

Discover Split's

Restaurant Guide

from Bajamonti to Zoi—our 11th anniversary issue!

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



Ikra's Dalmatian Brudet

approved and supported by The Tourist Board of Split



Killer kebabs, fabulous falafel!



Authentic, immensely tasty and served on special, locally made kebab bread. Brand new, open late, master kebab servers--and 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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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. From sun up to the wee hours, BEPA is non-stop, come-as-you-are and let us feed you and enjoy a taste of the Mediterranean.

 8AM to 12AM

 In the Pjaca

 All cards and cash accepted

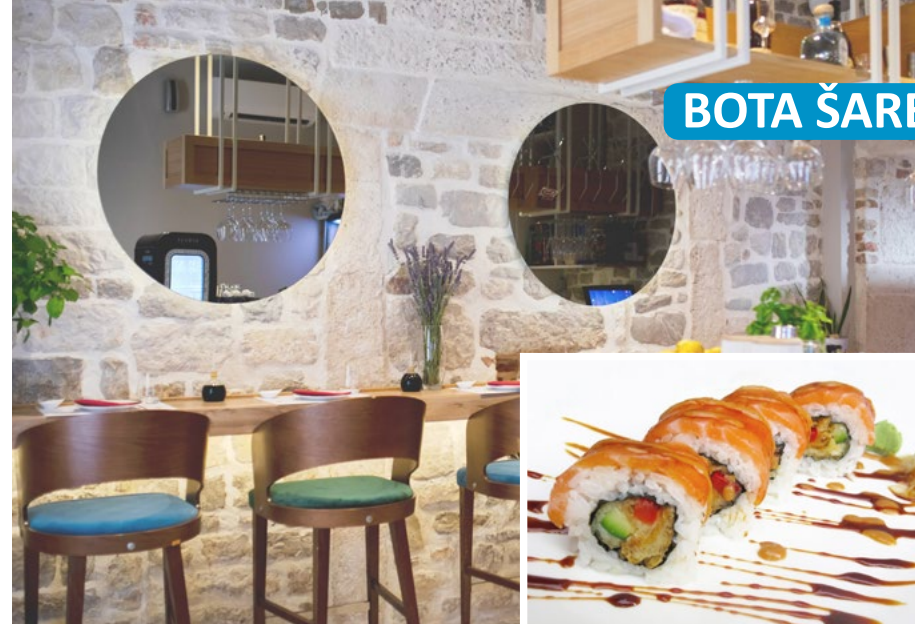
 bepasplit1@gmail.com / www.bepa.hr

 +385 21 355 546


Delicious
from sunrise
to midnight



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 in Cosmijeva 7 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 3, in the Palace

 All major credit cards

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

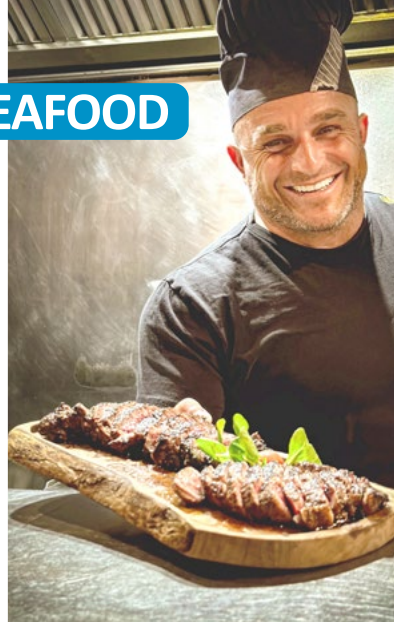
 +385 91 175 4481

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20% discount
on take away



CHOPS GRILL STEAK & 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 Wagu 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

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Show your Guide and
get 10% off any meal
between noon and
5PM!



Hoba




Hoba, Croatian for "small octopus", is the latest inspiration of Jure Šundov and his talented Japan trained chef to create an intimate bistro with a carefully curated fusion menu of local and Japanese style cuisine, like dashi risotto, sashimi and nigiri and other delicacies that combine the freshest local Adriatic seafood with outstanding Dalmatian produce. For starters we loved their deeply-marinated (Savur style) bluefish with wine. If you're as hooked on seafood as we are, go for main course of fresh tuna sashimi and various nigiri. Beef? Their grilled local filet mignon is perfect—and that carrot cake with an orange gelee is out of this world. With just 26 seats, from brunch to late night dinner, Hoba is a real find!

 08 to 23 daily

 Ulica bana Josipa jelačića 19
(parallel to Marmontova)

 All major credit cards

 www.bistrohoba.com

 +385 99 39 36 960

SPECIAL OFFER


Show your Guide and
get a 10% discount
between 2PM -6PM!




IKRA FISH & WINE




Ikra is a small family-owned dream; 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 is avid fisherman and although Split's fish market is just 2 minutes from here, he is doing his best to catch fish by himself. Fresh fish of the day changes like the tides, and Toni's patience and passion takes ordinary fish to heaven; soupy, aromatic a must-try „brudet“ or excellent cuttlefish risotto will please your curiosity for old traditional Dalmatian dish. Their killer signature dish that we adore; tasty torpedo shrimp tacos, juicy and crispy at the same time topped with „secret“ Ikra sauce. Really top-notch wine list too!

 11AM -11PM

 Domaldova 2

 All major credit cards except American Express

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

 +385 95 741 2840

SPECIAL OFFER

Show this page and get 15% off on cocktails from 16 to 18!




Sitting in the cool shade above the Matejuška harbor on Fratelli's terrace (they also have AC indoor seating) is the perfect spot for lunch or dinner if you love Italian food. The inspiration of Jure Donlić (his famous dad Tony played with Pele in the 1970's as a midfielder with the NY Cosmos), the menu is 100% Italian with a Croatian twist. Jure isn't just the owner, he's the chef, which means the 00 flour is from Napoli, the tomatoes are from San Marzano and everything is home-made. The pastas are absolutely stunning—like Jure's classic Cacio e Pepe, with pecorino, grana padano, fresh ground pepper and butter. Heaven! Great pizzas of course, super fresh fish, gorgeous scampi stew and wait until you try their feathery light pistachio cake!

 12 to Midnight

 Sirišćevića ul. 1--at the end of the Riva, next to Waterworld overlooking Matejuska harbor

 All major cards

 www.instagram.com/konobafratelli


 +385 99 2509 444




KONOBA PIZZERIA FERAL




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

 11:00AM–11:00PM

 Senjska ul. 2

 All major credit cards

 www.konoba-feral-brcic.hr

 +385 21 277 275

SPECIAL OFFER

Show your Guide,
enjoy a glass of house
wine when you dine
before 20PM!



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, their 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



OLIVE TREE




Olive Tree, right on the waterfront Riva, has comfy outdoor seating where you can start the day with some avocado toast, a French omelette or even some lox and bagels with your morning cappuccino. Breakfast and brunch are served until 18PM! Lunch, from 11:30, has lots of seafood delicacies, including a smashing Tuna trilogy (ceviche, sashimi and tuna tartare) as well as pastas and risottos; but our favorite was mussels alla buzara with homemade tomato sauce and wine. Beef lovers will be happy with their grilled 500g T bone, beef Wellington or filet mignon. If you have room, don't miss some great desserts like their Opera cake—luscious almond sponge cake with coffee and chocolate ganache, oh my!

 **8 to 1AM Sunday to Thursday
Friday & Saturday til 2AM**

 **on Split's waterfront Riva**

 **All major credit cards**

 **www.byboiler.com**

 **+385 91 168 0168**

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and get free entry to
Boiler Club!**



PIZZERIA SKIPPER




Skipper's fabulous, fresh, wood-fired pizza 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!**



PORTOFINO




Just off the main Peristil Square, tucked into its own courtyard is Portofino. Ever since it opened two years ago it has been a top 10 TripAdvisor restaurant and we agree. With indoor and outdoor seating, an open kitchen to see what's going on and arguably the best wait staff in town, Portofino doesn't have a huge menu selection which we think makes their cuisine special. It's a classic example of less is more so when you get their smoked duck appetizer followed with a goat cheese salad or their astonishingly-good risotto with octopus, you get carefully prepared, beautifully served food and excellent cocktails in an atmosphere that says welcome, relax and prepare to be really wine'd and dined!

 12 to Midnight

 Poljana Grgura Ninskog 7
(just off the Peristil Square)

 All major credit cards

 www.facebook.com/portofinosplit

 +385 91 389 7784

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Show your Guide,
enjoy a Free glass
of wine with lunch,
12PM-18PM!



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, 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)



ROOF 68




Situated on the top floor of the tourism complex at the head of the Riva where the tour buses park, Roof 68's harbor view setting overlooking the sea and the Palace is unique. Serving breakfast and brunch up to 18, their lunch and dinner menu is designed to give you a fresh take on local Mediterranean cuisine as well as popular Asian specialties. We especially enjoyed the carpaccio vitello tonnato (veal and creamy tuna spread) and crispy prawn tempura appetizers. For main entrees, the menu goes from sashimi and nigiri to pasta. Our favorite was the saffron risotto with smoked carnaroli rice and parmesan beads. For beef lovers, it's Wagyu style steak. Sunset here, with a craft cocktail, is perfect.

 **9 to 1AM Sunday to Thursday
Friday & Saturday til 2AM**

 **At the head of the Riva, where the buses park**

 **All major credit cards**

 **www.byboiler.com**

 **+385 91 168 0168**

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and get free entry to
Boiler Club!**



UJE OIL BAR




Choose your preferred tasting(olive oil, wine, food or pairing), any available time from 12pm till 5pm daily, pre booking needed. Over the years, now more than 12, Uje Oil Bar restaurant has grown from its charming backstreet location into its own little Dalmatian village. Honoring local tradition we are spreading the smells and aromas of Dalmatian comfort food through our quadrant of the Palace. Please visit us and treat yourself to some of our local delicacies, homemade bread dipped in premium oils paired with a glass of carefully selected wines. Look us up online or just come by the restaurant to book yourself a memorable experience.

 **Open noon to midnight**

 **Dominisova 3**

 **cash or all major cards**

 **www.uje-restaurant.com**

 **+385 95 200 8009**

**Visit our gift shop for
an inspired collection
of authentic Croatian
products!**





After winning Michelin's L'Assiette award and 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 an outstanding wild Adriatic seafood brudet ZOI really sets the standard for fine dining. Just be sure to save room for their Milk and Honey (honey, propolis, flower pollen, almonds, almond milk and milk). Heavenly!



Dinner 18 to 24



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



All major credit cards and cash



www.zoi.hr



reservations: online only www.zoi.hr

Transforming
heritage into a
contemporary
delight.



CROATIAN FOOD/WINE GLOSSARY

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

Dingač (*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

fazoł (*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.

pašticada (*past-tea-tsada*) a slow cooked marinated fish or meat stew with all sorts of herbs and spices. Each recipe slightly



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

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.

riba the Croatian word for fish.

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



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

rested overnight.

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

sir (*sihr*) 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.

Gelateria VOĆNI TRG



Locally-owned and locally-loved for our smooth, rich ice cream and of course, free chocolate and sprinkle toppings!

Family-owned, fabulous flavors!

Voćni Trg, just off the Riva / get your licks every day until 24



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Heartbeat
Pulsates Here.**

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