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DiscoverSplit's

Restaurant Guide

from Adriatic to Zoi

authentic reviews by our editors who have dined at each restaurant!



OUR 10TH ANNIVERSARY!

Killer kebabs, fabulous falafel!



Authentic, immensely tasty and served on special, locally made kebab bread. Taste the best! We're brand new, open late, and our kebab carvers are masters. Check out our chicken burgers, too!



diagonally across from
the Green Market bus stop
next to Tommy market,
Zagrebačka 35A

10AM-2AM

Welcome to DiscoverSplit's Restaurant Guide!

For this year's edition, we have chosen some of the best restaurants from more than 250 in and around the city that reflect this diversity. We have personally dined at every restaurant chosen and have sat down with each owner to hear their stories directly about what they feel makes their restaurant special. (And don't be put off by the word "pizzeria" as part of a restaurant's name—all it means is that it also serves pizza, which is pretty much a requirement here!).

DiscoverSplit's Restaurant Guide is designed to give you the feel and flavor of each restaurant from people who actually live and work here! We don't let any owner edit our reviews, they can only provide photos. If something appeals to you, go! If you need more information, call! Most of the restaurants are within walking distance of the Palace. Those outside are easy to get to by bus, cab or Uber—none is more than 20 minutes from the center. Just be sure to make a reservation, because in season, if you want to eat after 8PM (20pm), without a reservation you will have to wait a loooong time!

Dobar tek! ("Good appetite" in Croatian)

The Editors

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Table of Contents

Bajamonti Pizza, Steak & Fish House	5
Bepa	6
Bistro Toć	7
Bosso	8
Bota Šare	9
Chops Grill Steak and Seafood	10
Fabrique Pub	11
Ikra Fish and Wine	12
Konoba Makarun	13
Maka Maka Acai & Poke	14
Maka Maka Sushi	15
Mazzgoon food	16
Pizzeria Skipper	17
Restaurant Adriatic	18
Restaurant Poseidon	19
Zoi	20
Croatian food/wine glossary	21

BAJAMONTI PIZZA, STEAK & FISH HOUSE



Bajamonti, named after Split’s celebrated Mayor Antonio Bajamonti (from 1860-1880), has one of the most lovely locations in Split—a stunning outdoor sea view courtyard in the Prokurative at western end of the Riva, plus beautiful interior space that was the glorious lobby of Split’s most famous theatre. Upstairs balcony seating too! From quick, delicious Romana style wood-fired pizza (11 varieties), an impressive selection of 40-day dry-aged steaks (including veal tomahawk and great burgers) to super fresh seafood (their lobster and shrimp tails with black noodles is sublime) and wine card with more than 80 selections, it’s no wonder Bajamonti continues to be such a Split favorite.



8AM-24AM weekdays.
Saturday 8-1AM / Sunday 9AM-Midnight



Republican Sq. (Prokurative)
at the end of the Riva waterfront



Visa/MasterCard only



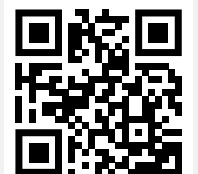
www.bajamonti.com



+385 21 341 033

SPECIAL OFFER


Show your Guide, get a
FREE Welcome Drink
when you dine between
18-19:30PM!



BEPA




BEPA has been making a splash ever since it opened. Run by the same folks who created the award-winning ZOI on the Riva waterfront, BEPA's colorful menu says it all – come, eat, enjoy – from delicious unique breakfast choices to homemade pastas, tasty fish specialties, juicy steaks, vegan dishes and bountiful salads for hot summer days. Plus some of the best homemade juice, drinks, cocktails, wine and beer in the City! Located right on the Pjaca, the handsome square just outside the west gate of the Palace, BEPA is perfect for groups of friends or family. Their creative share options let everyone enjoy a taste of the Mediterranean. From sun up to the wee hours, BEPA is non-stop, come-as-you-are and let us feed you.

 8AM to 12AM

 In the Pjaca

 All cards and cash accepted

 bepasplit1@gmail.com / www.bepa.hr

 +385 21 355 546

Try our beef cheeks
and homemade
vegan pasta



BISTRO TOĆ




Bistro Toć is one of Split's perennial tourist favorites. Elena and her family of friends serve up a delicious blend of Dalmatian and Mexican food. Their yummy breakfasts, including a hearty breakfast burrito, start at 8AM in season. Check the blackboard specials for local comfort food like a mom's stuffed peppers. Toc's quesadillas, catch of the day grilled fresh fish and homemade desserts are all winners. Indoor AC seating, cool outdoor covered patio too. Call ahead, dine early or very late, because with good food, generous portions, excellent prices and down home friendly service, the place is busy! Terrific smoothies and mixed drinks too.

 8AM-23, weekends til 24

 8 minute walk from Green Market
1 Segevića

 MC/VISA only

 www.bistrotoc.com

 +385 21 488 409

SPECIAL OFFER


Show your Guide
and enjoy a cool
fresh lemonade!



BOSSO




Just off Marmontova, behind Intimissimi, Bosso reigns supreme with gorgeous wood-grilled, juicy half-pound plus burgers, always served with fries, salad and fried cheese. Six different beauties to choose from--plus lamb varieties and veal tomahawk. They also have vegan, fish and chicken varieties; plus humongous pork and lamb rib specials; terrific T bone, rib eye and tuna steak and salads and of course, pizza. With more than 1000 reviews and a 4.7 out of 5, it's no wonder Bosso is so popular. Cool, shaded outdoor seating, great craft beer and wine, extra napkins of course--but get here for lunch or before 20 so you can find a table.

 11AM to 1AM

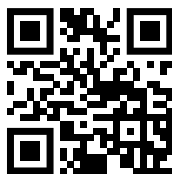
 Just off Marmontova
Tome Nigera 1

 All major credit cards

 www.bossofood.com

 +385 91 3430 343


Try our delicious
home-made rakia
(brandy)



BOTA ŠARE




For years the best sushi in town was at Bota Šare, a famous family run enterprise with restaurants in Zagreb and Ston, where they farm their own oysters and grow their own veggies. This year Antonella has moved her tiny storefront opposite Sanctuary Bar to stunning new digs on Adamova street with ancient brushed stone walls so you can enjoy her fabulous fresh sushi and oysters (the shrimp in tempura, avocado, cucumber - wrapped in fresh Adriatic, line-caught bluefin tuna is mouth-wateringly memorable) in cool comfort. But you can also get it right here to go. If you love sushi, add their number to your contact list because Bota will be a daily experience for sure—and they also do catering!

 11AM to 11PM, closed Monday

 Adamova 5, in the Palace

 All major credit cards

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

 +385 91 175 4481



CHOPS GRILL STEAK AND SEAFOOD




Split has such great seafood, it's easy to forget that the beef here is just as spectacular. So it's no accident that dry-aged steak reigns supreme at Chops. With an open grill, you'll be able to see what's cooking whether you choose their monstrous Kettle 1.3 kilo Tomahawk (almost 3 pounds folks!) for 2, a juicy chunk of Black Angus or black cattle Wagyu from Japan. Fish lover? Not to worry. Fresh tuna, grdobina and more are expertly grilled and delicious. Dine in their glassed-in terrace or al fresco outdoors. A family-run affair, Igor and Jasmina make sure that you're always comfortable. And breakfast and brunch specials here are also terrific! Reservations strongly recommended.

 8AM-24PM ever day March 1-Dec. 31
Closed Jan.-Feb.

 Just off Marmontova at the coffee cup sculpture, Tončićeva ul. 4

 All major cards

 www.chops-grill.com

 (+385) 91 365 0000

SPECIAL OFFER

Show your Guide and get 10% off any meal between noon and 17PM!



FABRIQUE PUB




At last Split has a grill pub with a big city vibe and great food. Even better, after 23 it turns into a cool club with live Dj's. The big deal here is beef. Thick, juicy steaks, 100% beef burgers and great barbecue-smoked specials on Sundays, but more than mighty fine weekdays. The huge veal or pork rib specials for up to six people are downright bargains. We love their Napoletana Canotto style pizzas with fat puffy crusts, made with dough that's rested 48 hours to create a light crunchy pie that won't weigh you down. More than 40 different beers (yes, they have Peroni from Italy) and great cocktails, Fabrique is the perfect place to unwind outside on their shaded terrace or inside surrounded by vintage industrial noir.

 Noon to 2AM

 Trg Franje Tuđmana, at the western end of the Riva, to the right of Sv. Frane Church

 All major credit cards

 www.fgroup.hr/fabrique
www.facebook.com/fabriquepub


 +385 99 320 9330



IKRA FISH AND WINE




Ikra is everything you dream about—that magic little unpretentious place that creates wondrous food clearly inspired by people who love to cook and serve. Toni and his wife Mirela clearly do. Toni, a former water polo champion and avid angler, is in the kitchen taking tuna and sardine filets to heaven. And doing what no one has ever done with a beetroot—turning it and goat cheese into a gorgeous risotto. Fresh fish of the day changes like the tides, so ask the waiter. Terrific brushcetti (we adore the breaded avocado cream stuffed with shrimp and capers), excellent wine and a single dessert item—a killer Mojito cheesecake recipe “stolen” from his mom! If fish is your passion, be sure to catch Ikra!

 8AM-12Midnight

 Domaldova 2

 All major credit cards
except American Express

 www.facebook.com/ikra.fish.wine
www.instagram.com/ikra.fish.wine

 +385 91 534-9946

SPECIAL OFFER


Show this page
get 15% off wine
and cocktails
from 15 to 19



KONOBA MAKARUN




In the very heart of Split, just off Fruit Square and hidden behind the stone walls of old Italian palaces within Diocletian's Palace is Makarun, a peaceful, stylish courtyard oasis serving inspired Dalmatian cuisine. The restaurant's name comes from Korcula's signature tubular shaped pasta—made so exquisitely by one local that he was honored the nickname “Makarun”. Today, you can still enjoy this ancient recipe right here. All of Makarun's fresh fish and meat come only from local fishermen and farmers. Enjoy their luscious and beautifully presented sea plate or delicious Ston salt crusted white fish filet. If beef is your fancy, dig into their juicy Croatian bull rump steak. Excellent wine and for dessert, they even have a Makaruni cake!

 12 Noon -24 midnight every day

 3 Marulićeva
just off the Riva, next to Fruit Sq.

 All major cards

 www.makarun.com

 +385 21 725 058 / +385 91 605 999

Try our lobster
with home-made
macaroni!



MAKA MAKA ACAI & POKE BAR




Jure and his crew started Split's first acai and poke bowl spot from a small kiosk on the Riva. Today, they're serving up their delicious Brazilian and pan Asian cuisine from a cool new bistro just behind the Fish Market. Start breakfast with a superfood-infused acai bowl-- fresh sliced natural fruits, whole nuts, home-made granola and more. Add a smoothie or cold-pressed juice and maybe some yummy smashed avocado toast?! Such a wonderful selection of healthy food, you'll want to come back just to try something different. And wait until you try their selection of cold-pressed juices—like fresh-squeezed orange juice with a wallop of fresh ginger--wowzer!

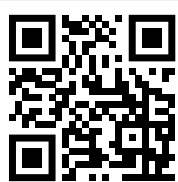
 8 to 23 daily

 Obrov 2 (directly behind the Fish Market)

 All major credit cards

 www.makamaka.hr

 +385 99 7077 611




MAKA MAKA SUSHI BAR




M&M's Sushi Bar is another Split's first for Jure--the city's first Peruvian-style sushi and Nikkei-style Kamado grill. In addition to super fresh classic rice and raw fish *nigiri*, seaweed-wrapped *maki* and *temaki*, there's a cool collection of signature cocktails and a small but excellent wine card. We love M&M's *uramaki* and their tempura shrimp with strawberries on top is killer. Mix that together with a lovely staff, beautiful personalized interior and relaxing jazz music and you have a recipe for perfect summer casual dining. MakaMaka's authenticity is the key to their success and it makes every meal here a real delight.

 11 to 23 daily

 Ulica bana Josipa jelačića 19
(parallel to Marmontova)

 All major credit cards

 www.makamaka.hr

 +385 99 39 36 960



MAZZGOON FOOD



Mazzgoon's motto is "stubbornly different". Its well-earned reputation as one of the city's best "modern bistros" is based on taking classic Dalmatian and international recipes to new heights. To make sure you don't miss a taste, Mazzgoon's menu has a half dozen starters, then moves into snacks and ends with two different meat/fish entrees. We started with velvety slices of Tuna Sashimi in a sexy citrus/soya sauce, a dash of jalapeno and topped off with our waiter drizzling boiled sesame oil over this dream. Wowzer! Our favorite snack? Mussels for Mama's Guests. Baked stuffed beauties with cheese, bechamel, zipped up with coriander and a hit of chili. More please! Cool back courtyard seating, excellent wine, and stubbornly different!

 April-Oct. 9AM-1AM
Nov.-March 9AM-24PM

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

 Visa/Maestro only

 www.facebook.com/Mazzgoon-food

 (+385) 98 987 7780
Reservations are a must, please

Enjoy great cocktails
next door at Noor!




PIZZERIA SKIPPER




Skipper's fabulous, fresh, wood-fired pizza and its Baluni cocktail-lounge bar with a 270 degree million-dollar view overlooking Split's wonderful harbor says it all! We all love pizza, but getting it this good with such a glorious terrace is something special. Whether it's a creamy brie and goat cheese number you're hungry for or their fiery Bella Slavonka with spicy salami, ham, hot chili peppers and sour cream, Skipper has 15 different trademark beauties to choose from. And if you have a big group, their famous 1 meter long family-style pizza where you can choose three different toppings is perfect. Great salads, really tasty lasagnes, and burgers, too. All washed down with local beer and wine—and that free, amazing view!

 12-24

 Sustipanski put 2, end of the Western Riva,
same entrance as Adriatic Grašo

 All major credit cards

 www.pizzeriaskippersplit.com

 +385 21 398 437

SPECIAL OFFER

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




RESTAURANT ADRIATIC




Adriatic, perched on a cliff adjacent to Sustipan park, overlooking the sea with sweeping island views is the perfect place for a simple al fresco lunch or a memorable romantic dinner. The menu is classic Mediterranean--superb fresh catch of the day seafood displayed on ice plus specialties like monkfish in truffle sauce. Start with a fabulous Raw Platter (shrimp tail, scallop, salmon, more!) or Croatian cheese/prosciutto plate for 2. For meat lovers, try the rack of lamb or fork-tender beef filet. And if you have room, their signature dessert is an Unfinished Strudel made with vanilla cream, grated apples, crispy puff pastry, white chocolate sauce. Excellent wine card!

 12-24

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

 All major credit cards

 www.restaurantadriatic.com
restaurantadriatic@yahoo.com

 +385 21 398 560


Try our new dessert
UNFINISHED STRUDEL
(vanilla cream, grated
apples, crispy puff pastry,
white chocolate sauce)



RESTAURANT POSEIDON




Imagine open-air dining in the “defensive yard” used by Emperor Diocletian’s royal guards more than 1,700 years ago to protect one of the most important gates in the Palace. It’s Poseidon--literally inside the West Gate! Like its name, seafood reigns supreme here. Their signature dish is a seafood platter for 2: fresh lobster (priced by weight), sea bream, sea bass, mussels and more all grilled to perfection! Meat lover? Try their juicy Argentinian rib-eye steak. Run by the Jeličić family, who also do a great job with Bajamonti (see pg. 7), the food here is “classic traditional”. Extensive Croatian wine card and their *ročada* (a Dalmatian crème caramel) and crepe-like pancakes (*palačinke*) are excellent.

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

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

 Visa/MasterCard only

 www.restoranposejdon.com

 +385 95 849 4804

SPECIAL OFFER

Show your Guide, get
a free dessert when
you order a fish platter
with lobster!





After winning Michelin's L'Assiette award and listed as one of Split's Gault & Millau winners, ZOI has continued to add to its laurels, winning the Croatian Restaurant of the Year Award in 2022! With a spectacular setting inside the actual walls of Diocletian's Palace as well as the only Palace restaurant with its own elevated terrace overlooking the harbor, the experience at ZOI begins with its stunning signature cocktails (there are 11 to choose from!). From a 7 course wine-paired feast to outstanding seafood risottos and marvelous, 6 hour slow cooked (prepared sous vide) beef ribs, ZOI really sets the standard for fine dining. And don't miss their chocolate and hay flower with raspberries, lemon, mint and mascarpone dessert!



Dinner 18 to 24



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



All major credit cards and cash



www.zoi.hr



reservations: online only www.zoi.hr

Try our beef cheeks
and homemade
vegan pasta



To help you enjoy your culinary experience here in Split and Dalmatia, we have prepared a glossary of typical local food and wine. Although most of the words are easy to pronounce, those which have accent marks are transliterated to help you eat like a local and sound like one too!



Brudet - the classic Dalmatian seafood stew made with fish and shellfish

ajvar (*eye-var*) an orange-colored concoction made with pureed red bell peppers, eggplant and spices that is just plain wicked good pretty much on anything. So ask your waiter, “hey, how’s your ajvar?” And if he or she says it’s good, go for it!

Babić (*bab-itch*) a very smooth, rich red wine from the Sibenik area.

bevanda here on the coast when you add still water to red wine, it’s called bevanda. The character of most red wine here is so good that mixing it with water allows you to enjoy “wine/water” without getting too buzzed.

biftek (*bif-tek*) although to most Westerners, this word implies “ground steak” here in Dalmatia it is the finest cut of beef filet—sort of a cross between filet mignon and a boneless strip sirloin. Fork tender, amazing flavor, always grilled and gorgeous

blitva if you like spinach, you will love blitva. Widely used as a cooked vegetable, often mixed with potatoes and garlic.



Grilled whole sea bream - there’s nothing quite so delicious as fresh, grilled Adriatic seafood

bokuncin (*bokun-tseen*) a bite sized appetizer, our version of Spanish tapas

brancin (*bran-tseen*) a farm-grown good eating white fish

brudet, brodet or brodeto is a fabulous fish stew cooked on low heat in a wide pot and not stirred

buzara another delectable Croatian seafood stew, red or white depending on the sauce—white is made with white wine, red with fresh tomatoes and maybe a splash of red wine, usually with shellfish like shrimp, clams, etc., cooked in a mixture of olive oil, garlic, fresh herbs (usually parsley), and (sometimes) breadcrumbs

čevapi (*che-vapi*) Croatia’s answer to a hamburger. These short, rolled sausage like babies are made with a combination of lamb, veal, pork or beef and served on pocket bread with ajvar, onions and kajmak (*kai-mak*) a sort of butter/sour cream. Sublime fast food, it is considered a national dish of Bosnia and Herzegovina and Serbia and is also common in Montenegro, Kosovo, North Macedonia, Slovenia, Romania, Albania and Austria. Some shops will list the “type” of čevapi they serve, like “Macedonian” or “Bosnian”, so when you find a variety you like, you can usually find more than one shop that offers this variety.

češnjak (*chesh-nyack*) the Croatian word for garlic

Dingać (*ding-gatch*) a deep, rich, full-flavored, high alcohol premium red wine. The best is from the Pelješac peninsula. More expensive, but worth it.

Dobričić (*dough-britch-itch*) a potent wine from Šolta and Kaštela, when combined with Black wine from Kaštela, the original Zinfandel, it makes Plavac Mali

fažol (*fazh-ol*) slow cooked bean stew, often with a chunky sausage thrown in. Real comfort food.

fritule Croatia’s response to American donut holes. Usually served with powdered sugar.

gavuni/inchuni tiny sardines, quickly fried whole, eaten like popcorn, they are tender, mild and delicious—don’t be afraid, order a plate!

gemišt the common name for white wine mixed with sparkling mineral water, locals like it *pola-pola*, or half and half. Again, the taste is surprisingly good because the high quality of the mineral water and the wine don't cancel each other out, but allow you to drink more on a hot sunny day without getting too tipsy.

Graševina (*grash-eh-vina*) a widely produced white wine in Croatia, from the Danube practically all the way to the coast. Refreshingly good with all sorts of light food!

grdobina (*gr-dough-bin-ah*) literally, "devil's mother", it's monkfish, with a wide sharp toothed mouth and a boneless chunky white tail. The head is chucked into a soup pot, the tail grilled or fried, makes for a delicious fillet!

konoba the name given to a local bistro, but actually the "ground floor/basement" of a house where foodstuffs and wine were stored to keep them cool and fresh.

kruh (*crew*) is bread in Croatian, normally charged for by the basket. If you are not sure it comes with the meal, just ask. And if you want butter, since dipping in olive oil is preferred, you also need to ask.

Malvasia a wonderful white wine, mainly from Istria, somewhat sweet but very smooth.

Maraština a local white, less sweet and more like a Riesling, grown in and around Kaštela, about 10km away from Split

marenda the closest thing to brunch, but much heartier as most Croats just have coffee and maybe some bread and butter for breakfast. Roasted veal with potatoes and blitva, fažol with sausage and more. Much less expensive than dinner and even more filling! Look for the sign outside the konoba or restaurant—if it says marenda, give it a try!

orada sea bream, farm grown or wild, a delicious white fish usually served whole, grilled.

panna cotta a cool creamy pudding-like treat, usually served with fresh berries.

paradižot (*para dee zhot*) a local pudding cake, lots of meringue.



Lamb peka - cooked in a domed iron pot for hours over coals, you must order it 1 day in advance!

pašticada (*past-tea-tsada*) a slow cooked marinated fish or meat stew with all sorts of herbs and spices. Each recipe slightly different, maybe with some plums, cloves or cognac.

peka (*peckah*) "cooked under the bell". Take a sturdy iron pot, cover it with a bell dome, put a ring on top of the dome. Light a wood/charcoal fire. When hot, take some of the coals and put them on top of the dome—the ring will keep them from sliding off. Inside the pot is octopus or lamb or chicken and veal with potatoes, spices, some veggies. Cook for several hours. Divine! And if you love scallops, you will love octopus.

piletina the Croatian word for chicken.

Plavac Mali (*plavats mahli*) the most widely produced red wine, from Hvar and the Pelješac peninsula especially.

Pošip (*poship*) a marvelous white from Korčula island as well as other parts of Dalmatia, now the most widely planted white.



Piletina i povrće iz pećnice - baked chicken and veggies, zipped up with prunes!

riba the Croatian word for fish.

rožada (*row-zhada*) a Dalmatian take on crème caramel. The best is rested overnight.

semi-freddo a cross between cake and ice cream, often made with crunchy almonds.

sir (*sivr*) the Croatian word for cheese. The most coveted varieties are harder cheeses—the most famous artisan cheese is from the island of Pag (“Paški sir”) where the wind sweeps over the sea and lowland grasses. Consumed by local sheep, the resulting flavor is marvelous.

svinjetina (*svin-yetina*) the Croatian word for pork, and it’s really excellent here.

Vugava the local red wine from the island of Vis.



Every day is Sundae!

Gorgeous, fresh-fruit sundaes, made-daily ice creams (pistachio is to die for), iced coffee and sodas. Want your cone chocolate dipped with added nuts? Just ask, it’s FREE!

just to the right of the Exchange Office
in Vocni Trg, (Fruit Sq.) behind the Riva
9-Midnight



Your new summer party destination

5 MIN
BOAT RIDE
from the center
of Split

FROM 21 JUNE 2023 ONWARDS

BARBARINAC, CROATIA

WWW.ISLANDOFLOVE.HR

