Kvarner Gourmet & Food
A Gastronomic Journey to Croatia’s Best Kept Secret
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IMPRESSUM

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Dear reader!
The brochure you are reading right now is one of the ways in which we are finalizing the Kvarner Gourmet and Kvarner Food project. The project was started this year by the Kvarner Regional Tourism Office. With their invitation to the competition, for which criteria that stimulated excellence in two gastro segments were outlined, Kvarner Regional Tourism Office wanted to take the first step in branding the Kvarner as a wine and gastro destination, which, judging by the response and that which follows in this brochure they seemed to have achieved successfully.

Kvarner, a wine and gastro destination

67 restaurants responded to the competition, the commission marked their offer, thus this brochure is the result of the commission’s work. For the Kvarner Gourmet category, it was necessary to fulfill all the necessary requirements. For the Kvarner Food category it was necessary to obtain a minimum of 75 points from a maximum of 100 points. The restaurants that fell into the Gourmet category (10 of them) are briefly described, while those that fell into the Food segment are listed in terms of points, from 75 to 100. The restaurants that fell into the Gourmet category (10 of them) are briefly described, while those that fell into the Food segment are listed in terms of points, from 75 to 100. The Kvarner, as a geographical, cultural, social, and historical region, includes the cities of Opatija and Rijeka and their greater vicinities, Gorski Kotar, the coastal area and the hinterland of the towns of Crikvenica and Novi Vinodolski, along with the Island of Krk, Cres, Rab and Mali Losinj. Since the end of the 19th century when the intense development of this region began in terms of a “modern” tourist destination, primarily as a health resort, the gastro offer represented the best part of the overall tourist offer. The region where the Mediterranean and the continental Alpine climates meet has a large influence on the ingredients and produce that are typical for these individual parts of the Kvarner. Gorski Kotar has various berries, mushrooms, game, fruit and vegetables, freshwater fish, frogs, etc., while the coastal and Island regions have produce of a Mediterranean nature: fish, crabs (Kvarner shrimp), shellfish, mollusks, Mediterranean herbs (sage, rosemary, thyme, oregano, laurel, capers, dill, asparagus, etc.), vegetables (Brassica oleracea - an indigenous cabbage sort, beans from Lopar, baby kale, garlic flowers, tomatoes from Vrbnik,
etc.), fruit (cherries from Lovran and Griska, maroons from Učka, etc.), lamb from the Islands, sheep and goat cheeses and curds, prosciutto and other cured meat products made from pigs.

Bon appetite and cheers!

The inhabitants of the Kvarner prepared various dishes from these ingredients, while three types of cuisines prevailed and had a dominant effect on their look and content: the cuisine of neighbouring Italian regions, especially the Cucina veneta (cuisine from the Italian region of Veneto), K&K cuisine (primarily Austrian and Hungarian with a bit of Czech), and everyday “poor folk” cuisine (Cucina dei poveri) that was prepared on ships, fields and grazing areas by the fishermen, farmers, and shepherds of the Kvarner and their families.

The scents and flavours of the first two cuisines spread on a daily basis from the homes of bourgeois families and from the remainder of the kitchens only on holidays, which were dominated by dishes influenced by the latter type of cuisine the remainder of the year. Aside from the dominant influence of these three cuisines on the gastronomy of the Kvarner, there are also two other influences: the cuisine of the French courts (transferred via fashion from the courts of Vienna and directly by the stay of Napoleon’s soldiers in this region), and oriental cuisines from the Turkish Ottoman Empire, which was a neighbour to this region for several centuries.

While dining at one of the restaurants in the Kvarner, don’t forget to have a glass of the Zlahtina, a white wine made from an indigenous grape sort, which is grown on the Island of Krk near the town of Vrbnik, as well as on the coast across from it, in the field between Bribir and Novi Vinodolski.

We hope that we will be able to assist you in terms of the places that you should visit during your wine and gastro wanderings through the Kvarner!

Kvarner Region Tourism Office
Kvarner Gastro Calendar

January and February: anchovy, carnival food, game
March: mushrooms
April: asparagus, young lamb
May: blue fish, strawberry
June: cherry
July: tuna, raspberry
August: fig
September: grape, olive
October: chestnut
November: calamari
December: traditional Christmas food

Did you know that Kvarner scampi are the best in the world? Don’t miss to taste it all year round!
**Kvarner Subregions**

**The Opatija Riviera**

The high gastronomy tradition that began during the fashionable Austro-Hungarian period attracts hedonists that truly enjoy the gourmet restaurants of Opatija’s Riviera, the Croatian synonym for top eno and gastro offers and services. The historical intertwining of various cultures has formed a special type of cuisine that is a mixture of Viennese, French and Italian cuisines but that is based on the tastes of the Kvarner climate. By far the best tasting shrimp, delicious chestnuts and cherries from Lovran, wild asparagus and the Opatija “Camelia” souvenir cake make this unique gastronomical terroir one to remember.

**Gorski Kotar**

The benefits of the Highlands’ forests and clear rivers and lakes have pervaded the cuisine of this region with their distinct scents and flavours. Thus, lovers of rustic meals can enjoy prosciutto made of game, hard cow cheese, field mushrooms, grilled trout, frog legs, escargot, and the highly valued edible loir. The specialty, however, is the goranski nadjev - cooked pig’s stomach filled with eggs, ham, bacon, bread and onions. Aside from enticing liqueurs made of forest berries, real connoisseurs decide on the brinjevac - a traditional spruce brandy.

**The Island of Cres**

The Island’s treasures - lamb and olives - are preserved by the rhythm of the nearly untouched nature and grassy fields and olive groves that are surrounded by stone walls. Grazing the aromatic grass that is enriched with marine aerosols gives this mythical meat, which is prepared in various ways (in a bread oven, grilled, fried or boiled), a unique flavour. High-quality sheep cheese and curds, along with the benefits of the sea complete this rhapsody of flavours that are seasoned with the fruit of more than a century old olives from which top quality extra virgin olive oil, jams and brandies are made.

**The Island of Rab**

The ecologically determined gastronomy has become a part of the Island of Rab’s souvenir offer. Thus,
naturally cultivated olives, figs and potatoes from Lopar are often taken home as souvenirs. The rich fruit of the soil and the surrounding sea, as well as wild plants, make up the main ingredients in dishes that are prepared only in this region, such as dried octopus with eggs, barbatska stufada - lamb with honey, or tingula made from homegrown chicken, while the Rab Cake, the eight-hundred-year-old patron of the Island, stands on a pedestal with its exceptional flavours.

The Riviera of Crikvenica and Vinodol

In this region with its famous history, the intermingling of natural and traditional values, much like a gastronomical time capsule of marine scents and Mediterranean herbs, contribute to the preparation of unique dishes from the cookbooks of our grandmothers such as the batuda - a tasty thick vegetable soup, crkveniske rupice made from fish, bribirski prisnac with eggs, bacon and cheese, the lavish Frankopan baroque cake or gastro souvenirs such as the Pavlina cake, as well as seductive jams and brandies made of figs and wines from the Vinodol Valley historically known as Vallis Vinearia.

The Rijeka Region

He who drinks the water from Rijeka (“river”) once, will keep coming back, says the proverb, because cities such as Rijeka are rare in the world, since drinking water of high quality flows through its core. The vivid market with an impressive fish shop is located near the main boardwalk, which is adorned by fishing boats. There, local restaurant owners purchase fresh seasonal produce for the preparation of simple littoral dishes in authentic taverns as well as for gourmet dishes in renowned restaurants in Rijeka and the charming surrounding towns in the so-called Ring of Rijeka.

The Island of Krk

The secret of longevity on the Island of Krk is attributed to the elixir of youth, health and beauty - the olive oil of the Island, an infallible ingredient in domestic specialties such as sheep cheese and prosciutto, fish and shrimp dishes, and lamb stew served with a traditional pasta called surlice. Everything tastes better when combined with an indigenous wine sort called vrbnicka zlahtina, from which the Valomet sparkling wine is made - specific in the world for its fermentation below the sea with a unique design made of shells and corals that cling onto the bottle.

The Island of Lošinj

The gastronomical journey through the archipelago of vitality tells the history of famous captains spiced with the scents of wild medicinal herbs, which grow in abundance in this region. Thus, the cuisine is enriched with its colours and aromas. Traditional meals are: zaladija - fish jelly, udic - cured sheep’s meat, kalandraka - potato stew, and many others. Along with the liqueurs and marmalades made from the citruses of Losinj, there is an original dessert called krokant - a mixture of caramelized sugar and almonds which is thought to bring good luck and prosperity.
The Kvarner is a region with the largest number of top restaurants in a fairly small area that have, for many years now, contributed to the Croatian gourmet scene. They are often awarded by renowned European gastro experts and literature that recommend and praise their authentic cuisine that has a good balance between the traditional and the modern, and that is based on a simple and uncompromising philosophy - a good quality meal is made of only the best quality products - preferably fresh, seasonal, and local produce that has maintained the original scents and tastes of the Mediterranean in this region that boasts both its marine and mountainous landscape.

By applying appropriate culinary techniques and with our creative approach to traditional recipes in terms of food preparation and presentation, our gourmet restaurants offer the essence of the Kvarner region, its history and its culture. In addition to all this, we also offer carefully picked Croatian wines with emphasis on local wine sorts, along with an aesthetically pleasing ambient with special attention to detail and a professional and warm staff.

Enjoy our selection of Kvarner Gourmets.

Kvarner Gourmet restaurants:

The Opatija Riviera
1. Johnson Restaurant, Mošćenička Draga
2. Draga di Lovrana Restaurant and Hotel, Lovran
3. Štanger Restaurant, Lovran
4. Bevanda Restaurant, Opatija
5. Plavi Podrum Restaurant, Opatija
6. Laurus Restaurant, Opatija

The Rijeka Region
7. Kukuriku Restaurant and Hotel, Kastav

The Riviera of Crikvenica and Vinodol
8. Sabbia Restaurant & Bar, Crikvenica

The Island of Krk
9. Rivica Restaurant, Njivice

The Island of Rab
10. Hotel Barbat Restaurant and Villa, Rab
Johnson Restaurant  ⚘ Mošćenička Draga

✉ Majčevo 29 b
☎ 00385(0)51 737 578
✉ info@johnson.hr
🌐 www.johnson.hr

Awards and recognitions
Jeunes Restaurateurs d’Europe (JRE) 2012,
Gault & Millau Restaurant Guide, Fine
Croatian Restaurants, 100 Top Croatian
Restaurants, Croatian National Tourist
Board: Best Tourist Worker in 2012 award
to waiter and sommelier Miran Sušanj

House specialty
Raw Kvarner scampi; salad prepared from kaneštrel
mussels, Kvarner scampi and sea fennel; pasta with
flatfish.

Distinctive features
Simplicity, naturalness and absolutely fresh ingredients -
daily catch of local fishermen and homemade vegetables
from nearby gardens - with minimal intervention in the
kitchen resulting in the creation of an authentic Kvarner
taste poured onto your plates... This is the philosophy of
the renowned restaurant of the Jurdana family, which
confirms that tradition makes an excellent foundation for
long-term success.

✱ Apr 1 - June 30 and Oct 1 - Oct 31
✱✱ closed on Mondays, Tuesdays and Wednesdays

12:00 - 23:00 Tuesday *
XI, XII, I, II, III **
36 16
Am Express, Visa, MasterCard, Maestro
5-course meal: HRK 250

✱✱✱
Majčevo 29 b
☎ 00385(0)51 737 578
✉ info@johnson.hr
🌐 www.johnson.hr

Awards and recognitions
Jeunes Restaurateurs d’Europe (JRE) 2012,
Gault & Millau Restaurant Guide, Fine
Croatian Restaurants, 100 Top Croatian
Restaurants, Croatian National Tourist
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taste poured onto your plates... This is the philosophy of
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confirms that tradition makes an excellent foundation for
long-term success.

✱ Apr 1 - June 30 and Oct 1 - Oct 31
✱✱ closed on Mondays, Tuesdays and Wednesdays
**Draga di Lovrana Restaurant and Hotel**

Lovran

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<th>Awards and recognitions</th>
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<td>Jeunes Restaurateurs d’Europe (JRE), Gault&amp;Millau Restaurant Guide, Fine Croatian Restaurants, 100 Top Croatian Restaurants</td>
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**House specialty**
Signature dish: marinated Kvarner scampi on Učka cottage cheese; vacuum cooked Adriatic tuna with aioli and watercress; homemade lamb sausage with fava beans and celery purée

**Distinctive features**
The spectacular location of the building on a reef with a panoramic terrace makes you feel as if you are floating between the sea and the mountains, a feeling that takes your breath away! Fresh catch from the fishing boats of the Nikolac family, owners of Hotel Draga di Lovrana, delicious fruits from the green surroundings and the cuisine of chef Zdravko Tomšić, the reason why many will travel hundreds of miles from home to come here, a combination of traditional and modern Mediterranean cuisine with historical touches of the Austro-Hungarian and Venetian culinary traditions... make a truly memorable experience.

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<th>Monday - Friday 13:00 - 23:00, Saturday and Sunday 12:00 - 23:00</th>
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<td>Am Express, Visa, MasterCard, Diners, Maestro, Visa El</td>
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5-course meal: HRK 355

**Locate**

Lovranska draga 1
00385(0)51 294 166
info@dragadilovrana.hr
www.dragadilovrana.hr
Štanger Restaurant

Lovran

Šetalište Maršala Tita 128
00385(0)51 294 362
info@restaurantstanger.com
www.restaurantstanger.com

Awards and recognitions
“TOP DESTINATIONS - Croatian coast” Among the two best rated restaurants on the Croatian coast

House specialty
Kvarner scampi tartare with lime mousse; asparagus cream soup with cheese (Škrupavac), bacon and scampi kebab; fish in forno.

Distinctive features
This restaurant situated within the inn bearing the same name, enjoying a tradition of hospitality fostered by the Štanger family since 1954, surrounded by Mediterranean vegetation just minutes from the sea and an array of small, picturesque coastal villages, provides a rustic ambiance with a beautiful view of the Kvarner Bay and offers a blend of traditional and creative dishes prepared with love and respect for tradition.

12:00 - 23:00
32 24

Visa, MasterCard, Maestro, Visa El

3-course meal: HRK 180, 4-course meal: HRK 250, 5-course meal: HRK 330 (HRK 498 wine included)
Bevanda Restaurant

Opatija

Zert 8
00385(0)51 493 888
bevanda@bevanda.hr
www.bevanda.hr

Awards and recognitions
Gault&Millau Restaurant Guide, Good Croatian Restaurants, 100 Leading Croatian Restaurants, Branko Muždeka - Croatia’s best sommelier 2007, since February member of the prestigious global Relais & Chateaux association

House specialty
Bonito tartare with toasted pumpkin seeds; homemade pasta with Kvarner scampi, spider crab and lobster; grilled wild sea bass steak in wine and Mediterranean herb sauce.

Distinctive features
A tradition of fine dining in the heart of Opatija, in a first-class location by the sea; a recognizable Croatian culinary brand guided by the following fundamental idea - to enjoy an excellent wine & dine experience complemented with professional service. A respectable wine chart with over 600 labels selected by top-notch sommelier and host Branko Muždeka is what makes this restaurant a true oasis for connoisseurs and lovers of food and wine...

12:00 - 24:00
120 120
Am Express, Visa, MasterCard, Diners, Maestro
6-course meal: HRK 550

6-course meal: HRK 550
Plavi Podrum Restaurant
Opatija - Volosko

Awards and recognitions
San Pellegrino, American Academy of Hospitality Sciences, Jeunes Restaurateurs d’Europe (JRE), Academy, Fine Croatian Restaurants, 100 Top Croatian Restaurants

House specialty
Tuna prosciutto on truffles cream with merlot sorbet; St. Jacob’s mussels on apple cream with frogfish reduction and truffles; scampi risotto on muscat pumpkin cream with goose liver.

Distinctive features
Multiple winner of the Best Croatian Sommelier title and former Champion of Central and Eastern Europe Daniela Kramarić has for a number of years now been managing her own award-winning restaurant in the picturesque village of Volosko. The intertwining of archaism and modernism in a constant wish to create a new, sophisticated culinary experience complemented with perfectly chosen wine served in a carefully selected glass.
Laurus Restaurant

6 Opatija

Awards and recognitions
Gault&Millau Restaurant Guide, two toques 2014

Nova Cesta 12 a
00385(0)51 741 355
laurus@villa-kapetanovic.hr
www.villa-kapetanovic.hr

12:00 - 23:00
48
55
Am Express, Visa, MasterCard, Maestro

4-course meal: HRK 250, 7-course meal: HRK 400

House specialty
Grilled lobster and quality fish; brick-oven baked white fish fillet with mussels and Kvarner scampi; selection of Laurus desserts.

Distinctive features
A restaurant within the family hotel Villa Kapetanović, named after the aromatic laurel trees it is surrounded by, that has gained reputation in culinary circles through committed efforts of its cordial host Krunoslav Kapetanović. It is situated on a plateau offering a magnificent view of the Kvarner archipelago, the source of ingredients and culinary inspiration - a blend of tradition and modernism. Fresh lobsters await you at restaurant’s own lobster farm.
Kukuriku Restaurant and Hotel
Kastav

Awards and recognitions
Gault&Millau Restaurant Guide, Croatian National Tourist Board: Anton Štifanić awarded for exceptional contribution to tourism, Town of Kastav: recognition for raising the quality of the wine&dine and tourism offer, Fine Croatian Restaurants, 100 Top Croatian Restaurants, Big Star of the Večernjak Tourism Patrol

House specialty
Fish Duo - sea bass tartare and raw Kvarner scampi on cottage cheese; fagotin (homemade pasta) filled with rutabaga and goose liver with truffles; first-class fish fillet on a cream made from vegetables and potato straw.

Distinctive features
Hedonism is the main guiding principle of this restaurant, the champion of the slow food movement in Croatia, and the boutique hotel bearing the same name situated within the medieval walls of the charming town of Kastav. An avantgarde style and soundness of mind of owner Nenad Kukurin, the fifth generation descendant of the family of restaurant owners and an award-winning sommelier, are reflected in the creative combination of dishes and selected wines.

Kukuriku Restaurant and Hotel

Lokvina 3
00385(0)51 691 519
info@kukuriku.hr
www.kukuriku.hr

12:00 - 24:00

4-course meal: HRK 350

Am Express, Visa, MasterCard, Diners, Maestro

The Rijeka Region
Sabbia Restaurant & Bar
Crikvenica

**House specialty**
Warm octopus dish with rosemary and tomatoes; šurlice (homemade pasta) in Kvarner scampi and zucchini sauce; Crikveničke rupice (corn-flour fried first-class fish) with green vegetables.

**Distinctive features**
Situated on the sandy main town beach with a green park in the background, this restaurant with minimalist glass interior and terrace with a beautiful view of the open sea offers various seasonal dishes. Renowned chef Nenad Posavac combines the finest ingredients with traditional culinary techniques and modern presentation. A lounge bar and a pizzeria are located on the ground floor.
Rivica Restaurant

Njivice

Ribarska obala 13
00385(0)51 846 101
rivica@rivica.hr
www.rivica.hr

Awards and recognitions
100 Top Croatian Restaurants, The Knight of Codfish

House specialty
Tuna 2 F (Fresh & Fusion), lobster with homemade pasta, vacuum-cooked beef cheek (sous vide).

Distinctive features
The family tradition of gastronomy (since 1934) and modern interpretations of traditional dishes are reflected on the menu of this restaurant. Kvarner, Mediterranean, Cucina veneta and K&K cuisine are the basis of the menu, and a personal choice of Croatian wines according to individual regions and varieties and a selection of international wines with emphasis on champagnes and Rieslings are the main features of the wine list.
Hotel Barbat Restaurant and Villa

Rab

Barbat 366
00385(0)51 721 858
hotel-barbat@inet.hr
www.hotel-barbat.com

Awards and recognitions
Kvarner County Tourist Board and Primorski radio: a gold plaque for specific local specialties; Tourist Board of the Town of Rab: the most beautifully decorated terrace on the Island of Rab; 100 Top Croatian Restaurants; Fine Croatian Restaurants; 40 Best Restaurants in Istria and Kvarner, Primorsko jedro 2004

House specialty
Štufad - lamb with sage honey; lobster with pasta; dried octopus with shallots and eggs.

Distinctive features
A harmony of authentic stone architecture enveloped in charming Mediterranean vegetation just minutes from the sea; rustic cuisine recognized for the finest traditional Rab Island dishes prepared with a touch of innovativeness and served at a beautiful flower-filled terrace; a large tank with lobsters; a rich display of Croatian prosciuttos; a museum of olives and olive oil produced by the Andrić family, etc. These are just some of the thematic features that await you at Hotel Barbat Restaurant.

12:00 - 23:00
I, II, XII

40
80

Am Express, Visa, MasterCard, Diners, Maestro, Visa El

7-course meal: HRK 450
The wise saying goes: in order to get to know the soul of a certain region, visit its monuments so as to feel the atmosphere of the past, observe the architecture in which the locals live, visit markets and shops, and taste its everyday food. Croatian history, and the history of the Kvarner as well, is full of meals that represent the customs and wisdom of their creation, while stories that have been passed down from generation to generation make this dining experience complete.

The changing of the seasons at markets determines the menus in this region. They are comprised of seafood, mostly blue fish, Mediterranean fruit and vegetables, and essential herbs that grow in the region. The products are usually fried or boiled, while exceptionally tasty meals are baked under a clay lid that is covered with coals, and wine is a frequent and favourite ingredient for most meals.

With the “Kvarner Food” label, we have unified restaurants, taverns, bistros, etc., that have a cozy atmosphere, usually with an ethno feel, where traditional coastal and highland meals are served. They are prepared with the freshest local produce, along with olive oils and wines from the Kvarner region.

Experience the soul of this region at Kvarner Food restaurants.

Kvarner Food restaurants:

**The Opatija Riviera**
1. Perun Restaurant, Mošćenice
2. Konoba Kali, Medveja
3. Lovranski Pub, Lovran
4. Knezgrad Restaurant, Lovran
5. Commodore Restaurant, Ičići
6. Evergreen Restaurant, Opatija
7. Casa Tua Restaurant, Opatija
8. Cantinetta Sv. Jakov Restaurant, Opatija
9. Oštarija Osojnak, Pobi
10. Stancija Kovačići, Matulji
11. Konoba Mučićeva Ravan, Mučići

**The Rijeka Region**
12. Riva’s Trattoria, Rijeka
13. Belgian Brasserie AS, Rijeka
14. Morčić Restaurant, Rijeka
15. Mala riba Restaurant, Kastav
16. Mladenka Restaurant, Viškovo
17. Konoba Maretina, Viškovo
18. Villa Sandi Restaurant, Čavle
19. Aerosteak Restaurant, Čavle
20. Bistro & Pizzeria Paris, Kostrena
21. Konoba Portić, Bakarac
22. Konoba Fran Krsto Frankopan, Kraljevica
23. Frankopan Restaurant, Kraljevica

24. Konoba Lucija, Novi Vinodolski
25. Azur Restaurant, Novi Vinodolski
26. Vagabundina koliba Mountain Lodge, Bribir

The Island of Krk
27. Kanajt Restaurant, Punat
28. Marina Restaurant, Punat
29. Konoba Ribice, Punat
30. Nada Restaurant, Vrbnik
31. Gospoja Konoba/Restaurant, Vrbnik
32. Konoba Vrbnička Zlahtina, Vrbnik
33. Konoba Luce, Vrbnik
34. Žal Restaurant, Klimno
35. Gostionica Portić, Šilo
36. Konoba Noštromo, Malinska
37. Mia Pizzeria, Malinska
38. Mulino Restaurant, Malinska
39. Konoba Pod prevolt, Milohnići

The Island of Rab
40. Konoba Rab, Rab
41. Ana Restaurant, Rab
42. Lavanda Restaurant, Lopar

The Island of Lošinj
43. Buffet Lošinjsko jidro, Mali Lošinj
44. Artatore Restaurant, Mali Lošinj
45. Veli Žal Restaurant, Mali Lošinj
46. Diana Restaurant, Mali Lošinj
47. Konoba Silvana, Mali Lošinj
48. Za Kantuni Restaurant, Mali Lošinj
49. Konoba Corrado, Mali Lošinj

The Island of Cres
50. Konoba Bukalet, Loznati
51. Konoba Trs, Krčina
52. Santa Lucia Restaurant, Cres
53. Capitano Restaurant/ Pizzeria, Cres
54. Gostionica Tramontana, Cres
55. Konoba Hibernicia, Lubenice

Gorski kotar
56. Bitoraj Restaurant, Fužine
57. Goranska kuća Restaurant - Hotel Risnjak, Delnice
Perun Restaurant

Mošćenice

Mošćenice bb
00385 (0)51 737 515
sinisa.stipanic@ri.t-com.hr
www.perun.hr

Points: 80/100

House specialty
Coastal region cuisine with dishes spiced with indigenous herbs, calamari filled with prosciutto, beef steak tartare.

Konoba Kali

Medveja

Kali 39 a
00385 (0)51 293 268
dobartek@konobakali.hr
www.konobakali.hr

Points: 75/100

House specialty
Homemade pasta (fuži, gnocchi) filled with indigenous seasonal ingredients, seasonal soups (pumpkin soup, mushroom soup), octopus roasted under the baking lid (pod pekom).
Lovranski pub

Lovran

Maršala Tita 41
00385 (0)51 293 237
jadranka@lovranskipub.com
www.lovranskipub.com

07:00 - 02:00

60 80

Visa, MasterCard, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 90-130

House specialty
Lovranski pub gnocchi, assortment of pizzas with a touch of local cuisine (smoked pork chop (zarebrnik), cottage cheese, salted anchovies, scampi, etc.).

Points: 84/100

Knezgrad Restaurant

Lovran

Trg slobode 12
00385 (0)51 291 838
luciano.hlanuda@ri.t-com.hr
www.elovran.info/knezgrad

11:00 - 24:00

50 60

Am Express, Visa, MasterCard, Diners, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 110-160

House specialty
Kvarner scampi risotto, Adriatic cuttlefish black risotto, asparagus and scampi risotto, homemade pasta (ravioli) in sauce made from seasonal ingredients, fresh fish daily.

Points: 81/100
Commodore Restaurant

Ičići

Liburnijska bb
00385 (0)51 704 049
domicil@ri.t-com.hr
www.restoran-commodore.hr

12:00 - 24:00
180 200
Am Express, Visa, MasterCard, Diners, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 190-230

House specialty
First-class fish in Zlatna žlahtina wine sauce, first-class fish fillet with pine nuts, scampi and vegetables.

Points: 84/100

Evergreen Restaurant

Opatija

Andrije Štangera 62
00385 (0)51 703 011
evergreenop@net.hr
www.restaurant-evergreen.com

09:30 - 01:30
90 35
Am Express, Visa, MasterCard, Diners, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 135-200

House specialty
Salad with crunchy prosciutto and French toast; beef fillet Maremonti; oven-browned mini pancakes.

Points: 83/100
Casa Tua Restaurant
⊙ Opatija

≥ Zert 2
📞 00385 (0)51 272 887
✉️ opatija@hemingway.hr
🌐 ×

🕒 12:00 - 23:00

💰 40 50

💶 Am Express, Visa, MasterCard, Diners, Maestro, Visa El

🍽️ Cold appetizer + main dish + dessert: HRK 160-210

House specialty
Fuži pasta with truffles and scampi.

House specialty

Points: 77/100

Cantinetta Sv. Jakov Restaurant
⊙ Opatija

≥ Pava Tomašića 1
📞 00385 (0)51 202 066
✉️ hip.jakov@milenijhoteli.hr
🌐

🕒 12:00 - 22:00

💰 28 50

💶 Am Express, Visa, MasterCard, Diners, Maestro, Visa El

🍽️ Cold appetizer + main dish + dessert: HRK 125-200

House specialty
Homemade pasta, fresh Kvarner scampi and fish.

House specialty

Points: 82/100
Oštarija Osojnakan

📍 Pobri, Matulji

✉️ Varljenska cesta 23
📞 00385 (0)51 718 401
✉️ ostarija.osojnak@hi.t-com.hr
🌐 ×

Points: 83/100

💰 Cold appetizer + main dish + dessert: HRK 90-110

House specialty
Grill, risottos, local dishes.

Stancija Kovačiči

📍 Rukavac, Matulji

✉️ Rukavac 51
📞 00385 (0)51 272 106
✉️ stancija.kovacici@gmail.com
🌐 ×

Points: 94/100

💰 Cold appetizer + main dish + dessert: HRK 130-180

House specialty
Homemade pasta with seasonal ingredients (asparagus, penny bun mushrooms), lamb žgvacet (traditional stew), pljukanci (homemade pasta) in Istrian beef (boškarin) sauce, grašnjaki (traditional doughnuts) with truffles.

* open for visit announced in advance
Konoba Mučićeva Ravan
Mučići

Mučići 11
00385 (0)51 279 674
branko.nikcevic@gmail.com

Cold appetizer + main dish + dessert: HRK 95-150

House specialty
Omelette (fritaja) with asparagus and scampi, ravioli with penny bun mushrooms, fish specialties.

Points: 86/100

Riva’s Trattoria
Rijeka

Riva 12
00385 (0)51 301 581
info@trattoriarivas.com
www.trattoriarivas.com

House specialty
Morski pijat (fresh fish daily), black risotto, škura flat bread, gnocchi with Istrian beef (boškarin).

Points: 88/100
Belgian Brasserie AS
Rijeka

Trg Republike Hrvatske 2
00385 (0)51 212 345
d.e.l.tours@ri.t-com.hr

06:00 - 01:00*

45 120

Am Express, Visa, MasterCard, Diners, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 80-120

Points: 78/100

House specialty
Flemish-Mediterranean cuisine.

* Friday and Saturday 06:00 - 02:00

Morčić Restaurant
Rijeka

Milica Jadranić 2
00385 (0)51 644 060
info@morcic.hr

08:00 - 23:00

120 120

Visa, MasterCard, Diners, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 110-140

Points: 83/100

House specialty
Seafood platter, Grandma Dana’s ravioli, spit grill Gorski kotar style, plum dumplings.
Mala riba Restaurant
Kastav

Tometići 33 a
00385 (0)51 277 945
info@mala-riba.com

Points: 93/100

House specialty
Monkfish tripe, "fritto misto", mixed fish grill.

Mladenka Restaurant
Viškovo

Vozišće 28
00385 (0)51 256 461
info@mladenka.hr
www.mladenka.hr

Points: 78/100

House specialty
Homemade dishes - dishes prepared from game, dishes roasted under the baking lid (pod pekom).
Konoba Maretina
Viškovo

Viškovo 24
00385 (0) 51 256 057
maretina.konoba@rt.com.hr
www.maretina.com

Points: 76/100

House specialty
Seafood dishes - fresh catch daily, grilled or fried small fish, brodetto, scampi or seafood risotto.

Villa Sandi Restaurant
Čavle

Čavle 231
00385 (0) 51 224 994
info@villasandi.hr
www.villasandi.hr

Points: 86/100

House specialty
Grobnik finger food, homemade pasta (ravioli) with pork chop (zarebrnik) in rosemary and wine sauce, dishes prepared from game, coated apples with cinnamon and vanilla ice cream, indigenous ingredients - asparagus, boletus mushrooms, Grobnik cheese, Grobnik cottage cheese.
Aerostake Restaurant

Čavle

Soboli 53 - Grobnik Sports Airport
00385 (0)51 250 193
aerosteak.grobnik@gmail.com

87/100

House specialty
Aeroroastbeef with potato polenta and Grobnik cheese, T-bone steak, steaks in various sauces.

Bistro & Pizzeria Paris

Kostrena

Vrh Martinšćice 83
00385 (0)51 288 595
hrvoje.margan@ri.t-com.hr
www.pizzeria-paris.hr

78/100

House specialty
Cod-fish in the Kostrena style, calamari in sauce, baked tomatoes, pizza Morska fantazija (Sea Phantasy).
Konoba Portić

**Bakarac**

**Bakarac 8**

Phone: 00385 (0)51 282 007

Email: konoba.portic@net.hr

Website: http://konobaportic.fullbusiness.hr

08:00 - 23:00

Cold appetizer + main dish + dessert: HRK 100-140

**House specialty**

Brodetto and polenta, fresh fish daily, domestic calamari.

Points: 78/100

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Konoba Fran Krsto Frankopan

**Kraljevica**

**Rovina bb**

Phone: 00385 (0)51 282 192

Email: vanjadevcico1@gmail.com

Website: www.konoba-frankopan.com

10:00 - 23:00

Visa, MasterCard, Maestro

Cold appetizer + main dish + dessert: HRK 85-110

**House specialty**

Buzara Frankopan (mussels in buzara sauce), Frankopan fish plate (Kvarner scampi, calamari, fish), Frankopan beefsteak, dishes roasted under the baking lid (pod pekom) - squid, veal, lamb.

Points: 75/100
Frankopan Restaurant

Address: Fara 6
Zip: 00385
Phone: (0)51 281 237
Email: restoran@restaurant-frankopan.hr
Website: www.restaurant-frankopan.hr

Operating Hours: 12:00 - 23:00
Payment Options: Visa, MasterCard, Maestro

House Specialty: Scampi buzara style, squid stuffed with scampi.

Points: 79/100

Konoba Lucija

Address: Vinodolska 6
Zip: 00385
Phone: (0)51 793 083
Email: konobalucija.novi@gmail.com
Website: www.restaurant-frankopan.hr

Operating Hours: 16:00 - 24:00
Payment Options: Am Express, Visa, MasterCard, Diners, Maestro, Visa El

House Specialty: Green risotto with scampi and sea fennel, black gnocchi in parmesan basket, pasta with beans and octopus.

Points: 83/100
Azur Restaurant

Korzo hrvatskih branitelja 23
00385 (0)51 244 416
azur@hi.t-com.hr

Points: 75/100

Cold appetizer + main dish + dessert: HRK 120-150

House specialty
Fuži pasta with octopus, risotto with nettle and škripavac cheese, figs in red wine with cinnamon and cloves.

Vagabundina koliba Mountain Lodge

Ravno 7
00385 (0)98 943 2885
drazenkas.964@gmail.com

Points: 76/100

Cold appetizer + main dish + dessert: HRK 90-130

House specialty
Nettle patties, roasted game with aromatic herbs, specialties prepared from edible wild plants.

* Oct 1 - Apr 30: open only on weekends or for visits announced in advance
Kanajt Restaurant

Punat

Kanajt 5
00385 (0)51 654 340
restoran.kanajt@kanajt.hr
www.marina-punat.hr

Points: 94/100

House specialty
Krk lamb roast prepared under the baking lid (pod pekom), šurlice (homemade pasta) with scampi, ravioli filled with cottage cheese, presnac (traditional Krk specialty).

* Jan, Feb, Mar, Nov, Dec: 16:00 - 23:00
Apr, May, June, July, Aug, Sept, Oct: 17:00 - 24:00

Marina Restaurant

Punat

Puntica 7
00385 (0)51 654 380
restoran.marina@marina-punat.hr
www.marina-punat.hr

Points: 85/100

House specialty
Pljukanci pasta with seafood, pan-fried squid "na padelu".
Konoba Ribice

**Punat**

**17. travnja 95**

**00385 (0)91 184 1301**

@ mirjana.zec@ri.t-com.hr

W www.konoba-ribice.com

**Points: 76/100**

House specialty
Fried fish from the catch of the day.

Nada Restaurant

**Vrbinik**

**Glavača 22**

**00385 (0)51 857 065**

@ nada@ri.t-com.hr

W www.nada-vrbnik.hr

**Points: 86/100**

House specialty
Scampi and white fish risotto, šurlice (homemade pasta).
Gospoja Konoba/Restaurant

Vrbnik

Frankopanska 1
00385 (0)51 857 142
info@gospoja.hr
www.gospoja.hr

Points: 75/100

House specialty
Frogfish in Žlahtina wine, lamb roasted under the baking lid (pod pekom), šurlice (homemade pasta) with scampi.

Konoba Vrbnička žlahtina

Vrbnik

Trg pred sparov zid 9
00385 (0)51 857 017
info@gospoja.hr
www.gospoja.hr

Points: 75/100

House specialty
Homemade prosciutto and cheese, lamb stew with šurlice (homemade pasta), rump steak in fig sauce, ice cream made from Žlahtina grapes with šurlice in altar wine.
Konoba Luce

33 Vrbnik

Braće Trinajstić 15
00385 (0)51 857 083
luce@vrbnik.net
www.konoba-luce.hr

Points: 79/100

House specialty
Šurlice pasta with scampi, goulash...

Žal Restaurant

34 Klimno

Klimno 44
00385 (0)51 853 142
rozmeri.fanuko@gmail.com
www.restaurant-zal.com

Points: 83/100

House specialty
Cuttle-fish brodetto with macaroni, šurlice (homemade pasta) with scampi.
Gostionica Portić
Šilo

Stara cesta 9
00385 (0)51 852 170
fb@hotelmalin.com
www.campsilo.com

Points: 75/100

House specialty
Fish minestrone with toasted bread, **brudet** fish stew with polenta, **šurlice** home made pasta and macaroni with goulash.

Noštromo Restaurant
Malinska

Lina Bolmarčića 20
00385 (0)51 859 318
marijanasop1@net.hr
www.nostromo-krk.hr

Points: 82/100

House specialty
Pan-fried squid, **šurlice** - home made pasta with **pirovljanski** goulash, spine lobster Captain Devčić style.

* Winter 12:00 - 22:00
** Oct 1 - May 1: closed on Tuesdays
Mia Pizzeria
Malinska

**Obala 26**

00385 (0)51 858 433

@ antun.huis@zg.t-com.hr

W •

**Points:** 75/100

House specialty
Pizzas, pasta.

Mulino Restaurant
Malinska

**Kralja Tomislava 23**

00385 (0)51 850 234

@ fb@hotelmalin.com; sales@hotelmalin.com

W

**Points:** 88/100

House specialty
Mixed fish skewer, *maneštra* vegetable soup with squid and barley, *peka* traditional baking lid of your choice (veal shank, lamb, octopus...).
Konoba Pod prevolt
Milohnići

Milohnić 16
00385 (0)51 862 149
@ konoba.podprevolt@gmail.com

12:00 - 22:00

Cold appetizer + main dish + dessert: HRK 100-150

House specialty
Macaroni in dried octopus sauce, octopus roasted under the baking lid (pod pekom), lamb roasted under the baking lid, homemade local dishes with seasonal ingredients.

* Winter - opened only on weekends

Points: 75/100

Konoba Rab
Rab

Kneza Branimira 3
00385 (0)51 725 666
@ konoba.rab@email.t-com.hr

10:00 - 23:00*

Cold appetizer + main dish + dessert: HRK 100-160

House specialty
Rapska grota (beefsteak with prosciutto and cheese), octopus (štokal) with eggs, lamb/veal roasted under the baking lid (pod pekom), Rab cake.

* 10:00 - 14:00 and 17:00 - 23:00

Points: 78/100
Ana Restaurant
Rab

Palit 80
00385 (0)51 724 376
restaurant.ana.rab@gmail.com

Points: 85/100

Lavanda Restaurant
Lopar

Lopar 601/a
00385 (0)51 775 546
lavanda@mail.inet.hr
www.pension-lavanda.com

House specialty
Cuttlefish with homemade macaroni.
Buffet Lošinjsko jidro
Mali Lošinj

Svete Marije 11
00385 (0)51 233 424
maric.restoran@ri.t-com.hr

Points: 75/100

House specialty
Cres lamb roasted under the baking lid (pod pekom) or on a skewer, pork roasted on a skewer, pork medallions rolled in bacon, grilled fish and meat.

Artatore Restaurant
Mali Lošinj

Artatore 132
00385 (0)51 232 932
info@restaurant-artatore.hr
www.restaurant-artatore.hr

Points: 89/100

House specialty
Fish cooked in wine and olive oil with potatoes, scampi cooked in wine and olive oil with polenta prepared with wild asparagus, lobster with spaghetti, brick-oven roasted fish, lamb roasted under the baking lid (pod pekom) with pancakes filled with cottage cheese and asparagus, chocolate cake with fresh figs.
Veli žal Restaurant

Mali Lošinj

Sunčana uvala 2
00385 (0)51 667 260
veli.zal@jadranka.t-com.hr
www.losinj-hotels.com

10:00 - 22:00
I, II, III

Points: 82/100

House specialty
First-class Adriatic fish with Swiss chard and potato, lamb cutlet with Lošinj aromatic herbs.

* Jul and Aug 11:00 - 23:00

Diana Restaurant

Mali Lošinj

Šetalište dr. Alfreda Edlera von Manusso Montesole 2
00385 (0)51 232 055
restoran.diana@jadranka.t-com.hr
www.losinj-hotels.com

10:00 - 23:00
XI, XII

Points: 82/100

House specialty
Fuži (homemade pasta) with crab, ravioli filled with asparagus in sauce prepared from scampi, warm cake prepared from cottage cheese and oranges.
Konoba Silvana

Mali Lošinj

Lošinjskih pomoraca 2
00385 (0)51 232 591
konoba.silvana@inet.hr
www.silvana.hr

12:00 - 24:00
I, II, XI, XII
50
60
Am Express, Visa, MasterCard, Diners, Maestro, Visa El
Cold appetizer + main dish + dessert: HRK 100-160

House specialty
Fish from the oven, fuži pasta with scampi and asparagus, lamb.

Points: 85/100

Za Kantuni Restaurant

Mali Lošinj

Vladimira Gortana 25
00385 (0)51 231 840
restorani@losinia.hr
www.losinia.hr

09:00 - 23:00
I, II, III, XI, XII
48
104
Am Express, Visa, MasterCard, Diners, Maestro, Visa El
Cold appetizer + main dish + dessert: HRK 90-140

House specialty
Selected island cheeses, biska brandy with crab and homemade anise liqueur, homemade gnocchi with venison from the islands of Cres and Lošinj, homemade pasta with the Adriatic crab and sage.

Points: 80/100
Konoba Bukaleta
Loznati

Points: 81/100

House specialty
Lamb soup, Cres lamb trio (brick-oven roasted, grilled, bread-fried), gnocchi in lamb liver stew, grilled lamb liver, homemade cottage cheese.
Konoba Trs
Krčina

Krčina 101
00385 (0)51 571 291
ante.muzic@gmail.com

12:00 - 23:00*
60 80
Cold appetizer + main dish + dessert: HRK 100-160

House specialty
Cres lamb prepared in various styles (roasted, bread-fried, grilled, stew), pancakes with sage honey and walnuts.
* 12:00 - 16:00 and 18:00 - 23:00

Points: 76/100

Santa Lucia Restaurant
Cres

Lungomare svetoga Mikule 4/2
00385 (0)51 573 222
ostrek.marina88@gmail.com

09:00 - 23:00
100 150
Visa, MasterCard, Diners, Maestro
Cold appetizer + main dish + dessert: HRK 120-180

House specialty
Rombo in wine, lamb umido.

Points: 78/100
Capitano Restaurant/Pizzeria

**Cres**

_cons 11_

- 00385 (0)51 573 127
- capitancres@gmail.com
- www.capitano-cres.com

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- Am Express, Visa, MasterCard, Diners, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 100-140

**House specialty**

Fish platter, mussels _buzara_ style.

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Gostionica Tramontana

**Beli, Cres**

_beli 2_

- 00385 (0)51 840 519
- info@beli-tramontana.com
- www.beli-tramontana.com

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- Am Express, Visa, MasterCard, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 100-160

**House specialty**

Polenta with sheep’s milk cheese and sage, venison goulash with gnocchi, lamb _pod pekom_ (under the baking lid), homemade ice cream.

* Opened on Christmas and New Year
Konoba Hibernicia

Lubenice

- Address: Lubenice 17
- Phone: 00385 (0)51 525 040
- Email: hibernicia@windowslive.com
- Website: 
- Hours: 10:00 - 23:00
- Points: 76/100

House specialty
Lamb roasted under the baking lid (pod pekom) with potatoes, lamb stew with homemade gnocchi, grilled lamb liver with side dish, lamb lung and lamb tripe with polenta.

Bitoraj Restaurant

Fužine

- Address: Sveti Križ 1
- Phone: 00385 (0)51 835 019
- Email: info@bitoraj.hr
- Website: www.bitoraj.hr
- Hours: 07:00 - 23:00
- Points: 90/100

House specialty
Homemade dishes typical of the mountainous region (black pudding, cooked smoked pork hock), specialties prepared from wild game, dishes prepared from wild fruit.
Goranska kuća Restaurant - Hotel Risnjak
Delnice

Lujzinska 36
00385 (0)51 508 160
info@hotel-risnjak.hr
www.hotel-risnjak.hr

07:00 - 22:00
80
25

Am Express, Visa, MasterCard, Diners, Maestro, Visa El

Cold appetizer + main dish + dessert: HRK 130-180

Points: 80/100

House specialty
Risnjak beef fillet, penny bun mushroom stew, blueberry strudel browned in sweet cream.

Legend to the restaurant descriptions:

Restaurant address
Opening Hours
Wi-Fi
Phone numbers
Closed days of the week
Closed months of the year
Credit cards
E-mail address
Capacity - interior
Menu prices
Website address
Capacity - terrace

Project partners:
Kvarner Region Tourism Offices

Kvarner Info

KVARNER INFO - Vrata Jadrana, 051 623 333, 628 888, Čikovici bb, 51215 Kastav
KVARNER INFO - Jug, 051 792 032, 791 171, Kralja Tomislava 6, 51250 Novi Vinodolski
KVARNER INFO - Aeroport Rijeka, Krk, 051 841 855, Hamec 1, 51513 Omišalj
INFO Gorski kotar - 051 812 156, Lujzinska cesta 47, 51300 Delnice

The Opatija Riviera

TZG OPAVIJA, info@opatija-tourism.hr, www.opatija-tourism.hr
TIC OPAVIJA, tic@opatija-tourism.hr, www.opatija-tourism.hr
TZM IČIĆI, tz-icici@ri.t-com.hr, www.tourism-icici.hr
TZ LOVRAN, tz-lovr@ri.t-com.hr, information@tz-lovr@ri.t-com.hr, www.tz-lovr@ri.t-com.hr
TIC MEDVEJA, tzm.medveja@ri.t-com.hr, www.tz-lovr@ri.t-com.hr
TZO MATULJI, tzm.matulji@tzmatulji.hr, www.tzmatulji.hr
TZO MOŠĈENIĈKA DRAGA, info@tz-moscenicka.hr, www.tz-moscenicka.hr

The Rijeka Region

TZG RIJEKA, rije@visitrijeka.hr, www.visitrijeka.hr
TZG BAKAR, info@tz-bakar.hr, www.tz-bakar.hr
TZG KRALJEVICA, info@tzg-kraljevica.hr, www.kraljevica.hr
TZO KOSTRENA, tz-kostrena@ri.t-com.hr, www.tz-kostrena.hr
TKG KASTAV, tz.grada.kastava@ri.t-com.hr, www.kastav-touristinfo.hr
TZO VIĈKOVO, info@tz-viskovo.hr, www.tz-viskovo.hr
TZO ĆAVLE, info@tz-cavle.hr, www.tz-cavle.hr
TZO JELENJE, turisticka.zajednica.opcine.jelenje@ri.t-com.hr, info@tz-jelenje.hr, www.jelenje.hr

The Riviera of Crikvenica and Vinodol

TZG CRIKVENICE, info@tzg-crikvenice.hr
www.rivieracrikvenica.com
TIC CRIKVENICA, td-crikvenica@tzg-crikvenice.hr, www.rivieracrikvenica.com
TZ NOVI VINODOLSKI, tzg-novivinodolski@ri.t-com.hr, www.tz-novivinodolski.hr
TZO VINODOLSKA OPĈINE, tzo-vinodolske@ri.t-com.hr, www.tz-vinodol.hr

The Island of Krk

TZ OTOKA KRKA, tz-otoka-krka@ri.t-com.hr, www.krk.hr
TZG KRK, tz@tz-krk.hr, www.tz-krk.hr
TIC KRK, tic@tz-krk.hr, www.tz-krk.hr
TZO BAĈKA, tz-baska@ri.t-com.hr, www.tz-baska.hr
TZO DOBRINJ, tzo-dobrinj@ri.t-com.hr, www.tz-dobrinj.hr
TZO MALINSKA - DUBAĈNICA, tz-malinska@ri.t-com.hr, www.tz-malinska.hr
TIC MALINSKA, tic-malinska@ri.t-com.hr, www.tz-malinska.hr
TZO OMIĈAL - NJIVICE, tzo-njivice@ri.t-com.hr, www.tz-njivice-omisalji.hr
TIC OMIĈAL, tzo-njivice@ri.t-com.hr
www.tz-njivice-omisalji.hr
TZO PUNAT, info@tzpunat.hr, www.tzpunat.hr
TZO VRBNIĈ, info@vrbn@ri.t-com.hr, www.vrbnik.hr

The Island of Cres

TZG CRES, tzg-cresa@ri.t-com.hr, www.tzg-cres.hr

The Island of Lošinj

TZG MALI LOŠINJ, losin@visitlosinj.hr, www.tz-malinosinj.hr

The Island of Rab

TZG RAB, info@rab-visit.com, www.tzg-rab.hr
TZO LOPAR, lopar@lopar.com, www.lopar.com

Gorski kotar

TZO FUŽINE, tz-fuzine@ri.t-com.hr, www.tz-fuzine.hr
TZO ČABAR, info@tz-cabar.hr, www.tz-cabar.hr
TZO DELNICE, tz-grada-delnica@ri.t-com.hr, www.tz-delnice.hr
TZO VRBOVSKO, info@tz-vrbovsko.hr, www.tz-vrbovsko.hr
TZO LOKVE, tz-lokve@ri.t-com.hr, www.tz-lokve.hr
TZO RAVNA GORA, tz-ravna-gora@ri.t-com.hr, www.tz-ravnagora.hr
TZO SKRAD, tz-skrad@ri.t-com.hr, www.tz-skrad.hr
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TZO BROD MORAVICE, tz@brodmoravice.hr, renata@brodmoravice.hr, www.tz-brodmoravice.hr
The whole of Croatia abounds in indigenous grape varieties, and so does our Kvarner region. The wines made from these varieties are much easier to taste than to pronounce. For example: vrbnička žlahtina, trojšćina, jarbola, suščan crni. To be more precise, it is a Croatian custom to name the wine after the variety it is made from. The diversity of indigenous varieties makes our wine-growing and wine-making past a rich one. However, for the time being, the future of Kvarner wines rests almost exclusively on žlahtina, a white grape variety grown in Krk and Vinodol vineyards. The most famous type is vrbnička žlahtina (Žlahtina of Vrbnik) originating, as its name says, from the Vrbnik Field and the town of Vrbnik on the Island of Krk. The numerous Kvarner wine-producers include: Vrbnik Agricultural Cooperative with a hundred year old tradition, Frajona, Gospoja Agricultural Cooperative - Toljanić, Antun Katunar, Ivan Katunar, Dobrinčić family’s Šipun Winery, Juranić family’s Nada Winery, and Petar Ćubranić. In the field between Bribir and Novi Vinodolski, in Novljansko polje, Vrbnička žlahtina is produced by the Pavlomir Winery.

Žlahtina is a charming, young wine that is usually left to age for one or two years at the most. It is an ideal summer wine. It combines the sea, citrus fruit, green apple, chive and wet sea rock fragrances. Its body is always mild, moderately warm, as it rarely exceeds 12% alcohol. It leaves an exceptional mineral and salty taste in the mouth with a slightly spicy white pepper finish. When served, it should never be cooled down below 10ºC, so that it wouldn’t lose its varietal characteristics, and it is best served in a classic wine tasting glass. It perfectly complements the most delicious crustaceans in the world, Kvarner scampi, and clams. Due to its pleasant freshness, it makes a good basis for the production of classic sparkling wines.

There are numerous sparkling wine producers in Kvarner, including PZ Vrbnik, Antun Katunar and Frajona, but Frajona’s sparkling wine brings by far the best price and quality ratio. PZ Vrbnik nurtures one of its series of Valomet sparkling wines on yeasts at deep-sea sites (30 m). A bottle of such wine is very exquisite. The past few vintages of žlahtina have resulted in the excellent Ivan Katunar and Šipun (Ivica Dobrinčić) non-sparkling wines.
Žlahtina producers

Vrnik agricultural cooperative
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Fax +385 51 857 340
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www.pz-vrnik.hr
pz-vrnik@ri.t-com.hr

Šipun wine-growing and transplanting industry
Obrt za vinarstvo i rasadničarstvo Šipun
Šipun 16, 51516 Vrnik
Tel./Fax +385 51 857 086
www.sipun.hr
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Gospoja agricultural cooperative - Toljanić
Poljoprivredna zadruža Gospoja - Toljanić
Frankopanska 1, 51516 Vrnik
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