

GASTRO - CITY GUIDE

EAT in SPLIT®

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

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Split
Tourist Board of Split
TURISTIČKA ZAJEDNICA



Split

Food & Cultural **walking tours**

Experience the exciting and unique combination of history, culture and gastronomy in Split with a fun & knowledgeable local guide by your side!

- ALL INCLUDED - Food, drinks and licenced guide are included in the price
- SMALL-GROUP format ensures a personalized experience
- EVERY DAY

- 10:30 am
HISTORICAL & GASTRO
TREASURES TOUR
morning food tour
- 3:00 pm
SPLIT FOOD TOUR
afternoon food tour
- WINE TASTING & HI-
STORY TOUR
on request
- PRIVATE TOURS
on request

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and memorable
experience
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centre of Split
and it's traditional
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turn to pages 2 - 3
for more informations



CHEF'S TABLE DINNING

Chef's Table offers a multiple course food experience
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dining experience, specially tailored for your enjoyment.

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taste the best of the city!

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 Diocletians 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!**

Split *Food & Cultural* walking tours

no additional costs every day!



- **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**
French, Spanish, German, Italian or Chinese speaking guide available on request
- **Insurance included**

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Info and booking:

www.eatinsplitfoodtours.com

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E-mail: info@eatinsplitfoodtours.com M. +385 (0)98 343 815



Our food tours on a daily basis:

● HISTORICAL & GASTRO TREASURES FOOD TOUR

Morning tour

● SPLIT FOOD TOUR

Afternoon tour

Join us and Eat Like a local!

🕒 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...

🕒 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.

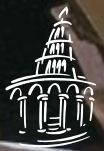
Please yourself with these delicious experiences inside of 1700 years old Diocletian's palace!

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

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 !**





Split
Tourist Board of Split
TURISTIČKA ZAJEDNICA

Split

PALACE

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


CROATIA
Full of life

Zadovoljstvo mi je poželjeti vam dobrodošlicu u našem lijepom gradu na moru koji neprekidno živi urbanim ritmom već 1700 godina, sa srcem u Dioklecijanovoj palači i dušom koja vas dočekuje raširenih ruku.

Split je grad u kojem i turisti i njegovi građani mogu uživati u bogatoj povijesti, moru, suncu, glazbi, umjetnosti i raznovrsnoj gastronomskoj ponudi.

Informativni vodič *Eat in Split* mala je knjiga gastronomske ponude našega grada koja vas kroz priču o splitskim varošima i palači vodi na mjesta dobre hrane i dalmatinskih vina. Iz godine u godinu Split postaje pravi mediteranski gastronomski centar pa vam tako *Eat in Split* i ove godine otkriva bisere splitske gastronomije!

Izaberite restoran po vašem ukusu i uživajte u okusima Splita i Dalmacije!

Alijana Vukšić
Direktorica

Turističke zajednice grada Splita

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.

Split 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

EAT in SPLIT

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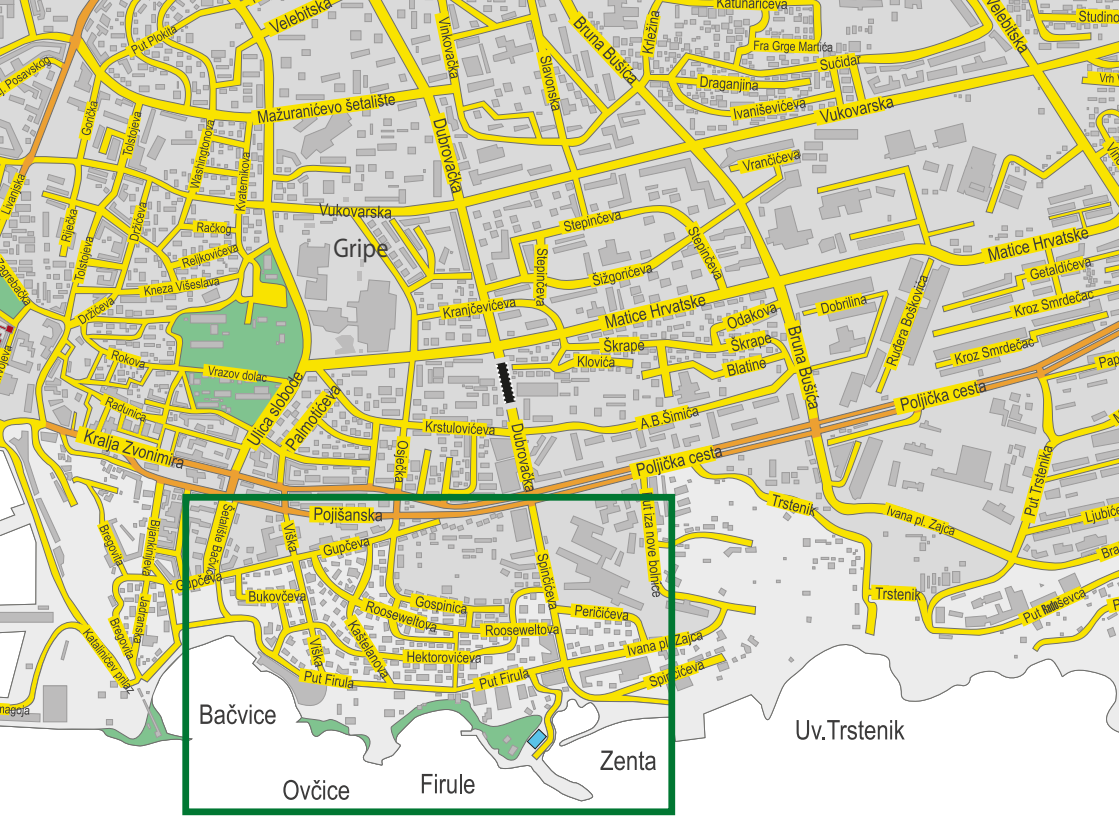


city map

- POVIJESNA JEZGRA • HISTORIC CITY CENTRE **DIOCLETIAN'S PALACE**..... 8-25**
UJE OIL BAR, Konoba KORTA, PORTOFINO, Pizzeria PORTAS,
Trattoria BAJAMONT, NONE, TRADICIJA
- MUST TASTE - Poljički soparnik • Poljica soparnik 26-27**
- MUST TASTE - Janjetina s bižima, recept • Lamb with peas, recipe..... 28-29**
- POVIJESNA JEZGRA • HISTORIC CITY CENTRE **PJACA, VOĆNI TRG, RIVA** 30-51**
Restaurant BEPA, Konoba MARUL, Konoba&Bar MAKARUN,
Restaurant ŠTORIJA, Restaurant ZOI, TERMINAL F
- POVIJESNA JEZGRA • HISTORIC CITY CENTRE**
PROKURATIVE, MARMONTOVA, ŠPERUN, VAROŠ 52-65
FABRIQUE Pub, CHOPS-GRILL Steak&Seafood, DUJKIN DVOR,
Trattoria TINEL, Konoba-Pizzeria FERAL, Konoba VAROŠ

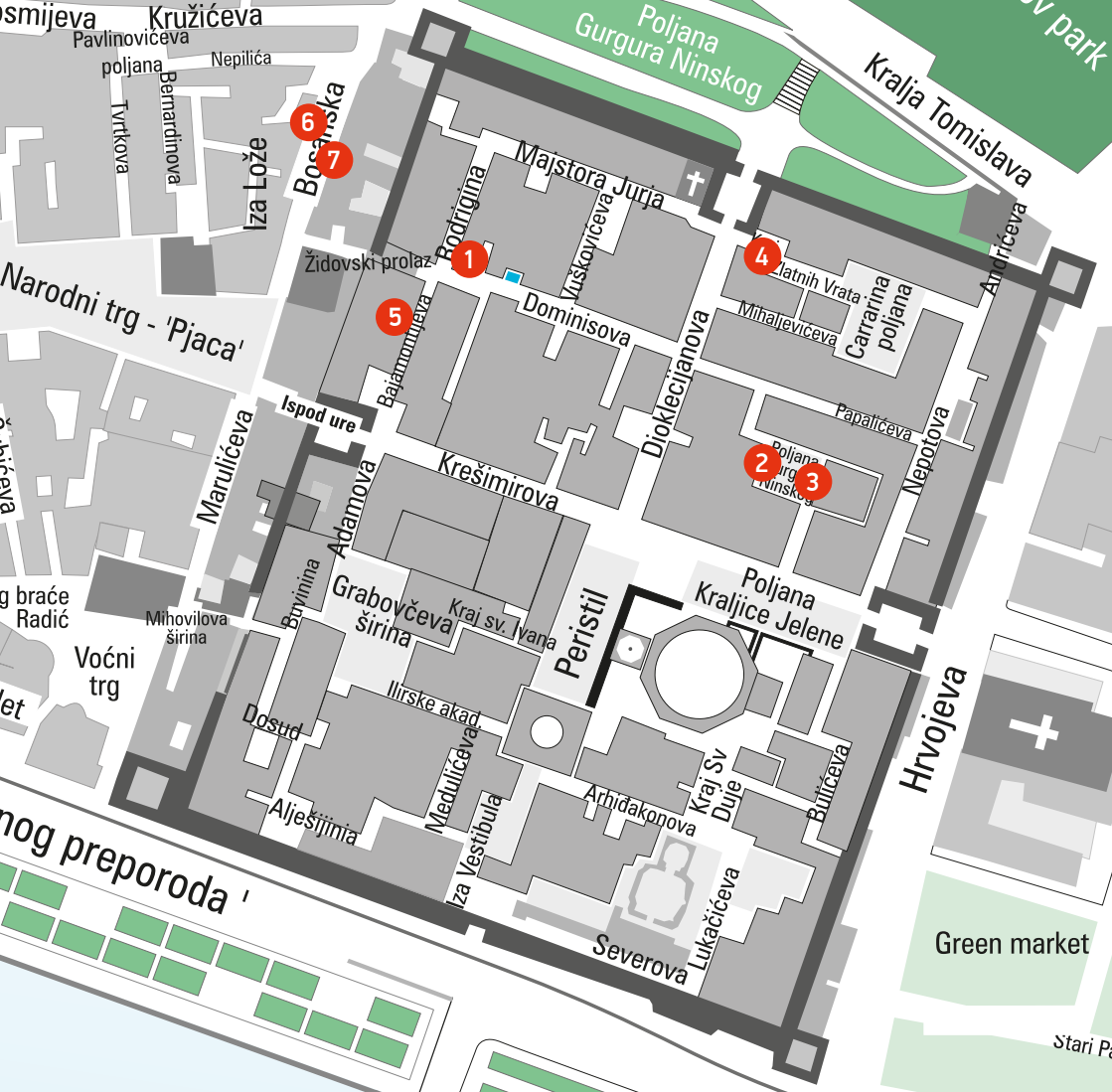
gastro-cityguide user

Use practical QR-code or Quick Response Code, an advanced barcode allowing you to directly consult the website of your favorite address without having the 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 converse 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**

Opening hours	Number of seats - Indoor	Number of seats - Outdoor	Credit cards accepted
< 10 €	10 € - 15 €	15 € - 25 €	> 25 €



- 1 UJE OIL BAR
- 2 KONOBA KORTA
- 3 PORTOFINO
- 4 PIZZERIA PORTAS

- 5 TRATTORIA BAJAMONT
- 6 NONE
- 7 TRADICIJA

POVIJESNA JEZGRA • HISTORIC CITY CENTRE

DIOCLETIAN'S PALACE

Palača cara Dioklecijana

Palača nosi ime velikog vladara Rimskog carstva koji je živio između 243. i 316. godine a u povijesti će ostati zapamćen kao prvi car koji se dobrovoljno odrekao prijestolja te se povukao u mirovinu izgradivši rezidenciju upravo na mjestu oko kojeg se kasnije razvio grad Split. Pravim imenom Gaius Aurelius Valerius Diocles, rođen je u antičkoj Saloni, današnjem Solinu, kao sin slobodnog roba i do titule rimskog imperatora i cezara se uzdigao zahvaljujući vojnim uspjesima i svom ratničkom umijeću. Ostao je zapamćen i kao veliki graditelj. U doba njegove vladavine Carevina je pokrivala područje Perzije, Egipat i sjevernu Afriku, balkanski poluotok do Podunavlja, Italiju, Hispaniju, te Galiju i Britaniju – danas se na tom širokom području – u turskom Istanbulu, bugarskoj Sofiji, talijanskom Milanu i Rimu, francuskom Lionu, engleskom Yorku, njemačkom Trieru, austrijskom Beču, mađarskoj Budimpešti ili grčkom Solunu – mogu naći tragovi njegove vladavine.

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.

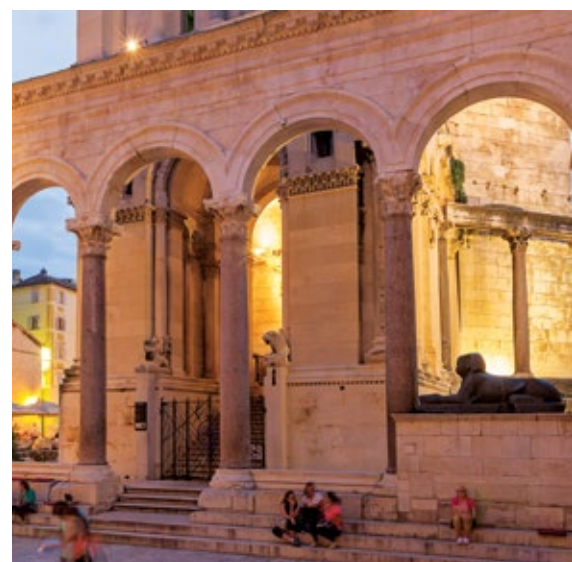






Raskošnu palaču na našoj strani Jadrana dao je graditi oko 295. godine, a u nju se uselio deset godina kasnije – 305., kad se odrekao prijestolja. Na odabir mjesta za gradnju utjecala je, među ostalim, i ugodna mediteranska klima, kao i blizina izvora vrlo ljekovite sumporne vode – danas u blizini gradske ribarnice. Dioklecijanova palača je najveća i najbolje sačuvana kasnoantička palača na svijetu. Zauzima 30 tisuća metara kvadratnih, pravokutnog je oblika i opasana zidinama a na njenim kutovima izgrađene su kule za stražare. Kamen za njenu gradnju nabavljao se s otoka Brača, ali iz udaljenog Egipta i Grčke.

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, Srebrnim 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 east 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.



Olive oil tasting



UJE OIL BAR *Olive oil Experience*

Osjetite čarobne okuse najstarijeg kultiviranog voća na svijetu

Experience the amazing flavors of the world's oldest cultivated fruit

Svaki dan u 11 i 17 sati

CIJENA PO OSOBI: 99 kn

- Uključuje dalmatinske delikatese!

Od sunca i tla, poput dobrog vina, masline imaju svoj poseban okus. Dva puta na dan, unutar zidina Dioklecijanove palače, stručnjaci za maslinova ulja iz UJE oil bara, provest će vas kroz povijest maslinovog ulja – od starih tradicija potapanja maslina u moru i ručnog prešanja do modernih tehnologija hladne preše. Naučiti ćete kako pravilno pomirisati, okusiti i uživati u maslinovom ulju kroz kušanje tri različita ulja sljubljena s dalmatinskim delikatesama kako bi degustacija bila potpuna.

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

UJE OIL BAR

Wine & olive oil pairing

OUR NEW PRODUCT - new experience for wine lovers

CIJENA PO OSOBI: 240 kn

● PRICE PER PERSON: 240 kn



Marenda

- Experience of Dalmatian brunch

CIJENA PO OSOBI: 120 kn

● PRICE PER PERSON: 120 kn

UJE oil bar ponosno oživljava staru dalmatinsku tradiciju – marendu! Kušajte najbolje domaće specijalitete uz čašu hladne bevande, u UJE oil baru **svaki dan od 10 do 12 sati.**

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!





KONOBA KORTA

• Poljana Grgura Ninskog 3 , Split, Croatia
• T. +385 (0)21 277 455 • pesto.split@gmail.com

Tek je nekoliko koraka od čarobnoga Peristila i njegova šušura, a opet izdvojena na malom mirnom 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 poslužiti 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 njevcima kraljevski tretman.





mon-sun: 08:00 - 24:00 • 24 HR 80 HR • €€ • 



● 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  •     •  (except AMEX)

- Poljana Grgora Ninskog 7 , Split, Croatia • M. +385 (0)91 389 77 84
- facebook: Portofino Steak - Pasta - Seafood





Iako je jedan od novijih na gradskoj gastro sceni, restoran Portofino je brzo osvojio gurmanska srca i domaćih i stranih gostiju! Oslanjajući se na tradicionalne recepture dalmatinske kuhinje, iz chefove kreativne kuhinje izlaze maštovita jela koja oduševljavaju i okusom i izgledom. Na vinskoj karti naći ćete izvrsna i to isključivo hrvatska vina!

- 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

🕒 mon-sun: 11:00 - 24:00 • 32 🍷 32 🍷 • € • 📱

• 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



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.

● 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.





A zlatna im je i ponuda – za ljubitelje ‘lakše spize’ pripremaju ukusne pizze, izvrsne lasagne, domaće tjestenine i osvježavajuće salate. Kada u hladu i miru Portasa takvu spizu zalijete čašom dobrog vina ili hladnim pivom iz palete domaćih i stranih pivara prošli ste kroz vrata laganog i lagodnog, splitskog Mediterana!

● 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!

PIZZA NAPOLITANA

tomato, cheese, salted anchovies, cappers, onion



PIZZA VESUVIO

tomato, cheese, kulen, pepperoni, sour cream



Slight touch of olive oil enriches the flavour of the meal!



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



TRATTORIA BAJAMONT

☎ mon-sun 08:00 - 24:00 • 30 min 30 min • 🚗

• Bajamontijeva ul. 3 , Split, Croatia • T.+385 (0)21 355 356 • M. +385 (0)99 542 66 75
• konobabajamont@gmail.com • facebook: Trattoria Bajamont (Bivša Dva braćanina)



Trattoria Bajamont u blizini je poznatoga 'Sunčanoga sata' na Pjaci (Narodnom trgu), pa je Splićani jednostavno i praktično zovu 'Ispod ure'.

Odlikuju se ribljim jelima i uopće morskim delicijama, jela su im u izravnoj i svakodnevnoj vezi s nedalekom peškarijom, imperativno!

Na prastaru dilemu o tome koja je riba najbolja ovdje spremno i točno odgovaraju friška riba! Toliko friška da uopće ne koriste – ledenicu!

Autentični ambijent stare gradske jezgre daje poseban ugođaj i pečat ovom šarmanthom restoranu pa je, uz spomenuto, i zato omiljen i među domaćim i među stranim gostima.

● 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*





bistro-fast food

None

🕒 mon-sun: 08:00 - 21:00 • Bosanska 4, Split, Croatia
T. +385(0)21 343 067 • kunacv@yahoo.com

indoor terrace

- traditional specialties
soparnik
- pizzas, pies, lasagna, salads,
"čevapi", hamburgers, chicken...

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!





Slastičarnica • Traditional pastry from Dalmatia

Tradicija

☎ mon-sat: 08:00 - 21:00 • Bosanska 2, Split, Croatia
T. +385(0)21 361 070 • tradicija.kirigin@gmail.com

*The most famous pastry shop in Split - since 1937,
in the heart of the Diocletian Palace.*

Otkako su startali prije punih 70 godina sa slastičarnicom 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!



MUST TASTE! Poljički soparnik

Poljica soparnik

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) 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 naprtnjači. Uz njega se obično pilo malo vode pomiješane s vinskom kvasinom, što je težake osvježavalo i snažilo za rad.

Poljica 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.





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 slavljinama.

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.

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).



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

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.

MUST TASTE!

Janjetina s bižima
recept - recipe

Lamb with peas

Među brojnim kulturnim jelima Splitskana, ovo svrstavaju u sam vrh. Bogato proljetno jelo od janjetine i biža (graška) priprema se polako i pažljivo. Naravno, jednakim se ritmom u njoj i uživa!

Janjetinu (1 kg) narežite na manje komade, a meso odvojite od kosti. U dubokoj posudi na maslinovu ulju propirajte 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 na laganoj vatri oko pola sata odnosno dok janjetina bude gotova a toč se zgusne. Po po treba 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 svježeg 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. Douse 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.

You can taste it in most taverns and traditional restaurants!!

BIŽI (grašak) spadaju među najstarije kultivirane biljke koje je čovjek koristio u svojoj prehrani. Prevladava mišljenje da je uzgajan oko 8000 godina pr. Kr.

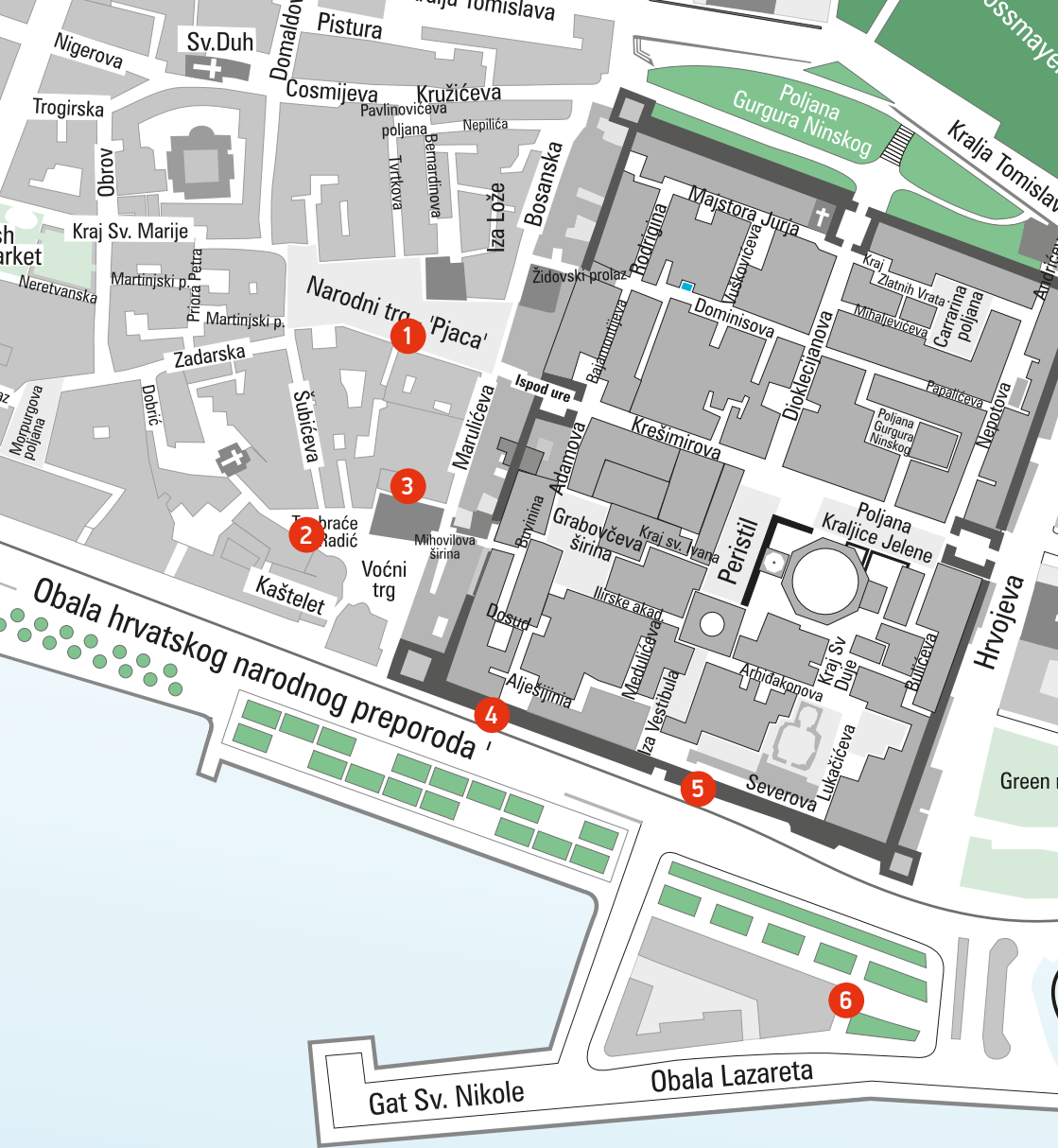
Rim je šireći se po tada poznatome svijetu u sve kutke donio i kulturu uživanja u jelima svojih gastronomi, pa se tako se i janjetina s bižima proširila po cijelome Sredozemlju. Svaka kuhinja ovome je jelu dala svoj specifični pečat. Tako se i na našem dalmatinskom području gdje je ovo jelo tradicionalno i duboko ukorijenjeno u ovdrašnju kuhinju, uočavaju bitne razlike od mjesta do mjesta. Kad budete pripremali ovo vrhunsko jelo, ne ustručavajte se prilagoditi ga svom ukusu i prohtjevima!

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 gourmants 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!





- 1 RESTORAN BEPA
- 2 KONOBA MARUL
- 3 KONOBA MAKARUN

- 4 RESTORAN ŠTORIJA
- 5 RESTORAN ZOI
- 6 TERMINAL F

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 Talijani 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, zaljublivali, 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

🕒 mon-sun: 08:00 - 24:00 • 12 50 • €€ •

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!





Ovaj šarmantni restoran ugodno je i, rekli bismo sretno mjesto gdje, inspirirani suncem i istinskom mediteranskom kuhinjom, sve pripremaju od svježih lokalnih namirnica. Kuhinja je tradicionalna ali i kreativna.

This charming restaurant is a cozy, and, we could say, a happy place, where, inspired by the sun and the true mediterranean cuisine, everything is prepared with the local, fresh ingredients. It is a traditional but also a creative kitchen.

The inspiration for BEPA restaurant comes from the true Mediterranean cuisine and local family taverns

Poslužuju osvježavajuća pića koja sami pripremaju, bez aditiva, a njihova domaća limunada gostima je omiljeno osvježanje. 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...

Dođite. Sjedite. Jedite. Uživajte!

They serve refreshing drinks which they prepare by themselves, no additives, and their homemade lemonade is the guests favourite refreshment. But a true mediterranean meal is impossible to imagine without a glass of quality wine.

This small tavern is located in the heart of Old town of Split, on a square locally called Pjaca. It's a well known historical place used for centuries as a place to chat, grab a bite to eat or just rest for a short while before you set your feet into the tiny alleys of Split.

Come. Sit. Eat. Enjoy!



VOĆNI TRG

Jedan od najljepših trgova u gradu među Splitsanima 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 braće Radić. 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 it's 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.

Nasuprot kuli je palača obitelji Milesi iz 17. stoljeća sa spektakularnom baroknom fasadom, jednim od najboljih primjera tog stila u cijeloj Dalmaciji. Na samom izlazu s Voćnog trga na obalu, na Rivu, nalazi se jugozapadna kula Dioklecijanove palače. Središnji dio trga zauzima spomenik „ocu“ hrvatske književnosti, Splitskaninu Marku Maruliću, koji je bio jedan od najvažnijih mislilaca i intelektualaca na prijelazu 15. i 16. stoljeća i čija djela je, među ostalim, čitao engleski kralj Henrik VIII i španjolski kralj Karlo V. Autor spomenika je u svijetu cijijenjeni kipar Ivan Meštrović, čiji se radovi nalaze u Chicagu i Syracusi u New Yorku, a njegov mauzolej se nalazi u zapadnom dijelu Splita, u blizini mora i zelenila brda Marjan. Meštrovićevo djelo je i spomenik Grguru Ninskom kod Zlatnih vrata Dioklecijanove palače.

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.





rustic interior, spacious terrace, traditional recipes...



KONOBA MARUL

🕒 mon-sun: 08:00 - 24:00 • 36 🍷 60 🍷 • €€ • 📶



• Trg Braće Radić 2, Split, Croatia • T. +385 (0)21 339 068 • info.marul@gmail.com • www.konoba-marul.com

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 poslužiti 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

🕒 mon-sun: 08:00 - 24:00 • 106 🍴 60 🍴 • €€€ • 📱

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 jezgri, 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 iced 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. Makaruni 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 krase neprekinuti niz kafića i restorana, idealno mjesto za ispijanje jutarnje ili popodneve 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



🕒 mon-sun: 08:00 - 24:00 • 30 🍷 40 🍷 • €€€ • 📱

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

DIOCLETIAN'S GOURMET STORY





ŠTORIJA

Restoran Štorija zaista je priča za sebe! Impresivne kamene zidine koje pričaju o 1700 godina staroj povijesti ovog prostora i sofisticirano uređeni interijer nikoga ne ostavlja ravnodušnim. Smješten je na samoj Rivi, pokraj ulaza u podrum Dioklecijanove palače i tek nekoliko metara od mora.

No, tu ova gastro priča tek počinje jer ne samo da je riječ o elegantnom prostoru u kojem je ispisana duga povijest, nego je predvodnik ove štorije jedno od najistaknutijih lica hrvatske kulinarske scene, **Chef Ivan Pažanin**.

Tako je u Štoriji naglasak na mediteranskoj kuhinji s modernom interpretacijom, u skladu s kulinarskim stilom koji chef Ivan Pažanin njeguje već godinama.

Budući da je koncept hrane mediteranska priča, prevladavaju dalmatinska vina, ali na vinskoj listi naći ćete i vrhunska hrvatska i međunarodna vina.

Štorija je spoj besprijekorne gastronomske i enološke ponude, probranih okusa i jedinstvenog ambijenta!

● 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 Štorija, 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!

RESTAURANT ŠTORIJA

Chef **IVAN PAŽANIN**

Njegov profesionalni put započeo je još u dječjačkoj dobi, a svoje prve velike korake napravio je u jednom od najprestižnijih splitskih restorana. U inozemstvu se specijalizirao za mediteransku, francusku i talijansku kuhinju. Svoje vrhunsko kulinarsko umijeće pokazao je radeći za luksuzne restorane. Iako je vrlo mlad, Ivan Pažanin za sobom ima vrlo bogat profesionalni put - vlastiti restoran, brojna priznanja i nagrade, sudjelovanje u žiriju poznatih kulinarskih tv emisija... Domaćoj javnosti najbolje poznat kao član žirija showa "Tri, dva, jedan – kuhaj!"

U Štoriji u Splitu usrećuje sve one željne prave mediteranske spize. Njegov stil jesu lokalne namirnice, koje sljubljuje na inovativan način. Voli koristiti svježije mediteransko bilje u svojim jelima, a kaže da je su mu posebna slabost sol i dobro maslinovo ulje.

Ono što ga motivira je stvaranje u poslu. *Svaki dan je neiscrpno učenje - to je ono što nas gura, što nas motivira da se razvijamo. Na kraju je najbitnija ljubav prema poslu, bez toga nema apsolutno ništa!* - kazao je Ivan.

● 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

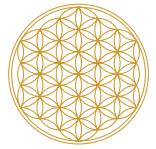






WHEN YOU
WANT
TO STOP
THE TIME,
THIS IS
THE PLACE
TO BE





ZOI

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.

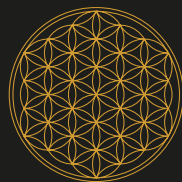
+385 98 9662064
www.zoi.hr





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.



ZOI
Mediterranean
cuisine



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)**

🕒 Every day: 06:00-02:00 / **Serving food untill 2 am!**

• 80 HRK 250 HRK • €€ •

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

Na samom početku splitske Rive, kao pred uzletno-sletnom zrakoplovnom pistom, smjestio se pitoreskni restoran slikovitog imena: Terminal F. Interijer restorana 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...

● At the very beginning of the Riva promenade, as in front 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...





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...





1 FABRIQUE PUB

2 CHOPS & GRILL Steak & Seafood

3 DUJKIN DVOR

4 TRATTORIA TINEL

5 KONOBA-PIZZERIA FERAL

6 KONOBA VAROŠ



*Crkva i samostan sv. Frane u Splitu, 13. stoljeće
Church and Monastery of St. Francis, 13th century*



Prokurative

POVIJESNA JEZGRA • HISTORIC CITY CENTRE

PROKURATIVE, MARMONTOVA, ŠPERUN, VAROŠ

Prokurative je naziv velikog trga smještenog zapadno od Rive, kojega po uzoru na venecijanski Trg svetog Marka s tri strane okružuju neorenesansne zgrade s lukovima. Po njima je trg dobio svoje ime i po njima ga najviše ljudi zna, iako se službeno zove Trg Republike. Trg je otvoren jedino prema jugu, pružajući prekrasan pogled prema luci i Rivi. Gradnju Prokurativa je sredinom 19. stoljeća inicirao jedan od najpoznatijih gradonačelnika u povijesti grada Antonio Bajamonti, koji je želio pokazati da je Split svim svojim bićem oslonjen na talijanske tradicije. Otud i kolonada poput venecijanske i reljefi nad prozorima koji prizivaju antičke i renesansne utjecaje. Bajamonti je na trgu napravio i svoje veliko kazalište, koje je kasnije uništeno u požaru.

Trg je odavno etabliran kao odlična pozornica za kulturna događanja, posebno festival zabavne glazbe, a tamošnji kafići i restorani učini su ga popularnim okupljalištem Splićana.

Sastavni dio Prokurativa je i plato južno od njih, na kojem je do nakon Drugog svjetskog rata stajala velika neoklasična fontana, no zbog njenih asocijacija na talijansku okupaciju ovih prostora 1947. godine je srušena.

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 breathtaking 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.



FABRIQUE PUB

🕒 Every day; Pub: 09:00-02:00 / Restaurant: 12:00 - 23:00

• 160  40  •   • 

• Trg Franje Tudmana 3, Split, Croatia • M. +385 (0)98 17 51 271 • maritakacunic@gmail.com

• [facebook.com/fabriquepub](https://www.facebook.com/fabriquepub) • www.fgroup.hr



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.

● 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.



Odaberite iz ponude bilo što od pilećih krilaca u umaku, Mac 'n cheese, fish n chips, tortilja s piletinom na meksički način, te nešto iz bogate liste predjela. Možete dobiti svinjska rebarca ili odrezak od tune što su neke od mnogobrojnih opcija s roštilja. Isto tako nemojmo zaboraviti veliki izbor piva koja će vam omogućiti da započnete obrok kao što pristupate vaš omiljenoj knjizi koju ste tek započeli čitati. Za sve one koji traže mjesto za druženje s lokalnim stanovništvom i posjetiteljima podjednako, uz vrhunski odabir glazbe stalnog DJ-a, koji žele kušati veliki izbor piva i BBQ hrane, Fabrique je savršen izbor. Odmorite se, zgrabite pivo i uživajte u dobrim vibracijama u Fabrique-u!

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 Jospier 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



🕒 mon-sun: 08:00 - 24:00 • 130 🪑 🪑 • €€€ • 🍷

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

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 sprema 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.

CHOPS GRILL
STEAK & SEAFOOD



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.

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.



Varoš i Šperun

Obližnji Varoš je stari splitski predio koji je narastao zapadno od splitskih srednjovjekovnih zidina u podnožju opjevanog brda Marjana. Nastao je istovremeno s drugim starijim splitskim predgrađima - varošima - kao što je Dobri, Manuš i Lučac a naselje se formiralo oko prastare crkvice svetog Mikule iz ranog srednjeg vijeka. Ovi dijelovi grada razvijali su se usporedno oko gradske jezgre razvojem grada Splita, te za vrijeme turskih napada kada ih naseljavaju izbjeglice. Kasnije su na području Varoša izgrađene crkva svetog Križa i samostan sv. Frane, niže prema moru - na Šperunu, kojeg je utemeljio sam sv. Franjo Asiški. Turistima koji dolaze u Split zanimljiva je arhitektura Varoša, s tipično mediteranskim kućama od kamenih blokova i uskim strmim uličicama bez asfaltnog pokrova, a šetnja završava na marjanskim vidikovcima odakle puca prekrasan pogled na Split i gradsku luku. Ili, pak, negdje na padinama Marjana, u zelenoj gradskoj oazi. Nekada naselje splitskih ribara i težaka danas je Varoš mjesto modernog turističkog smještaja, te zanimljivih trgovina za kupnju. U Varošu, kao i u uličicama koje vode do Šperuna, može se okrijepiti u brojnim konobama, bistroima i malim restoranima sa autentičnom, domaćom hranom i pićem.

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.



KONOBA I SLASTIČARNA DUJKIN DVOR

🕒 season 1.6. - 1.10 mon-thu, sun: 08:30-24:30 / fri-sat: 08:30-01:30
of season - mon-sun: 09:00-22:00 / Open whole year!

• 30 🍴 50 🍴 • €€€€ • 📱

• Trumbićeva obala 6, Split, Croatia • M. +385 (0)91 11 77 019 • jelena.tabak11@gmail.com



Nema čovika u Splitu koji ne zna za Roka i Cicibelu, najpoznatiji ljubavni par s Matejuške koji je živija i umra u staroj gajeti zvanou Dujkin dvor!

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

A od srdačnog osoblja sve ćete 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, janječim kotletima, bifteku i domaćoj tuni pripremljenoj na lava kamenu... Za doručak nude avokado toast, vegetarijanske salate s jogurtom i raznim sjemenkama. Uz izvrsne deserte možete kušat fantastične domaće rakije od kojih je najposebnija ona od divljih jagoda...

Ukratko, ka' u (lipoj) pričli!

● 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!





TRATTORIA TINEL

🕒 mon-sun: 08:00 - 24:00 • 70 ₧ 70 ₧ • €€ • 📞

• Tomića Stine 1, Split, Croatia • T. +385 (0)21 355 197 • tinelsplit@net.hr • www.trattoria-tinel.com

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





*enjoy the mediterranean atmosphere
and excellent local specialties*

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!





www.bit.ly/FeralSplit



KONOBA PIZZERIA FERAL

🕒 mon-sun: 07:30 - 23:30

30 🚗 20 🚗 • 📶

• Senjska 2, Split, Croatia • T. +385 (0)21 277 275 • M. +385 (0)91 926 45 01

• info@konoba-feral-brcic.hr • www.konoba-feral-brcic.hr

Feral je autentična obiteljska konoba i pizzeria na ulazu u Varoš koji je, uz staru gradsku jezgru, možda najpitoreskniji i najzanimljiviji dio Splita.

Ponuda je osmišljena podjednako i za domaće ljude i za turiste, koji sve više i posjećuju i nastanjuju naš Varoš.

Sva jela su domaća, a namirnice se nabavljaju od lokalnih proizvođača, ribara i pekara.

● 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.





*excellent food
in a friendly atmosphere*



Uz bogat izbor pizza u ponudi su rižoti, tjestenine, mesni i riblji specijaliteti začinjeni mediteranskim biljem i vlastitim maslinovim uljem dobivenim preradom ručno branih maslina iz vlastitoga malog maslinika.

U Feralu ne štede na porcijama, učinit će sve da ne ostanete gladni. Serviraju ih s osmjehom i svima jamče obilan i dobar tek!

● 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!





KONOBA VAROŠ

☎ mon-sun: 08:00 - 24:00 • 70 ₺ ₺ ₺ • 🍷

Ban Mladenova 7, Split, Croatia • T. +385 (0)21 396 138
konobavaros@konobavaros.com • www.konobavaros.com



Oni se ne daju impresionirati nasrtajima tzv. modernosti!
Uporno, dosljedno i marljivo, već punih 116 godina njeguju i čuvaju tradiciju i na meniju i u interijeru.

● 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!



place where history lives

Konoba

ŠTO JE KATEDRALI NJEZINA RIZNICA, KRIPTA S BLAGOM, TO JE DALMACIJI KONOBA, TEZAURUS KOLEKTIVNOG PAMĆENJA

Nemoguće je doći u Split i Dalmaciju, a da se pritom ne naiđe na pojam – konoba. Više je razloga za to; no, najvažniji je svakako onaj što je u njoj, konobi, pohranjena duša opstojnosti Splitskana i Dalmatinaca općenito.

Danas, pod pojmom konobe podrazumijeva se ugostiteljski objekt u kojem se mogu kušati tradicionalna dalmatinska jela, pripremljena na starinski način i koja u sebi sadrže sve namirnice proizvedene, uberene ili ulovljene na lokalnom prostoru. U naravi, konoba je prostorija u svakoj izvornoj dalmatinskoj kući, na otocima i u zabrdju, gdje se drži vino u drvenim bačvama, maslinovo ulje u klesanim kamenicama, prošek u barilcima, te rakija i kvasina u dimijanama, ovećim staklenkama opletenima šibljem od vrbe. Također, konoba je bila i središte – bolje reći: muzej! – cijelog alata i oruđa kojim se grožđe odvodilo do u vino.

Konoba, ako je bila prostranija, imala je u sebi i oveći drveni stol, oko kojega se sastajala družina, prijatelji i suseljani;

A TAVERN IN DALMATIA IS LIKE A TREASURY, A TREASURE CRYPT IN A CATHEDRAL, A THESAURUS OF COLLECTIVE MEMORY

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 to make grapes into wine.

If it was large enough, the konoba also had a large wood table where company,





i u tom su ambijentu preživljavale nebrojene usmene priče što su u tim druženjima, tijekom prepričavanja, imale snagu zapisanoga traga.

Družba uza stol podrazumijevala je i bocnu ili bukaru s vinom, pliticu sa slanim srdelama ili inčunima oblimenima maslinovim uljem, natanko narezane fete domaćega pršuta koji je prethodno visio baš u samoj konobi, ili feticu sira koji je također koji metar dalje i odležao i dozrio. Kad se feta pršuta i sira doda još i feta ispod peke ili u staroj peći ispečenoga kruha, doživljaj je potpun, a i ostvareni su svi uvjeti za zapjevati koju staru dalmatinsku, iskonsku pjesmu ovdje nastalu; možda čak notalno nezapisanu, ali svakako zapamćenu u kolektivnoj memoriji Dalmatinaca, zavazda.

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.



Siniša Vuković



PREMA ZAPADU • TOWARD THE WEST

MARINA



1 RESTORAN ZRNO SOLI

Ako se krene u šetnju Rivom gledajući u 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. Zaljubljenici u jedrenje i u aktivni odmor na palubi broda ovdje uživaju u mnogobrojnim kafićima i restoranima. No ta su mjesta i omiljeno okupljalište Splitskana 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.



RESTORAN ZRNO SOLI

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 mirnoćom i jednostavnošću poznatog dalmatinskog stila "pomalo". Ovdje ćete uživati u dugim ljetnim noćima i zimskoj toploj rapsodiji uz prvi red do mora, uz vezove pune jedrilica i bistro Jadransko more.

Preпустите се тренутку и uživajte ...





mon-sun: 08:00 - 24:00 / 08:00 - 02:00 • 100   • €€€€ • 
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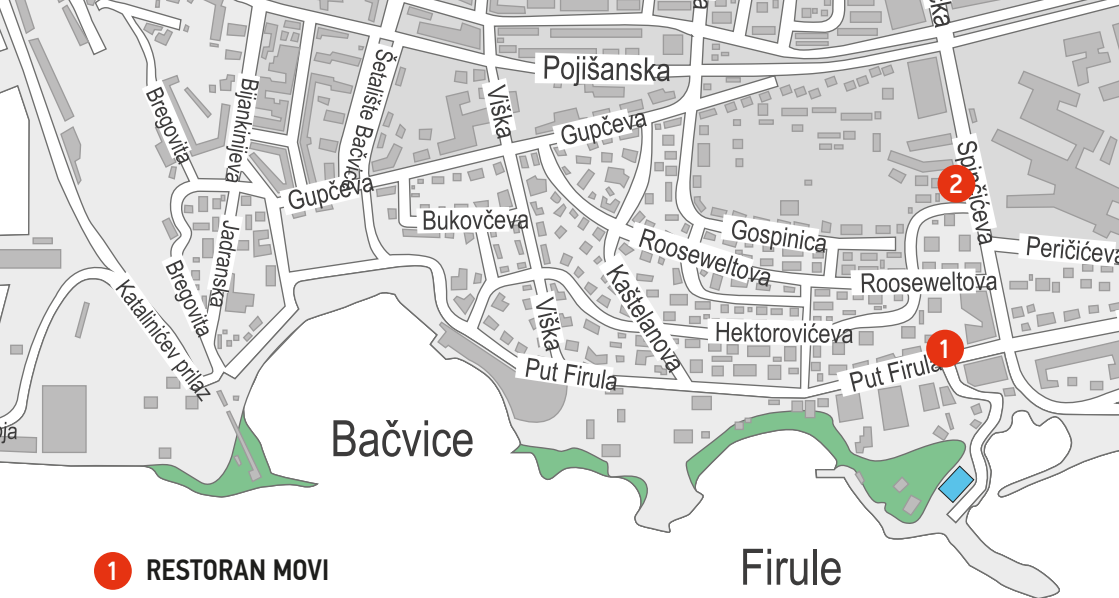
Welcome to the royal seat!

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...





- 1 RESTORAN MOVI
- 2 KONOBA PIMPINELLA

Bačvice su najveće i najpoznatije gradsko kupalište, a po toj plitkoj pješčanoj uvali ime je dobio cijeli gradski predio. Uz brdo Marjan, Rivu i Dioklecijanovu palaču, ova plaža je jedan od najprepoznatljivijih vizualnih amblema grada. Zanimljivost je da jedan broj Splitskana, okupljenih oko igre s lopticom zvanom „picigin“, možete na plaži vidjeti i u zimskim mjesecima. Nešto dalje prema istoku nalazi se **plaža Firule**, no taj je predio poznatiji po teniskim terenima na kojima su vježbali poznati i uspješni splitski tenisači, poput Nikole Pilića, Željka Franulovića, Maria Ančića, te pobjednika Wimbledonu 2001. Gorana Ivaniševića.

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.





RESTAURANT MOVI



🕒 mon-sun: 08:00 - 24:00 • 50 ₧ 20 ₧ • 🍷

• Put Firula 47 , Split, Croatia • T. +385 (0)21 571 540 • info@movi.hr • www.movi.hr

Restoran Movi nalazi se iznad poznatih splitskih uvala Firula i Zente, skladno spajajući dalmatinski ambijent sa suvremenim dizajnom.

Gradimo unikatni stil moderne mediteranske kuhinje po pristupačnim cijenama, nudimo pizze iz krušne peći, domaći kruh i tjestenine, i senzacionalnu vinsku kartu.

Kreativnost i inovativnost u podlozi su koncepta otvorene kuhinje koja se nalazi u restoranu. Kulinarski tim i osoblje restorana u stalnoj su interakciji s gostima koji tako imaju izravan uvid u spravljanje jela.

Restoran MOVI pruža gastronomski doživljaj - suvremenu prezentaciju autentičnih okusa i atmosfere Mediterana.

● 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*





KONOBA PIMPINELLA

🕒 mon-sun: 08:00 - 24:00 • 80 HRK HRK • 🍷

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Šarmira već na prvi pogled ugođajem doma punoga dobre hrane, pića i ugodnog društva. Podsjeća na talijanske 'trattorie' u kojima se svi poznaju i familijarno ćakulaju kao oveća, dobrodržeća obitelj. Pimpinella je nevelik restoran velikoga srca u kojem se nerijetko i zapiva za dušu što nije neobično jer se vlasnik Željko Radman bavio glazbom, a među gostima često su i poznata imena domaće glazbene scene. Za stolovima Pimpinelle nađu se rame uz rame popularni sportaši, političari, poduzetnici...guštajući u specijalitetima dalmatinske i svjetske kuhinje, ribi i mesu s pravoga žara, punjenim Jakobovim kapicama, telečoj 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, Željko 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)!



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Dalmatian Ring
filigree / made from gold 18kt /750
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Earrings from Split
filigree / made from gold 18 kt /750
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unlock the taste of the authentic Brač 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. Hrapoćuša 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.

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