

ZADAR!

REGION

Say YES! to
food & wine

Traditional inns
and tastings
Konobe i kušaone

 CROATIA
Full of life



Say YES to local food and produce

When it comes to gastronomy, Zadar is a typical representative of Dalmatia and the Mediterranean practising the healthiest cuisine in the world included in the UNESCO list of intangible heritage. Here in the region fish, wine and olive oil make up the “holy trinity” of the diet.

However, the region offers a wealth of diversity, whether it is places, traditions of preparation or the food itself.

So here are some tips on which produce and products you should not miss!

If you are a true foodie, you have to try **PEKA**. Peka is better than just food – it is a way to prepare food. To prepare it you need *a dome or bell-shaped terracotta or steel lid that you* You can go traditional way and prepare the classical octopus or veal with potatoes and vegetables or be creative and make up your own recipe.

There is no shortage of delicious **SEAFOOD DISHES** in this area, from the simplest just boiled to those more demanding that require more experience and skills in preparation. You will definitely not regret it if you try grilled fish, especially the blue one. Or taste an excellent tuna steak that originates from the waters surrounding dozens of islands in Zadar Region and is therefore of the highest quality.

Try the well-known excellent **MUSSELS** from Novigrad on “buzara” in a mouth-watering sauce full of sweetness and a characteristic aroma.

The Zadar region is home to award-winning **CHEESE** that you can buy anywhere. Just look for the “Paški Sir” name! However, you can go one step further and discover the cheeses from Pag Island on the island itself, just cross the bridge. Once there, you will find a state-of-the-art dairy and can go on a cheesemaking tour.

If you appreciate good **WINE**, don't miss out on the vineyards of this region, because they are equally amazing to see and taste. Vineyards of the region have been cultivated for more than 3000 years making outstanding wines. Predominantly red wine sorts, like Zinfandel, Merlot, Cabernet and similar, have put the Zadar region on the world's wine map!

From all the orchards in the area the most beloved fruit of all is **MARASCA** sour cherry, first used for brandies in the 16th century by the local Dominicans. It is still today the base for Maraschino, “the king of liqueurs” exported to almost every country in the world! But it tastes even better when you drink it here.

Everyone knows how hugely important the **OLIVE** is for entire Dalmatia! This region has had a long intimate connection with the “green gold” that grows in countless rows of fruitful olive trees. The whole area is lush with olive trees that delight the eye and exude a rich pleasant fragrance.

Pag Island and Nin **SALTWORKS** take pride in their deposits, which have been harvested and produced traditionally for centuries with minimum changes. Nin even has an onsite museum that will lead you through the process, offer souvenirs including natural cosmetics made with salt, and present the flower of salt, an exquisite delicacy dubbed “the caviar of salt!”

Oh-so Dalmatian, **FIGS** are enjoyed in many ways in Zadar. Fresh off the tree, dried for eating all year-round, they are made into tarts and delicious spreadable jams.



Recite DA! lokalnim proizvodima i namirnicama!

Zadarska je županija, kad je riječ o gastronomiji, tipičan predstavnik Dalmacije i Mediterana, najzdravije kuhinje na svijetu uvrštene u UNESCO-ov popis nematerijalne baštine. I u Zadarskoj županiji kao i na cijelom Mediteranu, riba, vino i maslinovo ulje čine "sveto trojstvo" prehrane. No, regija nudi i posjeduje bogatstvo raznolikosti, bilo da je riječ o mjestima, tradiciji pripreme ili samih namirnica.

Evo nekih namirnica i proizvoda koje ne smijete propustiti!

Ako ste pravi foodie, morate probati peku. **PEKA** je više nego tek hrana - to je način pripreme jela. Kako biste pripremili takvo jelo, treba vam kupola od terakote ili čeličnog lima koju zagrijavate žarom. Odaberete li tradiciju, pripremit ćete klasičnu hobotnicu ili teletinu s krumpirom i povrćem.

Ukusnih jela od **RIBE** na ovom području ne manjka, od onih najjednostavnijih, spremljenih *na lešo* do onih zahtjevnijih koja traže više iskustva i vještine u pripremanju. Nećete požaliti ako oradu, brancina, kovača ili zubaca probate spremljenog *na gradele*. Ili degustirajte pak izvrstan odrezak od tune koja potječe iz akvatorija Zadarske županije i stoga je najviše kvalitete.

Nadaleko poznate izvrsne **NOVIGRADSKÉ DAGNJE** probajte *na buzaru*, u umaku punom slasti i karakterističnog mirisa koji trenutačno izaziva glad i poziva za stol.

Zadarska regija dom je nagrađivanog **SIRA** koje možete kupiti bilo gdje. Samo potražite naziv "Paški sir"! No, možete otići čak i korak dalje, te pronaći paški sir na samome otoku po kojem nosi ime - Pagu. Tamo ćete naći vrhunske sirane gdje možete ponešto naučiti o izradi sira, kušati i kupiti kolut ili dva.

MASLINOVO ULJE je namirnica koja se nalazi na svakom dalmatinskom stolu tijekom cijele godine. Tako i ova regija njeguje dugu intimnu vezu sa "zelenim zlatom", koje ovdje raste u bezbrojnim redovima plodnih maslinika. Cijelo područje obiluje bujnim stablima maslina koje oduševljavaju oko, a okolišem šire bogat ugodan miris.

Opojna **VINA**, koja se tu uzgajaju više od 3000 godina, prelaze granice osvajajući mnoge međunarodne nagrade na najprestižnijim natjecanjima. Posebno su vrijedna i cijenjena crna vina, kao što su Zinfandel, Merlot i Cabernet. Putujući diljem Zadarske županije, od Ravnih kotara do primorja, otkrijte vinarije i kušaone gdje ćete naći sortu za sebe.

Od svih je plodova u brojnim lokalnim voćnjacima, najdraža glasovita višnja **MARASKA**, koju su prvi put za rakiju upotrebljavali ovdašnji dominikanci u 16. stoljeću.

Ona je i osnova za Maraschino, „kralja likera“, koji se izvozi u gotovo svaku zemlju na svijetu! Okus mu je još bolji ako ga pijete upravo ovdje.

SOLANE otoka Paga i grada Nina posebno se ponose svojim proizvodom koji tradicionalno prikupljaju i proizvode stoljećima uz tek minimalne promjene. Nin na licu mjesta ima i muzej, vođene ture solanom, te razne suvenire sa i od soli, uključujući i prirodu kozmetiku ili čokoladu sa ninskom soli, a posebno je pretižan takozvani cvijet soli koji znaju još zvati i kavijarom soli.

SMOKVE, jedan od simbola Dalmacije i Mediterana, uživaju se na mnogo načina u Zadru. U sezoni svježe, direktno sa stabla, sušene kao delicija tijekom cijele godine, kao i u brojnim kolačima i ukusnim džemovima i marmeladama. Jedan od najboljih načina da doživite neko novo mjesto je kroz hranu, vino i domaće načine spremanja hrane.







Agrotourisms and traditional inns

Agrotourizmi i konobe

1. ROCA
2. OPG PRTORIĆ
3. FIGURICA
4. MIĆANOVI DVORI
5. NONO
6. OPG PIERINI
7. OPG ODŽAKOVIĆ
8. DIDA JERE
9. PRTENJAČA
10. VUKSAN
11. RAŽNJEVIĆA DVORI
12. OPG TROSKOT
13. OPG BUTIĆ



Advance notice required / potrebna najava



1

Roca

📍 Velim 39, 23422 Stankovci
 ☎ +385 (0) 91 583 40 43
 🌐 www.gospodarstvorooca.com

EN
 Roca estate with its own farm and a meat smoker, offers excellent food made in the most traditional way.

HR
 Gospodarstvo Roca sa vlastitom farmom i sušionom mesa, nudi izvrsnu hranu pripremljenu na tradicionalan način.



2

OPG Prtorić

📍 Kolan bb, 23251 Kolan
 ☎ +385 (0) 95 902 36 58
 🌐 www.facebook.com/Konoba-Prtoric



3

Figurica

📍 Figurica 11, 23251 Kolan
 ☎ +385 (0) 98 429 193
 🌐 www.opg-figurica.com



Mičanovi Dvori



📍 Kruševo - Drage bb, 23450 Obrovac

☎ +385 (0) 98 438 709

🌐 www.riva-rafting-centar.hr

HR

The rural estate with a magnificent view of Velebit mountain and Zrmanja river canyon offers an opportunity to escape from daily life, feel the untouched nature, fresh air, far from the city crowds.

EN

Ovo seosko gospodarstvo s veličanstvenim pogledom na planinu Velebit te kanjon rijeke Zrmanje, nudi priliku za bijeg od svakodnevnice u netaknutoj prirodi, na svježem zraku daleko od gradske gužve.



Nono

📍 Rudina 1, 23251 Kolan

☎ +385 (0) 98 449 228

🌐 www.facebook.com/konobanono



OPG Pierini

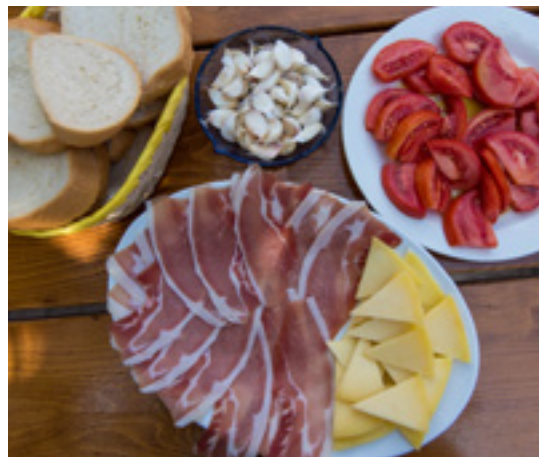
📍 Zanatska ulica 5, 23272 Kali

☎ +385 (0) 99 214 57 13

🌐 www.facebook.com/pierini.kali



7



OPG Odžaković



📍 Nadin 90, 23420 Benkovac
☎ +385 (0) 91 766 05 86
🌐 www.odzakovic.com

EN

This traditionally decorated tavern prides itself in baking "peka" and "prisnac" - most traditional dishes of the area, and even has an ethno family museum.

HR

Ova konoba posebnog ruralnog uređenja posebno se ponosi pripremom tradicionalnih dalmatinskih jela ispod peke te prisnaca - autohtonog kolača od sira, a imaju čak i etno muzej.



8

Dida Jere



📍 Šopot 95, 23420 Benkovac
☎ +385 (0) 95 513 14 46
@ agroturizamdidajere@gmail.com



9



10

Prtenjača



📍 Polača 293, 23423 Polača
☎ +385 (0) 91 519 62 40
🌐 www.agroturizam-prtenjaca.com

Vuksan



📍 Šopot bb, 23420 Benkovac
☎ +385 (0) 92 255 57 66
@ ivvuksan@gmail.com



Ražnjevića dvori



📍 Polača 199, 23423 Polača
 ☎ +385 (0) 23 383 556
 🌐 ilirijabiograd.com/raznjevica-dvori

EN

The Ražnjević family agricultural estate offers a pleasant stay in rural surrounding offering great service for small and family gatherings, especially exclusive weddings.

HR

Difuzni hotel Ražnjevića dvori A.D. 1307. smješten je ruralnom kraju nudi ugodan smještaj i organizaciju malih i obiteljskih okupljanja, posebno ekskluzivnih vjenčanja.



OPG Troskot



📍 Banjevci 105, 23422 Stankovci
 ☎ +385 (0) 98 941 95 65
 🌐 www.agroturizam-zadar.hr/hr/put-vina/troskot



OPG Butić

📍 Samostalne satnije 105, 23241 Poličnik
 ☎ +385 (0) 91 541 50 04
 🌐 www.konoba-butic.com, www.izletiste-butic.com





Tastings Kušaone

Wine / Vina

1. ŠKAULJ WINERY
2. DEGARRA
3. FIOLIĆ
4. KRALJEVSKI VINOGRADI
5. POLJAK
6. MASHTEL DISTILLERY
7. VLATKOVIĆ
8. VINA OTOKA PAGA
9. KARABA
10. OPG ANZULOVIĆ

Olive oil and wine Maslinovo ulje i vino

11. MASLINA I VINO
12. OPG MLADEN DUŠEVIĆ
13. ULJARA NADIN

Cheese / Sir

14. SIRANA GLIGORA
15. PAŠKA SIRANA
16. SIRANA MIH
17. OPG ŽAMPERA

Island products / Otočni proizvodi

18. OPG MATULIĆ
19. OPG MAĐERIĆ
20. OPG BANIĆ
21. OPG BOŽIĆ

Honey i fruit products Med i voćni proizvodi

22. API KOMERC
23. VRATA VELEBITA
24. OPG BABAC - ŠINJORINA SMOKVA



Advance notice required / potrebna najava

Wine Vina



1

Škaulj Winery



📍 Nadin 23, 23420 Benkovac

☎ +385 (0) 92 268 79 62

🌐 www.vinarija-skaulj.hr

EN

Spend some time at the Škaulj Winery, and you'll see why this winemaker is the recipient of numerous awards. Taste the local Merlot, Syrah, Cuvee, Cabernet Sauvignon, Maraština, and a sweet dessert wine.

HR

Provedite neko vrijeme u Vinariji Škaulj, i doznat ćete zašto je ovaj vinar dobitnik brojnih nagrada. U kušaonici možete i kušati lokalne Merlot, Syrah, Cuvee, Cabernet Sauvignon, Maraštinu i slatko desertno vino.



2

Degarra

📍 Put vrele bb, 23000 Zadar

☎ +385 (0) 98 964 62 86; +385 (0) 98 723 000

@ dane.sulentic@gmx.de



3

Fiočić

📍 Ivana Dukanovića 11, 23000 Zadar

☎ +385 (0) 95 900 41 44; +385 (0) 23 250 004

🌐 www.vina-fiolic.com



Kraljevski vinogradi

📍 Zrinsko Frankopanska 38, 23000 Petrčane, Zadar
☎ +385 (0) 91 596 213
🌐 www.kraljevski-vinogradi.hr

EN

Sit upon the hill above the sea, this vinery handpicks the grapes that grow in a special microclimate with more than 2600 sunny hours per year, making the wine so special.

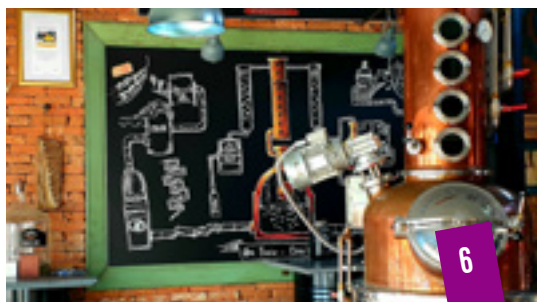
HR

Kraljevski Vinogradi smjestili su se na brdu s prekrasnim pogledom na nepregledne vinograde i more. Grožđe se bere ručno, a kušaoni možete naučiti kako posebna mikroklima tog područja (koje godišnje ima više od 2600 sunčanih sati) čini vino tako posebnim.



Poljak

📍 Krešimirova obala 105, 23000 Zadar
☎ +385 (0) 98 973 29 09
🌐 www.vina-poljak.com



Mashtel distillery/destilerija

📍 Zadarska cesta 97, 23232 Zaton, Nin
☎ +385 (0) 99 672 36 00, +385 (0) 98 429 515
@ mashtelzd@gmail.com





7

OPG Vlatković



📍 Obala kraljice E. Kotromanić 66, 23312 Novigrad
☎ +385 (0) 91 488 28 35, +385 (0) 23 211 318
@ zvonimir.vlatkovic@zd.t-com.hr



8

Vina otoka Paga



📍 Studeno bb, 23250 Pag
☎ +385 (0) 98 217 342
🌐 www.vinaotokapaga.com



9

Karaba

📍 Brune Bušića 116, 23211 Pakoštane
☎ +385 (0) 99 454 70 47, +385 (0) 91 785 88 45
@ karaba@email.t-com.hr

EN

The Karaba small and charming shop in the center of old town of Pakoštane is a great stop to cool off in those lovely summer evenings.

HR

Mala i šarmantna vinarija u centru Pakoštana odlično je mjesto za predah u kasnim ljenim večerima.



10

OPG Anzulović



📍 Don Ante Oštrića 7, 23312 Novigrad
☎ +385 (0) 98 909 74 16
🌐 jadran.anzul@gmail.com

Olive oil
and wine
Maslinovo
ulje i vino



11

Maslina i vino

📍 Kakma 189, 23423 Polača
☎ +385 (0) 91 526 32 29
🌐 www.masvin-polaca.hr

EN

The farm cooperative “Maslina i vino” just 8 km from the coast grows olives, grapes and figs and produces wine and olive oil in ecological manufacture.

HR

Poljoprivredna zadruga “Maslina i vino” smještena 8 km od mora ekološki uzgaja maslinu, grožđe i smokve, te proizvodi odlično ulje i vino.



12

OPG Mladen Dušević

📍 Ljubač 83, 23248 Ražanac
☎ +385 (0) 98 399 149



Nadin

📍 Nadin 58 b, 23223 Škabrnja
☎ +385 (0) 91 569 97 82; +385 (0) 23 663 114
🌐 www.uljara-nadin.hr



13

Cheese Sir

14

Sirana Gligora

📍 Figurica 22 A, 23251 Kolan

☎ +385 (0)99 461 85 44

🌐 www.gligora.com

EN

Take a tour through the dairy, see how cheese comes into making and taste what experts hold as one of the best cheese in the world - Pag cheese.

HR

Obidite siranu na vođenoj turi, dozajte kako se stvara i probajte sir koji stručnjaci proglašavaju vrhunskim - paški sir!



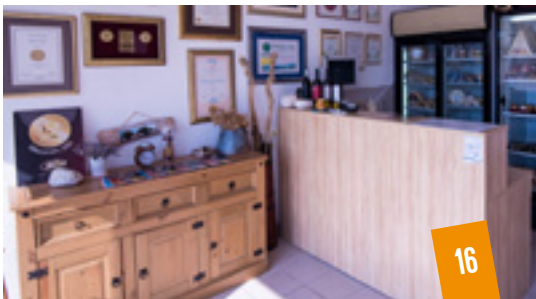
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Paška sirana

📍 Trgovine/Shops: Vela ulica 12, Pag;
Stjepana Radića 11, Povljana

☎ +385 (0) 23 600 810

🌐 www.paskasirana.hr



16

Sirana MIH

📍 Stanić 29, 23251 Kolan
☎ +385 (0) 23 698 011; +385 (0) 23 698 012
🌐 www.siranamih.hr



17

OPG Žampera

📍 Žman 142, 23282 Žman
☎ +385 (0) 23 372 071
🌐 www.opg-zampera.hr

EN

The Žampera family in Žman on Dugi otok island puts all their hardship into the manufacture of goat cheese and olive oil. Their products carry certificates that confirm the ecological processing and production. The natural and clean environment and the mild climate contribute even more to this top quality.

HR

Obitelj Žampera vodi poljoprivredno-obiteljsko gospodarstvo u Žmanu, na Dugom otoku. Proizvode kozji sir i maslinovo ulje na prirodan i ekološki certificiran način, a prirodan i čist okoliš i blaga klima pridonose najboljoj kakvoći.

Island products
Otočni proizvodi



18

OPG Matulić

📍 Pašman 2, 23262 Pašman

☎ +385 (0) 95 551 80 84

🌐 www.facebook.com/OPG-Matulic

EN

OPG Matulić Shop offers a variety of food products: Wine vinegar, Pašmanero hot sauce, Figs Aceto, Flavored salt, Pesto Pašmanese, as well as cosmetic products based on olive oil and wild herbs: various creams, soaps and other personal care products.

HR

OPG Matulić u svome dućanu nudi razne prehrambene proizvode (vinski ocat, Pašmanero ljuti umak, Aceto od smokve, Aromatizirana sol, Pesto Pašmanese) i kozmetičke proizvode na bazi maslinovog ulja i samoniklog bilja (razne kreme, sapune te ostale proizvode za njegu).



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OPG Mađerić

📍 Pašman 3, 23262 Pašman

☎ +385 (0) 98 943 20 51

🌐 www.facebook.com/OPG.MADERIC



OPG Banić



📍 Bagasovina 1, Kraj, 23262 Pašman
☎ +385 (0) 91 782 20 55
@ info@buskavica.hr



OPG Božić



📍 Bilaškov 2, Kraj, 23262 Pašman
☎ +385 (0) 23 285 191
@ mbozic120@gmail.com



API komerc



📍 Put Lučice 1, 23287 Veli Rat
☎ +385 (0) 99 423 98 50
@ brankozidov@gmail.com



Vrata Velebita



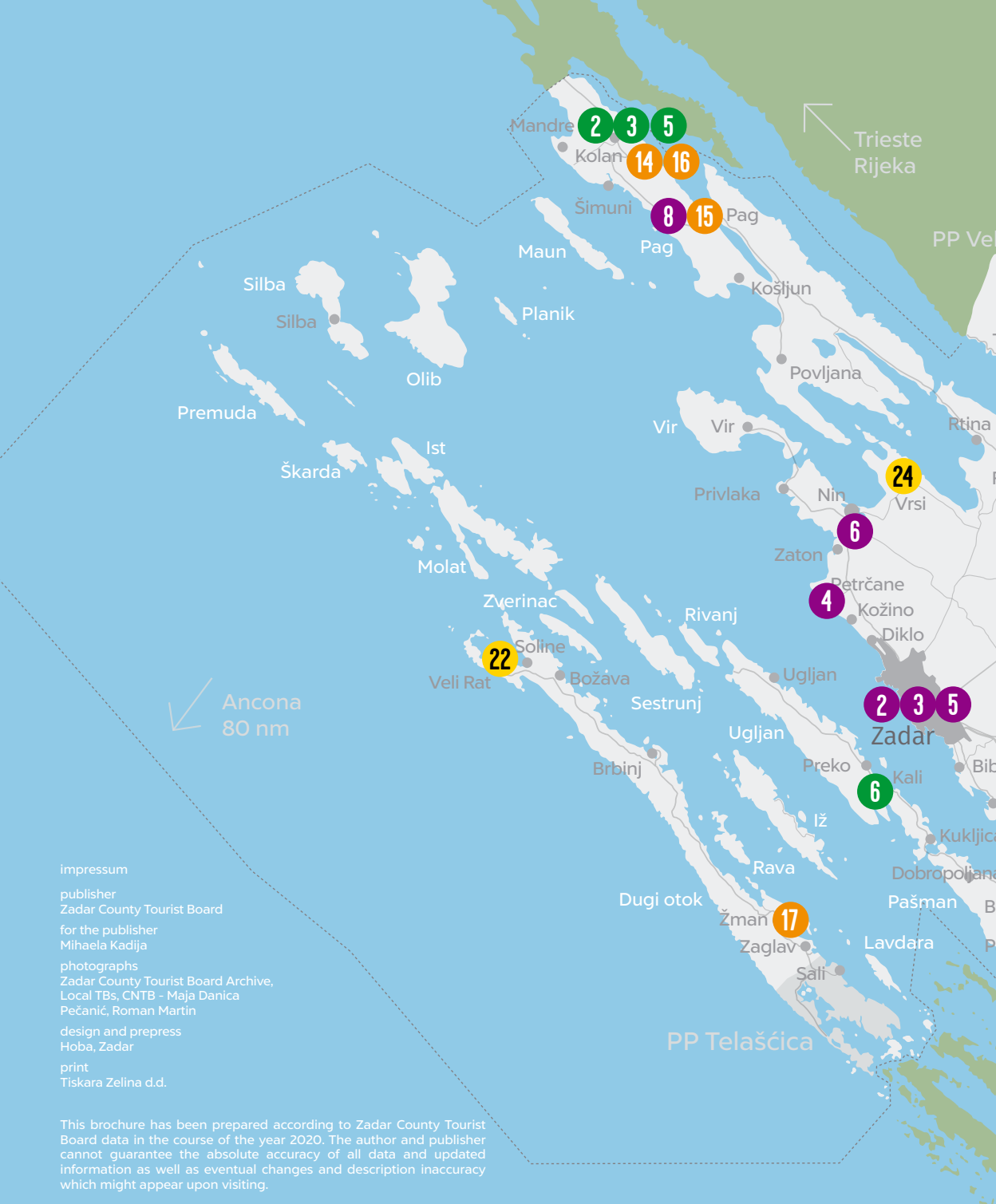
📍 Put Ljubotića 50, 23244 Starigrad
☎ +385 (0) 98 650 260
🌐 www.vratavelebita.com



OPG Babac - Šinjorina Smokva



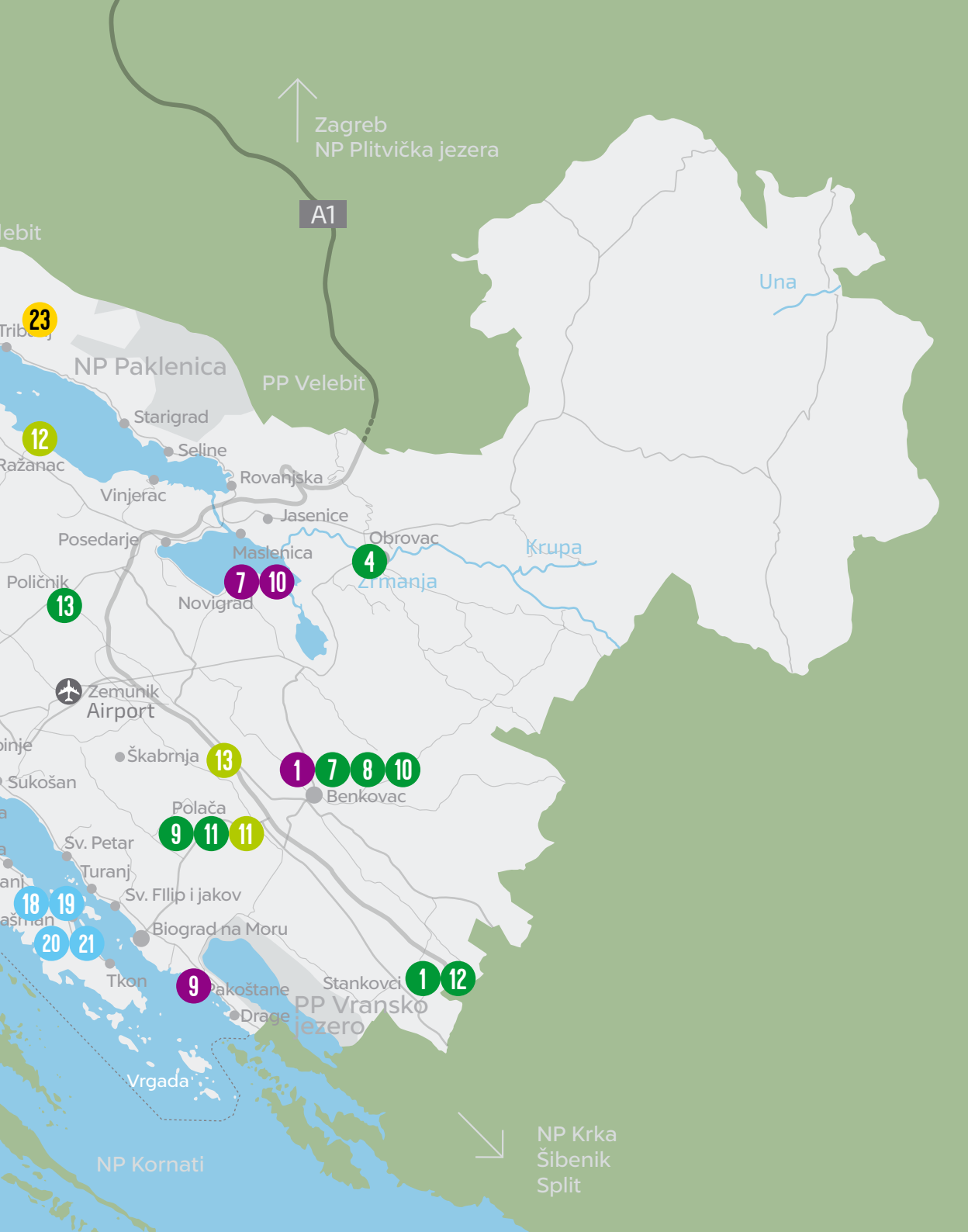
📍 Poljica 161, 23235 Vrsi
☎ +385 (0) 98 955 06 42



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Zagreb
NP Plitvička jezera

A1

Una

23

NP Paklenica

PP Velebit

12

Starigrad

Seline

Rovahnjska

Vinjerac

Jasenice

Obrovac

Krupa

4

Zrmanja

Maslenica

7

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Novigrad

Posedarje

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Zemunik Airport

Škabrnja

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Sv. Petar

Turanj

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Sv. Filip i Jakov

Biograd na Moru

Tkon

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Pakoštane

Drage

Stankovci

1

12

PP Vransko jezero

Vrgada

NP Kornati

NP Krka
Šibenik
Split

ZADAR! REGION

Say YES! to everything

www.zadar.hr