

LAKE BLEĐ

* Oštarija Peglez'n

Just opposite the landmark Grand Hotel Toplice and practically on the lakeshore itself, the adorable little 'Iron Inn' has a rough-cut design, with dolls, plates and old coffee pots scattered throughout. But it's not just a pretty face; this is one of the better restaurants in Bled. It serves excellent fish and pasta (but not exclusively so). Go for any of the trout or cuttlefish dishes; panna cotta is a good dessert choice. There's outside seating in the warmer months – make sure you book ahead if you want to sit there. If you're wondering about the restaurant's odd name, a peglez'n is a old-fashioned, charcoal-heated iron pot

Address: Cesta Svobode 19a, Bled 4260

Contact: 00 386 4 574 42 18; www.facebook.com

Opening times: daily, noon-10.30pm

Reservations: recommended

* [Restaurant 1906](#)

Restaurant 1906 at the Hotel Triglav Bled (which – surprise, surprise – was established in 1906) is Bled's most romantic place to eat, with amazing views of Lake Bled, its teardrop-shaped island and the slopes to the south. The restaurant sources its produce from local farmers around the lake and grows some of its own vegetables in the enormous kitchen garden on the hill below. Try some of chef's delightful creations such as the carpaccio with goose liver pâté and avocado to start, followed by the brown lake trout. The restaurant's own label of sparkling white wine goes perfectly with the fish

Address: Kolodvorska cesta 33, Bled 4260

Contact: 00 386 4 575 26 10; hoteltriglavbled.si

Opening times: Mon-Fri, 6pm-10pm; Sat, Sun, noon-10pm

Reservations: essential

[Grajska Plaza](#)

Just below the path up to the Castle is Grajska Plaža, a relaxed terrace restaurant ideal for either a coffee/smoothie break or a long evening of excellently presented regional cuisine bursting with fresh herbs. Highly regarded among the locals, it's clear that every plate was designed and prepared with attention. Their savory salad and light summer dishes are a fresh break from the average Slovene fare. **Cash only**

* PIZZERIA RUSTICA

In Hotel Toplice:

Panorama

Julijana

[Bled Castel Restaurant](#)

Villa Bled

Hiša Franko

Kobarid and environs has a number of fine restaurants. This one, in Staro Selo just a few kilometres west of town, occupies a beautiful old country house that doubles as a guest house and is surrounded by orchards, vegetable gardens and the mountains. Hiša Franko has become a 'destination restaurant', and people travel far and wide (especially from Italy) to sample their impeccable tasting menus at dinner – as should you. Run by a husband and wife team – Ana rules the kitchen, Valter the cellar – the restaurant may offer anything from nettle risotto and smoked duck breast to pasta with sheep's cheese and a dish of caramelised mackerel.

Address: Staro Selo 1, Kobarid 5222

Contact: 00 386 5 389 41 20; hisafranko.com

Opening times: Wed-Sun, noon-3pm, 7pm-11pm; also Tue summer only, 7pm-11pm. Closed Jan-Mar

Reservations: essential

ROVINJ

[Mediterraneo](#)

The menu in **Monte Mulini's** Mediterraneo restaurant offers a unique interpretation of Mediterranean recipes with locally seasonal ingredients and this is the main reason why the restaurant has become a mandatory destination for every true gourmand.

The restaurant's modern interior is also a successful fusion – a fusion of sensual fabrics and pastel-coloured textures with a marble fireplace and an unusual Murano-glass chandelier. However, its ambience is dominated by the magnificent views of the bay and protected forest. As the light changes during the day, this creates different yet always beautiful vistas regardless of whether you have come to enjoy breakfast, lunch or dinner.

* [Restaurant Monte](#) ([Book Here](#))

Ranked number one restaurant in Rovinj and number two in the entire Istria on [Tripadvisor](#), restaurant Monte offers excellent food and atmosphere. The restaurant is located in a tiny street in the old town. It offers fix 5-course and 7-course menu, as well as a la carte menu. Service is very attentive. Restaurant Monte is super expensive, but it is well worth the money.

Contacts: Montalbano 75, Rovinj | t: +385 52 830 203 | e: restaurant@monte.hr

* [Restaurant Giannino](#) ([Review here](#))

Located at the quiet residential street within the old town. It has a lovely outdoor terrace, serves sublime seafood (and few meat dishes). Service is friendly, prices affordable. Make sure to taste their baby shrimps in vinegar.

Contacts: a: Agusta Ferrija 38, Rovinj | t: +385 52 813402 | Working hours: 10 am-3 pm, 6 pm-11 pm | Closed: November-Easter

[Restaurant Wine Vault](#)

Relatively new French restaurant located at the luxury hotel Monte Mulini. The chef is Tom Gretic, known in Croatia for its appearance in the TV show Masterchef. Nice atmosphere, great food, good service. Pricey.

Contacts: A. Smareglie bb, Rovinj | t: 385 52 636 017 | winevault@maistra.hr |

Restaurant Puntulina

Restaurant Puntulina is a bit pricey, fine dining restaurant with an excellent food, and an amazing location right at the waterfront. This restaurant trades heavily on its location. Located at the top of the Santa Croce Street, Puntulina has terraces that cascade down the rocks to the sea. Great place for a romantic diner.

Contacts: Sv. Kriza 38, Rovinj | t: +385 52 813 186

[Restaurant L](#)

Located at new 5 star design hotel Lone. Restaurant L seeks to position itself as unpretentious, yet elegant, fine dining establishment with fusion food designed to delight the eye and palate.

Contacts: Luje Adamovica 31, Rovinj | t: +385 52 632 000

[Restaurant Orca](#) ([Review here](#))

Located in the residential area of Rovinj. It is a family-run restaurant serving Istrian and Mediterranean dishes. Produce is fresh and local. It is honest, homemade food. This restaurant is very popular among locals.

Contacts: Gripole 70, Rovinj | t: +385 52 816 851 | e: orka@pu.t-com.hr

[Zigante](#)

In Livade

SPLIT

* [Paradigma \(Book Here\)](#) 14

Still undisputed in Split and most of the Adriatic coastline. The level of service, menu, wine list and (new) offer of select gins, make Paradigma number one place for great and proper fine dining in Split. Where to start? Menu last year was great but this year chef Ante made huge progress in focusing even more on tastes and design of each meal. Of course, like in any restaurant of this sort, tasting menu is the way to go. Don't expect to capture the "philosophy" of Paradigma just by sampling one or two dishes. We opted for full 9 course tasting menu but we had only few glasses of wine with it as it was a bit too late for me to drink. Every single dish that was brought to us was a piece of art and the tastes were simply superb. My only "complaint" was that I needed something more refreshing for dessert so I ordered a fabulous panacota to sweeten everything. Also, the service – still unparalleled anywhere in Split. By light years

Address: Ul. bana Josipa Jelačića 3, 21000, Split, Croatia **Phone:** +385 21 645 103

[Kadena](#) 16

Tired of tradition? Mad about modernity? Head east to this revamped restaurant which is rapidly gaining a following among Split's gastronomic crowd. The wine cellar is among the best in the region and the chef is unafraid to weave new flavors and imaginative sauces into his dishes. The glass-walled terrace with views across the Adriatic helps the ambiance. The tasting menus (from 270Kn) offer a varied range of delights. (*Ivana Zajca 1, tel 021-389 400*)

[Perivoj](#) 87

Operated by the same folks who own Dvor. The ambiance is absolutely superb despite being surrounded by socialist buildings. It is a proper oasis close to the very heart of the city. I must say that the food was better than expected. The tastes were there, structure and design were flawless. My lamb shank in pea sauce was absolutely great! Also, desserts are superb in every way so definitely leave some room for them after the meal! This is a place I can easily recommend everyone for food and settings although staff again is the weakest link. They don't seem to realize that their working hours are to be dedicated to the guests. No serious issues but just an overall feeling that the service level has room for improvement.

[Uje Oil Bar](#) LUNCH

Named after the Croatian word for "oil", this cosy, romantic little place honours olive oil in all its permutations. After sampling the delicious treats served up at the table, you can hop over to a nearby boutique and stock up on olive oil, jam, wine and other Croatian gastronomic products. (*Marulićeva 1, tel 021-490 992*)

[Boban](#)

Also east of the centre is this classy spot where you can sample the full range of Croatian cooking from Istrian truffles to Dalmatian grilled fish and meat. (*Hectoroviceva 49, tel 021-543 300*)

[Konboa Varos](#) - Steves

[Dvor](#) 70

Long time our favorite is still a popular place in town for great settings and seafront seating. The views and atmosphere are simply great and very relaxing no matter if you are looking for an easy family lunch or a romantic dinner for two. Overall, Dvor is still a good place to eat at but it got somewhat more expensive than last years.

[Nostromo](#) 75; NY Times

It's right next to the fish market with a specialty of--guess what--fish and seafood! The style is smart-casual and the freshness is impeccable. (*Kraj Sv Marije 10, tel 091-405 66 66*)

[Wine & Cheese Bar Paradox](#) Jessica [Good Trip Advisor Reviews](#)

Ujeviceva Poljana 2, Split 21000, Croatia +385 21 395 854

[Mazzgoon](#) Jessica So-so Trip Advisor Reviews

Bajamontijeva 1, Split 21000 ; +(385)989877780

KORCULA TOWN

[Filippi Restaurant](#)

[Adio Mare](#)

2 minute walk *Eat in the Roof Top Garden.* Since it opened in 1974, little has changed at Adio Mare - even the menu has remained the same, featuring the sort of hearty Dalmatian dishes that locals would eat at home. It has however been listed in most of the 'Croatia' guidebooks, so today it's extremely popular with tourists. And it now opens for lunch as well as dinner, so you have more of a chance of getting a table.

[LD](#) (At the Lesic Dimitri Palace)

[Konoba Belin](#)

6 minute drive.

[Konobe Mate](#)

15 minute drive. Lying a 15-minute drive out of town, in an old stone cottage in the tiny village of Pupnat (population 500), Konoba Mate is run by the Farac family. Everything on the menu is fresh, tasty and homemade - prepared from either their own farm produce or locally-sourced seasonal ingredients.

[Konoba Marinero](#)

Fish. 2 minute walk. With unassuming wooden tables and benches lining the steps in a narrow stone alley in the medieval old town, Marinero offers discreet dining which will satisfy even the most capricious foodies. It's run by two fishermen brothers who have their own boats, so everything on offer is guaranteed to be fresh that day.

[Konoba Zure](#)

11 minute drive The seaside village of Lumbarda is known for its fertile reddish soil producing Grk white wine, and its small sandy beaches. If you come this way, be sure to call in for dinner at Zure. Here the Batistić family run a small agrotourism centre, growing their own vegetables, making wine and olive oil, smoking their own hams, and also fishing. Everything they serve is their own produce, so it will certainly be a meal to remember. What's more, if you call in advance, you can join them fishing in the summer, or help with the wine harvest and wine making in September.

[Konoba Nautta](#) (was Konoba Korcula) **Jessica**

Ulica don Iva Matijace opata, 20260 +385 92 327 8809

DUBROVNIK

[Pantarul](#) 22

15 minute drive. This young, modern restaurant prides itself on the quality and freshness of its ingredients. Start with stewed octopus over creamy polenta and go on to a prawn and vegetable risotto before finishing with a chocolate and hazelnut mousse cake.

* [Nautika](#) 25

Old Town. **11 minute drive.** Dubrovnik's most prestigious culinary spot offers two panoramic terraces of starched white-tablecloth formality. Chef Mario Bunda insists on fresh, locally-sourced ingredients – shellfish feature in dishes from the Elafiti isles such as Lopud brodet with polenta and Šipán fisherman's carpaccio, or there are lobster medallions from Vis. Diners can also opt between three kinds of menu.

* [360°](#) 54 (\$35-40 entrée) (alberto)

Old Town. **6 minute drive.** Set within the great walls of Dubrovnik with impressive views over the port, 360° effortlessly blends its historical setting with a progressive, forward-thinking menu. New head-chef Marijo Curić has created a decent set of Mediterranean-spanning dishes, where the emphasis is very much on well sourced, well presented food influenced by local history and Adriatic flavours. The menu changes constantly but 360° is particularly skilled with seafood, modern Mediterranean dishes and innovations of Croatian classics. This is upscale, sophisticated dining at its best. Without being too stuffy or formal, they pride themselves on providing a casual vibe where creative cuisine takes centre stage. Matched by an extensive wine cellar, great service and a truly superlative location, the recently relaunched 360° remains one of the hottest tables in town.

[Proto](#)

Old Town. **11 minute drive.** With tables on a leafy first-floor covered terrace, which was carefully refurbished during winter 2013, Proto is old-fashioned and romantic, and dates back to 1886. It specialises in classy Dalmatian seafood, so you can indulge in fresh oysters from Ston, škampi na buzaru (shrimps in garlic, white wine and parsley) and fresh fish served filleted.

The seafood-oriented Proto claims a tradition dating back to 1886. and it was here that Edward VIII entertained Wallis Simpson in the 1930s. As well as squid and lobster in simple, superbly balanced sauces, there's fresh shellfish from Ston up the coast. You can spend an enjoyable hour over the fish platter for two, and the extensive wine list covers just about every quality wine that Croatia has to offer. Recently refurbished and relaunched, Proto has been tastefully modernised, but keeps in with the antiquated elegance of the building. Beautiful old maps and antique oak paneling nod sympathetically to its past. The look is sealed with words of scribes: choice verses from local Dalmatian poets adorn the ceiling. Booking essential.

Address: Široka 1, in the old town

Contact: 00 385 20 323234; exculaprestaurants.com

Opening hours: Mar-Dec, daily 11am-11pm

[Orsan](#) (alberto)

16 minute drive. Overlooking the marina in the Orsan yacht club, this long-standing restaurant got a chic minimalist revamp in summer 2009. Thoroughly unpretentious, it serves first-rate fresh fish, along with Dalmatian favourites such octopus salad and black risotto (made from cuttlefish ink), plus a succulent fillet steak for those who prefer meat. They also do breakfast through summer.

Address: Ivana Zajca 2. On Lapad peninsular, overlooking Gruž port

Contact: 00 385 20 436822; restaurant-orsan-dubrovnik.com

Opening times: Daily 8am-midnight (all year)

Reservations: recommended

[Taverna Otto](#) LUNCH

In a renovated stone boatshed, overlooking the sea close to Gruž port, Otto offers a welcome escape from the crowded old town. The short menu tends towards Creative Mediterranean, with dishes such as onion soup gratinée, oven-baked sea bass with broad beans and fennel, and braised lamb shank with cous-cous. The staff are friendly and welcoming, and the prices refreshingly sane.

Address: Nikole Tesle 8, Lapad peninsular

Contact: 00 385 20 358633, tavernaotto.com

Opening hours: Mar-Dec, Mon-Sat noon-4pm and 7-11pm, Sun closed

Reservations: recommended in high season

[Kopun](#) Steves Jessica

Old Town. On a peaceful square in front of the Church of St Ignatius, Kopun opened in summer 2012. It's run by a friendly couple, who prepare traditional Croatian dishes with fresh local ingredients and a modern twist. Try the signature dish, Kopun (castrated cockerel in honey and wild orange), or the delicious pasta with shrimps and truffle cream sauce. Everything is reasonably priced, and they serve quality Dalmatian wines, both by the glass and by the bottle.

Address: Poljana Rudera Boskovića 7, in the old town

Contact: 00 385 99 2015152; restaurantkopun.com

Opening hours: Mid-Feb to mid-Nov, daily noon-midnight (sometimes closed Mon-Thu during shoulder-season)

Reservations: recommended

[Restaurant Dubrovnik](#) (alberto)

Old Town. **6 minute drive** Located on one of Dubrovnik's charming streets in the Old Town, this restaurant offers diners a degree of privacy and seclusion when taking a meal. [Dalmatian](#) elegance exudes from this restaurant and the menu effortlessly blends old and new styles of Mediterranean cuisine. Regarded as one of the top class restaurants in the city, [Restaurant Dubrovnik](#) allows diners to step back in time and enjoy their meals in medieval surroundings, the tiny streets teasingly beckoning at customers from the pleasant rooftop terrace.

Restaurant Dubrovnik, Marojice Kaboge 5, Dubrovnik, Croatia, +385 20 324 810

[Victoria](#) (alberto)

Peruvian fusion

[Sesame Tavern](#) (alberto)

[Azur Dubrovnik](#) Jessica

Asian fusion. Pobjana 10, Dubrovnik, 20000; +385 20 324 806

Sarajevo

[*4 Sobe Gospode Safije](#)

15 minute walk, 4 minute drive. Occupies a house built in 1910, during the city's 40-year Hapsburg Empire epoch, by an Austrian count for a local woman named Safija. Their cross-cultural love was taboo, but this Bosnian-European restaurant, restored to early-20th-century splendor and filled with period pieces, is routinely shortlisted among the city's best. Pair the grilled veal with rosemary and anchovy sauce (28 Bosnian convertible marks, or KM, \$20 at 1.40 convertible marks to the dollar) or the sea bass with ginger (21 KM) and a bottle of local red Blatina (35 to 65 KM) or white Zilavka (35 to 45 KM).

Cekalusa 61; 387-33-202-745

Rahatlook

6 minute walk. Bascarsija's west end, and enjoy your kafa (coffee) with pastries like the walnut-strewn, sconelike orasnica (3 KM).

[Avlija](#)

12 minute walk, 5 minute drive. Located slightly uphill outside of the touristy centre, [Avlija](#) is the place to be if you want to experience the city like a Sarajevan. The interior can be described as cozy, charming and funky, with potted plants hanging from the ceiling and an eclectic array of treasures hanging on the walls. The menu lists traditional dishes such as *klepe*, polenta and [Bosnian](#) grill alongside international dishes. Avlija is the type of restaurant where families, friends and co-workers go to enjoy good food and talk late into the night. For great food on a budget with a relaxed atmosphere, Avlija is not to be missed.

Avlija, Sumbula Avde 2, 71 000 Sarajevo, BiH, + 387 33 444 483

[*Dveri](#)

10 minute walk. Though located in the city centre, [Dveri's](#) interior transports diners to the countryside. The menu includes many Balkan favourites like homemade bread, ajvar and Dalmatian prosciutto as starters. Main courses highlight Dveri's unique take on traditional plates. Traditional dishes like polenta, goulash and stuffed veal are served alongside non-traditional options including squid, risotto and pork dishes. Diners can top off the meal with one of Dveri's wide range of fruit *rakia* or a traditional Bosnian coffee. Boasting an intimate feel and affordable prices, Dveri is an ideal place to enjoy traditional Balkan cuisine at its best

Dveri, Prote Bakovica 12, Old Town, 71000 Sarajevo, BiH, +387 33 537 020

[Kibe Mahala](#)

7 minute drive. Located on a hillside overlooking the city, the Kibe Mahala offers one of the most stunning views of Sarajevo. The view is not the restaurant's only attraction however; it also serves delicious Bosnian dishes, including the house specialty: spit-roast lamb. To accompany these traditional dishes Kibe Mahala also offers an assortment of wines from throughout the region. Adding to the ambience of the restaurant, two guitarists play traditional Bosnian music and even take requests. As the restaurant is very popular it is best to make reservations in advance. It is also advisable to take a taxi to the restaurant, as it is quite far uphill.

Kibe Mahala, Vrbanjuša 164, 71000 Sarajevo, BiH, +387 33 441 936

[Zara iz Duvara](#)

2 minute walk. Despite the fact that Zara iz Duvara only opened this year, it has already attracted a loyal following. The restaurant benefits from its location just around the corner from Sarajevo's Markale, where fresh vegetables and fruit are sold daily. The restaurant specialises in traditional Bosnian dishes, but adds its own distinct flavour by reviving the use of some of the more neglected ingredients such as barley, mountain herbs, preserves and homemade chutney. The menu changes regularly but some favourite dishes include Bosnian stew, *klepo*, *dolma* and *ćevap*.

Zara iz Duvara, Dženetića čikma bb, Sarajevo, BiH, +387 60 30 69 255