušat fantastične domaće rakije od kojih je najposebnija ona od divljih jagoda...

Ukratko, ka’ u (lipoj) priči!

There is not a person in Split who does not know about Roko and Cicibela, the most famous couple from Matejuška, who lived and died in the old fishing boat called Dujkin dvor!

In the tavern Dujkin dvor they preserve the memory of that love in their own way and in the same place, the wondrous small port of Matejuška. Roko and Cicibela were hungry more often than they were full, but the tavern is the complete opposite; they offer an abundance of local food, drinks, and sweets.

And the friendly staff will tell you everything and offer you a lot of different flavours! Young chef Ivica Madunić simply delights gourmands, so you will enjoy delicious fish in forno, a wonderful tuna-tartar on avocado, lamb chops, beefsteak, and local tuna prepared on a lava rock... They serve avocado toast, vegetarian salads with yoghurt and various seeds for breakfast. Beside excellent desserts, you can taste fantastic homemade rakijas (brandy), the most special of which is the one made of wild strawberries...

In short, like in a (nice) tale!
Restoran Tratoria Tinel u centru je Splita, udaljen svega 30-ak m od Rive, odnosno mora. Izrazito je ugodnoga ambijenta, i restoran i ljetna bašta dišu mediteranskim šarmom. Prostrani su i puni svjetlosti, usluga je brza i profesionalna, zanimljiva je ponuda i gotovih i jela po narudžbi.

Restaurant Tratoria Tinel in the very centre of Split, located just 30 meters from the Split promenade. Tinel offers you a pleasant atmosphere in the restaurant and also has a large summer garden terrace that exudes a Mediterranean charm, professional and quick service with delicious ready-made meals and
Respektabilan je izbor ribe sa žara i svježih školjki, ali i mesnih jela, tjestenine, domaćih slastica pripremljenih po prokušanim receptima. Sve to prati lista kvalitetnih i vrhunskih vina! Svakoga petka i subote uz večeru vam serviraju i tradicionalnu dalmatinsku glazbu uživo!

meals cooked to order. Amongst the various specialties, Tinel offers its guests a wide selection of grilled fish, fresh shellfish, various kinds of meat dishes, pastas and homemade desserts prepared according to excellent recipes. A rich selection of quality wines is available! Every Friday and Saturday night guests can enjoy traditional live Dalmatian music with their dinner!
Feral is an authentic family tavern and pizzeria at the entrance to Varoš, which is, along with the old city centre, maybe the most picturesque and interesting part of Split.

Their offer is designed for both locals and tourists, who are visiting and settling in our Varoš more and more. All the food is local, and the ingredients are obtained from local farmers, fishermen, and bakers.
Along with a wide selection of pizzas, they offer risottos, pasta, meat and fish specialties seasoned with Mediterranean herbs and their own olive oil, which they make by processing hand-picked olives from their small olive grove. In Feral the helpings are plentiful; they will make sure you are not hungry. They will serve food with a smile on their face and guarantee a plentiful and good appetite for everyone!
They are not impressed by so called modern trends! Persistently, consistently, and diligently, they have preserved their tradition on the menu and in the old tavern interior for 116 years.
Otimaju zaboravu i ića i pića i slike staroga, težačkoga i ribarskoga Splita, uzimaju to i kao gastronomsku i kao zavičajnu obvezu, zaštićenu baštinu... Pritom uz dalmatinsku kuhinju nude i druga jela, probrana vina, stare slastice...
Nije da se hvale, ali potrajati 116 godina... to mogu samo ugostiteljski prvaci!

They keep the image of the old Split, filled with labourers and fishermen, away from oblivion, along with its food and drinks, they consider it to be an obligation to the local gastronomy and their homeland to protect their heritage... Aside from traditional Dalmatian food, they offer other dishes, selected wine, old delicacies... Not to brag, but to last for 116 years... that can only be accomplished by hospitality champions!
It is impossible to be in Split and Dalmatia and miss the term – konoba (tavern). There are many reasons why, but the most important one is that it, the konoba, houses the soul of the perseverance of the people of Split and Dalmatia in general.

Today the term konoba means a hospitality establishment where guests can try traditional Dalmatian food, prepared in the traditional way, which contains all the ingredients grown, picked, or caught in the local area. By its nature, the konoba is a room in any traditional Dalmatian house, on the islands and in the hills, used to keep wine in wood barrels, olive oil in sculpted stone vessels, prošek in casks, and rakija and vinegar in dimijana vessels, sizeable glass containers wrapped in willow branches. The konoba was also a storage room – or more like a museum! – for all the tools and implements used do make grapes into wine.

If it was large enough, the konoba also had a large wood table where company,
friends, and other villagers would gather around; this was the environment in which numerous oral traditional stories would survive, considering they were the equivalent of written records at these gatherings, as they were retold.

Company around the table also included a bottle or a wooden vessel for wine, a shallow bowl with salted pilchards and anchovies covered with olive oil, thinly cut slices of homemade prosciutto, which was dried in the same konoba previously, or a small slice of cheese, ripened just a few metres away. If you also add a slice of bread from under the dome or baked in an old oven to the slice of prosciutto and cheese, the experience will truly be genuine, and the atmosphere will be ready for an old Dalmatian, original song created right here, maybe even unrecorded in written text, but definitely remembered in the collective memory of the Dalmatian people, forever.
Ako se krenete uz šetnju Rivom gledajući zelene padine Marjana, put nas vodi prema Zapadnoj obali, elegantnoj šetnici uz more gdje pristaju prekrasne jedrilice i jahte, a na kraju šetnice općinit će nas pogled na gustu šumu jarbola u marini u Uvali Baluni. Zaljubljenci u jedrenje i u aktivni odmor na palubi broda ovdje uživaju u mnogobrojnim kafićima i restoranima. No ta su mesta i omiljeno okupljalište Spilićana u vrijeme ispijanja kave i druženja s prijateljima jer je sportsko jedrenje jedan od ovdje omiljenih sportova.

If you take a walk along the Riva waterfront facing the green slopes of Marjan, the path leads you to the West coast, an elegant promenade where sailing boats and yachts are berthed. The end of the promenade will fascinate you with its view – a dense forest of masts in the marina of the Baluni Bay. Lovers of sailing and yachtsmen visiting here can enjoy its many cafes and restaurants. Since competitive sailing is one of the most popular sports in Split, these cafes and restaurants are also the favourite meeting points of Split citizens where they can enjoy a cup of coffee and socialize with friends.
Dobrodošli na kraljevsko mjesto!

Ovdje su, počevši od IX. stoljeća, boravili hrvatski kraljevi, smješteni u rezidenciji Sv. Stjepana pod borovima. Dođite i budite dio kreativne mediteranske kuhinje, u režiji vrhunskog chefa spremnog na beskrajne izazove. Namirnice su uvijek svježe, lokalno nabavljene i obrađene na način da sve blagodati ostanu u njima.

Već prve godine rada “Zrno Soli” je postalo “ime”, a tijekom godina postao jedna od top gastronomskih destinacija. Puno je poznatih gostiju kročilo u Zrno Soli i postalo prijateljima kuće, a neki od njih su: danska kraljica, tajlandska princeza, Guns N’ Roses, uprava FC Barcelone, razni premijeri, predsjednici, estradne zvijezde i mnogi drugi.

Zrno Soli odiše elegantnošću i toplinom, te zaustavlja vrijeme mirnoću i jednostavnošću poznatog dalmatinskog stila “pomalo”. Ovdje ćete uživati u dugim ljetnim noćima i zimskoj toploj rapsodiji uz prvi red do mora, uz vezove puno jedrilica i bistro Jadranisko more.

Prepustite se trenutku i uživajte …
Welcome to the royal seat!

From the IX century and onward, this is where the Croatian kings resided, in the St Stephen Beneath the Pines residence. Visit us and be a part of creative Mediterranean cuisine, directed by one of the best chefs, who is ready to take on infinite challenges. The ingredients are always fresh, locally grown, and prepared in a way that preserves all of their beneficial qualities. Even in the first year of business, the “Zrno Soli” became a famous name, and over the years it became one of the top gastronomic destinations. Plenty of famous guests visited the Zrno Soli and became its friends, and some of those include the Queen of Denmark, the Princess of Thailand, Guns N’ Roses, the management board of FC Barcelona, many prime ministers, presidents, famous musicians, and many others. The Zrno Soli exudes elegance and warmth, and it stops time with the calmness and simplicity of the famous Dalmatian “pomalo” (easygoing) lifestyle. Here you will enjoy the long summer nights and the warm winter rhapsody, right next to the sea, along the moorings filled with sailboats and the clear Adriatic Sea.

Let the moment take you and enjoy yourselves...
**Bačvice** is the biggest and most famous beach resort in the city. This borough of Split was named after this shallow sandy bay. Along with Marjan hill, Riva and Diocletian’s Palace, this beach resort is one of the visual landmarks of the town. An interesting fact about Bačvice beach is that you can see groups of locals, of all ages, gathered around a ball game, called “picigin”, which is played throughout the whole year - even in the winter months.

Further to the east is **Firule beach**. However, this part of Split is better known by its tennis courts that gave us world famous tennis players - Nikola Pilić, Željko Franulović, Mario Ančić and 2001 Wimbledon champion Goran Ivanišević.
Movi restaurant is situated above the two famous Split bays - Firule and Zenta. Its interior combines a pleasant Dalmatian and Mediterranean ambience with contemporary design.

Movi restaurant offers a unique style of modern Mediterranean cuisine at affordable prices, pizzas from the woodfire oven, home-made bread and pasta, and a sensational wine list. Creativity and innovation are the foundations of the open kitchen concept, which is located in the restaurant. In this way, the professional culinary team and restaurant staff are in constant interaction with the patrons who have a direct insight into the preparation of their meals.

Movi restaurant provides a true gastronomic experience - a contemporary presentation of authentic flavour and the Mediterranean atmosphere.
charming trattoria
with excellent food
Šarmira već na prvi pogled ugođajem doma punoga dobre hrane, pića i ugodnog društva. Podsjeća na talijanske ‘tratorije’ u kojima se svi poznaju i familijarno čakulaju kao oveća, dobrodržeća obitelj. Pimpinella je nevelik restoran velikoga srca u kojem se nerijetko i zapiva za dušu što nije neobično jer se vlasnik Željan Radman bavio glazbom, a među gostima često su i poznata imena domaće scene. Za stolovima Pimpinelle nadu se rame uz rame popularni sportaši, političari, poduzetnici...guštajući u specijalitetima dalmatinske i svjetske kuhinje, ribi i mesu s pravoga žara, punjenim Jakobovim kapicama, telećoj koljenici ispod peke, bakalaru na sto načina, ukusnim kolačima i vrhunskim vinima. Rečeno po domaći - spizi za svačiji „štumik i takujin“!

Its charm, bursting with the ambience of a home filled with good food, drinks, and favourite friends, will overtake you at first glance. It is reminiscent of Italian “trattorias” where everyone knows one another and they engage in familiar conversation, like a large well-off family. Pimpinella is a small restaurant with a big heart where you can often hear someone sing an emotional song, which is not surprising because the owner, Željan Radman, was a musician, and the guests often include famous people from the domestic musical scene. The tables at Pimpinella are often a place where popular athletes, politicians, and entrepreneurs... rub shoulders, while enjoying the specialties of Dalmatian and world cuisine, fish and meat from a real grill, filled Great Mediterranean scallops, veal knuckle under the bell, dried cod in a hundred different ways, tasty pastries and cakes, and top quality wines. As the locals would say – food for everyone’s “štumik i takujin” (stomach and wallet)!

KONOBA PIMPINELLA

mon-sun: 08:00 - 24:00 • 80

Spinčićeva 2a, Split, Croatia • T. +385 (0)21 389 606 • M. +385 (0)91 12 13 014 catering@pimpinella.hr • www.pimpinella.hr

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Traditional jewelry from Dalmatia

Dalmatian jewelry is unique in its beauty!
Give your memories eternal value and charm!

As in other parts of Dalmatia and the Croatian coast, the influence of Venice is clearly visible in the design of jewelry from Split. Pieces were normally made from gold using the filigree technique. It was then decorated with pearls, corals or gemstones. It takes a significant amount of time and expertise, as well as the talent of a master craftsman, to create such pieces.
About Gastronomy studies

The study program lasts for 3 years (6 semesters), and it is implemented both as full-time and part-time study program. After finishing the study program of Gastronomy in *International Hospitality and Tourism Management* students obtain, under the provisions of the Bologna process, at least 180 ECTS credits and the professional title of:

*Bachelor of International Management in Gastronomy (B. Econ.)*
What do students get by studying on Aspira?

- lectures by top experts
- practicing in high quality restaurants
- workshops in kitchen with renowned experts
- participation in Career Day (arranged interviews for practice)
- two gastro excursions
- multi-day gastro excursion abroad
- getting familiar and using exotic groceries
- all teaching materials
- free Italian language course
- free French language course
- free sommelier course
- kitchen work suits
- sanitary IDs
- free use of University Library in Split
- discounts on numerous sports and other contents in Split
unlock the taste of the authentic Brac island cuisine

ISLAND CUISINE
SUPETAR 2019 — 2020

Although our island cuisine is rich in fresh fish, seafood, great wine from “plavac mali” grapes and extra virgin olive oil, our history and specific island lifestyle have directed our gastronomy towards lamb. Roasted lamb (whole or in pieces) on a spit, baked lamb under a cinder covered lid or cooked lamb are a few ways our lamb can be eaten and enjoyed. We firmly recommend vitalac — an original island dish and a gastronomic pearl found on the Croatian national list of non-material cultural heritage. Hrapočuša cake, a delicious cake originating from the village of Dol also found on that same list is made according to an old, traditional jealously kept recipe. You simply must taste it during your stay on the island. We also recommend you to enjoy Brač sheep cheese, škuta (cream cheese), extra virgin olive oil, red wine, Brač almond cake, hroštule, rožata, crepes with škuta, homemade liqueurs and herbal grappas.
CHOPS-GRILL
STEAK & SEAFOOD

• Kamila Tončića 4, Split, Croatia
• M. +385 (0)91 365 0000
• info@chops-grill.com
• www.chops-grill.com

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