

# Where best to dine?

[ THIS LIST OF RESTAURANTS ALSO INCLUDES MOORING TIPS ]

In order to make it easier for you to set course for the best seaside restaurants, we list those places where we have repeatedly found good food, in some, for the over twenty years. As tastes differ and in order to make it less confusing, we have decided that the reasons behind this selection boil down to the following tenets:

- ✳ Restaurants (konoba) must not be further away than a 15-minute walk, so some restaurants on the wrong side of this limit have not made it onto our list no matter how good they otherwise are.
- ✳ Delectable, or shall we say outstanding, cuisine is the sine qua non, and it must be based on traditional, local grandma's recipes, while there is special kudos for culinary invention in preparing new creations based on these principles.
- ✳ Ideally, everything that goes into the pot should have been grown in one's own garden, or at least the ingredients must be absolutely fresh, and they must not head for the pot, oven or the

barbecue before you have agreed on what you will eat.

- ✳ The ambience of a place must have a "character" of its own, something that cannot be upset by a scruffy tablecloth thrown over the remains of some old window shutters as a substitute for a proper table (tablecloths are not regarded as necessary, anyway).
- ✳ A restaurant has to be run by a family.
- ✳ The cooking should be done by its either the patron or his wife.
- ✳ The patron is expected to be a bit of an eccentric, that is someone with bags of character.
- ✳ You are supposed to have a view of what is cooking, or at least you are welcome to take a peek through the kitchen door.
- ✳ Modest prices. Although it goes without saying that any food buff would not even contemplate complaining after a good meal, he/she may perhaps regret spending too much a day later.
- ✳ A desire to sail to this restaurant again.

The names of the restaurants where crews of PBZ Leasing Charter are entitled to a **10%** discount are printed in red.



Tonči (Vlaka)

## FROM SPLIT TO DUBROVNIK

### SPLIT

**Kibela**, near the cathedral of St. Dujma, Ivan Škoje. The best lunches are eaten here. Cooking stops at 4 p.m. True Split atmosphere.



Luviji

### HVAR

The town of Hvar - harbour

**Luvij**, 50 metres west of the cathedral bell tower, Eta i Vjekoslav Bračanović. Excellent local wines, with a reputation endorsed by a number of national and international awards. Outstandingly good dishes come from the traditional bread oven (local fish)!

**Bacchus**, in the town square, Mate Jeličić. Simple lunch meals. Every day, a different dish (Dalmatian-style meat in sauce!). The regulars include locals too.

The cove of Milina, a mile and a half south-east of Hvar's harbour

**Milna**, Milan Čavčić.

Both the patron and his wife cook all kinds of seafood plus lamb, game, artichokes, snails in local herbs and fish stew.

**Kamanjo**, Goran Albini-Kamanjo.

Homemade pasta with all kinds of seafood, including crustaceans and fish. Patron Kamanjo and his wife Nada prepare all of this. She also picks local herbs, which are used as a basis for some ten kinds of liqueurs.

Stay anchored in the bay of Milna.

## THE ISLANDS OF PAKLENI OTOCI

Palmižana

**Palmižana**, Dagmar Meneghello.

One of the few oldest Adriatic restaurants catering for yachties. The marina is five minutes away from the restaurant and you can also anchor in the cove of Vinogradiašće on the other side of this tiny island.

The Cove of Vlaka

**Tonči**, Tonči Matijević

Everything you eat here has been grown in the patrons' own field outside the restaurant. The patron is also a fisherman. Our suggestion is to order barbecued fish (trlje) and baked potatoes or a fish stew. Anchorage in the cove.

## VIS

Vis' harbour – Kut

**Pojoda**, Zoran Brajčić.

The most inventive chef in the Adriatic, who comes up with two or three new recipes every year. Particularly delicious



Milna



Tonči



Pojoda

are a local variety of tuna-like fish cooked in wine, fish (gof) with capers, fish with chick peas. The patron has a special way with barbecued fish.

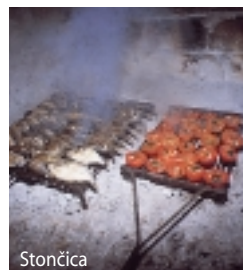
**Vatrica**, Petar Cvitanović.

Below the bell tower of the Church of St. Ciprijan and Justine. A seafront terrace overlooking the entire harbour. In addition to other delicious dishes, one should also taste the local variety of stew-like pasta and bean stew.

The cove of Stončica

**Stončica**, the Lincir brothers.

The brothers produce vegetables, fruits, wine and olive oil, all of which is used in preparing their meals. They also have a goat farm and barbecue local lamb. A member of their family is the island's most famous fisherman when it comes to snappers. Anchorage in front of the restaurant in the cove. There is a shaded area on a sandy beach at the end of the cove.



Stončica

The cove of Mala Travnja

**Mola Travnja**, Senko Karuza.

A totally ecological philosophy in preparing food and excellent local wine of the Plavac variety. The dried fish and fish stews prepared by this chef-cum-poet are among the Adriatic's most exquisite culinary experiences. Tie up to one of the buoys.



Mola Travnja

## LASTOVO

The cove of Zaklopatica

**Triton**, Nada i Tonči Jurica Gango.

The patron is a fan of this island with a vast knowledge of its history and marine life. It is this attitude and his culinary creativity that shape his cuisine. His favourite trademark is his use of capers. He also serves excellent cuttlefish risotto. The restaurant has its own pier with power and water points.

## MLJET

Pomena

**Nine**, Pero Matana.

The chef is a professional who inherited this place from his father. A rare combination of all seafood and Mljet game (boar). A pier adjacent to the restaurant.

#### Prožura

**Marijina konoba**, Marija i Nikola Belin.

Only homemade and fresh. While Marija is in charge of the cooker, Nikola handles his special variety of bread oven where he bakes goat meat and fish. A pier adjacent to the restaurant.

### THE BAY OF STON

#### Kobaš

**Ribareva kuća**, Nedjeljko Bilić.

Simple homemade grub in a wonderful setting. A pier adjacent to the restaurant

#### ŠIPAN

#### Luka šipanska

**Kod Marka**, Marko Prižmić.

The patron's sophisticated recipes refined in the course of his pre-retirement years in the most prestigious restaurants and hotels of Dubrovnik. Part of the restaurant stretches to the seafront where you can tie up, or else you can use one of the two buoys.



Kod Marka

#### LOPUD

**Kod Perčina**, Zdravko Perčin.

Zdravko carries on the tradition of this family-run restaurant where only his own recipes are used. Top-class cuisine. You can anchor outside the restaurant or tie up in the nearby harbour.

### MALI ZATON

**Orsan**, the Gverović family.

The first Adriatic restaurant for yachties in a fabulous location. The top-class recipes refined by Nika and Miro Gverović. The fame of their black risotto knows no boundaries. There is a designated pier next to the restaurant.



Orsan

### DUBROVNIK

#### Gruž (Lapad)

**Orsan**, Sveto Peić.

Restaurant within the namesake sailing club. All kinds of barbecued fish.

Historic centre (next to the square of Gundulićeva poljana)

**Marco Polo**, Mladen Avejić.

Very tasty cuisine with variable menus, as dictated by seasonal offerings. Less known dishes of Dubrovnik's cuisine are frequently served.

#### CAVTAT

**Leut**, Ivo Bobić

One of the oldest Adriatic restaurants. Traditional home-grown recipes with a touch of innovation (scampi risotto). Situated at the end of the harbour with a view on the sea front where your boat is anchored.



Leut

## FROM SPLIT TO MURTER

#### TROGIR

**Čelica**, the Cvetko family.

A ship converted into a restaurant next to Trogir's marina. Patron Saša, known under his nickname Cvejo, is a veteran of diving and fishing. Today he, together with his son, still fishes so they cook what they catch. A very good fish stew.



Piccolo

#### VELI DRVENIK

The cove of Krknjaši

**Krknjaši**, Ivica Špika.

What is eaten here is again what patron Ivica catches, and he also has quite a reputation as one of the best Dalmatian fishermen. His wife's family are farmers, so all vegetables come from their own gardens. Splendid ambience. Anchoring in the cove or tying up to the restaurant's pier.



Krknjaši

## SMOKVICA VELA (THE KORNATI ISLANDS)

**Piccolo**, the Turčinov brothers.

A fisherman's family who cook what they catch themselves. The lady who runs it cooked for ten years in Murter's most famous restaurant, Tic-Tac. Anchoring in the cove or tying up to the restaurant's pier.

## KORNAT

The cove of Opat

**Opat**, Mile Božikov.

The fish caught by the patrons are prepared both on the barbecue and in the bread oven. The youngest son Ante is a professional chef who also spent some time working in Tic-Tac. There are mooring lines in front of the restaurant.



Vruja

**Ante**, Ante Jerat.

A rather authentic setting where the patron, who has the reputation as the best fisherman of octopus in the Kornati, cooks octopus stew. There are mooring lines attached to both the pier outside the restaurant and to the waterfront.



## KATINA

Vela Proversa Channel

**Mare**, Vjekoslav Šešelja.

The oldest restaurant in the Kornati. Simple dishes as practised by fishermen who have always frequented this place as a remote outpost.

## ŽUT

The cove of Hiljača

**Sabuni**, Edi Juraga Žmara

Fish and crustaceans are cooked by all of the numerous family. Anchoring in the well-protected cove.

## THE ISLAND OF MURTER

Murter

**Tic-Tac**, Slobodan Pleslić

An inspiring cross between tradition and the culinary innovations of the brother-sister team (Slobodan and Dunja-the chef). A pinnacle of Adriatic culinary artistry. Anchoring in front of the restaurant to the southwest of the town, or a berth in the marina. 📍

