

G A S T R O - G U I D E

restaurants & taverns • local eco products • wine, brandy, liqueurs

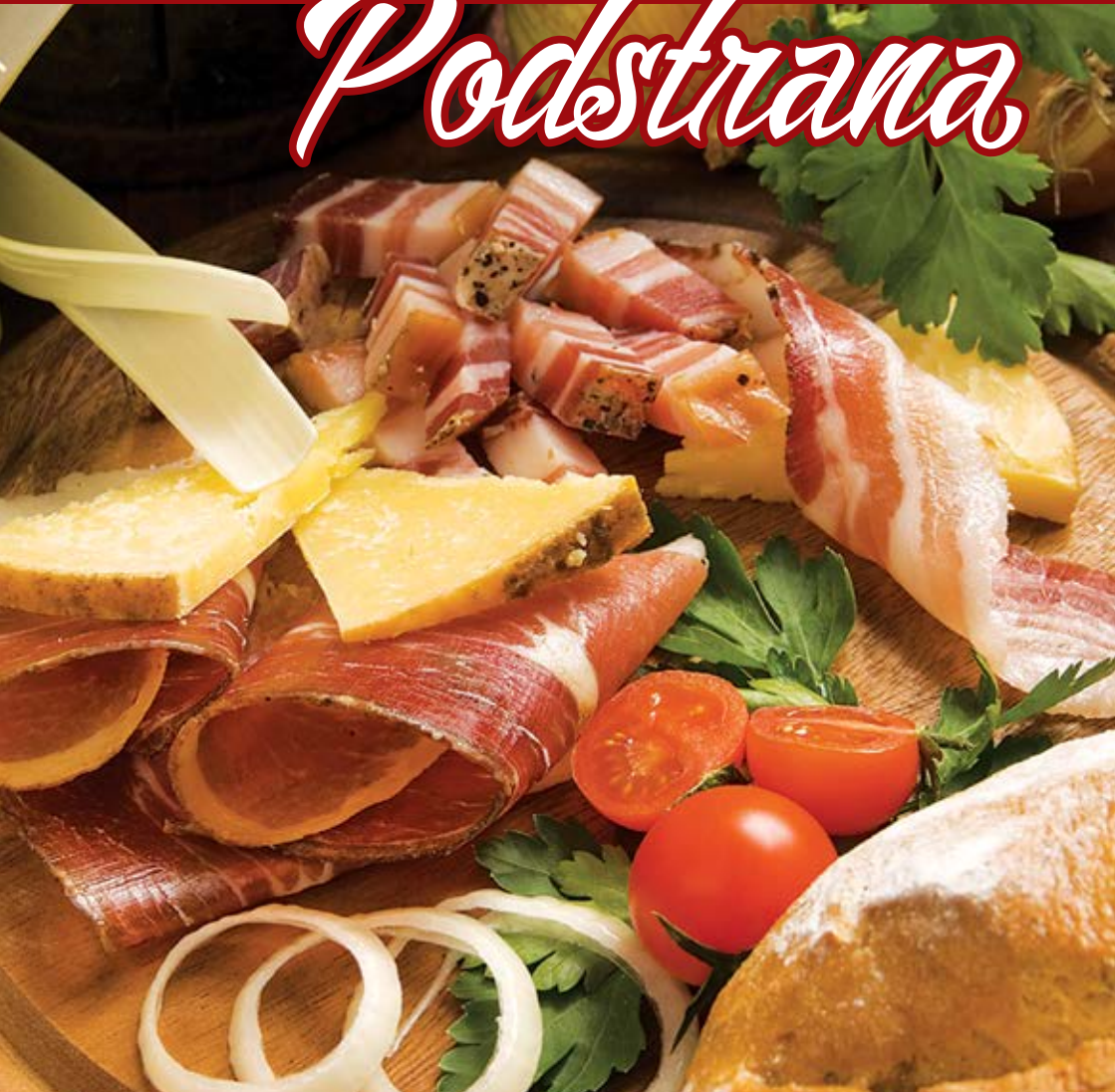
EAT in

Podstrana

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PODSTRANA
Tastes Like Summer



0 piću i hrani u Podstrani... About drink&food in Podstrana...

Radujemo se i ponosni smo što je i Podstrana dobila prigodu predstaviti svoju gastronomiju kroz gastro vodič "Eat in Podstrana", omogućivši tako svim svojim ugostiteljima da i riječima i slikama predstave svoju kuhinju i jela. Bilo da ste odsjeli u Podstrani ili negdje u njezinu susjedstvu, dođite pod Perunove skute i u čaroliji bogate prirodne i kulturne podstranske baštine uživajte za stolom! Kušajte zalogaje i ispijte gutljaje što su ih podstranski ugostitelji za Vas izabrali.

Zdravka Švenda
Direktorica Turističke zajednice
općine Podstrana

We are happy and proud that Podstrana got the opportunity to introduce its gastronomy in the gastronomy guide "Eat in Podstrana", which made it possible for all the hospitality professionals from Podstrana to introduce their cuisine and dishes through words and pictures.

Whether you are staying in Podstrana or somewhere nearby, join the embrace of Perun and enjoy at the table set within the magical ambience provided by the rich natural and cultural heritage of Podstrana! Try the food and drinks selected for you by the hospitality professionals from Podstrana.

Zdravka Švenda
Director
of the Tourist board of Podstrana

Švenda Zdravka

—EAT in PODSTRANA

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PODSTRANA
Tastes Like Summer

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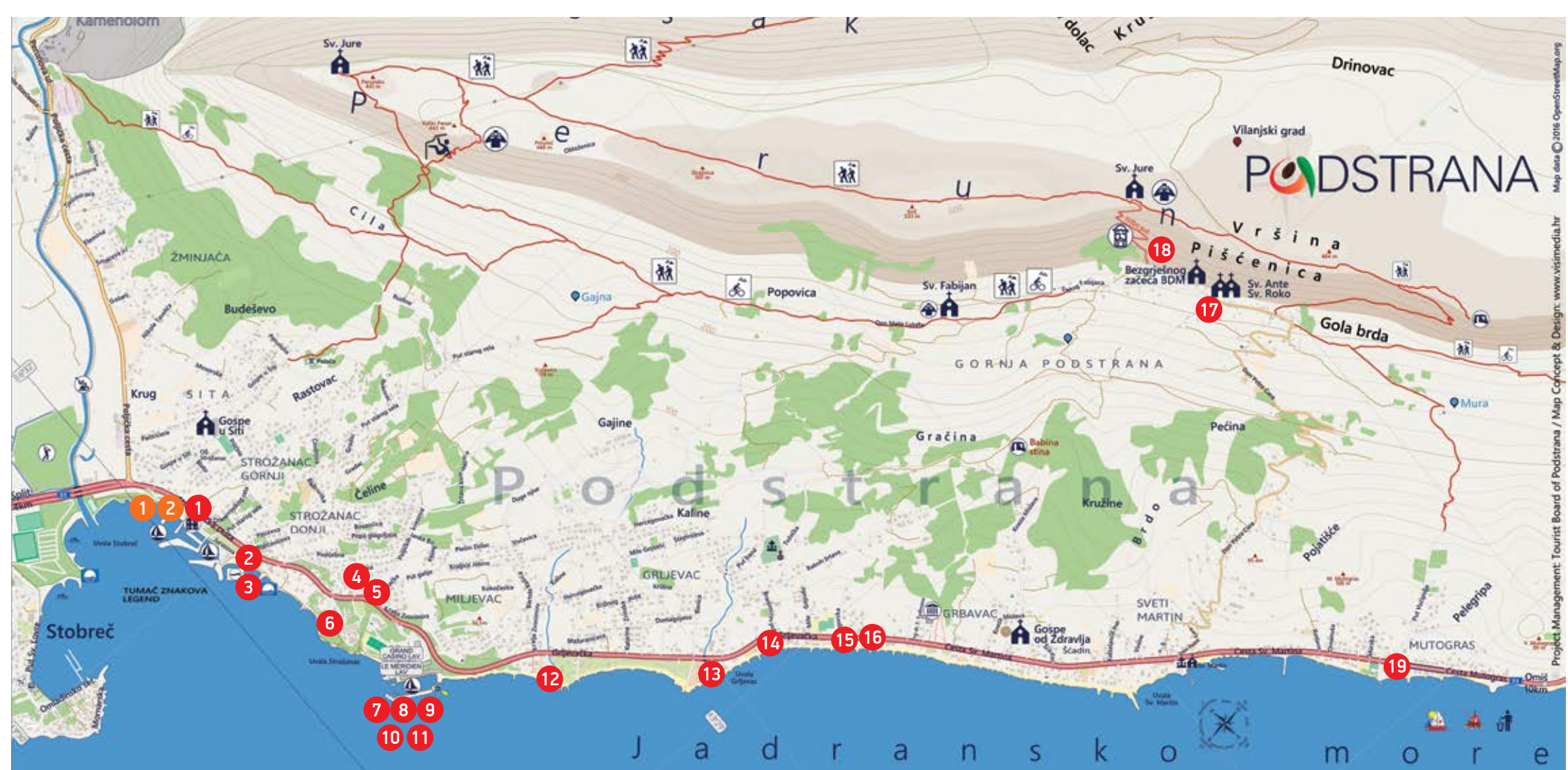


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gastro-guide user

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Fea Munitić

TANJUR S POGLEDOM PLATE WITH A VIEW

Trud koji turistički djelatnici ulažu u svoju djelatnost dok ih nitko ne promatra najvjerodostojniji je pokazatelj kvalitete njihova rada. Na osobit način to vrijedi za ugostitelje koji dobivaju iz lokalnog uzgoja i proizvodnje, tim više ako je riječ o istim domaćinstvima, jer njihovim trudom izravno odišu svi plodovi i jela što se poslije nađu na gostovu stolu.

No, sve i da hoće, podstranski domaćini većinu svoga truda ionako ne mogu sakriti. Plodne Perunove padine, zelena podstranska obala i plavetnilo njezina mora, s kojih podstranski domaćini ubiru i izvlače svoja blaga, cijele su godine izloženi pogledima, a upravo je neskrivena ljepota podstranskih vizura onaj prvi i neodoljivi estetski jamac kvalitete lokalne gastronomije.

Iako se u višestoljetnoj baštini podstranske gostoljubivosti i kuhinje razabiru sadržaji antičke, istočnomediteranske te osobito mjesne poljičke tradicije, podstranska je gastroponuda ostala otvorena prema znanstveno opravdanim nutricionističkim preporukama, ali i prema, kadikad manje opravdanim, zahtjevima suvremenih gostiju, osobito onih mlađih. Sve to podstranski ugostitelji pomno i odmjereno ugrađuju u svoju kuhinju, jelovnike i ponudu.

The effort that tourism professionals put into their work while no one is looking is the most reliable indicator of the quality of their work. This is especially true for hospitality professionals who get their groceries from local farmers and producers, even more so if it is from the same households, because guests can immediately feel their effort in the fruits and dishes that find their way to their table.

But even if they wanted to, the hosts at Podstrana could not hide most of their efforts. The abundant slopes of Perun, the green Podstrana coast, and the blue of its sea, where the Podstrana hosts reap and extract their treasure, are in plain sight whole year round, and the obvious beauty of the vistas in Podstrana is the first irresistible aesthetic guarantee of the quality offered by the local gastronomy.

Even though the many centuries of heritage that enrich the hospitality and cuisine of Podstrana include influences from classical antiquity, eastern Mediterranean, and especially local, Poljica tradition, the gastronomy of Podstrana remains open to scientifically sound recommendations by nutrition experts, but also to, sometimes less sound, requests of modern guests, especially younger ones. All of this is carefully and thoughtfully included in the cuisine, menus, and offers of the hospitality professionals in Podstrana.



Prvorazredna kakvoća izvornih lokalnih namirnica: povrća i voća, vinove loze, maslina i morskih plodova, te zajamčeno podrijetlo onih dobavljenih od drugamo, temelj su i siguran adut na kojemu je Podstrana izgradila svoj ukupni turistički, a to će reći i ugostiteljski imidž.

U njega se ugostitelji, svaki prema svojoj sklonosti i tipu objekta koji vodi, uklapaju svojom originalnošću, svojim specijalitetima i svojim "tajnim receptima".

Podstranski restorani, konobe, picerije te slastičarnice, pekare, objekti brze prehrane i kafići mahom se nalaze uz glavnu podstransku prometnicu, na samoj plaži ili nadomak obali, a nekoliko ih je na izvrsnim lokacijama pod gorskim grebenom, u prelijepom selu Staroj Podstrani.

The highest quality of genuine local groceries: fruit and vegetables, grapevines, olives, and seafood, as well as the guaranteed origin of those obtained elsewhere, are the foundations and true assets that represent the basis for the entire tourism image, and with that also the hospitality image, of Podstrana. The hospitality professionals will find their place in this image, each according to their desires and the type of establishment they operate, with their originality, their specialties, and their "secret recipes".

Restaurants, taverns, pizzerias and confectioneries, pastry shops, fast food establishments, and coffee shops are mostly situated along the main thoroughfare in Podstrana, right on the beach or near the coast, and several of them are in great locations under a cliff, in the beautiful village of Stara Podstrana.



Privlačnost podstranskih krajobraza i bogatstvo kulturno-povijesnog naslijeđa, na kojima je izgrađena cjelokupna turistička ponuda Podstrane, ne uživaju se samo tijekom šetnje i tihog razgledavanja, prigodom nekog sportsko-rekreativnog aranžmana ili pak adrenalinske avanture. Ukupna podstranska kulturno-prirodna baština nezamjenjiv je dodatak svakomu jelu i piću posluženome u Podstrani.

Zato se bez ikakva pretjerivanja usuđujemo reći kako se podstranski lokali, ma kojoj vrsti prehrane njihovi gosti bili skloni, ne biraju samo radi pogleda u tanjur, već i zbog pogleda preko njega. U slast!

You can enjoy the beauty of the scenery in and around Podstrana and the wealth of historical and cultural heritage, which are the basis for all of the tourism in Podstrana, while taking a walk and quietly taking in the view, but also while engaging in sports or recreational activities, or participating in an adrenaline filled adventure. The entire cultural and natural heritage of Podstrana provides an irreplaceable flavour to all the food and drinks served at Podstrana.

That is why, without fear of exaggeration, we can say that guests choose the food establishments in Podstrana, regardless of the food they prefer, not only because of the view of what is on the plate, but also because of the view that can be seen beyond it. Enjoy!





KONOBA PIZZERIA PERUN

mon-sun: 12:00 - 23:00 • 60 HR 100 HR •

• Jurasova ulica 1, Podstrana, Croatia • T. +385 (0)21 780 829 • renato.jovic@st.t-com.hr

• www.facebook.com/konoba.perun



Konoba je dobila ime po brdu Perun koje se nalazi poviše Podstrane, a sama konoba smještena je uz magistralu i pored lučice Strožanac. Prostor je zaista lijepo uređen, a u ograđenoj zelenoj bašti s masivnim stolovima mogu ugostiti stotinjak posjetitelja. Gostima konobe na raspolaganju je besplatan parking. Ponuda je bazirana na ideji promoviranja lokalnih namirnica.

U konobi se nalazi kamin u kojem se pripremaju tradicionalne peke, a u ponudi

The tavern was named after the hill Perun located above Podstrana and the tavern itself is along the highway, next to the small port of Strožanac. The interior decor is beautiful and the enclosed green garden with massive tables seats about a hundred guests. All the guests have free parking available. Their offer is based on the idea of promoting local food and local ingredients.

The tavern has a fireplace which is used to prepare traditional pekas; they also offer

su i razne tjestenine, rižoti, mesna i riblja jela te pizze iz krušne peći! Za djecu je osigurano igralište s toboganom pa se roditelji mogu opustiti i uživati u dalmatinskim jelima. Pored konobe nalazi se ljetnikovac obitelji Cindro iz 17. stoljeća s prekrasnim mediteranskim perivojem. Nakon uživanja u večeri, možete se opustiti laganom šetnjom uz more.

various pastas, risottos, meat and fish dishes, and bread oven-made pizzas! They also have a playground for children, so the parents can relax and enjoy the Dalmatian cuisine. The 17th century summer residence of the Cindro family with a wonderful Mediterranean park is located next to the tavern. After enjoying your dinner, you can relax by taking a light stroll along the sea.





Cocktail & Bistro Bar LIFE'S A BEACH



🕒 mon-sun: 09:00 - 24:00 • 100 🍷 🍸 • 🚗 private parking

• Strožanačka Cesta 12 b, Podstrana, Croatia • T. +385 (0)21 333 818 • M. 385(0)95 733 1920
• life.is.a.beach@gmail.com • facebook: Life's a Beach Cocktail & Bistrobar

Između bogate gastronomske ponude izdvajamo mesna i riblja jela sa grilla, razne tjestenine, rižote, juhe, mesne i riblje plate, a posebno bismo izdvojili clubsandwich i biftek burger s crnim pecivom koje gosti naprosto obožavaju. Naravno tu je i menu za vegane koji uključuje raw food, vege ciabatu,

Among the abundance of food on offer, we would like to point out the meat and fish dishes from the grill, various pastas, risottos, soups, meat and fish platters, and we would like to especially recommend the club sandwich and the beefsteak burger with black buns, which the guests absolutely adore. Of course there is also a vegan menu which includes raw food and vegetarian

a izborom slastica mislili su na sve slatkoljupce tako da između ostalih nude i bezglutensku tortu od naranče i đumbira. I najzahtjevniji gosti naći će nešto za sebe. Nude preko 60 raznih vrhunskih koktaila koje za vas pripravlja uvijek nasmijano i uslužno osoblje i naravno vlasnik koji je koktail majstor. A ako vam se omakne koji cocktail više, za vas imaju prekrasne sobe s pogledom na prelijepu plažu i kristalno čisto more. Na cjelodnevnoj su usluzi, nude vam Buffet doručak, ručak i večeru na natkrivenoj terasi uz more. Uostalom njihove riječi dobrodošlice najbolje govore: "Dozvolite da vas razmazimo!"

ciabatta, and they thought of all the fans of sweets with their selection of delicacies, so, among others, they offer a gluten free orange and ginger cake. Even the most demanding guests will find something they like. They offer over 60 various high quality cocktails, prepared for you by ever smiling and helpful staff, and of course the owner who is a cocktail master. If you happen to drink a few more cocktails than you intended, they offer wonderful rooms with the view of a beautiful beach and crystal clear sea. They offer service throughout the day, with a buffet breakfast, lunch, and dinner on a covered terrace along the sea. Besides, their words of welcome say it the best: "Allow us to spoil you!"



*Biftek 250 g
Beef Titel
Poharski Kumpir Country Potatoes
Porce Grill Gilded Vegetables*

"Life's a Beach" Cocktails & Bistrobar posluje nepunih godinu dana a već ima izvrsne ocjene domaćih i stranih gostiju. Napraviti će sve kako bi udovoljili vašim željama i uljepšali vaše vrijeme koje ste odlučili provesti u njihovom restoranu.

"Life's a Beach" Cocktails & Bistrobar has been in business for less than a year and it already received excellent ratings from local and foreign guests. They will do everything to fulfil your wishes and make the time you decided to spend in their restaurant more enjoyable.



*Clubsandwich
Clubsandwich*



Riblja Plata

Fish Plate



*Lignje Grill
Squids Grill*



SUNSET TERRACE

🕒 mon-sun: 14:00 - 24:00

Na samom vrhu hotela prepustite se Sunset terasi koja će vas uz čarobne zalogaje i gutljaje odvesti u sasvim novi svijet. U večernjim satima, rasvijeta u raznim bojama i pogled na Podstranu, nebo, more i otoke, čine Sunset terasu gotovo čarobnom. A kad se dan ugasi u smiraju i zvijezde zasjaje na nebeskom svodu, nova priča započinje i spušta djelić tog sjaja uz opuštajuće koktele, pjenušave perle i noćne gastro priče.

- A beautiful and spacious terrace is situated at the top of the hotel and a realm of enjoyment, the Sunset Terrace. In the evenings, LED lighting in various colors and the view of Podstrana, the sky, the sea and the islands transform the Sunset Terrace into a truly magical place. And as the day slowly draws to a close and the firmament glows with stars, a new story begins whose splendor is reflected in relaxing cocktails, sparkling wines and nightly gastronomic stories.

HOTEL SPLIT PODSTRANA

• Strožanačka 20, 21312 Podstrana, Croatia • T. +385 (0)21 420 420 • 
• info@hotelsplit.com • www.hotelsplit.com



Hotel Split je boutique hotel u obiteljskom vlasništvu, istaknutog dizajna, građen po načelima zelene gradnje, a nalazi se na prekrasnoj šljunčanoj plaži u Podstrani, na samom ulazu u grad Split. Spoj je modernog poslovnog i ugodnog obiteljskog hotela u kojem će se svaki gost osjećati jedinstveno.

- Hotel Split is a family-owned Boutique hotel, which stands out for its extraordinary design and was built based on the principles of green and environmental-friendly construction. It is located on the beautiful pebble beach in Podstrana, at the entrance of Split. The specialty of this hotel is the combination between business and pleasant family hotel, in which every guest feels like a king



Restoran L'Aroma otvoren je za sve posjetitelje svojom a la carte ponudom ručka i večere te bogatim buffet doručkom. Probajte vrhunske gastronomske delicije i slastice, došetajte na kavu i kolač, uživajte u prekrasnom pogledu na plažu s terase Lobby bara ili nezaboravnom zalasku sunca na Sunset terasi.

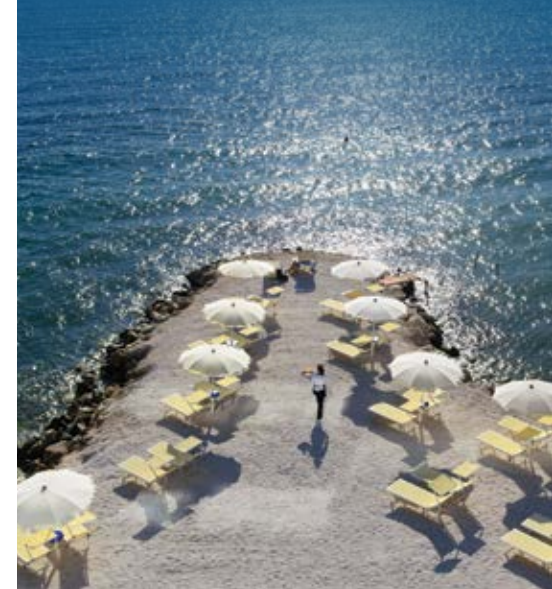
- L'Aroma Restaurant is open for all visitors with its rich buffet breakfast and à la carte lunches and dinners. Try excellent gastronomic delicacies and sweets, stop by for a coffee and tasty cakes, enjoy the wonderful view of the beach from the terrace of the lobby bar or the unforgettable sunset from the Sunset Terrace.

RESTAURANT L'AROMA

🕒 mon-sun: 07:00 - 24:00

Restoran L'Aroma vam na tanjur donosi sve aromatične blagodatni Mediterana i Dalmacije. Namirnice iz domaćeg uzgoja i kontroliranog podrijetla, tradicionalna dalmatinska kuhinja, ali i poznata internacionalna jela, zadatak su Chefa kuhinje koji će za vas s veseljem pripremiti vrhunske delicije za svaki obrok i prigodu. Koje god godišnje doba odaberete za svoj posjet, u restoranu L'Aroma ćete uživati u svježim i domaćim plodovima zemlje i mora.

- Restoran L'Aroma wants to enchant you with all the aromatic ingredients of the Mediterranean and Dalmatia. Locally-produced food of controlled origin, traditional Dalmatian cuisine as well as famous international dishes are the task of our chef, who will with pleasure prepare delicious dishes for every meal and every occasion. The restaurant L'Aroma offers you, regardless of the season in which you visit us, always fresh and local ingredients that are provided by the Adriatic Sea and the Dalmatian fields.







Restaurant&Catering ARKADA



📞 for groups of 10 people and more **with previous reservation and prearranged menus** (2 days before) and also for catering.

• 45+100  70 
• private parking

• Poljičkih knezova 13, Podstrana, Croatia • T. +385 (0)21 333 299 • M. +385 (0)98 744 290
• info@arkada.hr • www.arkada.hr • Facebook: Restoran Arkada-SPLIT



Još od 1969. godine kada su otvorili vrata gostima njihov je prvi recept prije svih drugih - uravnotežen omjer kvalitete i cijene! Tako su se odmah pozicionirali i takvi su potrajali do danas. Nije to lako u gradu u kojem su svi najbolji i sve je bolje, ali Arkada pokazuje da je moguće. Još uvijek imaju svježije pripremljenu, kvalitetnu i ukusnu hranu, uslužni su i nisu skupi.

● Ever since 1969, when they opened their doors to guests, their most important rule is the following – balance between quality and price! That was their initial position and that is how they exist today. This is not easy in a town where everyone and everything is the best, but Arkada is proof that it is possible. They serve freshly prepared, high quality, and tasty food, their service is good and their prices are not high.

U obilatoj ponudi ribljih i mesnih jela, tjestenina, rižota, vegetarijanskih jela... odlučili su izvući adute i za ljubitelje ribe i za ljubitelje mesa. Prvima: flambirani fileti bijele ribe, riblji filet u vinskom umaku s kaparima, škampi s domaćim korčulanskim makarunima. Drugima: flambirani juneci biftek a la Arkada, juneci biftek s crnim tartufom. A svima (pre)poručuju da ih provjere na licu mjesta!

● As part of their wide selection of fish and meat dishes, pastas, risottos, vegetarian dishes... they decided to emphasize some favourites for those who like either meat or fish. To the former: Flambé white fish fillets, Fish fillet in wine sauce with capers, Shrimp with homemade makaruni (rolled pasta) from the island of Korčula. To the latter: Flambé beef steak a la Arkada, Beef steak with a black truffle. And a message and recommendation to all is to check them out first hand!





PIZZERIA FABIO

☎ mon-sun: 7:00 - 24:00 • 30  80  • private parking
• Poljičkih knezova 1a, Podstrana, Croatia • T. +385 (0)21 333 448
• mvlasic71@gmail.com • facebook: Pizza Fabio

I u usmenoj i u pisanoj preporuci njihove pize slove „skoro kao napoletanske“! Uz glavnu su prometnicu, prema broju parkirnih mjesta vidi se da uvijek očekuju mnogo gostiju, a prema veličini prostora da svi objeđuju komotno i mirno. Osim izvrsnih pizza nude i jela sa žara, tjestenine, lasagne, ribu i plodove mora. Tijesta su bez aditiva, a sve peku u krušnoj peći na drvu česmine.

- Both spoken and written recommendations describe their pizzas as “almost Neapolitan”! They are located along the main thoroughfare, their ample parking suggests they are always expecting many guests, and the size of the establishment says that everyone will have a comfortable and peaceful meal. They are also offering grill, pastas, lasagne, fish, and seafood. The dough is additive free, and they bake everything in a bread oven over holly oak wood.





HOTEL EDEN

Restaurant Eden ugodit će svim vašim osjetilima... u večernjim satima možete uživati u živoj glazbi a chef restorana Eden oduševit će vas najboljom tradicionalnom dalmatinskom kuhinjom i lokalnim specijalitetima. Posebno vam preporučuju elegantni hotelski Bar u kojem ćete se opustiti i uživati u ugodnoj atmosferi.

- Restaurant Eden will satisfy all your senses... you can enjoy listening to live music during the evening and the chef will delight you with his best traditional Croatian cuisine and his regional specialties. They also highly recommend elegant hotel Bar where you will relax and enjoy in the pleasant atmosphere.

🕒 mon-sun: 16:00 - 24:00 • 55 ₧ 40 ₧ • 🚗 • 🚗 • 🚗 • private parking

- Strožanačka cesta 76, Podstrana, Croatia
- T. +385 (0)21 453 630 • M. +385 (0)91 560 7516
- info@hoteleden-split.com • www.hoteleden-split.com



Hotelski bar nudi vam veliki izbor pića i zaista impresivnu ponudu raznih vina. Tijekom dana možete uživati u šalici kave a u večernjim satima u vrhunskim vinima s bogate vinske karte.

Hotel bar offers an extensive drinks menu and an impressive variety of wines. During the day you can enjoy cup of coffee with a friend while in the evening excellent wine from our extensive wine list is at your disposal.



This delicacy is highly placed on the list of protected cultural goods of the Republic of Croatia and it also has Protected Designation of Origin in the EU

POLJIČKI SOPARNIK

Poljica soparnik

Poljički soparnik (uljenak, zeljanik) svjedoči o višestoljetnoj pučkoj tradiciji žitelja nekadašnje slavne Poljičke Republike koja se (o)čuvala tvrdoglavošću i marljivošću Poljičanki.

U prošlosti je bio posno soparno (suhoparno) jelo, pripremao se u dane posta, na Veliki petak, uoči Božića i blagdana Svih svetih i, omotan kožom od svinjskog mjehura, bio je obvezan u svakoj težačkoj naprtnjači. Uz njega se obično pilo malo vode pomiješane s vinskom kvasinom, što je teške osvježavalo i snažilo za rad.

Poljica soparnik (uljenak, zeljanik) (chard filled savoury pie) speaks about the centuries of tradition kept by the people of the once famous Poljica Republic, that was kept and preserved by the determination and hard work of the women of Poljica.

In the past it was considered as dry fasting food, it was prepared during the days of fasting, Good Friday, before Christmas and All Hallows' Day, wrapped in pig bladder skin, it was a staple food for all labourers. It was usually eaten with some water mixed with wine vinegar, which invigorated the labourers and gave them strength to work.

A danas je delicija visoko pozicionirana na listi zaštićenih kulturnih dobara RH i zaštićenoga je zemljopisnoga podrijetla u EU, nezaobilazna na obiteljskim, gastronomskim i društvenim slavljinama.

Spravlja se od prirodnih, niskokaloričnih i krepih sastojaka: pšeničnoga brašna, svježe zrele blitve bez peteljke, crvenog luka, češnjaka, soli i ekstra djevičanskog maslinova ulja. Promjer mu je 80 do 90 cm, reže se na manje dijelove u obliku romboida (domaći ih zovu fete ili pašajice) prethodno nauljen i posut češnjakom.

This delicacy is highly placed on the list of protected cultural goods of the Republic of Croatia and it also has Protected Designation of Origin in the EU, it is unavoidable at family, gastronomy, and social celebrations.

It is made from natural, low calorie, invigorating ingredients: wheat flour, fresh ripe chards without stems, onions, garlic, salt, and extra virgin olive oil. Its diameter is from 80 to 90 cm and it is usually first oiled and sprinkled with garlic and then cut into smaller pieces in the shape of a rhomboid (the locals call them feta or pašajica).





Tri male zanimljivosti:

- soparnik se nareže na romboide i uzima od sredine prema kraju; prvi je za počasnog gosta
- iz sredine se izrežu četiri romboida (fete), a na to mjesto stavlja se bukara s vinom
- Babice (soparnice) su nepotpun, krnji soparnik, nastao od ostataka blitve i tijesta, manji je i nije pravilnog oblika

Here are three little interesting facts:

- soparnik is cut into rhomboids and taken from the centre to the edge; the first one is for the guest of honour,
- four rhomboids (fetas) are cut from the centre, and a pitcher of wine is placed in that space,
- Babice (soparnice) are incomplete, partially formed soparniks, made from the leftover chard and dough, they are smaller and irregularly shaped.



A kako se spravlja to zaštićeno blago?

Ne može to svatko, ni pripremiti ni prepričati!

Ali može gospođa **Daniela Marić Banje**, koja o pripremi, spravljanju, serviranju i sljubljivanju s odabranim vinima zna baš sve.

Da biste saznali i vi, Daniela od 15. travnja do 15. listopada srijedom prijepodne (10-12 sati) održava radionice na kojima ćete vidjeti, naučiti i okusiti - sve što poželite! Jedini je uvjet da se najavite barem dva dana ranije na 099 831-9496 ili osobno na adresi Sv. Martina 3, Podstrana.

Ako zaželite guštat doma možete i naručit, dostava je besplatna!

And how do you make this protected treasure?

Not everyone can do it, either make it or talk about it!

But Mrs. **Daniela Marić Banje** can, she knows everything about making, serving, and pairing it with selected wines. If you want to find out about it, Daniela teaches workshops from April 15 to October 15 on Wednesdays before noon (10 AM-12 PM), and there you can see, learn, and taste – anything you wish! The only condition is that you need to announce your attendance at least two days in advance at the number 099 831-9496, or personally at the address Sv. Martina 3, Podstrana.

If you wish to enjoy it at home you can order it, the delivery is free!



Evo i savjeta za inače: zatražite certifikat, deklaraciju ili oznaku zemljopisnog podrijetla kako biste bili sigurni da je to što vam nude zaista originalni Poljički soparnik!

And here is some general advice: Ask for a certificate, declaration, or a designation of origin, to be sure that you are being offered an original Poljica soparnik!



RESTAURANT LEONIS

🕒 mon-sun: 10:00 - 24:00 • 40 🚗 110 🏠 • 🚗 • 🚗 • 🚗 • private parking

• Grljevačka 2a, Marina Le Meridien Hotel, Podstrana, Croatia • T. +385 (0)21 510 100
• marko.leontic@gmail.com • facebook: Restaurant Leonis



Već sedam godina u podstranskoj marini, na terasi hotela Le Meridien Lav oni su sinonim za vrhunsku kuhinju, vrhunsku uslugu i vrhunski ambijent, a sve pod sloganom – jednostavno je najbolje!

Imaju naravno i bogat izbor mesnih specijaliteta, ali ipak su im glavni adut mediteranski specijaliteti u maslinovu ulju, posebno marinade, morske salate, kombinacije morskih plodova i svježeg voća, riblja carpaccia i tartari, ribe, raci i školjke koje nisu iz uzgoja.

Za bonkuloviće - divlja tuna, jadranski jastog i četiri vrste kamenica.

● For seven years now, at the marina in Podstrana, at the terrace of the hotel Le Meridien Lav, they are synonymous for high quality cuisine, top service, and the best ambiance, and all of that following their slogan – simple is the best!

They of course offer a wide selection of meat specialties, but their main attraction are the Mediterranean specialties in olive oil, especially marinades, seafood salads, combinations of seafood and fresh fruit, fish carpaccios and tartar sauces, fish, crabs, and clams that were not purchased from the fisheries.

For foodies – wild tuna, Adriatic lobster, and four kinds of oysters.

Odnedavno imaju i sushi, pripremaju ga pred gostima. Baš sve je svježije, prirodno i maštovito servirano. A za prste polizat je torta od suhih smokava i divljih naranči, ili topla torta od jabuke s preljevom od vanilije i zrelog ruma, čokoladni soufflé...

Uživajte u ovom jedinstvenom ozračju i gastronomskim delicijama...

● They recently started offering sushi and they are preparing it in front of the guests. Everything is fresh, natural, and imaginatively served. More delicious things on offer include dry fig and bitter orange cake, or hot apple cake with vanilla and aged rum dressing, chocolate soufflé...

Enjoy this unique atmosphere and gastronomic delicacies...





Hotel Le Méridien Lav RESTAURANT 7 PALMI

Grill restoran uz more • Grill restaurant by the sea



🕒 season: mon-sun: 08:00 - 23:00 • off-season: closed • 140 🪑 • 🚗 private parking

• Grljevačka 2a, Hotel Le Méridien Lav, Podstrana, Croatia • T. +385 (0)21 500 830
• www.lemeridienlavsplit.com/hr

Restoran idealan za one koji se ne miču od mora, a ne žele to niti kad oglasne. Jer, restoran je na plaži, i more vam je do – usta!

Danju dok se kupate i sunčate začas će vam poslužiti salate, tjestenine, pizze i burgere. A kad padne noć u otmjenu i romantičnom ozračju večerat ćete vrhunska riblja i mesna jela i piti odlična hrvatska vina.

Potom guštajte u lounge baru, i opet ne odlazeći od mora.

● It is an ideal restaurant for those that cannot stay away from the sea, even when they are hungry.

The restaurant is on the beach and the sea can reach your – mouth!

During the day, while you are swimming and taking in the sun, they will serve you quick salads, pastas, pizzas, and burgers. And during the night, you can dine on the best fish and meat dishes, and drink excellent Croatian wines.

After that, you can enjoy yourselves in the lounge bar, again staying near the sea.



Esperienze di dolce vita italiana

Hotel Le Méridien Lav RESTAURANT CONLEMANI

🕒 mon-fri: 17:00 - 23:00 • sat-sun: 12:00 - 23:00

• 63 🪑 72 🪑 • 🚗 private parking

• Grljevačka 2a, Hotel Le Méridien Lav, Podstrana, Croatia
• T. +385 (0)21 500 240 • www.lemeridienlavsplit.com/hr



Talijanski restoran koji to nije samo nazivom i ponudom jela i pića nego i cjelovitim naširoko omiljenim i prihvaćenim talijanskim stilom la dolce vita - imperativom o slatkom životu u kojem se slavi, fešta i strastveno gušta. I pritom se neobuzdano gestikulira, maše, objašnjava rukama (con le mani)! Da, naši susjedi Talijani govore rukama – za stolom, pri jelu i piću, pri pjesmi i plesu, zagrljaju...

Restoran Conlemani pun je takvoga šušta i gušta, nude vam talijanske klasike s daškom novih okusa, vrhunske tjestenine, pizze i iznenađujuća predjela sljubljena s odabranim talijanskim vinima. Dođite, i doći ćete ponovo!

● An Italian restaurant that offers more than just an Italian name and menu items, it also engages fully into the Italian style favoured and accepted by many, la dolce vita – which emphasizes a life of pleasures, full of celebrations, parties, and passionate enjoyment. This also includes a lot of gestures, hand waves, and explanations using your hands (con le mani)! It is true, our neighbours, the Italians, use their hands when they speak – at the table, when eating and drinking, singing and dancing, hugging...

The restaurant Conlemani is full of such flair and enjoyment, they are offering Italian classics with a dash of new flavour, top quality pastas, pizzas, and surprising starters, paired with select Italian wines.

Visit and you will come again!



Modern Mediterranean Cuisine



Hotel Le Méridien Lav RESTAURANT SPALATUM

🕒 season: mon-sun: 06:30 - 10:30 / 18:30 - 21:30 • 280 ₧ 130 ₧ • 🚗 • 🚗 • 🚗 • private parking

• Grljevačka 2a, Hotel Le Méridien Lav, Podstrana, Croatia • T. +385 (0)21 500 100
• www.lemeridienlavsplit.com/hr



Od marende do večere spravljaju za vas svježe domaće namirnice na milijun kreativnih načina, i uvijek s mediteranskim timbrom.

Kulinarske majstorije serviraju uz dokazano kvalitetna dalmatinska i druga hrvatska vina, poput recimo Pošipa, Plavca malog, Malvazije, Graševine...

A kad vam serviraju i pogled na morsko plavetnilo svuda anaokolo, činit će vam se da ste u rajskoj blagovaonici...

● From snacks to dinners, they will prepare fresh local ingredients for you in a million creative ways, and always in the Mediterranean style.

They serve culinary masterpieces paired with Dalmatian and other Croatian wines of proven quality, like for example Pošip, Plavac mali, Malvazija, Graševina...

And when they also offer you a view of the blue sea all around, it will seem like you are in Heaven's dining room...



A true reflection of tradition

Hotel Le Méridien Lav RESTAURANT PIVNICA



🕒 season: mon-sun: 17:00 - 23:00 • off-season: closed

• 72 ₧ 58 ₧ • 🚗 • 🚗 • 🚗 • private parking

• Grljevačka 2a, Hotel Le Méridien Lav, Podstrana, Croatia
• T. +385 (0)21 500 500
• www.lemeridienlavsplit.com/hr



Sve najbolje s hrvatske obale u čemu uživa domaći svijet, pokušavaju vam donijeti na stol! Primjerice, pjukance s tartufima kao specijalitet s istarskoga menija, dalmatinsku pašticadu na njihov način, ponajbolje dalmatinske sireve i pršute, škampe na buzaru, čuvenu hvarsku gregadu... I tako dalje! Sve ukusno pripremljeno i znalacki kombinirano s probranim vinima, a ne oskudijevaju ni u paleti piva. U ljetnim mjesecima organiziraju i nastupe dalmatinskih klapa.

● They are trying to bring all the best things from the Croatian coast, everything that is enjoyable to the local people, on your table! For example, Pjukanci (Istrian style pasta) with truffles as a specialty from Istria, local style Dalmatian pašticada, the best Dalmatian cheeses and prosciuttos, sautéed shrimp, famous gregada from the island of Hvar... and so on! Everything made to be tasty and expertly paired with select wines, and also their beer selection is certainly not lacking. During the summer months they have performances by Dalmatian klapas (a cappella bands).





Hotel San Antonio RESTAURANT KUŽINA



mon-sun: 07:00 - 24:00 • 80 HRK 110 HRK • private parking

• Grljevačka 22, Hotel San Antonio, Podstrana, Croatia • T. +385 (0)21 336 111 • M. 385(0)95 733 1920
• info@hotel-sanantonio.com • www.hotel-sanantonio.com

Restoran "Kužina" smješten je na šetnici uz more. Ugodan ambijent i dugogodišnja tradicija restorana nudi vam originalnost i autentičnost domaće i međunarodne kuhinje, te je idealan izbor za sve goste koji žele uživati u probranim jelima.

Restoran i bar nude bogati buffet doručak, ručak, večeru i posebne tematske i a'la carte jelovnike. Gostoljubivost, ljubaznost osoblja i iznimna kuhinja je ono što vas očekuje u našem restoranu jer nam je stalo da doživite nezaboravno iskustvo.

The restaurant "Kužina" is located on the promenade along the sea. The pleasant ambience and the years of tradition offer you the originality and authenticity of local and international cuisine, and it is an ideal choice for all the guests who wish to enjoy selected dishes.

The restaurant and bar offer a rich buffet breakfast, lunch, dinner, and special themed a'la carte menus. Hospitality, friendliness of the staff, and exceptional cooking is what you can expect at our restaurant, because it is important to us that you experience something you will never forget.



RESTAURANT AMIGOS



 mon-sun: 07:00 - 24:00 • 150 HRK 70 HRK •  • private parking
 • Grljevačka 126, Podstrana, Croatia • T. +385 (0)21 336 070 • M. +385 (0)98 166 2177
 • www.amigos.hr

S obiteljskom tradicijom od 40 godina i takorekuć uronjen u more, Amigos je već time zajamčeno provjereno i ugodno mjesto za sve vrste posjeta. Prekrasno uređen interijer i terasa na kojoj imate osjećaj kao da ste u plovećem restoranu, morski specijaliteti svježije i ukusno pripremljeni, izdašna vinska karta, profesionalno, susretljivo i srdačno osoblje koje komunicira na vodećim svjetskim jezicima... Desetak minuta vožnje od Splita, petnaestak od trajektne luke, autobusnoga i željezničkoga kolodvora i tridesetak minuta od aerodroma... Dođite u Amigos, dogodit će vam se Amigos para siempre!

● Its family tradition of 40 years and its location almost in the sea are enough to guarantee that Amigos is certainly a pleasant place for all kinds of visits. Its features include a wonderfully decorated interior and a terrace that offers a feeling of a floating restaurant, tasty and freshly made seafood specialties, a wide selection of wines, professional, friendly and polite staff who speak major world languages... Its location is at about a ten minute drive from Split, fifteen minutes from the ferry port, bus and train station, and about thirty minutes from the airport... Come to Amigos, you will experience Amigos para siempre!



HOTEL SUNCE



☎ mon-sun: 12:00 - 23:00 / beach bar 11:00 - 23:00 • 70 🚗 🚶 • 🚗 • private parking

• Grljevačka 146, Hotel Sunce, Podstrana, Croatia • T. +385 (0)21 330 183, 330 188 • M. 385(0)91 222 7166
• hotel-sunce@inet.hr • www.hotelsunce.com • facebook: **Hotel Sunce Podstrana**

Prostrana blagovaonica i luksuzna terasa na otvorenom nude velik izbor domaće i međunarodne kuhinje u ozračju moderne elegancije s prekrasnim panoramskim pogledom na more i zalazak sunca.

● A spacious dining area with an luxurious open-air terrace have great offer of traditional and international dishes in a modern and elegant ambience with a beautiful panoramic view on the sea and the sunset.

Veliki izbor autentičnih dalmatinskih jela, kao što su pečena janjetina, dalmatinska peka (mješano meso ili morski plodovi s povrćem), svježi plodovi mora, jela od ribe na žaru, škampji, jastog, školjke, ali i različita međunarodna jela zadovoljit će svaki ukus.

Za one koji se jednostavno ne mogu otrgnuti od plaže i više vole opuštenu atmosferu, Beach Bar nudi poseban neformalan ambijent. Gosti se mogu osvježiti velikim izborom hladnih napitaka, koktela i sladoleda u sjeni suncobrana tijekom vrućih ljetnih dana, a većinu jela iz restorana također poslužuju u opuštenom ambijentu Beach Bara hotela Sunce. Okruženi morem i zalaskom sunca steći ćete dragocjeno i nezaboravno iskustvo.

Great selection of authentic dalmatian dishes such as roasted lamb, dalmatian "peka" (meat or sea food with seasonal veggies roasted under the baking lid), fresh seafood, grilled fish, shrimp, lobster, seashell but also international food that will please any taste.

For those who simply can't break away from the beach and prefer more relaxed ambience Beach Bar offers more relaxed unofficial ambience. Guests can refresh with great selection of cold drinks, cocktails and icecreams in the shade of the parasole during the hot summer days and also dishes from the restaurant can be served in this relaxed ambience. Surrounded by the sea and the sunset you will get an unique and unforgettable experience.





RESTAURANT JURE



🕒 mon-sun: 09:00 - 24:00 • 110 ₧ 200 ₧ • 🚗 • private parking
• Sv. Martin 2, Podstrana, Croatia • T. +385 (0)21 330 163 • M. +385 (0)95 199 4044
• rest.jure@inet.hr • www.restoran-jure.hr



Restoran Jure, restoran je s dugogodišnjom tradicijom osnovan 1995. godine. Kuhinja restorana nudi bogat izbor ukusnih jela: riblji specijaliteti, domaći mesni specijaliteti, jela od plodova mora, poslastice...

Smješten je na prekrasnoj plaži u Podstrani, u blizini Splita. S terase se pruža veličanstven pogled na more, a dio terase je smješten tik uz plažu.

Svojom vam tradicijom garantiraju bogatstvo dalmatinske kuhinje, a uz izvrsna jela u ponudi imaju i vrhunska vina.

Navratite u restoran "JURE" i uživajte u okusu ribljih i mesnih specijaliteta, plodovima mora i izvrsnim poslasticama.

Uz ponudu svakodnevnih jela, nude i organizaciju svih vrsta svečanosti. Dobro došli!

- The restaurant Jure is a restaurant with years of tradition, it opened in 1995. The restaurant kitchen offers a great variety of tasty dishes: fish specialties, local meat specialties, seafood dishes, delicacies... It is located on a beautiful beach in Podstrana, near Split. The restaurant terrace offers a beautiful view of the sea and a part of the terrace is right next to the beach. They guarantee the wealth of Dalmatian cuisine with their tradition, and they offer top quality wines along with their excellent dishes. You should stop by the restaurant "JURE" as well and enjoy the taste of fish and meat specialties, seafood, and excellent delicacies.

Along with their daily offer of meals, they also offer organisation services for all types of formal gatherings. Welcome



PIZZERIA RESTAURANT MARIO

🕒 mon-sun: 08:00 - 24:00 • 70 🚗 150 🚗 • 🚗 • private parking
• Sveti Martin 4, Podstrana, Croatia • T. +385 (0)21 330 888 • M. +385(0)98 321 613
• info@ppmario.hr • www.ppmario.hr

*All kinds of events
on a new terrace...*

They organize all kinds of events up to 100 guests on a new terrace that can be completely closed when needed

Organiziraju sve vrste događanja do 100 gostiju na novoj terasi koju je, prema potrebi, moguće potpuno zatvoriti



U središnjem su dijelu Podstrane, uz more, i rade cijelu godinu s osiguranim parkingom za tridesetak automobila. Izdašni su i kulinarski i prostorno – u zatvorenom dijelu restorana ima mjesta za sedamdesetak, a na otvorenom za još 150 gostiju. U ljetnim mjesecima hranu možete naručiti i na plaži! Impresivan je izbor pizza i lasagne is krušne peći, mesnih i ribljih specijaliteta...Sva jela s roštilja pripremaju na prirodnom žaru!

● They are located in the centre of Podstrana, along the sea, and they are open whole year round. They have parking for about thirty cars. Their offer, as well as their space, is ample – the indoor part of the restaurant seats about seventy, and there is space for another 150 guests on the outside. During the summer months you can even order food on the beach! They offer an impressive choice of pizzas and lasagne made in a bread oven, as well as meat and fish specialties... All the barbecue dishes are made using natural embers!





Usidrena u gornjoj, staroj kamenoj Podstrani, Argola čuva domaćinski ugođaj prisnosti i topline koji čine dobra spiza, dobri konobari i ugodan prostor. Rade po sistemu rezervacije dan-dva ranije pa ste sigurni da ćete dobiti što ste zaželjeli i kako ste zaželjeli – svježe, toplo i mirisno!

Načelo im je da tradicija stvara kvalitetu, a dosljednost je održava kroz vrijeme i stvara nove vrijednosti. Kažu da kao što se vino rađa iz grožđa, a loza niče iz zemlje koja nije svugdje ista, ni zalogaj nije tek trenutak već plod uzgojen i njegovan, posebno odabran i ponuđen. Znat ćete o čemu zborne kad im dođete u goste!

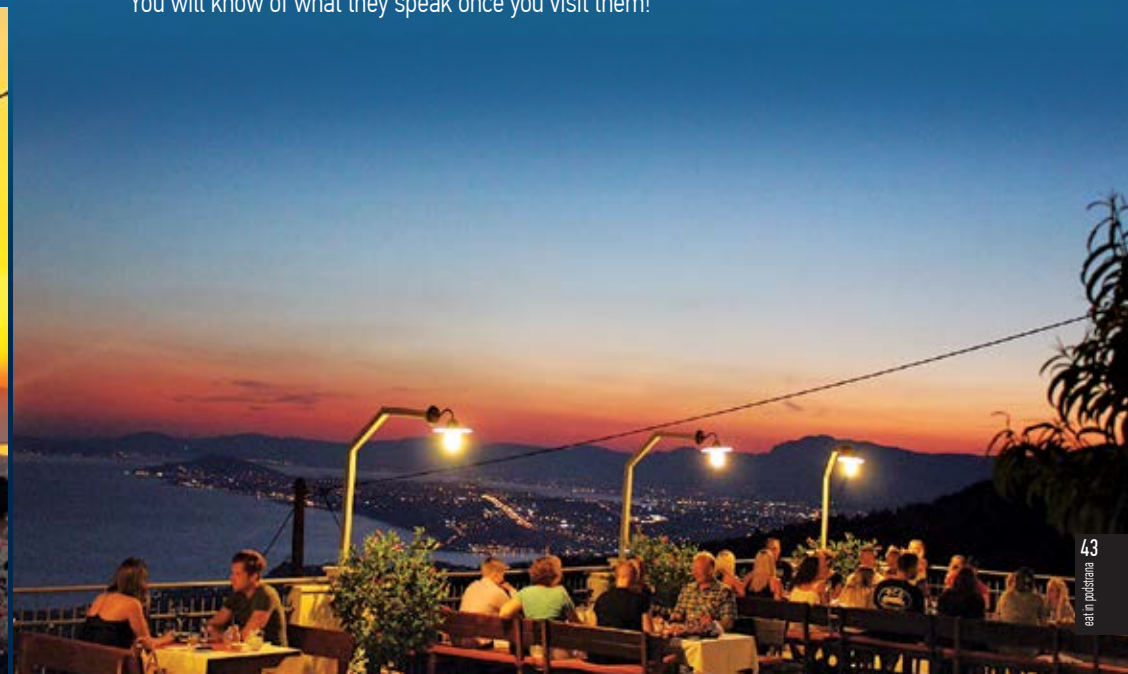
KONOBA ARGOLA

🕒 mon-sun: 17:00 - 23:00 • 80 🍷 80 🍷 • private parking

- **NEED TO BOOK A DAY IN ADVANCE** FOR THE NUMBER OF PEOPLE AND TYPE OF MENU
- Don Petra Cara 205, Podstrana, Croatia • M. +385 (0)99 355 0800
- s.kastelancic@gmail.com • www.facebook.com/konoba.argola



- Anchored in the upper, old stone Podstrana, the homey feeling of closeness and warmth created by good food, good staff, and a pleasant ambience is preserved at Argola. They have a system where you have to make reservations a day or two beforehand, so you can be sure that you will get what you want and how you want it – fresh, hot, and aromatic! They believe in the principle that tradition creates quality, and that consistency maintains it and creates new values. They say that as wine is created from grapes, and vines grow from the soil that is different everywhere, it is the same with a bite of food, it is not created instantly, but a result of work, grown and nurtured, specially picked and offered. You will know of what they speak once you visit them!





KONOBA CAREVI DVORI

🕒 mon-sun: 08:00 - 24:00 • 60 🚗 100 🚗 • 🚗 • private parking

• Don Petra Cara 202, Podstrana, Croatia • M. +385 (0)98 983 8708 • M. +385 (0)91 549 9592
• anteakrap@gmail.com

Konoba Carevi Dvori smještena u Gornjoj Podstrani na udaljenosti svega 15 min od Splita na dlanu vam pruža široku paletu krajolika. U autohtonom toplom ugođaju konoba nudi pažljivo odabrane okuse, tradicionalne peke, domaći pršut i ostale dalmatinske specijalitete, te brojna vrhunska vina..

Uz gastronomske užitke s terase konobe se pred vama prostire panorama obale i otoka.

Lako je zaboraviti na vrijeme u Carevim Dvorima jer ovdje se otkrivaju zaboravljena blaga i vraćaju u život.

● The tavern Carevi Dvori is located in Gornja Podstrana, only 15 minutes away from Split, and it offers a wide array of scenery on the palm of your hand. In its genuine warm ambiance it offers carefully selected tastes, traditional pekas, homemade prosciutto, and other Dalmatian specialties, as well as numerous high quality wines...

Along with the culinary pleasure, the terrace of the tavern offers the vista of the coast and the islands.

It is easy to forget about time in Carevi Dvori, because forgotten treasures are discovered and brought back to life here.





HOTEL NEVA



🕒 hotel / mon-sun: 00:00 - 24:00 / from 23.12. to 01.02.: closed.

• 60 🚗 40 🚗 • private parking • 🚗

• Cesta Mutogras 26, Podstrana, Croatia • T. +385 (0)21 330 655

• info@hotel-neva.com • www.hotel-neva.com • www.facebook.com/hotel.neva

Restoran hotela "NEVA" smješten je uz samo more. S jedinstvene otvorene terase s bazenom pruža se zadivljujući pogled a ugodnoj, opuštenoj atmosferi doprinosi šum valova i miris mora.

● Restaurant "Neva" is located just by the sea. From its unique open-air terrace with a pool there is stunning view and a relaxed atmosphere contributed by the scent of the sea and the sound of the waves.

Među specijalitetima, na prvom je mjestu zajamčeno svježa riba. Gastronomska ponuda je raznovrsna: od hladnih predjela, maštovitih salata, tjestenina, rižota, njoka do različitih jela s prirodnog žara, te slastica. A sve uz čašu dobrog vina! Idealno mjesto za obiteljske i romantične ručkove i večere kao i za poslovne zabave, prigodne svečanosti i proslave. Savršen ugođaj uz uvijek nasmijano osoblje!

Among the food specialities fresh fish is guaranteed daily. Gastronomic offer is diverse; from cold appetizers, specific salads, pastas, risotto, gnocchi to various dishes roasted on a natural grill and desserts.

Of course all of this comes with a glass of a good wine!

This is a perfect place for a family lunch, romantic dinner or a business party also for all kind of celebrations and festivities!

A perfect ambience with pleasant and welcoming staff.





OPG MIKULIČIĆ

FAMILY-RUN FARM

Živi su (i nagrađeni) dokaz da kad se u kući i oko nje glave i ruke slože, zaista se štošta dobrog učiniti može!

They are a living (and award winning) proof that when a family sets out to do something together they can accomplish a lot of good things!

Nagrađeni su prije dvije godine na međunarodnom sajmu inovacija nagradom AGRO ARCA koju dodjeljuje Udruga inovatora Hrvatske. Postoje već 10 godina i isto toliko se trude sve što priroda daje, a čovjek kultivira, oblikovati u kvalitetan i dopadljiv proizvod kojega nude na kućnom pragu, a to je otprilike na pola puta između gomije i donje Podstrane, između mora i brda. Što ubere u vrtu i u polju marljivo i zaigrano pretvaraju u likere, rakije, ulja.

U ponudi su likeri od višnje, orija (oraha), smokve, praske (breskve), rogača, mirte, divljega šipka naranče, limuna, šljive, dunje, kupine. Ali iz majstorske radionice Mikuličić (otac, majka i dvije kćeri) su i dva zaista rijetka pića: liker od žižule (čičindre) i osobito raritetan liker od – artičoka!

They have won the AGRO ARCA award two years ago at the international innovation fair, awarded by the Union of Croatian Innovators. They have been around for 10 years, and during that time they have strived to form everything provided by nature and cultivated by people into a high quality and attractive product, and offer it at their doorstep, which is about half way between upper and lower Podstrana, between the sea and the hills. Whatever they pick from their garden and their field is diligently and playfully turned into liqueurs, rakijas, and oils.

They offer cherry, ori (walnut), fig, praska (peach), carob, myrtle, rosehip, orange, lemon, plum, quince, and blackberry liqueurs. But the Mikuličić master workshop (father, mother, and two daughters) also has two very rare drinks: žižula (jujube) liqueur and the especially rare liqueur made from artichokes!



Za ljubitelje malo žešćega okusa spravlaju rakije od loze, praske, šljive, rogača, u travaricu dodaju ružmarin, koromač, lovor, limun, a u istraživačkoj su fazi s još nekoliko vrsta. Nije ni čudno da je uz tako bogat asortiman u planu i otvaranje kušaonice. U njoj ćete, uz nabrojeno, moći isprobati djevičansko maslinovo ulje, ali i aromatizirano maslinovo ulje s ružmarinom, lovorom i paprom; nisu kozmetički nego jestivi pripravci.

Ma, i da je samo doći, osluhnuti mir i dotaknuti pogledom more što se ljeska u daljini, ljekovito je i za dušu i za tijelo!

For those who like a little more kick in their drinks, they make rakijas from grapes, peaches, plums, carobs, they also add rosemary, fennel, bay laurel, and lemon in their travarica rakijas, and they are currently exploring several new options. With an offer this wide, it is not surprising that they are planning to start a tasting establishment. Along with the items we already mentioned, you will also be able to try virgin olive oil, but also olive oil aromatized with rosemary, bay laurel, and black pepper; these preparations are not used as cosmetics, they are all edible.

You should visit just so you can listen to the peace and glance at the sea shimmering in the distance; it is enough to cure both the soul and body!



OPG MIKULIČIĆ contact: M. +385 (0)91 579 3780



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FAST FOOD BILI PIVAC



🕒 mon-sun: 10:00 - 24:00

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Bili pivac piva svima! Jer je tik uz magistralu, na samom ulazu u lučicu Strožanac i ne možete ga ne vidit, i jer je i za nabrzinu i za natenane, kako vam drago! Kažu da poslužuju najbolje pileće sendviče na svijetu, i sigurni su da spravljaју nezaboravno dobru pizzu, u što se možete uvjeriti i prije nego je probate jer je spremaju pred vama, uvažavajući i vaše sugestije. Za svu recepturu i njezinu originalnost jamči *chef* koji je znanja i umijeća skupljao širom svijeta punih 25 godina!

- Bili pivac (the white rooster) sings to everyone! Because it is right next to the highway, just at the entrance to the small port of Strožanac, and you cannot miss it, if you want fast or slow food, anyway you like! They say that they serve the best chicken sandwiches in the world, and they are sure they make pizza so good that you will never forget it; you can even make sure of that before you taste it because they make it right in front of you, and they will take your suggestions. The *chef* guarantees that the all the recipes are original, and he gathered knowledge and honed his skills all over the world for 25 years!



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Ako volite prezagajit brzo, a zdravo i ukusno, posluženo s mladenačkim šarmom i vedrinom, s pogledom na more, ali i blizu ceste, Cvrčak je vaša opcija. Meso i povrće iz lokalnoga uzgoja i domaće tijesto pečeno na prirodnom žaru temelj su za pizze, sendviče, cheesburgere, hamburgere, tortille, čevape... Puno malih gušta, sve za probat!

- If you like a quick bite, but healthy and tasty, served with youthful charm and joy, with a view of the sea, but near the road, Cvrčak is the option for you. Locally grown meat and vegetables, and homemade dough baked over natural wood are the basis for pizzas, sandwiches, cheeseburgers, hamburgers, tortillas, čevapi... Plenty of small pleasures, everything for you to try!





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