

ZADAR REGION

Say YES! to everything

WELCOME
TASTE & BUY

 CROATIA
Full of life



ZADAR REGION

WELCOME TASTE & BUY



UVOD

Recite DA proizvodima **WELCOME TASTE & BUY!**

Zadarska je županija iznimno privlačna posjetiteljima, a razloga za to ima zaista puno. Blaga mediteranska klima i velik broj sunčanih sati, raskošne i raznolike prirodne ljepote, brojni vrijedni kulturno-povijesni spomenici, srdačni i gostoljubivi domaćini, te osobito posebne i domaće gastronomske poslastice kao i obilje dobre kapljice koje možete ovdje probati, neki su od njih.

Ukoliko podržavate održivi i zeleni turizam, preferirate lokalno uzgojenu hranu, ulje, ili vino, te želite autohtoni doživljaj „Welcome Taste & Buy“ domaćini su pravi izbor. Njihova imanja ne samo da omogućavaju posjetiteljima kušanje autentičnih okusa destinacije, već i upoznavanje s procesom proizvodnje, a nude i mogućnost kupnje proizvoda direktno od proizvođača.

Svakako iskusite lokalne gastronomske doživljaje, kušajte i kupite proizvode kod „Welcome Taste & Buy“ domaćina koji će vas uz izvrsne okuse i mirise sjajno ugostiti. Recite DA proizvodima „Welcome Taste & Buy“ i stvorite doživljaj za pamćenje koji ćete rado promovirati među prijateljima.

*Molimo da se našim ljubaznim domaćinima najavite prije dolaska.

INTRODUCTION

Say YES to **WELCOME TASTE & BUY** products!

Zadar County is exceptionally attractive to visitors for a myriad of reasons. The temperate Mediterranean climate with ample sunshine, stunning and diverse landscapes, numerous significant cultural and historical monuments, kind and hospitable locals, and especially the unique homemade gastronomic delights along with an abundance of fine local wines to name a few.

If you support sustainable and green tourism, prefer locally grown food, olive oil, or wine, and seek an authentic "Welcome Taste & Buy" experience, visiting a local host is the perfect choice for you. Local host estates not only allow visitors to taste the authentic flavours of the destination, but also provide insights into the production process along with the chance to purchase products directly from those who make them.

Be sure to indulge in local gastronomic experiences – taste and purchase products from your "Welcome Taste & Buy" hosts, who will treat you to excellent flavours and aromas all while making you feel at home. Say YES to what "Welcome Taste & Buy" has to offer and craft an unforgettable experience that you'll be excited to share with your friends.

*Please give our kind hosts advance notice of your visit.



OPG KEČA PERICA, AJDEROVAC 01



Donji Srb 6, 23445 Srb, Gračac



+385 98 668 646



perica.keca@gmail.com

HR

Daleko od gradske vreve, u srcu Like, 750 metara iznad Srba, nalazi se imanje obitelji Keča, pravi raj za ljubitelje prirode i domaće hrane. Posjetitelji dočekuju toplu dobrodošlica članova ove obitelji. Oni s ponosom njeguju svoj način života u skladu s prirodom, a svatko u obitelji doprinosi radu na imanju, gdje imaju ovce, krave, kokoši i svinje te čak 20-tak konja, koje čine njihovu svakodnevicu bogatijom. Gostima pružaju priliku da upoznaju život na selu izbliza, dožive jednostavnost ličkog seoskog života u svakom trenutku boravka i uživaju u domaćim ličkim specijalitetima koje sami stvaraju i uzgajaju kroz godinu.

EN

Shielded from the hustle and bustle of the city, in the heart of Lika lies the Keča family estate, perched some 750 meters above the town of Srb – a true paradise for nature enthusiasts and lovers of homemade food. The family greets their guests with a warm welcome, taking pride in their lifestyle in harmony with nature. Each family member plays a role in the daily operations at the homestead, which houses sheep, cows, chickens, pigs, and even around twenty horses, making their day-to-day life ever so vibrant. Visitors are offered a unique opportunity to experience rural life up close, savour the simplicity of Lika's village life during their stay, and indulge in homemade specialties that the family cultivates and prepares throughout the year.





PROIZVODI U PONUDI

Peka, ražanj, mesni specijaliteti, suhomesnati proizvodi, basa, uštipci i ukiseljeni sezonski proizvodi, domaće rakije i likeri



PRODUCTS ON OFFER

Meat roasted under the bell (*peka*), skewer dishes, meat dishes, cured meat, basa cheese, traditional doughnuts, pickled seasonal products, homemade brandies and liqueurs

SOKOL FEEL GOOD ESTATE 02

📍 Vranska 20, 23440 Gračac

☎ +385 91 722 7676

☎ +385 95 546 5893

✉ info@lickisokol.com

🌐 www.lickisokol.com



HR

U srcu Like, „Sokol – Feel Good Estate” imanje obitelji Budiša, nudi jedinstveno iskustvo prirode uz odlične lokalne specijalitete. Krešimir i Božica Budiša spojili su ljubav prema prirodi s poduzetništvom, stvarajući ekološke sokove i rakije na bazi lokalne ličke jabuke, bez šećera i konzervansa, uz dodatne okuse drugih lokalnih voćki poput višnje i oraha. Gosti također mogu uživati u ličkoj peki, roštilju te aktivnostima poput streličarstva i paintballa, čime je „Sokol” idealan za obiteljski odmor, teambuilding, ali i povratak prirodi i okusima koje osvajaju na prvu.

EN

In the heart of Lika, “Sokol – Feel Good Estate”, owned by the Budiša family, offers a unique nature experience paired with delightful local delicacies. Krešimir and Božica Budiša have combined their passion for nature with entrepreneurship, crafting organic juices and spirits from locally sourced Lika apples, free from sugar and preservatives, and enhanced with flavours from other local fruits like cherries and walnuts. Guests can also savour traditional dishes of Lika, like dishes roasted under the bell (*peka*), and partake in activities such as archery and paintball, making “Sokol” the perfect destination for family vacations, team-building events, or simply reconnecting with nature and indulging in flavours that captivate from the very first bite.





PROIZVODI U PONUDI

**Proizvodi na bazi domaće ličke
jabuke: sokovi, rakije, likeri**

PRODUCTS ON OFFER

**Products made from locally
sourced Lika apples: juices,
brandies, and liqueurs**



OPG DIDINI VRTOVI, AGROTURIZAM PLAVICA

03

📍 Jadranska turistička cesta 24 C
23211 Drage, Pakoštane

☎ +385 91 635 4022

✉ info@plavica.hr

HR

Između Vranskog jezera i Jadranskog mora, Agroturizam Plavica pruža nezaboravan gastronomski doživljaj Dalmacije! Obitelj Stojanov u novoizgrađenoj kušaonici koja prima oko 40 ljudi, gostima nudi jela s domaćim, ekološkim namirnicama – od raznih ukusnih peka, preko pancete, pršuta, sira do domaćih slastica. Uz to, proizvode nagrađivano ekstra-djevičansko maslinovo ulje. Novouređena Staza kulturne baštine s vidikovcem kroz niz interpretacijskih postaja posjetiteljima približava prirodu, tradiciju, gastronomiju i način života ovog kraja, uz poseban doživljaj panoramskog pogleda na more i otoke.

EN

Nestled between Vrana Lake and the Adriatic Sea, Plavica agrotourism estate offers an unforgettable culinary impression of Dalmatia! The Stojanov family welcomes their guests in a newly built tasting room, which can accommodate up to 40 people, serving dishes made from local, organic ingredients. From a variety of delicious dishes roasted under the bell (*peka*), to pancetta, prosciutto, cheese, and homemade desserts, the menu is a feast for your senses. Additionally, the estate produces award-winning extra virgin olive oil. The newly renovated Cultural Heritage Trail, featuring a viewpoint and a series of interpretation stations, offers visitors an insight into the nature, traditions, gastronomy and way of life of the area, complemented by panoramic views of the sea and islands.





PROIZVODI U PONUDI

Voće i povrće iz vrta, peka, ražanj, domaće meso, suhomesnati proizvodi, maslinovo ulje, kolači, ušćerene bajame

PRODUCTS ON OFFER

Fresh homegrown fruit and vegetables, roasted dishes, skewered meat, homemade fresh and cured meat dishes, olive oil, cakes, and candied almonds

OPG MATE GAŠPAR

04



Gornje Ceranje 11
23420 Gornje Ceranje
Ravni kotari



+385 98 921 4420



gasparantonia248@gmail.com

HR

OPG Mate Gašpar iz Gornjih Ceranja savršeno dočarava autentične okuse Bukovice. Uz janjetinu i teletinu ispod peke, ovdje možete probati prišku - tradicionalni beskvasni kukuruzni kruh koji donosi okus prošlosti, te prisnac, slani kolač pečen pod pekom, napravljen od domaćih jaja, skorupa, kukuruznog brašna i sira. Obitelj Gašpar omogućuje posjetiteljima da iskuse seoske aktivnosti i uživaju u domaćim proizvodima koji pričaju priču o životu u Bukovici.

EN

Mate Gašpar family estate in Gornje Ceranje beautifully captures the authentic flavours of Bukovica. Here, you can savour lamb and veal roasted under the bell (*peka*), along with *priška* - a traditional unleavened corn bread that evokes the tastes of yesteryear - and *prisnac*, a savory pie baked under the bell, made from fresh eggs, cream, cornmeal, and cheese. The Gašpar family invites visitors to try out rural activities and taste our homemade delights that paint a picture of life in Bukovica.





PROIZVODI U PONUDI

**Prisnac, priška, domaće meso
i suhomesnati proizvodi, sir,
kolači i slastice**

PRODUCTS ON OFFER

***Prisnac* cake, *priška* bread,
homemade fresh and cured
meat dishes, cheese, cakes,
and desserts**

OPG ZAGORAC MILENKO

05

📍 Polača 33, 23423 Polača, Ravni kotari

☎️ +385 98 914 8948

✉️ info@opg-zagorac.hr

✉️ oleatinia@gmail.com

🌐 www.opg-zagorac.hr



HR

U srcu Ravnih kotara, OPG Milenko Zagorac na poviješnim obroncima Tinja uzgaja 1.150 maslina, čije ekstra djevičansko maslinovo ulje brenda „Olea Tinia” osvaja nagrade. Posjetitelji mogu uživati u modernoj kušaonici, otvorenoj 2023. godine, gdje se uz ulje nude domaće delicije: pršut, panceta, mladi kravljji sir, kruh i crno vino. Ova obiteljska priča spaja tradiciju, povijest i vrhunsku kvalitetu te pruža najbolje iskustvo dalmatinskog gostoprimstva.

EN

Located in the heart of Ravni Kotari, Milenko Zagorac family estate cultivates 1,150 olive trees on the historic slopes surrounding the village of Tinj, producing award-winning extra virgin olive oil under the brand “Olea Tinia”. Visitors can enjoy a modernly equipped tasting room, which opened in 2023, where they can savour local specialties such as prosciutto, pancetta, fresh cow’s cheese, bread, and red wine alongside the olive oil. This family-run venture beautifully intertwines tradition, history, and exceptional quality, offering an unforgettable experience of Dalmatian hospitality.





PROIZVODI U PONUDI

**Ekstra djevičansko maslinovo
ulje, pršut, panceta,
pečenica, mladi kravljji sir,
kruh te crno vino**

PRODUCTS ON OFFER

**Extra virgin olive oil,
prosciutto, pancetta, roasted
pork, fresh cow's cheese,
bread, and red wine**



OPG ĆUSA, AGROTURIZAM LOLINA VATRENICA

06

📍 Šopot 24, 23420 Benkovac,
Ravni kotari

☎️ +385 95 366 0276

✉️ opgcusa@gmail.com

HR

U srcu Šopota kod Benkovca, Agroturizam „Lolina vatrenica“ goste dočekuje kao svoju obitelj. U toplini stare konobe nude domaće specijalitete - od svježe pečenog kruha do hladne plate s vlastitim suhomesnatim proizvodima. U konobi se, uz prethodni dogovor, pripremaju i jela po narudžbi, a posebnu čar daju tradicionalna jela ispod peke.

Posebna je poslastica Benkovački prsnac, kolač po receptu starom 150 godina. Uz bogatstvo okusa, posjetitelji mogu uživati i u posebnom doživljaju uz magarce te kušati magareće mlijeko, cijenjeno zbog svojih iznimnih nutritivnih vrijednosti. Ovdje, među domaćim delicijama i toplim osmijesima, osjetit ćete pravu gostoljubivost dalmatinskog zaleđa i povezanost s tradicijom.

EN

In the heart of Šopot, near Benkovac, the “Lolina vatrenica” agritourism estate welcomes guests as if they were family. In the warmth of its old tavern, visitors can enjoy traditional local specialities - from freshly baked bread to cold platters featuring the estate's own cured meat products. The tavern also prepares made-to-order dishes by prior arrangement, with traditional meals cooked under the *peka* bell lid adding a particularly authentic touch.

A special treat is Benkovac *prsnac*, a cake made according to a 150-year-old recipe. Alongside this wealth of flavours, visitors can enjoy a unique experience with donkeys and taste donkey's milk, prized for its exceptional nutritional value. Here, amid homemade delicacies and warm smiles, you will experience the genuine hospitality of the Dalmatian hinterland and its deep connection to tradition.





PROIZVODI U PONUDI

**Voće i povrće iz vrta,
suhomesnati proizvodi, vino,
ulje, tradicionalni kolači**



PRODUCTS ON OFFER

**Fresh homegrown fruits and
vegetables, cured meat, wine,
oil, and traditional pastries**





RIBARSKI OBRT NEFALI

07

📍 Ražanac XI br. 23, 23248 Ražanac

☎️ +385 91 546 1965

✉️ r.o.nefali@outlook.com

HR

Marko Kožul, mladi ribar iz Ražanca, nudi jedinstveno iskustvo ribolovnih avantura i upoznavanje života Dalmatinca iz prve ruke. Njegove ture započinju ranim jutarnjim satima polaskom na more, gdje gosti mogu uživati u cjelodnevnom ribolovu. Nakon tog jedinstvenog iskustva, ribu priprema u malenoj konobi, s domaćim maslinovim uljem i povrćem iz obiteljskog vrta. Ova kombinacija ribolova i gastronomije pruža pravi okus Mediterana, stvarajući nezaboravne uspomene za cijelu obitelj.

EN

Marko Kožul, a young fisherman from Ražanac, offers a unique opportunity to embark on fishing adventures while getting a firsthand impression of the Dalmatian day-to-day life. His tours begin with setting sail into the sea in the early morning, allowing guests to indulge in a full day of fishing. After the adventure, he will serve you your catch in his charming konoba, using homemade olive oil and home-grown vegetables. This perfect mix of fishing and culinary tradition offers a true taste of the Mediterranean, creating unforgettable family moments.

PROIZVODI U PONUDI

**Svježa riba na sve načine,
krumpir i povrće iz vrta**



PRODUCTS ON OFFER

**Fresh fish prepared in
various ways, home-grown
potatoes and vegetables**



OPG MATE DUŠEVIĆ 08

HR

OPG Mate Dušević u mirnom mjestu Ljubač blizu Zadra postao je poznat po svojoj strasti prema maslinama i proizvodnji vrhunskog maslinovog ulja. Obitelj Dušević ponosno nudi nagrađivana ulja koja su rezultat spoja tradicije i inovacija. Njihova kušaonica, otvorena 2021. godine, omogućava posjetiteljima da istraže razne sorte ulja, kao i vinske i likerske specijalitete te lokalne delicije poput Paškog sira i njihovih suhomesnatih proizvoda. Uz predhosnu najavu, nude i peke i meso s ražnja. Uz sve to uspijevaju biti i inovativni: proizveli su maslinovo ulje obogaćeno cvijetom ninske soli, slaveći time bogatstvo dalmatinske gastronomije.

📍 Ljubač 83, Ljubač, 23248 Ražanac

☎ +385 98 399 149

✉ opg.mdusevic@gmail.com

🌐 www.opgdusevic.hr

EN

The Dušević family estate, located in the tranquil village of Ljubač near Zadar, has gained recognition for its deep passion for olive cultivation and the production of exceptional olive oil. The Dušević family proudly presents award-winning oils that blend tradition with modern innovation. Their tasting room, which opened in 2021, invites visitors to sample a variety of olive oil types, as well as local wines, liqueurs, and delicacies such as Pag cheese and their home-made cured meat. With prior arrangements, they also offer traditional bell (*peka*) dishes and skewered meat. Beyond their culinary delights, they now offer a distinctive olive oil infused with an aroma of Nin Flower of Salt – a tribute to the bold flavours of Dalmatian tradition.





PROIZVODI U PONUDI

**Nagrađivano ekstra
djevičansko maslinovo ulje
(više vrsta), suhomesnati
proizvodi, fritule i kroštule**



PRODUCTS ON OFFER

**Award-winning extra virgin
olive oil (various types), cured
meat products, fritters, and
sweet pastries**

SOPG MARAŠ PJEGULA – PIJAT I POT 09

📍 Duboki put 11, 23235 Vrsi

☎ +385 95 583 4196

✉ pjegulainfo@gmail.com

HR

„Pjegula – pijat i pot“, kušaonica obitelji Maraš u Vrsima, pruža dalmatinsko, eno-gastronomsko iskustvo daleko od turističke vreve. U intimnom ambijentu lijepo uređene kušaonice, Mladen i Anita Maraš gostima nude četiri slijeda domaće hrane uparene s vlastitim vinima. Gosti tako mogu uživati u domaćem maslinovom ulju i pršutu i šokolu, lokalnom siru, ali i svježoj ribi te tradicionalnim dalmatinskim jelima, poput raznih gulaša koje sprema sam Mladen. Njegova somelijerska strast, kao i Anitini ukusni deserti, stvaraju uspomene koje gosti nose sa sobom. Za pravu Dalmaciju, Pjegula je iskustvo koje se pamti.

EN

“Pjegula – Pijat i Pot” is the name of a tasting room in the town of Vrsi, where the Maraš family has crafted an intimate Dalmatian culinary and wine experience. In this refuge from tourist crowds, Mladen and Anita Maraš welcome guests to their intimate, elegantly designed rustic space for a curated four-course experience, where each homemade dish is thoughtfully paired with their own wines. Savour Dalmatian olive oil, prosciutto, *Šokol meat delicacy*, local cheese, fresh seafood, alongside stews made according to Mladen’s own recipe. His passion for wine and Anita’s artful desserts have the power to transform a meal into a lasting memory. For those seeking true Dalmatian terroir, Pjegula is a place to remember.





PROIZVODI U PONUDI

**Vino, ulje, suhomesnati
proizvodi, domaća
dalmatinska spiza
(riblja i mesna)**

PRODUCTS ON OFFER

**Wine, oil, cured meat, and
traditional Dalmatian cuisine
(fish and meat dishes)**



OPG ŠINJORINA SMOKVA 10

📍 Poljica 161, 23235 Poljica

☎ +385 98 955 0642

☎ +385 98 192 8744

✉ sinjorina.smokva@gmail.com

HR

U zadarskom zaleđu, u mjestu Poljica, OPG „Šinjorina” obitelji Sandre Babac i Alana Damjanića nudi jedan osobit doživljaj ove poznate mediteranske namirnice – smokve. Osim vrhunskih ekoloških proizvoda, gosti uživaju u pripremi jela i degustaciji lokalnih specijaliteta u obiteljskoj kuhinji, uključujući „Šinjorina snack” – paška skuta, zapečene smokve i panceta, marmelada od smokava, sve posluženo na smokvinom listu. Nekad, ako vrijeme dopusti, gosti se mogu okušati u branju smokava, pa onda, u njihovu hladu uživati u delicijama koje sa strašću i inovativnošću sprema Sandra, nositeljica obiteljskog gospodarstva.

EN

In the picturesque region of Poljica, near Zadar, the “Šinjorina” family estate, run by Sandra Babac and Alan Damjanić, offers a unique experience centred around a beloved Mediterranean delicacy – the fig. Guests are treated to exceptional organic products and have the opportunity to participate in the preparation and tasting of local specialties in a warm family kitchen. One highlight is the “Šinjorina snack”, featuring Pag cheese whey, baked figs with pancetta, and fig jam, all elegantly served on a fig leaf. Weather permitting, visitors can also try their hand at fig picking, followed by indulging in the delightful dishes crafted with passion and creativity by Sandra, the heart of the family farm.





PROIZVODI U PONUDI

**Proizvodi od smokve,
dunje, maraške, šljiva
i mandarina**



PRODUCTS ON OFFER

**Products made from figs,
quinces, sour cherries,
plums, and mandarins**



OPG BARICHEVICH 1853

11

📍 Petra Zoranića 44, Maslenica, 23243 Jasenice

☎️ +385 99 249 1464

✉️ barichevich1853@gmail.com

HR

OPG Barichevich iz Maslenice, koji vode otac i sin, nudi vrhunske pčelarske proizvode koji spajaju tradiciju i inovaciju. Njihov pjenušac od meda, Tulo, prvi je takav u Hrvatskoj, s okusima lokalnog bilja i cvijeća koje se nalaze podno Tulovih greda, dok medovina i liker od pelina s medom pružaju autentično iskustvo. U kušaonici meda gosti mogu otkriti bogatstvo okusa domaćih mednih delicija, uz jedinstveni ambijent i prirodne ljepote Velebita. Posjetite ih i doživite slatki okus tradicije u modernom ruhu!

EN

The Barichevich family estate in Maslenica, run by a father and son duo, offers exceptional beekeeping products that blend tradition with innovation. Their honey sparkling wine, Tulo, is the first of its kind in Croatia, infused with the flavours of local herbs and flowers found at the base of Tulove Grede rock ridge. Additionally, their mead and honey wormwood liqueur are an authentic delight in their own right. At the honey tasting room, guests can discover the rich flavours of local honey delicacies, complemented by a unique setting and the natural beauty of the Velebit Mountain. Come and experience the sweet taste of tradition reimaged!



PROIZVODI U PONUDI

**Med, pjenušac od meda -
Tulo, pelin od meda, medovina
i ostali pčelinji proizvodi**

PRODUCTS ON OFFER

**Honey, honey sparkling wine –
Tulo, honey wormwood, mead,
and other bee products**



OPG LUNGIĆ

12

HR

Braća Lari i Nino Lungić unose svježinu u život na otoku Ugljanu kroz spoj domaćih specijaliteta i otočke poljoprivredne tradicije. Lari vodi restoran „Srdela Fish Snack” u uvali Batalaža, poznat po jednostavnim jelima s lokalnom ribom, dok se Nino posvetio maslinicima i uzgojem životinja. Njihov sljedeći korak je otvaranje kušaonice, na vrhu brda, podno maslina, gdje pogled puca na obližnje otoke i gdje će gosti moći uživati u domaćem maslinovom ulju, vinu i povrću, kao i friškoj ribi.



Kornatska ulica 3a, 23272 Kali, Ugljan



+385 95 363 1734



+385 95 560 4069



lungic.lari@gmail.com

EN

Brothers Lari and Nino Lungić are bringing a breath of fresh air to life on the island of Ugljan by blending local delicacies with traditional island agriculture. Lari runs the “Srdela Fish Snack” restaurant in Batalaža Cove, renowned for its simple dishes featuring fresh local fish, whereas Nino focuses on olive groves and animal husbandry. Their next venture involves opening a tasting room atop a hill, sheltered among the olive trees, where visitors can enjoy stunning views of nearby islands and savour homemade olive oil, wine, vegetables, and freshly caught fish.





PROIZVODI U PONUDI

Ribljí specijaliteti (hladna riblja plata)

PRODUCTS ON OFFER

Fish specialties (cold fish selection)



RIBARSKI OBRT MROTINE 13

📍 Kornatska ulica 7, 23272 Kali, Ugljan

☎️ +385 98 376 342

☎️ +385 99 3221 444

✉️ mrotine.d.o.o@zd.t-com.hr

HR

Kućaonica obitelji Ivoš u srcu Kali pruža autentično iskustvo otočkog života kroz njihove vrhunske proizvode, posebno maslinovo ulje koje nastaje iz maslina iz vlastitih maslinika. Svaka boca odražava stoljetnu tradiciju i posvećenost kvaliteti. Uz ulje, posjetitelji mogu kušati domaću plavinu i specijalitete poput mariniranih inćuna koje sami pripremaju, sve u ambijentu inspiriranom dalmatinskom konobom s rustikalnim uređenjem. Obitelj Ivoš s ljubavlju prenosi priču o otoku, pružajući posjetiteljima istinsku dalmatinsku gostoljubivost i bogatstvo okusa mora i zemlje.

EN

Located in the heart of a small island town of Kali, the Ivoš family's tasting room offers an authentic taste of island life through their exceptional products, particularly their olive oil harvested from their own groves. Each bottle is an emblem of a centuries-old tradition and their commitment to quality. In addition to the oil, visitors can enjoy local Plavac wine and homemade specialties like marinated anchovies, served in an ambiance of a traditional Dalmatian *konoba* with rustic decor. The Ivoš family passionately shares the island's heritage, welcoming guests with true Dalmatian hospitality and a bountiful symphony of flavours from sea and land alike.





PRODUCTS ON OFFER

Fish specialties (marinated and salted anchovies), wine, and olive oil

PROIZVODI U PONUDI

**Riblji specijaliteti
(marinirani i slani inćuni),
vino i maslinovo ulje**



RIBARSKI OBRT MOĆUN

14

📍 Obala Kaljskih ribara i pomoraca 26
23272 Kali, Ugljan

☎️ +385 98 813 407

✉️ markokolega78@gmail.com

HR

Na predivnom otoku Ugljanu, u ribarskom mjestu Kali, Marko Kolega iz obrta „Moćun” transformira morsku tradiciju u pravi kulinarski doživljaj. Od 2005. godine, on i supruge Katarina proizvode više od 40 vrsta morskih delicija poput mariniranih i slanih inćuna, sušene ribe, mariniranih krakova hobotnice, mesa kozica... Gosti imaju priliku sudjelovati u procesu, uživajući u ekskluzivnim degustacijama koje uključuju filetiranje ribe i pripremu specijaliteta poput morskih pašteta ili pak tatara i carpaccia. Markov pristup radu temelji se na preciznosti i strasti prema moru, stvarajući jedinstvene okuse koji pričaju priču o otoku i njegovoj bogatoj tradiciji.

EN

On the beautiful island of Ugljan, in the fishing village of Kali, Marko Kolega of the “Moćun” sole proprietorship is turning maritime traditions into an extraordinary culinary experience. Since 2005, he and his wife Katarina have been crafting over 40 varieties of seafood delicacies, including marinated and salted anchovies, dried fish, marinated octopus tentacles, and shrimp meat. Guests are invited to take part in the process, joining exclusive tasting sessions that feature fish filleting and the preparation of dishes like seafood pâté, tartare, and carpaccio. Marko's work is rooted in precision and a deep passion for the sea, creating unique flavours that share the island's rich heritage with newcomers.



PROIZVODI U PONUDI

**Ribljí specijaliteti; sušena,
marinirana, slana riba i
morski plodovi**



PRODUCTS ON OFFER

**Fish specialties; dried,
marinated, salted fish, and
seafood**



OPG MATULIĆ

15

HR

OPG Matulić, koji vode supružnici Ana i Krsto Matulić, nudi vrhunske otočke proizvode nastale na otoku Pašmanu. Njihov ljuti umak Pašmanero te balzamični ocat Pašman Libre od zelenih smokava postali su omiljeni među brojnim gurmanima. Pašman Libre i Maraška, aromatični ocat od višnje maraške, osvojili su više međunarodnih nagrada, među kojima se ističe prestižni Great Taste Award. Krsto neprestano eksperimentira s novim delikatesama, poput tamne čokolade Choco Libre s acetom i maslinovim uljem, dok Ana izrađuje prirodnu kozmetiku na bazi biljnih ulja i hidrolata, obogaćenu eteričnim uljima smilja, naranče i lavande. Posjetite ih na Pašmanu, u njihovom posebnom dućanu, i otkrijte autentične okuse i mirise ovog prekrasnog otoka!



Obala tamarisa 26, 23262 Pašman



+385 98 994 1634



modusvive@gmail.com



ana@opgmatulic.com



www.opgmatulic.com

EN

Matulić Family Farm, run by husband and wife Ana and Krsto Matulić, offers premium island products made on the island of Pašman. Their Pašmanero hot sauce and Pašman Libre balsamic vinegar made from green figs have become favourites among food lovers. Pašman Libre and Maraška, an aromatic vinegar made from Marasca cherries, have won several international awards, including the prestigious Great Taste Award. Krsto is constantly experimenting with new delicacies, such as Choco Libre dark chocolate with aceto and olive oil, while Ana creates natural cosmetics based on plant oils and hydrosols, enriched with essential oils of immortelle, orange, and lavender. Visit them on Pašman at their unique shop, and discover the authentic flavours and scents of this beautiful island!





PROIZVODI U PONUDI

Aceta od smokve, domaćeg chillija, maraške, prirodna kozmetika od otočkih biljaka, aromatizirane soli, ručno rađena tamna čokolada

PRODUCTS ON OFFER

Fig vinegar, chilli vinegar, Marasca cherry vinegar, natural cosmetics made from island plants, flavoured salts, and handcrafted dark chocolate

OPG ROZALINDA BANIĆ, LANDIN

16



Bagasovina 1, 23212 Kraj, Pašman



+385 91 782 2054



rozalindabanic@gmail.com



www.buskavica.com

HR

OPG Banić na Pašmanu, pod vodstvom neumorne Rozalinde Banić, nudi autentično otočko iskustvo kroz kušaonu domaćih specijaliteta. Uživajte u svježem povrću iz vrta, domaćim kobasicama, pršutu, ribljim paštetama, kao i brojnim likerima od otočkih biljaka, kao i vrhunskom maslinovom ulju i vinima. Smještena u Kraju, nova kušaonica može ugostiti do 45 gostiju u ugodnom ambijentu natkrivene terase, pružajući sve čari koje otok Pašman nudi uz očuvanje otočke baštine kroz bogatstvo domaćih okusa i obiteljske tradicije.

EN

Banić family estate, located on the island of Pašman and led by the tireless Rozalinda Banić, offers an authentic island experience through its tasting room featuring local delicacies. Savour fresh homegrown vegetables, homemade sausages, prosciutto, fish pâté, and a variety of liqueurs made from island herbs, along with premium olive oil and wines. Located in Kraj, the new tasting room can accommodate up to 45 guests in the pleasant setting of its covered terrace, offering the many charms of Pašman while preserving the island's heritage through a rich array of local flavours and family traditions.





PROIZVODI U PONUDI

**Domaći likeri, rakije,
suhomesnati proizvodi, kolači
i slastice, riblji specijaliteti,
vino i maslinovo ulje, povrće i
voće iz vrta**

PRODUCTS ON OFFER

**Homemade liqueurs,
brandies, cured meat,
cakes and desserts, fish
specialties, wine and olive
oil, as well as homegrown
vegetables and fruit**



OPG KATICA MUŠČET 17

📍 Ulica Glagoljaša 5, 23212 Tkon, Pašman

☎ +385 98 168 22 99

✉ katicamuscet@gmail.com

HR

Katica Muščet iz Tkona na Pašmanu inspiracija je mnogima - vodi mali obiteljski OPG i kušaonicu u kojoj posjetitelji mogu uživati u domaćim delicijama i unikatnim rukotvorinama. U svojoj staroj konobi poslužuje maslinovo ulje, svoju poznatu začinsku sol „Tkonetu“, kruh i džemove, a uz to izrađuje sapune i kreme kao i suvenire od tkanine, jeansa i naplavina. Posjet Katici nudi pravi otočki doživljaj kroz posebne okuse i ručno izrađene proizvode koji prenose ljepotu i tradiciju Pašmana.

EN

Katica Muščet from Tkon on Pašman Island is an inspiration to many. She runs a small family farm and tasting room where visitors can savour homemade delicacies and unique handcrafted products. In her charming old *konoba* she serves olive oil, her renowned spice salt “Tkoneta”, as well as homemade bread and jams. Additionally, she makes soaps, ointments and souvenirs made from textile, denim, and driftwood. At Katica's place, Pašman reveals its essence - traditional crafts and unique tastes that mirror the island's soul.





PROIZVODI U PONUDI

**Maslinovo ulje, vino, domaći
sapuni i kreme, suveniri od
tekstila i drva**



PRODUCTS ON OFFER

**Olive oil, wine, handmade
soaps and creams, and
souvenirs crafted from
textiles and wood**





OPG ŽAMPERA 18

HR

OPG Žampera, smješteno u slikovitom selu Žman na Dugom otoku, specijalizirano je za uzgoj koza, čime se stvaraju njihovi jedinstveni sirevi. Ova obiteljska tradicija traje već 30 godina, a u njihovoj novoj, modernoj kušao-ni gosti mogu uživati u raznovrsnim ekološki proizvedenim sirevima, pršutu, panceti i domaćem kruhu. Njihovi inovativni pristupi omogućavaju stvaranje sira koji se odlično uklapa u moderne kulinarske trendove, čime se dodatno ističu na tržištu. Posjetite OPG Žampera i otkrijte okuse koje će vas zasigurno oduševiti!

- 📍 Žman 139 A, 23282 Žman, Dugi otok
- ☎ +385 91 882 9332
- ✉ nikicazampera@gmail.com
- 🌐 www.opg-zampera.hr

EN

Žampera family estate, located in the charming village of Žman on Dugi Otok, specialises in goat farming, culminating in their signature island cheese. This family tradition has been thriving for 30 years, and in their new, modern tasting room, visitors can savour a variety of organically produced cheeses, prosciutto, pancetta, and homemade bread. Their innovative methods allow for the production of cheese that perfectly aligns with contemporary culinary trends, setting them apart in the market. Visit Žampera family estate and discover flavours that are sure to delight your palate!

PROIZVODI U PONUDI

Kozji sir, maslinovo ulje, suhomesnati proizvodi



PRODUCTS ON OFFER

Goat cheese, olive oil, cured meat

OPG FILIPI 19

📍 Sali I 19, 23281 Sali, Dugi otok

☎ +385 98 714 210

✉ filipimare@gmail.com

HR

U uljari „Zlatna kap” na Dugom otoku, u mjestu Sali, Marko Filipi nudi visoko kvalitetno maslinovo ulje, ali i usluge prerade maslina za lokalne maslinare. Njegova strast prema maslinama, koju je naslijedio od obitelji, stvara zajednicu posvećenu održivom maslinarstvu. Obitelj Filipi ponosna je na svoje gostoprimstvo, nudeći posjetiteljima domaće specijalitete koji savršeno pašu uz njihovo vrhunsko, nagrađivano maslinovo ulje. Uz modernu tehnologiju, njihova uljara predstavlja spoj tradicije i inovacije na ovom slikovitom otoku.

EN

At the “Zlatna kap” olive oil mill in the town of Sali on Dugi Otok island, Marko Filipi produces high-quality olive oil and offers olive processing services for local farmers. His deep-rooted passion for olives, a family tradition, inspires a community committed to sustainable cultivation. The Filipi family welcomes guests with heartfelt hospitality, offering artisanal delicacies crafted to complement their acclaimed olive oils. Their mill, where cutting-edge innovation meets timeless tradition, stands as a testament to the island’s enduring beauty.





PROIZVODI U PONUDI

**Ekstra djevičansko
maslinovo ulje**

PRODUCTS ON OFFER

Extra virgin olive oil

AGROTURIZAM PRTENJAČA ²⁰

📍 Polača 293, 23423 Polača

☎ +385 91 519 6240

✉ agroturizam.prtenjaca@gmail.com

HR

Agroturizam Prtenjača u Polači obiteljska je priča Jerka, roditelja Vesne i Prle, brata Roka, nevjestice Tee, supruge Ane Marije i bake Ružice, čiji recepti čuvaju okuse tradicije. Poslužuju hladne plate s lokalnim pršutom, pancetom i sirevima, domaću paštetu od tune, hobotnicu na salatu, teleći i crni rižot te mesnu ili riblju peku. Obrok zaokružuju Vesnine domaće štrudle, a cjelokupnu ponudu upotpunjuju vlastita vina, likeri i rakije. Rezervacija je obavezna.

EN

Prtenjača Agrotourism in Polača is a family story shared by Jerko, his parents Vesna and Prle, his brother Roko, sister-in-law Tea, wife Ana Marija, and grandmother Ružica, whose recipes preserve the flavours of tradition. They serve cold platters featuring local prosciutto, pancetta and cheeses, homemade tuna pâté, octopus salad, veal and black risotto, as well as meat or fish prepared *peka*-style. The meal is rounded off with Vesna's homemade strudels, while the overall offering is complemented by their own wines, liqueurs and spirits. Reservations are required.





PROIZVODI U PONUDI

**Vino, maslinovo ulje,
likeri, rakije**

PRODUCTS ON OFFER

**Wine, olive oil, liqueurs and
spirits**



AGROTURIZAM SRCE BUKOVICE 21

📍 Rodaljice 24A, 23420 Rodaljice

☎ +385 91 605 6001

✉ srcebukovice@gmail.com

HR

Agroturizam Srce Bukovice u Rodaljicama nastao je iz želje obitelji da sačuva didovinu i ljubav prema životu na selu. Majka i sin, Marina i Stipe, gostima nude domaće sireve, pršut, kruh ispod peke, povrće iz vlastitog vrta, starinske kolače te prirodne sokove i sirupe. Posebno su ponosni na peke. Kroz radionice, lokalni govor, običaje i priče domaćina posjetitelji upoznaju autentičnu Bukovicu. Posjet je moguć uz prethodnu najavu.

EN

Srce Bukovice Agrotourism in Rodaljice grew out of the family's desire to preserve their ancestral home and their love of rural life. Mother and son, Marina and Stipe, offer guests homemade cheeses, prosciutto, bread baked under a traditional *peka* bell, vegetables from their own garden, traditional pastries, and natural juices and syrups. They are particularly proud of their *peka* dishes. Through workshops, local dialect, customs and stories shared by the hosts, visitors can discover the authentic spirit of Bukovica. Visitors are welcome by prior arrangement.



PROIZVODI U PONUDI

**Sokovi, sirupi, vina,
maslinovo ulje**

PRODUCTS ON OFFER

**Juices, syrups, wines,
olive oil**





OPG MIRKO BUTIĆ ²²

HR

OPG Butić u Briševu spojio je poljoprivredu, gastronomiju i doživljajni turizam. Njihov je zaštitni znak vožnja traktorom kroz vinograde i maslinike uz vino i domaći piknik, a gosti mogu sudjelovati i u berbama. U konobi se poslužuju lokalni specijaliteti i moderna jela nadahnuta tradicijom. Posebno se ističu nagrađivana vina Maraština, Babić i Plavac. Ovo priznato gospodarstvo godišnje posjeti gotovo 18 tisuća gostiju.



Samostalne satnije 105, Briševo,
23000 Zadar



+385 95 3100 097



sales.opgbutic@gmail.com

EN

Family Farm Butić in Briševo combines agriculture, gastronomy and experiential tourism. Their signature experience is a tractor ride through the vineyards and olive groves, accompanied by wine and a homemade picnic, while guests can also take part in the harvests. The tavern serves local specialties and modern dishes inspired by tradition. Their award-winning Maraština, Babić and Plavac wines are particular highlights. This renowned estate welcomes nearly 18,000 visitors each year.

PROIZVODI U PONUDI

**Pršut, panceta,
šokol, kobasice, vino,
maslinovo ulje, likeri**



PRODUCTS ON OFFER

**Prosciutto, pancetta,
šokol, sausages, wine,
olive oil, liqueurs**

OPG ZDENKA MORIĆ, IZLETIŠTE DALMATINA

23

📍 Velim 15A, 23422 Stankovci

☎ +385 98 174 9809

✉ izletiste.dalmatina@gmail.com

HR

Izletište Dalmatina u Velimu OPG je obitelji Morić, u kojem svatko ima svoju ulogu: otac Tomislav i najstariji sin Renato brinu o vinogradima i proizvodnji vina, majka Zdenka o kuhinji, a najmlađi Dario dočekuje goste i upoznaje ih s pričom ovoga kraja. Nude domaća jela, pizzu iz krušne peći te nagrađivana vina Debit, Maraštinu i Plavinu. Za peku i janjetinu s ražnja potrebna je najava, dok je à la carte ponuda dostupna bez rezervacije.

EN

Dalmatina Estate in Velim is a family farm run by the Morić family, where everyone has their own role: father Tomislav and eldest son Renato take care of the vineyards and wine production, mother Zdenka is in charge of the kitchen, while youngest son Dario welcomes guests and introduces them to the story of the region. They offer homemade dishes, pizza baked in a traditional wood-fired oven, and award-winning Debit, Maraština and Plavina wines. Advance booking is required for *peka* and spit-roasted lamb, while the à la carte menu is available without a reservation.





PROIZVODI U PONUDI

Vino, maslinovo ulje

PRODUCTS ON OFFER

Wine, olive oil



OPG ŠIME ŠKAULJ

24

📍 Nadin 23, 23420 Benkovac

☎ +385 92 268 7962

✉ tskaulj@gmail.com

HR

U Nadinu se smjestila Vinarija Škaulj, u kojoj se ljubav prema vinovoj lozi njeguje već pet generacija. Na 20 hektara uzgajaju autohtone i međunarodne sorte te godišnje proizvode oko 100.000 litara nagrađivanih vina. Posebno se ističe Karl Gustav, kupaža nazvana po švedskom kralju. Posjetitelji mogu obići vinariju i uživati u degustacijama uz domaće delicije, a za grupe se uz najavu pripremaju peka i janjetina s raznja.

EN

Škaulj Winery in Nadin has been nurturing a passion for grape growing for five generations. On 20 hectares, they cultivate both indigenous and international grape varieties and produce around 100,000 litres of award-winning wine each year. A particular highlight is Karl Gustav, a blend named after the King of Sweden. Visitors can tour the winery and enjoy tastings accompanied by homemade delicacies, while *peka* and spit-roasted lamb can be prepared for groups by prior arrangement.





PROIZVODI U PONUDI

Vina, likeri, maslinovo ulje



PRODUCTS ON OFFER

Wines, liqueurs, olive oil



OPG VINA VINKETA 25

📍 Nadin 135, 23420 Benkovac

☎ +385 98 909 7540

✉ vinavinketa@gmail.com

HR

Vinarija Vinketa u Nadinu obiteljska je priča koju je započeo Živko, a danas je nastavljaju sin Vedran i njegova supruga Anita. Proizvode 12 etiketa vrhunskog ekološkog vina, maslinovo ulje od oblice te 18 vrsta domaćih likera. Gosti mogu uživati u degustacijama, šetnjama vinogradima, domaćim platama i tradicionalnim jelima poput peke te privatnim događanjima u vinogradu i masliniku uz zalazak sunca. Dolazak je moguć isključivo uz prethodnu najavu.

EN

Vinketa Winery in Nadin is a family story started by Živko and now continued by his son Vedran and his wife Anita. They produce 12 labels of premium organic wine, olive oil made from the Oblica variety, and 18 types of homemade liqueurs. Guests can enjoy tastings, walks through the vineyards, homemade platters and traditional dishes such as *peka*, as well as private events in the vineyard and olive grove at sunset. Visits are available exclusively by prior arrangement.





PROIZVODI U PONUDI

Vino, maslinovo ulje

PRODUCTS ON OFFER

Wine, olive oil



AGROTURIZAM ODŽAKOVIĆ

26

📍 Nadin 90, 23420 Benkovac

☎ +385 91 766 0586

☎ +385 91 535 1741

✉ info@odzakovic.com

HR

Seoski turizam Odžaković u Nadinu gostima uz prethodnu najavu nudi domaće peke, kruh ispod peke, pršut, pancetu, vlastita vina, likere i tradicionalni pršnac. Mali zavičajni muzej čuva predmete koji svjedoče o nekadašnjem životu, a moderno uređeni apartmani omogućuju višednevni boravak. Domaćini Šime i Marija svakoga dočekuju kao prijatelja, stvarajući autentičan doživljaj Dalmacije daleko od gužve.

EN

Odžaković Rural Tourism in Nadin offers guests, by prior arrangement, homemade peka dishes, bread baked under a traditional *peka* bell, prosciutto, pancetta, their own wines, liqueurs and traditional *pršnac*. A small local heritage museum preserves objects that tell the story of life in times gone by, while modern apartments provide the opportunity for a longer stay. Hosts Šime and Marija welcome every guest like a friend, creating an authentic Dalmatian experience away from the crowds.



PROIZVODI U PONUDI

**Pršut, šokol, panceta, vino,
likeri, rakije, maslinovo ulje**



PRODUCTS ON OFFER

**Prosciutto, Šokol meat,
pancetta, wine, liqueurs,
spirits, olive oil**



AUTENTIČNI OKUSI ZADARSKE ŽUPANIJE



HR

Sol

Zadarsko je područje bogato još jednim dragocjenim darom prirode: čistom morskom soli, nezaobilaznim sastojkom prehrane i važnim dijelom lokalne baštine. Solane na otoku Pagu i u Ninu stoljećima njeguju tradiciju dobivanja soli iz mora.

Solana Pag, najveći proizvođač morske soli u Hrvatskoj, nastavlja tisućljetnu tradiciju proizvodnje soli na otoku Pagu. U Ninu se sol proizvodi još od rimskoga doba, a posjetitelji mogu upoznati ovu tradiciju u Muzeju soli te kušati cijenjeni ninski cvijet soli - nježnu površinsku sol poznatu i kao „kavijar soli”.

EN

Salt

The Zadar region is blessed with another precious gift of nature: pure sea salt, an essential ingredient in food and an important part of the area's heritage. The saltworks on the island of Pag and in Nin have preserved the tradition of harvesting salt from the sea for centuries. Pag Saltworks, Croatia's largest producer of sea salt, continues the island's thousand-year tradition of salt production. In Nin, salt has been produced since Roman times. Visitors can explore this heritage at Nin Saltworks' Salt Museum and taste the prized Nin *fleur de sel* - a delicate surface salt often described as the “caviar of salt”.

HR

Šokol

Šokol je tradicionalni suhomesnati specijalitet od visokokvalitetnog svinjskog mesa, soli i pažljivo odabranih začina. Njegovu prepoznatljivu aromu oblikuju bura, snažan sjeverni vjetar, te višestoljetna znanja lokalnih proizvođača.

Meso se najprije nekoliko dana soli morskom soli, potom marinira u kuhanom crnom vinu i oblaže mješavinom začina. Završni karakter šokolu daju dim, bura i tajni sastojci čije se recepture u obiteljima prenose s generacije na generaciju. Svaka obitelj njeguje vlastiti način pripreme, poznat kao šokoljenje, pa se razlike među recepturama najbolje otkrivaju kušanjem. Ninska šokolijada, koja se održava svakoga srpnja od 2003. godine, idealna je prilika za upoznavanje ovog osebujnog lokalnog proizvoda.

EN

Šokol

Šokol is a traditional cured-meat delicacy made from high-quality pork, sea salt and carefully selected spices. Its distinctive aroma is shaped by the strong northerly wind *bura* and generations of local expertise.

The meat is first cured in sea salt for several days, then marinated in boiled red wine and coated with a blend of spices. Smoke, the *bura* and secret ingredients, whose recipes are passed down through families from generation to generation, give Šokol its final character. Each family preserves its own preparation method, known as *šokoljenje*, so the best way to discover the differences between recipes is by tasting them. Held every July since 2003, the Nin Šokol Festival is an ideal opportunity to experience this distinctive local speciality.



AUTHENTIC FLAVOURS OF ZADAR REGION



HR

Paški sir

Otok Pag, a osobito mjesto Kolan, njeguje dugu i ponosnu tradiciju ručne proizvodnje sira. Paški sir nositelj je europske zaštićene oznake izvornosti, koja potvrđuje njegovu snažnu povezanost s otokom Pagom, izvornom paškom ovcom i tradicijskim načinom proizvodnje.

Ovčje mlijeko s paških pašnjaka, poznato po iznimnoj kvaliteti, temelj je ovog cijenjenog autohtonog proizvoda. Tvrde je teksture i prepoznatljiva, intenzivna okusa. Njegov jedinstveni karakter potječe od mlijeka paških ovaca koje pasu aromatično bilje poput kadulje i majčine dušice, obogaćeno morskom soli koju na otok donosi snažna bura.

EN

Pag Cheese

The island of Pag, and especially the village of Kolan, has a long and proud tradition of handmade cheese-making. Pag cheese holds the EU's Protected Designation of Origin (PDO) status, confirming its close connection to the island of Pag, its native breed of sheep and traditional production methods.

Sheep's milk from Pag's pastures, renowned for its exceptional quality, is the foundation of this highly valued indigenous product. The cheese has a firm texture and a distinctive, intense flavour. Its unique character comes from the milk of Pag sheep, which graze on aromatic herbs such as sage and thyme, enriched with sea salt carried across the island by the strong *bura* wind.

HR

Novigradska dagnja

Novigradska dagnja, nositeljica europske zaštićene oznake izvornosti, cijenjeni je plod mora iz Novigradskog mora, poznat po svojoj kvaliteti i svježini. Zaštićene uvale i čisto more zadarske regije pružaju povoljne uvjete za njihov uzgoj, zbog čega zauzimaju posebno mjesto u lokalnoj gastronomiji.

Najčešće se pripremaju na buzaru - u aromatičnom umaku od maslinova ulja, češnjaka, vina i začina, koji ističe njihov prirodan, morski okus. Na buzaru se pripremaju i škampi, još jedan od prepoznatljivih specijaliteta ovoga kraja, pa je ovo jednostavno, a iznimno ukusno jelo pravi doživljaj mediteranske kuhinje.

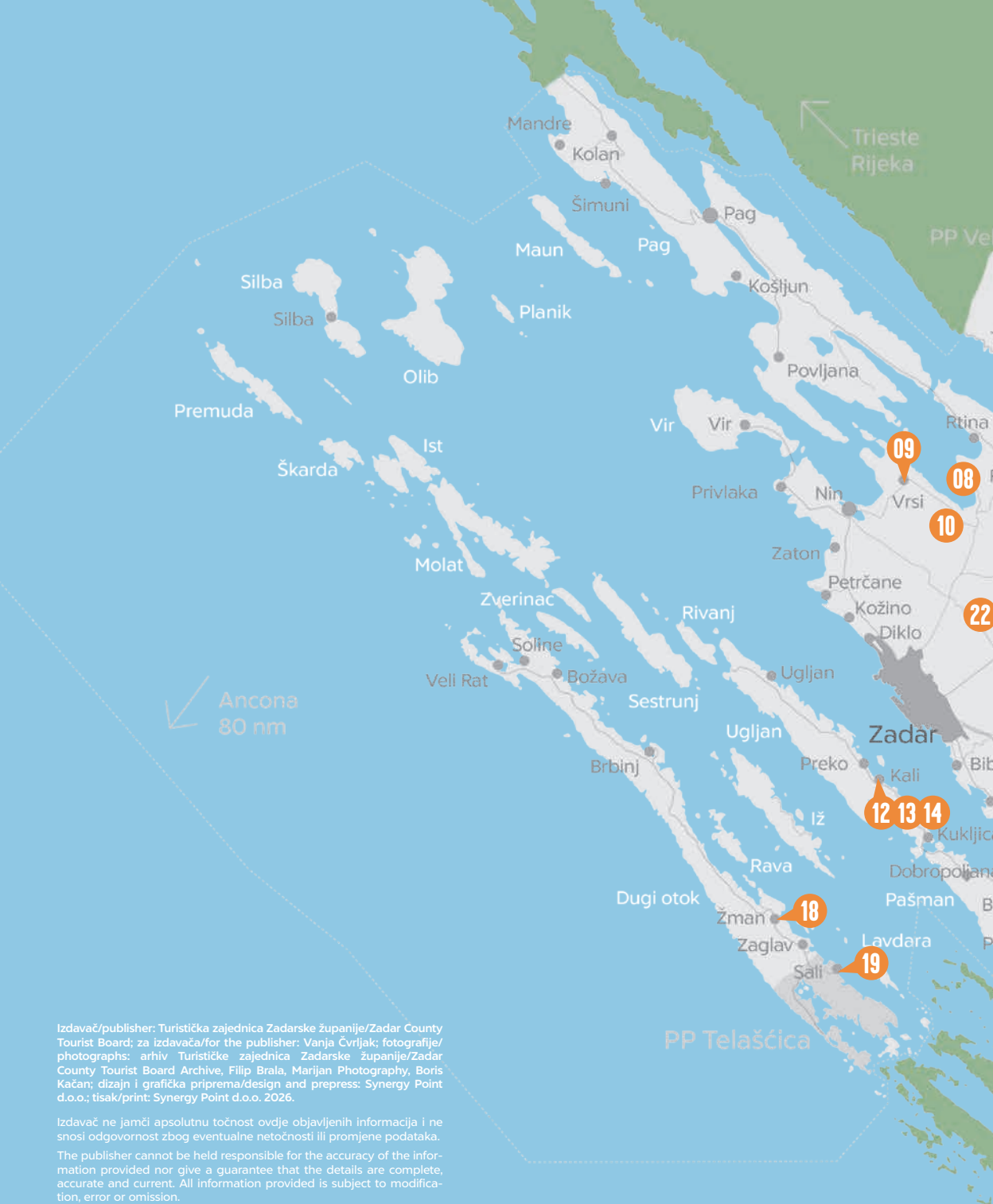
EN

Novigrad Mussels

Novigrad mussels, protected by the EU's Protected Designation of Origin (PDO), are a prized seafood delicacy from the Novigrad Sea, celebrated for their quality and freshness. Sheltered coves and the clear waters of the Zadar region provide ideal conditions for mussel farming, giving them a special place in local gastronomy.

They are most often prepared na buzaru: in a fragrant sauce of olive oil, garlic, wine and herbs that brings out their naturally delicate, briny flavour. Buzara is also a traditional way of preparing scampi, another hallmark of the region's cuisine, creating a simple yet memorable taste of the Adriatic.





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