

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 svog 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

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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.

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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

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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

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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. Terasa ispred kušaonice posebna je priča: dok uživate u vrhunskim domaćim delicijama, možete uživati u predivnom pogledu na more i otoke.

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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 terrace in front of the tasting room is a special highlight: as you savour exquisite homemade delicacies, you can also feast your eyes on the stunning views of the sea and nearby 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

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HR

OPG Mate Gašpar iz Gornjih Ceranja savršeno dočara 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.

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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

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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.

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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

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HR

U srcu Šopota, kod Benkovca, Agroturizam „Lolina vatrenica“ goste dočekuje kao svoju obitelj! U toplini stare konobe, nude ih domaćim specijalitetima, od svježe pečenog kruha do hladne plate s vlastitim suhomesnatim proizvodima. Posebna je poslastica Benkovački prisnac, kolač po receptu starom 150 godina. Uz bogatstvo okusa, posjetitelji mogu uživati i u posebnom doživljaju uz magarce, čije je mlijeko cijenjeno zbog iznimnih nutritivnih vrijednosti. Ovdje, među domaćim delicijama i toplim osmijesima, osjetit ćete pravu gostoljubivost dalmatinskog zaleđa i povezanost s tradicijom.

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In the heart of Šopot, near Benkovac, “Lolina vatrenica” agrotourism estate welcomes guests like family! In the pleasant ambiance of an old Dalmatian konoba, they serve homemade specialties ranging from freshly baked bread to a selection of cold dishes featuring their own cured meat. A true highlight is the Benkovački prisnac, a cake with a recipe that dates back 150 years. Visitors can delight in rich local flavours while enjoying a unique encounter with donkeys, known for their highly nutritious milk. Amidst local delicacies and warm smiles, you will experience the authentic warmth of Dalmatia's hinterland, where tradition comes to life.



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**





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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

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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.

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 krošule**



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

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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 isru, 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

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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.

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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**



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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. Uz novootvorenu kušaonicu, gosti će uskoro moći uživati u degustaciji mednih delicija, okruženi prirodnim ljepotama 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. With a newly opened tasting room, visitors will soon have the opportunity to savour honey delicacies while surrounded by the stunning natural beauty of the Velebit Mountain. Come and experience the sweet taste of tradition reimagined!



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.



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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.

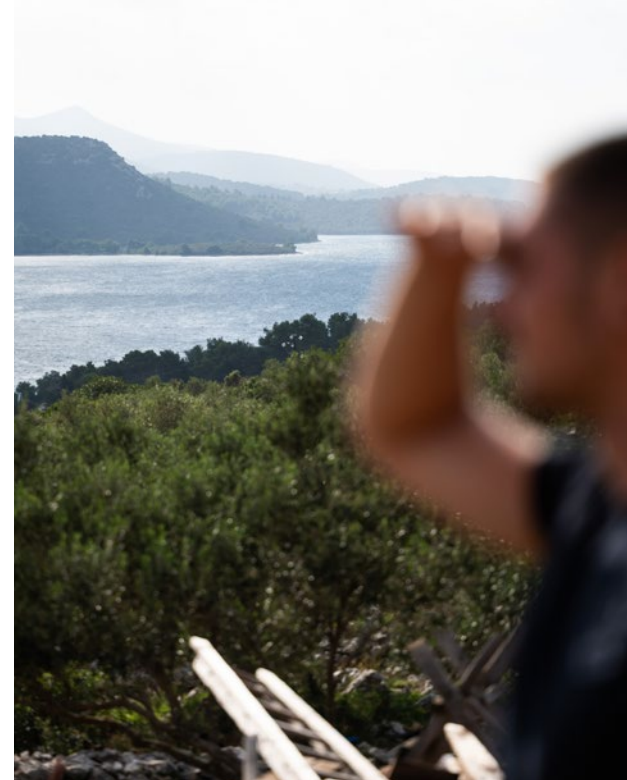


PROIZVODI U PONUDI

**Ribljí specijaliteti
(hladna riblja plata)**

PRODUCTS ON OFFER

**Fish specialties
(cold fish selection)**



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Kušaonica 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**



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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 supruga Katarina proizvode više od 40 vrsta morskih delicija poput mariniranih i slanih incuna, 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 i balzamični ocat Pašman Libre od zelenih smokava postali su omiljeni među brojnim gurmanima. On odražava njihovu inspiraciju Modenom i osvojio je brojne važne nagrade poput Superior Taste Award. Krsto eksperimentira s delikatesama poput octa od maraške i tamne čokolade Choco Libre s acetom i maslinovim uljem, dok Ana stvara prirodnu kozmetiku od smilja, nevena i maslinovog ulja. Posjetite ih na Pašmanu, u posebnom dućanu i doživite okuse i mirise ovog divnog otoka!



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EN

Matulić family estate, run by the couple Ana and Krsto Matulić, offers exceptional island products from the beautiful island of Pašman. Their spicy sauce, Pašmanero, and balsamic vinegar, Pašman Libre made from green figs, have gained a loyal following among food enthusiasts. These creations reflect their inspiration from Modena and have earned prestigious accolades, including the Superior Taste Award. Krsto experiments with gourmet items like marasca vinegar and dark chocolate Choco Libre infused with vinegar and olive oil, while Ana develops natural cosmetics using immortelle, calendula, and olive oil. Visit their unique store on Pašman and experience the delightful flavours and aromas of this enchanting 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, homemade chili, maraschino cherries, natural cosmetics made from island plants, flavoured salts, and handcrafted dark chocolate



OPG ROZALINDA BANIĆ, LANDIN

16

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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 kušaona koju planiraju izgraditi, primat će do 45 gostiju pod natkrivenom tendom, 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. To be situated in the small town of Kraj, the new tasting room that they plan to build will accommodate up to 45 guests under a covered canopy, showcasing all the charms of Pašman while preserving the island's heritage through a wealth of traditional flavours and family traditions.



PROIZVODI U PONUDI

**Domaći liker, 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

HR

Katica Muščet iz Tkona na Pašmanu inspiracija je mnogima – sa 67 godina vodi mali obiteljski OPG i kušaonicu gdje posjetitelji uživaju 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.

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EN

Katica Muščet from Tkon on Pašman island is a source of inspiration for many. At 67 years old, she runs a small family farm and tasting room where visitors can savour homemade delicacies and purchase unique handcrafted items. 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!

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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

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 njihovu vrhunsko, nagrađivano maslinovo ulje. Uz modernu tehnologiju, njihova uljara predstavlja spoj tradicije i inovacije na ovom slikovitom otoku.

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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.

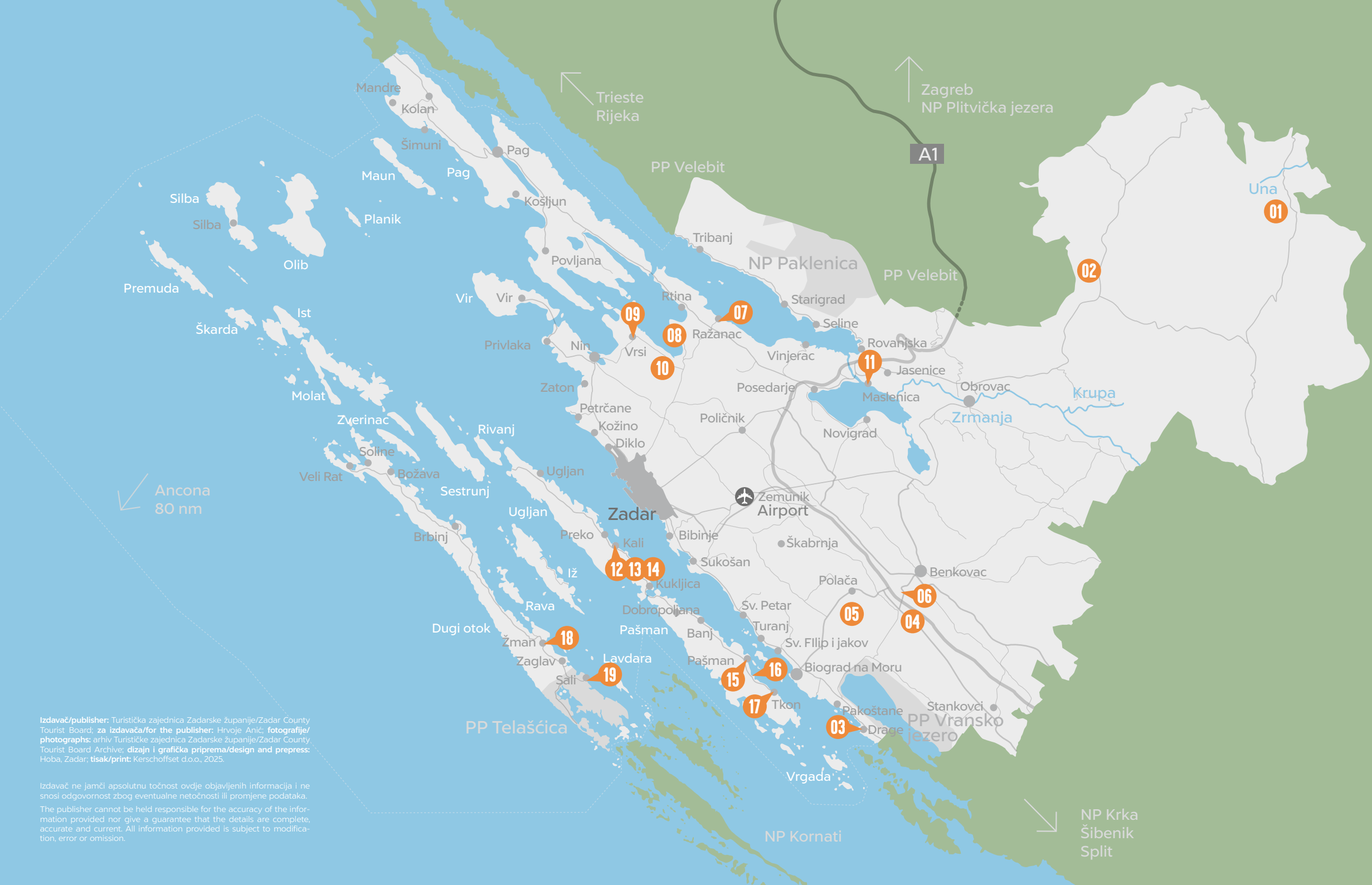


PROIZVODI U PONUDI

**Ekstra djevičansko
maslinovo ulje**

PRODUCTS ON OFFER

Extra virgin olive oil



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