



Gastro

VODIČ / GUIDE





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Priča o kotorskoj gastronomiji

Story of Kotor Gastronomy

Bokeška kuhina

Bokelian Cuisine









Gastronomski identitet Boke Kotorske stvarao se od recepata najrazličitijeg porijekla, kroz kontakte sa različitim narodima, koji su dolazili, odlazili, ostajali i asimilirali se sa domaćim stanovništvom. Gastronomija kao značajan aspekt kulture življenja značajan je faktor urbaniteta gradova Boke Kotorske i razvija se pod uticajem društveno, ekonomskih, socijalnih i istorijskih prilika. Od vremena Grka, Ilira, Vizantije, Otomanskog carstva, Mletačke Republike, Fransuske, Rusije, Austro-Ugarske, pa sve do današnjih dana Bokeška kužina prima razne gastronomske uticaje, prožima ih sa svojim domaćim umijećima. Lokalni specifikum u vjekovnom kreativnom mijenjanju originalnog recepta prema svom guštu daje svoj pečat ali uvijek zadržava osnovne karakteristike jela, pa zbog toga možemo govoriti o jadransko-bokeškoj kužini koja pripada mediteranskoj gastronomiji.

Sva mjesta Boke Kotorske, nanizana kao biserna kolajna na obalama zaliva, počev od Herceg Novog, Bijele, Kostanjice, Morinja, Risna, preko Perasta, Dobrote i Kotora do Prčanja, Tivta i Grblja, čuvaju svoje posebnosti u govoru, akcentu, kulturi, pa i u različitim mirisima i ukusima istih jela. Skoro da svaka vala ima svoju kulinarsku priču.

Mletačka Republika je vladala oko 400 godina područjem Boke Kotorske. U to vrijeme davala je značajan doprinos i uticala na razvoj kulture, pa i u razvoju gastronomije u Boki Kotorskoj. XII i XVIII vijek su doba ekonomskog

The gastronomical identity of the Boka Kotorska Bay was created by recipes from the most diverse origins, through contact with many different cultures that were coming and going or staying and merging with the locals. Gastronomy, as a significant aspect of the art of living, is an important urbanity factor of towns in the Boka Kotorska Bay, and one that is greatly influenced by social, economic and historical circumstances. Since the times of the ancient Greek, Illyrian, Byzantine, Ottoman, Venetian, French, Russian and Austro-Hungarian rule until the present day, the Bokelian cuisine has accepted various gastronomical inputs and pervaded them with the local expertise. There is the many centuries long tradition of creatively altering the original recipe according to local taste, thus giving this cuisine its own uniqueness while keeping the basic characteristics of the dish. Because of it, we can classify the Adriatic-Bokelian as part of the Mediterranean gastronomy.

All of the towns in Boka Kotorska, strunged together as a pearl necklace on its coast, from Herceg Novi, Bijela, Kostanjica, Morinj, Risan, through Perast, Dobrota and Kotor, all the way to Prčanj, Tivat and Grbalj, have kept their specific dialect, accent, culture, and even different aromas and tastes of the same dishes. Almost every cove has its own culinary story.

The Venetian Republic ruled Boka Kotorska region for almost 400 years. During that time, it significantly influenced and contributed to the cultural and gastronomical development

procvata Boke kada je pomorstvo bila glavna grana ukupnog razvoja i napretka. U to vrijeme, zahvaljujući pomorstvu, Boka je u komunikaciji sa svim zemljama Mediterana, a posebno sa Venecijom stjecište svih mogućih mediteranskih uticaja, koja je Boki dala dio svoje kulture, tradicije pa i gastronomije. Brodovima, iz Boke, se izvoze domaći proizvodi: razna sušena mesa, pršuti, slanina, kaštradina, zatim sušena i soljena riba, med, loj, vosak, so, vino, masline, maslinovo ulje.

Uvoze se savremeni uticaji toga vremena koji utiču na nove poglede na život, na graditeljstvo, modu, muziku, pa i na gastronomiju. U susretu kuhinja i kultura u vremenu kada nije bilo telefona, gastronomske informacije su najbrže osvajale prostore i narode Mediterana i šire. Može se reći da je gastronomija prapočetak procesa globalizacije koja u ovom vremenu postaje planetarni način života. Najdirektniji kontakt među narodima se uspostavljao preko trpeze, preko dobrog zalogaja, koji se memorisao i dalje prenosio. Ni Mletci, svoga vremena i iz XVI-XVII vijeka, nisu bili indiferentni na naša autohtona domaća jela: kaštradinu sa raštanom, verzotom ili kokotima bijeloga zelja koja se jela na cijelom području istočne Jadrana, od Istre pa do Boke. I danas, u području Veneto u Italiji, kaštradina je gastronomski specijalitet. Njeguški i luštički pršut, te sir sušen u pšenici ili konzerviran u maslinovom ulju, masline iz salamure ili tučene zelene masline pronalazile su put do trpeze mletačkog plemstva, pa i Mletačkog dužda.

of Boka Kotorska. The 12th and 18th centuries were the time of its economic boom, when seafaring was the main source of total development and progress. During that period, thanks to seafaring, Boka Kotorska was communicating with all Mediterranean countries, especially with Venice, a haven for all Mediterranean influences, which gave Boka a part of its culture, tradition as well as gastronomy. Ships were leaving Boka filled with local products: various types of dried meat, smoked ham, bacon, kastradina (dried lamb), dried and salted fish, honey, tallow, beeswax, salt, wine, olives and olive oil.

Imported were the contemporary influences of that time that were influencing life perspective, architecture, fashion, music, and gastronomy as well. As two cultures and cuisines met during pre-telephone era, the gastronomical information was the fastest one to conquer places and nations of the Mediterranean and beyond. It can be said that gastronomy was the origin of the process of globalization that became the present way of life. In the past, the most direct contact between two cultures was made through dining, with good food that was memorized and passed on. Not even Venetians who lived in the 16th and 17th centuries were indifferent to autochthonous local dishes: kastradina with collard greens, kale or cabbage that was cooked throughout the eastern Adriatic coast, from Istria to Boka Kotorska. Even today, in the Veneto region in Italy, kastradina is a gastronomic specialty. Smoked ham from the Njegusi village and the Lustica area, cheese dried









Boko Kotorski zaliv, kao prirodan fenomen, formiran je kao fjord nsvakidašnje ljepote zbog koje je uvršten u klub Najljepših zaliva svijeta. Visoki planinski masivi koji izranjaju iz mora su svojevrsna granica prema zaleđu Zaliva. U podnožju brda uz more klima je blaga, a u zaleđu, iza brda klima je oštrija sa hladnim, sniježnim zimama. Zahvaljujući takvim uslovima uz more ribari love ribu, sade lozu, maslinu, i ostalo južno voće, a na planinama u ambijentu djevičanske prirode ljudi gaje povrće i stoku izvanrednog kvaliteta. Raznolikost prehrambenih proizvoda, na relativno malom prostoru stvorila je dvije gastronomije - primorsku i planinsku, koje se dopunjavaju u najboljoj kulinarkoj kombinaciji zavisno od godišnjih doba i zavisno od svetkovina kojih u Boki ima na pretek. U toj gastronomskoj kombinaciji stvorila su se jela kao što su: kuvana govedina sa šalšom od pamidora, makaruli od brašna začinjeni slanim sirom / prave se ručno preko igle /, pečenja od teletine, jagnjetina ispod sača / pečenje u žaru / sa krtolom i raznim povrćem, kaštradina sa crnim ili bijelim zeljem, bumbari sa suhom prasetinom, zeljem i krtolom, jagnjetina sa bižom, tripice, gulaši, njoke na razne načine, pašticide i dr. Tu su razne morske delicije. Pored razne ribe, specijalno sitne ribe: sarduni, gavuni, sardele, barbuni i dr.

Boka Kotorska je poznata i po kvalitetnim mušuljama, koje same rastu uz obalu, ili se uzgajaju u moru, koje je zbog planinske vode koja izvire duž obala Boke, čisto i u odličnom odnosu slano-slatkog ukusai za slasne mušulje.

in wheat or conserved in olive oil, olives in salted water or cracked green olives all used to find their way to the dining tables of the Venetian nobility, even of the Venetian doge.

As a natural phenomenon, the Boka Kotorska Bay was formed as a fjord of exceptional beauty, for which it was included in the club of the Most Beautiful Bays in the World. High mountains that rise up from the sea make a natural barrier between two climates. The climate by the sea is mild, while behind the hills it is much harsher with cold and snowy winters. Because of these conditions, in the coastal area the locals can catch fish and cultivate grapes, olives and citrus fruits, and on higher altitudes, in pristine nature they can herd animals and cultivate vegetables of high quality. This diversity of food in a relatively small area created two gastronomies, the coastal and the mountain, which complement each other in the best culinary combination, depending on the season and the holiday. This gastronomical combination created dishes such as: boiled beef with tomato salsa, flour macaroni (made by hand over a needle) with salted cheese, roast beef, lamb roasted in ember with potatoes and roasted vegetables, kastradina with leafy greens or cabbage, pork sausages with cabbage and potatoes, lamb with peas, tripe, stews, gnocchi, etc. There are also seafood specialties: various types of fish, especially small fish: sardines, smelts, pandoras, etc.

Boka Kotorska is also known for its high quality mussels, wild or cultivated. The sea in the bay is very clean due to

Tu su i slasne ostrige. Teško je odoljeti jelima kao što su: mušulje od Gurdica, Filomedna toč, mušulje od mota, rižot a la maka, bokeljski brodet od sarduna, barbina minestrone, bakalaj žgvacet, crni rižot, Providurova palamida, Karnevalske njoke i tako redom. Zahvaljujući poljoprivrednicima iz okruženja sve vrste povrća se gaje organski i prodaju na tržnici Markat, koja se nalazi uz same zidine Kotora grada. To su: balancane, tikvice, salate, Grbaljska pamidora, paprika, krompir, blitva, špinat, bijeli i crni luk i dr. Buđenjem proljeća možete uživati u divljim šparogama, kukama, čučegu, žučenci, koprivi kao salatama sa dodatkom raznih domaćih začina: majčina dušica, lovor, mažurana, morač, petrusin, origano.

Od slatkih delicija najpoznatija je Dobrotska torta i Kotroska pašta koje svoje porijeklo vode iz XVIII i XIX vijeka. Tu su još druge tipične slastice: kroštule, paradizet, štrudel, priganice, peraški bobi, mandolate, narančini, savijače i dr.

Nakon zemljotresa iz 1979god. Kotor je uvršten u listu Unescove baštine. Zahvaljujući dugotrajnoj obnovi grada Kotora i svih mjesta uz obalu, koja su dio kotorske opštine, vječna ljepota kamena je ponovo zablistala novim sjajem. Kotor je postao turistička destinacija u koju se dolazi kruzerima, i svim drugim prevoznim sredstvima.

Tokom turističke sezone, koja je svake godine duža i bogatija, grad dnevno posjećuje do 3000 hiljade turista.

the many mountain springs along the coast, and has a ratio of fresh and salty waters that is excellent for delicious mussels. Also, delicious oysters are on the menu. It is hard to resist dishes such as: Gurdic mussels, Filomedna sauce, mussels "od mota", risotto "a la maka", Bokelian fish stew, barbina minestrone, bakalaj zgvacet (cod), black risotto, Providur palamida (mackerel), Carnival gnocchi, and many others. Thanks to the farmers from the surrounding areas, all kinds of vegetables are produced organically and sold on the Markat open market, located next to the Kotor city walls. They include: eggplant, zucchini, lettuce, tomatoes, peppers, potatoes, chard, spinach, onion, garlic, etc. In the springtime you can enjoy salads made with wild asparagus, black bindweed, rucola and poison ivy, with the addition of various local spices such as: thyme, bay leaf, marjoram, fennel, parsley, oregano, etc.

The most famous desserts are Dobrota cake and Kotroska pasta which date back to the 18th and 19th centuries. There are other sweets typical for this area: kroštule, paradizet, strudel, priganice, peraški bobi, mandolate, narančini, savijace, etc.

After the 1979 earthquake, Kotor was enlisted as a UNESCO world heritage site. After a long restoration of the Kotor Old Town and the other coastal towns in the Kotor Municipality, the eternal beauty of the stone was restored and given a new sparkle. Kotor became a tourist destination that people visit by cruise ships and all other means of travel.

During the tourist season, which is longer and richer







MUSEUM



Na osam trgova grada nudi vam se izbor od 70 raznih ugostiteljskih objekta, gdje možete degustirati autohtona jela bokeške kužine u samom restoranu ili na terasi sa pogledom na trgove, kamene palate, crkve, muzej i dr. Restorani, u predivnim enterijerima ambijentalne arhitekture koji nude tradicionalna jela označeni su posebnom markicom, jer su čuvari gastro kulture Kotora, pa i Boke.

Ako želite da gastro souvenir ponesete sa sobom tu je i knjiga Bokeška kužina autorice arh. Vlaste Mandić. Knjiga ima 101 recept i začinjena je sa prirodnim ljepotama i kulturnim vrijednostima Kotora i Boke Kotorske.

Katalog koji imate u rukama je pravi gastro vodič u kojemu ćete pronaći dio naše bogate gastro kulture. Želimo vam dobro došlicu u naš grad Kotor, u naš zaliv Boke Kotorske, sa željom da se ugodno osjećate i da nam ponovo dođete.

every year, the town gets up to 3000 visitors per day. On the eight Kotor squares there is a choice between 70 cafes and restaurant, where you can get a taste of the Bokelian autochthonous dishes. You can enjoy them inside the restaurants or outside, on terraces overlooking the squares, stone palaces, churches, museums, etc. The restaurants with beautiful interior ambience that serve traditional dishes are marked with a special mark, because they are the keepers of the gastro culture of the town of Kotor, and of the Boka Bay as a whole.

If you wish to take a gastro souvenir with you, there is a book Bokelian Cuisine by Vlasta Mandić. The book contains 101 recipes and is spiced with natural and cultural values of Kotor and Boka Kotorska.

This catalogue is the true gastro guide where you can find a piece of our rich gastro culture. We would like to welcome you to the town of Kotor and Boka Kotorska Bay, hoping that you will enjoy you stay and come back again.

Recepti
Tradicionalna jela

RECIPES
Traditional Dishes









Bokeški brodet

Otkinuti sardunima glave. S glavama će iz ribica krenuti i stomak. U teflon teći (mada je bolje u zemljanoj posudi), na srednjoj vatri, u maslinovo ulje staviti na fete izrezanu kapulu, dodati fete luka česna, nasiječenu mrkvu i celer. Kada se sve malo popržiilo dodati brašno i čekati dok se zažuti, te usuti vino i čikaru vode. Tek onda nasjeckane pamidore.

Idemo dalje: posoliti, staviti papra po guštu, lovoriku, pokriti poklopcem i neka se konsumaje 15 minuta. Nakon toga lagano spustiti sardune u teću, doliti ostike, protresti, i neka na laganoj vatri kuha 1-1,5 h, nepoklopljeno. Po malo dolivati ribljeg temeljca jer sarduni moraju plivati. Pred kraj zaliti maslinovim uljem i posuti isjeckanim petrusinom. Brodet mora odstojati i jede se hladan, najbolje uz vruću pulentu.

1 kg sarduna	petrusin
3 kapule	2 - 3 lista lovorike
4 - 5 špika luka	tučeni papar
česna	morska so
3 - 4 pamidora	čikara i po maslino-
mrkva	vog ulja
ožica brašna	riblji temeljac
celer	
2 ožice domaće	
vinske ostike	
čikara bijelog vina	

Brodet from the Boka

Cut the heads off the fish. While pulling them off, the intestines will follow. Use a Teflon pot (or even better, earthenware), place over a medium heat, braise the sliced onions in olive oil, add finely sliced garlic, chopped carrot and celery. After it has braised a little, add flour and wait until it turns golden, then pour in the wine and a cup of water. Only then add the chopped tomatoes.

Let's move on: add salt and pepper to taste, and a bay leaf, cover the pot and let it simmer for 15 minutes. Then put in the anchovies, add vinegar, shake the pot, and let it simmer, uncovered, for 60 to 90 minutes. Occasionally add some fish broth because the anchovies need to "swim". At the end, add olive oil and chopped parsley. The brodet needs to mature and is eaten cold, and is best consumed with hot polenta.

1 kg anchovies	2 - 3 bay leaves
3 red onions	ground pepper
4 - 5 cloves of garlic	sea salt
3 - 4 tomatoes	3/2 cups of olive oil
1 carrot	fish stock
1 tbsp flour	
celery	
2 tbsp of home-	
made vinegar	
1 cup white wine	
Parsley	

Čukalj od pršute s verzotom

Kada pojedete pršut, kost koja vam je ostala – u stvari je čukalj. Prelomiti čukalj na tri dijela i staviti ga u vodu da se kuha. Kada voda uzavre, pustiti je da vri 15 minuta i nakon toga je prospite, stavite novu, i čukalj kuhajte sve dok se meso ne odvoji od kosti. Vodu treba zadržati.

U drugi lonac stavite da se kuhaju krtola i zelje. Kada je sve zgotovljeno na pola, odlite vodu i dodajte onu u kojoj ste kuhali čukalj, te nastavite sa kuhanjem uz stalnu kontrolu slanoće. Pred kraj, ubacite čukalj u lonac sa zeljem i krtolom, smanjite vatru i neka se lagano konsumaje.

Okupite familiju, postavite lonac na sred stola, sjetite se predaka i uživajte u kulinarskom kontrastu mesa i verdure na najbolji mogući način!

1 kost od sušenog pršuta
4-5 bijele krtole
1,5 kg verzota

Pršut bone with kale

Once you have eaten a leg of pršut, the bone remains, known here as – čukalj. Cut the bone into three pieces and put it in water to cook. Once the water boils, let it boil for 15 minutes and then discard it, replace the water and cook the čukalj until the meat starts separating from the bone. Keep the liquid in which it cooked.

Take another pot and fill with water and put in the potato and kale to cook. When half ready, discard the excess water and add the liquid you used to cook the bone, then continue cooking, tasting for salt. Near the end put the čukalj in the pot with the kale and potato, reduce the temperature and let it simmer lightly.

Gather your family, place the pot in the middle of the table, remember your ancestors and enjoy the culinary contrast of the meat and the greenery joined together in the best way possible!

1 bone of a dried pršut
4-5 white potatoes
1,5 kg kale









Jagnjetina sa bižom

Ko voli jagnjetinu sa kostima neka uzme poziciju od škinje, a ko voli krtinu neka uzme poziciju od buta.

U širu teću staviti isjeckanu kapulu, malo propeći, dodati maslinovo ulje, zagrijati ga i dodati luk česan. Oprati jagnjetinu, isjeći je na komade i staviti u teću da se isprži sa svake strane. Uлити bijelo vino i kad ispari dodati sitno isječene pamidore (ili gotov sos od pamidore), te kuhati na srednjoj temperaturi.

Kada je meso napola kuvano, dodati biž, mrkvu isječenu na fete, par zrnaca papra i biozačin. Kuhati dok biž ne omekša a toč postane gust, kada obično dobije lijepu crvenu boju. Može se jelu dodati i krtola ali ja to izbjegavam jer ga volim jesti i dan kasnije, kada je još bolje.

1 kg mlade majske jagnjetine
1 kg biža
2-3 pamidore
1 mrkva
2 kapule
4-5 špika luka česna
čikarica bijelog vina
petrusin
papar u zrnju
biozačin
maslinovo ulje

Lamb with peas

Those who love lamb on the bone should take the portion along the backbone, and those who love lean meat should take a portion of the leg. Take a wide pot, add chopped onion, fry a bit, add olive oil, heat and add garlic. Wash the lamb, cut it into pieces and put in the pot to fry on each side. Add white wine, and once it evaporates add finely chopped tomatoes (or tomato sauce), and cook over a medium heat.

When the meat is half done, add the peas, sliced carrot, several whole grains of pepper and dried seasonings. Cook until the peas are soft, and the sauce thickens, it then usually turns a nice red color. Potatoes may be added to this dish, but I avoid this since I like eating it the next day, when it tastes even better.

1 kg young lamb
in May
1 kg peas
2-3 tomatoes
1 carrot
2 red onions
4-5 cloves of garlic
a small cup of white
wine
parsley
grain pepper
dried seasonings
olive oil

Karnevalska njokada

Meso u komadu špikovati zasoljenim komadićima špeka, mrkve, luka česna, celera, i po kojim garofulinom. Što više našpikujete, biće ukusnije i dekorativnije. Spolja istrljati meso paprom i solju, te marinadom od: razblažene vinske ostike, maslinovog ulja, luka česna, petrusina, izgratanog paškanata, celera i ruzmarina. Ostaviti preko noći da se marinira. U teflon roštijeru usuti maslinovog ulja. Neka se zagrije. Onda staviti meso da se dobro ispeče sa svake strane. Dodati nasjeckanu kapulu, mrkvu, dlan isiječenog celera i paškanata, luka česna, listove lovoričke, i sve ocijeđene sastojke marinade. Pokriti folijom i staviti u pećnicu na 180°C, cca 2-3 h. Na pola pečenja dodati crno vino. Kada vino izvampa, dodati sitno nasjeckane pamidore, cugar, te dalje peći. Kada meso bude mekano, izvaditi ga i isjeći na fete. Preostali šug, kojega treba da ima dosta, ispasirati. Fete mesa staviti u roštijeru, prelići šugom, neka se lagano krčka uz provjeru ukusa šuga. Po gušću dodati papra, petrusina i ostalih ludnica od začina, ionako je karneval! Tada mi

svi uz obalu išempjamo, jer smo začinjani otkad smo duž Obale oči otvorili. Nego, sad nam valja napraviti njoke... Svi na fešte!

Skuhati krtolu u kori očistiti i odmah ispasirati, dodati brašno, maslo, jaje, sjeckanog petrusina, so i sve dobro umijesiti. Može da se dogodi da treba dodati još brašna, zavisno od vlažnosti krtole i vašeg iskustva. Dunkve, praviti rolnice; kidati manje komade i praviti oblik njoka po želji. U vrelu, posoljenu vodu kojoj je dodato ulje, ubacivati njoke. Čim isplutaju, vaditi ih cjediljkom i stavljati pod mlaz hladne vode. Ocijeđene staviti u terinu i posuti maslinovim uljem. Stvorite karnevalsku atmosferu, specijalno ako pripremate večeru za goste, stavite pored svakog pjata krinku, upalite šterike. Na topli pjat servirajte njoke sa fetama mesa, zalite ih vrućim toćem, da se puši, podušite sa dosta gratanog sira i neka fešta počne, uz pjesmu: „Od Šuranja do Pazara, mnogo si mi jada dala.....“

TOĆ:

2 kg junećeg mesa -
frikando
4 kapule
10-ak špika luka
česna
4 pamidore
3 mrkve
150 g špeka

celer

paškanat
morska so
5-6 garofulina
vezica petrusina
grančica ruzmarina
papar
2 lista lovoričke
ćikara crnog vina

ćikara razblažene

ostike
2 kućarina cukra
maslinovo ulje

NJOKE:

1 kg brašnaste bijele krtole
1 jaje
komad masla (veličine oraha)
30-35 dkg brašna
petrusin
so
gratan sir iz ulja, salamure
ili parmezan
maslinovo ulje





Carnival njokada

Stuff the whole piece of meat with salted pieces of bacon, carrots, garlic, celery and here and there a clove. The more you stuff it, the tastier and more decorative it will be. Rub the outside with pepper and salt, and then add the marinade made of: diluted vinegar, olive oil, garlic, parsley, grated parsnip, celery and rosemary. Leave overnight to marinate. Put olive oil into a Teflon oven pan. Heat it. Then put the meat to roast well on each side. Add chopped onions, carrot, a handful of chopped celery and parsnip, garlic, bay leaves and all the strained ingredients from the marinade. Cover with tin foil and put in a preheated oven for some 2 - 3 hours. When half done, add red wine. When the wine evaporates, add chopped tomatoes and sugar and continue roasting. When the meat gets soft, take out of the oven and carve into slices. Strain the remaining gravy; there should be plenty of it. Put the meat slices into an oven pan, pour the sauce over, let it simmer lightly, occasionally tasting the gravy. Add pepper, parsley and other crazy spices to taste – remember, it's carnival time! It's the time when all of us living down on the coast just go crazy; we've been spiced up since we first

opened our eyes. Now, we are to make gnocchi. . . . Now, everybody to the revelries!

Cook the potatoes with their skins, then peel and mash immediately, add flour, butter, an egg, chopped parsley, salt, and work in well. You may need to add some more flour, depending on how moist the potatoes are and the level of your skill. Then make rolls; cut the smaller pieces and make the gnocchi in the form of your choice. Put the gnocchi in boiling salted water with added oil. The minute they float to the surface, use a strainer to make them out and put them under a jet of cold water. Put the strained gnocchi in a bowl and pour over olive oil. To create the carnival environment, especially if you're making dinner for guests, put a mask next to each plate, light candles. Use hot plates to serve the gnocchi with the slices of meat, pour over them some hot sauce, sprinkle abundantly with grated cheese and let the revelries begin, accompanied by the song: "Od Šuranja do Pazara, mnogo si mi jada dala. . ."

SAUCE:

2 kg of veal –
fricandeau

4 red onions

a dozen cloves of garlic

4 tomatoes

3 carrots

150 g of pancetta

Celery

Parsnip

Sea salt

5 - 6 cloves

a spring of parsley

a branch of rosemary

pepper

2 bay leaves

a large cup of red wine

a large cup of diluted

vinegar

2 tsp sugar

olive oil

GNOCCHI:

1 kg soft white potatoes

1 egg

a piece of butter (the size of a walnut)

30 – 35 gm flour

Parsley

salt

grated cheese preserved in oil or brine or

parmesan

olive oil









Kaštradina

Kaštradina je visokokvalitetno sušeno meso od ovce koja se uzgaja na planinama Crne Gore. Specifičnog je mirisa i ukusa. Tokom prošlih vjekova bila je jedan od glavnih proizvoda koji se izvezio u sjevernu Italiju. Takođe se i danas proizvodi. Zimski mjeseci su pravo vrijeme za uživanje u jelima koja se spremaju od kaštradine. Staviti košet kaštradine u lonac i 15-20 minuta nakon prvog ključanja prosuti vodu. Ponovo naliti vodu u lonac i kuhati dok se meso ne odvoji od kosti. Vodu sačuvati. U drugi lonac skuhati krtolu sa zeljem po vašem izboru, ili još bolje – stavite od svake vrste zelja po malo! Pred kraj kuhanja odliti vode i doliti vodu u kojoj se kuhala kaštradina. Kontrolisati slanoću, smanjiti vatru i neka se lagano konsumaje. Kada je sve skuhanu, odliti vodu, provjeriti ukus, komade kaštradine ubaciti u lonac sa zeljem, poklopiti i neka jelo kratko odstoji. Stavite lonac na sto, dignite poklopac i iz njega će izaći mirisi koji nikoga neće ostaviti ravnodušnim. U slast.

1 košet od kaštradine
5-6 krtola
2 kg verzota, raštana ili bijelog zelja

Kaštradina

Kaštradina is a high-quality dried mutton from sheep raised in the Montenegrin mountains. It has a specific aroma and taste. Over the past centuries it was one of the main products exported to northern Italy. It is made even today. The winter months are the right time to enjoy the kaštradina dishes. Put the leg of kaštradina in a pot and discard the water 15-20 minutes after it starts boiling. Refill the pot and cook until the meat starts separating from the bones. Keep the liquid in which it was cooked. Use another pot to cook potato with the greenery of your choice, or even better a bit of each type. Near the end discard some of the water and add the liquid in which the kaštradina cooked. Check for saltiness, reduce the heat and let it simmer slowly. Once cooked, discard the excess liquid, check for taste, put the pieces of kaštradina in the pot with the greenery, cover and let it rest a bit. Place the pot on the table, take the lid off and aromas will be released that will leave no one indifferent or not hungry. Enjoy it!
Kaštradina-smoked mutton

*1 leg of kaštradina
5-6 potatoes
2 kg kale, collard or
white cabbage*

Primorski nedjeljni ručak

U lonac naliti hladne vode te staviti meso. Kapulu izrezati na par komada i staviti na vruću ringlu da se malo propeče, te sa ostalom verdurinom staviti u lonac. Pustiti da supa uzavri i onda smanjiti na manju temperaturu, poklopiti i kuhati cca 1,5-2 h. Kada je meso kuhano izvaditi ga, procijediti supu u drugi lonac, a ispasirani dio verdure vratiti u supu. U tećici skuhati oriz da bude „al dente“, procijediti ga s mlazom hladne vode i ubaciti ga u supu prije služenja. Ne zaboravite – supa mora da se puši, polako jede i guštira.

Pamidore izrezati na kockice i stavite u terinu. Tu neka malo odstoje, da izađe sok. Dno teće pokriti polovinom doze maslinovog ulja, kratko propržiti listiće luka česna, te

ubaciti izrezane pamidore i na srednjoj vatri kuhati. Kada se šalša napola skuha dodati cugar, dalje miješati i na kraju dodati malo papra i isjeckanog petrusina, bosioaka i još malo maslinovog ulja. U zasoljenoj vodi skuhati krtolu u kori, pa je oguliti. Za ovaj ručak postavite svećaniji sto. Tavalja neka bude bijela. Pošadu stavite na bijele tavajule i prezentajte servis od fešte, bocun za vino i čaše sa nogicom. Poslije supe, na veliku pjatancu servirajte fete kuhanoga mesa s krtolom. Šporku šalšu poslužite u kakvoj šesnoj terini. Cijela porodica neka sjedne za sto i neka nedjeljni ručak počne kako Bog zapovijeda uz dobro raspoloženje. U slast!

SUPA:

1 kg junetine, ribič
2 kapule
2 mrkve
2 pamidore
3-4 špika luka česna
1 zelena paprika
dosta selena
paškanat
4 dlana oriza

ŠPORKA SALS:

1 kg zrelih grbaljskih pamidora
2 kapule
3-4 špika luka česna
1-2 kučarina cukara
čikarica maslinovog ulja
petrusin
bosioak
papar
4 brašnaste krtole





Coastal sunday lunch

Cut the tomatoes into cubes in a bowl. Let them rest a bit to release the juice. Cover the bottom of a pot with half of the olive oil, quickly fry thin slices of garlic, then add chopped tomatoes and cook over a medium heat. When half done, add sugar, continue stirring and add some pepper, chopped parsley and basil into the remaining olive oil. Cook the potatoes unpeeled in salted water, then peel them.

Put the meat in a large pot of cold water. Halve the onions and put them on a hot stove plate to toast a little, then place, with other greenery, into the pot. Let the soup boil and then reduce the temperature, cover and let cool for 1.5 – 2 hours. Once the meat is done, take it out, strain the soup into another pot and return the strained greenery into the soup. Cook separately rice al dente, strain it and place under a jet of cold water, and put it into the soup just

before serving. Don't forget – the soup is to be steaming hot, and should be eaten slowly and enjoyed.

Set the table festively for the lunch to be served. Use a white table cloth. Put the cutlery on white napkins and put the festive tableware, a glass decanter for the wine and elegant glasses with long stems.

After the soup, use a large plate to serve the slices of cooked meat with potatoes. Serve the šporka salsa in a fine-looking bowl. Have the whole family sit around the table and let the Sunday lunch commence as it should when everyone is in a good mood. Enjoy it!
**Grbalj – a settlement near Kotor*

SOUP:

1 kg of veal
2 red onions
2 carrots
2 tomatoes
3 – 4 cloves of garlic
1 green pepper
a lot of celery
parsnip
4 handful of rice

“ŠPORKA” SALSA:

1 kg ripe tomatoes from Grbalj*
3 – 4 cloves of garlic
1 – 2 tsp sugar
a small cup of olive oil
parsley
basil
pepper
4 large potatoes







Njoke sa špinatom

Njoke uraditi kao što je opisano u receptu Karnevalska njokada. Prije formiranja njoka oprati špinat i staviti ga iznad pare da uvene. Ocijediti ga i u mikseru usitniti. Ubaciti ga u tijesto i raditi rukama sve dok se ne dobije ujednačena divna zelena boja. Formirati njoke i kuhati. Za ove njoke odlično ide toč koji se pravi od raznih sireva. Dakle, u teču uliti mlijeko i pavlaku, dodati sira i papra, te na laganoj vatri kuhati da se sve ne ujednači. Namjestiti ukus po vašem guštu. Na kraju uliti malo maslinovog ulja i ubaciti isjeckanog petrusina. Neka vam njoke plivaju u ovom gurmanskom toču.

NJOKE:

njoke od 1 kg krtole
300 g špinata

Spinach gnocchi

Make the gnocchi as described in the Carnival Njokada recipe. Before making the gnocchi out of the prepared mixture, wash the spinach and steam it. Strain it and chop in a mixer. Put it into the gnocchi dough and work well with your hands to obtain an even green colour. Make gnocchi and cook them. These gnocchi go excellently with a sauce made of several types of cheese. Put the milk and the cream in a pot, add the cheese and pepper and cook over a light heat until homogenising. Salt to taste. Finally add some olive oil and chopped parsley. Let the gnocchi swim in this gourmet sauce.

SAUCE:

100 g grated
parmesan
100 g grated cheese
preserved in oil
a large cup of milk
a small cup of cream
parsley
pepper
olive oil



Pasta sa šporkom salsom

Pamidore oprati, narezati na komade i staviti u teću da se kuhaju. Kada masa uvri na pola, dodati nasiječen luk česan, cukar, i čikoricu maslinovog ulja. Dalje kuhati na smanjenoj temperaturi, tako da ostane sasvim malo soka od pamidore. Šalša mora dobiti tamniju crvenu boju, mora postati lagano gusta, i obavezno da se naziru komadići mesa od pamidore. Kora od pamidore mora biti prisutna, pa, zaboga, to je šporka šalša od pamidora! Svi su vitamini zadržani. Još dodati dosta nasjeckanog petrusina, bosioka, papra i par božanstvenih mlazeva maslinovog ulja. Skuhati paštu al dente, i utopiti je u šporku šalšu. Sve zajedno dobro promiješati da se dva užitka sjedine. Vruće servirati, uz finalno posipanje šalše gratanim sirom, pa neka Mare dimi... U slast!

1,5 kg grbaljskih pamidora
srčanica
5-6 špikova luka česna
1 ožica cukara
maslinovo ulje
petrusin
bosioak
papar
gratani slani sir
½ kg pašte

Pasta with "šporka" salsa

Wash the tomatoes, cut them into cubes and put in a pot to cook. When it has reduced half its size, add chopped garlic and a small cup of olive oil. Continue cooking over a light heat, until little tomato juice remains. The salsa needs to be dark red in colour, be quite dense, and surely to be able to see the pieces of tomato. And also the tomato skins must be visible, after all, this is the šporka salsa! All the vitamins are there. Add plenty of chopped parsley, basil, pepper and a few squirts of divine olive oil.

Cook the pasta al dente and immerse it in the šporka salsa. Mix together well, for the two savours to blend. Serve hot, adding finally the grated cheese, and let Mare steam with envy... Enjoy it!

1,5 kg tomatoes from Grbalj
5 – 6 cloves of garlic
1 tbsp sugar
olive oil
parsley
basil
paper
grated cheese in brine
½ kg pasta









Bokeška pinjata

Oprati koljenicu, rasjeći je na pola i staviti u lonac s 2 litra hladne vode. Kapulu rasjeći na četvoro i malo je propeći na šporetu, te je ubaciti u lonac zajedno s pamidorom, mrkvom, lukom česnom, paprikom, selenom. Sve kuhati kao za supu. Kada je meso na pola skuhanano, u lonac staviti rasiječeno bijelo zelje i krtolu. Malo poslije – dodati blitvu, a pred kraj kuhanja – špinat, i posoliti. Obratite pažnju kada je što kuhano da se ne bi prekuhalo. Kada je jelo gotovo neka stoji poklopljeno bar 10 minuta. Naravno, zaliti maslinovim uljem. Jelo je univerzalno: jede se ožicom i pirunom, a o bogastvu ukusa i mirisa da vam ne govorim. Sami ćete se uvjeriti.

1 teleća koljenica
2 pamidora
2 kapule
1 paprika
2 mrkve
6-7 špika luka česna
pola glavice bijelog zelja
kvarat blitve
kvarat špinata
2 krtole
selen
so
maslinovo ulje

Bokelian Pinjata

Wash the leg, cut it in half and put in a pot with 2 liters of cold water. Cut the onion in quarters and toast a bit on the stove plate, then put in the pot together with tomato, carrot, garlic, pepper, celery. Cook as if for soup. When the meat is half done, put the cut white cabbage and potato into the pot. A bit later add the Swiss chard, and finally the spinach and add salt. Take care not to overcook. When the dish is cooked, let rest covered for at least 10 minutes. Naturally sprinkle with olive oil. This dish is universal: it can be eaten both with a spoon and with a fork, and not to mention the wealth of tastes and aromas. You'll see for yourselves.

1 young veal knuckle
2 tomatoes
2 red onions
1 pepper
2 carrots
6 - 7 cloves of garlic
half a white cabbage head
a quarter of Swiss chard
a quarter of spinach
2 potatoes
Celery
Salt
olive oil

Štrudel od trešanja

Štrudel uvijek radim sa zamrznutim trešnjama, jer tokom pečenja ispuštaju manje soka od freških. Dakle: u terini pomiješati trešnje bez špica sa 4 ožice prezle i cukara. Odmah raširiti jednu koru, premazati je tankim slojem ulja i tako uraditi sa još dvije kore, slažući ih jednu preko druge. Uzeti trešnje i pri samom početku kore formirati red u širini 8-10 cm. Preko posuti još ožicu prezle, ožicu cukra, vanil šećera, cimeta, te poprskati rumom i medom. Zavisno od vrste trešanja nekada treba dodati i malo više ili manje prezle i cukara. Zatim krajeve kora prevrnuti prema unutra, zarolati – i eto vam ga štrudel. Premjestite ga u lagano nauljenu roštiju. Takođe premazati tankim slojem ulja po vrhu i sa strana štrudela. Napravite na isti način još tri štruce štrudela i sve stavite u jako zagrijanu pećnicu, na 200°C da se peče najmanje 40 minuta. Lično, volim dobro pečen štrudel, da kore pucketaju pod zubima. Ako su kore već lijepo reš, pokrite aluminijskom folijom da se i unutrašnjost dobro ispeče. Ohlađen štrudel sjeći na komade posuti sitnim cukrom i., neka vam slasno pucketa pod zibuma.

700-800 g zamrznutih trešanja
paketić gotovih tankih kora
100 g samljevenih oraha
prezle
cukar
cimet
med
biljno ulje
rum

Cherry strudel

I always make the strudel with frozen cherries, since they release less liquid while baking than the fresh ones. So: take a bowl to mix pitted cherries with 4 tbsp of bread crumbs and sugar. Spread one leaf of the dough, oil it lightly and do the same with two more dough leaves, placed one on top of the other. Take the cherry mixture and place it at the beginning of the leaf, some 8 – 10 cm in width. Sprinkle over another tablespoon of bread crumbs, one tablespoon of sugar, vanilla sugar, cinnamon, and spray with rum and honey. Depending on the type of cherries, at times more or less bread crumbs and sugar should be added. Then turn the dough leaf ends inside and roll it to make a strudel. Put it in a lightly oiled oven pan. Lightly oil the top and the sides of the strudel. Make in the same fashion three more rolls and put in an oven preheated to 200°C to bake at least for 40 minutes. As for me personally, I like it well done, crunchy. If the dough is already well done, cover in tin foil to allow the inside to bake well. Cut the cooled strudel into pieces, sprinkle with powder sugar and . . . have a tasty crunch!

700 – 800 g frozen cherries
1 package ready-made leaf dough
100 g ground walnuts
bread crumbs
sugar
cinnamon
honey
vegetable oil
rum







Gastro

VODIČ /GUIDE



Čuvari gastro kulture
GASTRO CULTURE KEEPERS

Degustacija bokoške kuhine
DEGUSTATION OF
BOKELIAN CUISINE

📍 Markov rt bb - Stoliv 📞 +382 69 497 213
✉ barongautsch@gmail.com 🌐 kotorrentacar.com

SEATING CAPACITY/ KAPACITET: inside/unutra: / terrace/bašta: 60
Open from May to October / Otvoren od maja do oktobra

Baron Gautch

Stolivski brodet

SASATOJCI :

Riba od grote (kernja,skrpina,grdoba) i gruj
Kapule isto toliko količinski koliko i ribe
Pamidora freška i koncentrat
Vinska ostika
Crno domace vino
Luk česan
Metvica
Majčina dušica
Listovi lovorike
Malo cukara
Krupna morska so po ukusu
Papar u zrnu
Kuvana pulenta kao prilog

Brodet from the Stoliv

INGREDIENTS:

Fish from grote
red onions
cloves of garlic
tomatoes
red domestic vine
home-made vinegar
Parsley
bay leaves
Ground pepper
Sea Salt
mint
thyme
pulenata (coarse maize flour)









RESTAURANT
RESTORAN

Bastion 1

📍 Stari grad br. 517, Kotor

☎ +382 68 517 460 ✉ nin1@t-com.me 🌐 restoranbastion.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 40 terrace/bašta: 80
Open all year round / Otvoren cijele godine

Mušulje od gušta

SASATOJCI:

Očišćene mušulja
2-3 špika luka česna
Petrusin
Maslinovo ulje
Papar
Limun

Mussels "od gušta"

INGREDIENTS:

Cleaned mussels
2-3 cloves of garlic
Parsley
Olive oil
Pepper
Lemon

SNACK BAR
SNACK BAR

Bokun

📍 Adresa stari grad 476 ✉ wine.gift.shop@gmail.com

☎ +382 32 325 339; +382 69 290 019

SEATING CAPACITY/ KAPACITET: inside/unutra: 30 terrace/bašta: 30
Open all year round / Otvoren cijele godine

Kotorska krempita

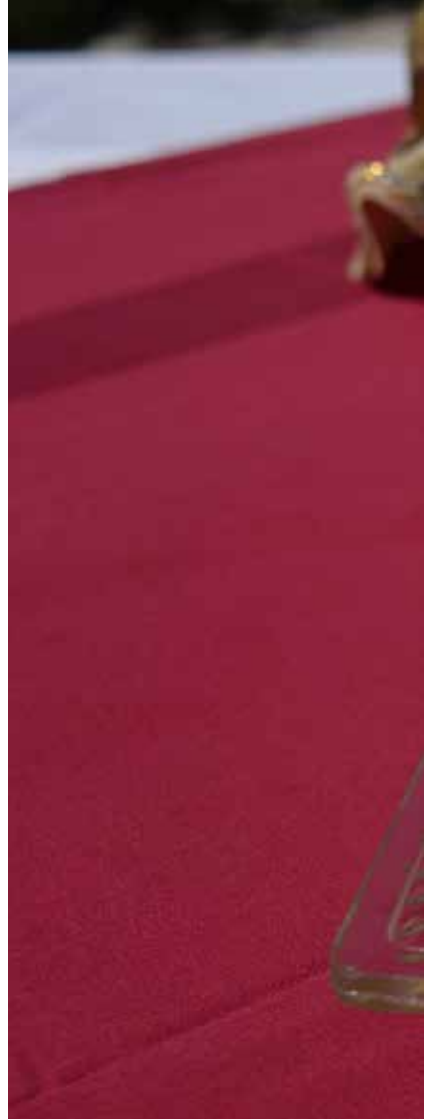
SASATOJCI:

Recept je tajna

Kotor cream pie

INGREDIENTS:

The recipe is a secret









RESTAURANT
RESTORAN

Pasha

📍 Škaljari 230 📞 +382 68 185 085

✉️ casinopashakotor@gmail.com 🌐 casinopasha.me

SEATING CAPACITY/ KAPACITET: inside/unutra: 44 terrace/bašta: 50
Open all year round / Otvoren cijele godine

Punjeni kalamari na orizu

SASATOJCI :

1 kg velikih svježih kalamara
Dlan oriza po osobi
Čikara bijelog vina
Luk česan
Petrusin
Biozačin
Papar
Maslinovo ulje temeljac od verdure ili ribe

Stuffed calamari on rice

INGREDIENTS:

1 kg of large fresh calamari
A handful of RICE per person
1 cup of white wine
Garlic
Parsley
Dried Spices
Pepper
Olive Oil
Vegetable or fish stock

Pasha

Balote od mušulja

SASATOJCI:

250 gr očišćenih mušulja
Maslinovo ulje
2 ožice izgratane kapule
2-3 špika luka česna
Petrusin
Bjelance
Žuto brašno
Pola kućarina praška za pecivo
Ćikarica i po prezle
Biozačin
Papar
Maslinovo ulje

Mussel Balote

INGREDIENTS:

250 g cleaned mussels
Olive Oil
2 tbsp grated red onions
2-3 cloves of garlic
Parsley
1 egg white
Maize flour
½ tsp of baking powder
One and a half small cups of bread crumbs
Dried seasonings
Pepper
Olive Oil





RESTAURANT
RESTORAN

Cesare

📍 Stari grad 327 📞 +382 68 456 000

✉️ julius@t-com.me 🌐 FACEBOOK-caffe-bar-cesare

SEATING CAPACITY/ KAPACITET: inside/unutra: 80 terrace/bašta: 100
Open all year round / Otvoren cijele godine

Pašticada galijot

SASATOJCI:

¾ kg očišćenih mušulja
2 kapule
Pola crvene paprike
1 tikvica
3 pamidore ili sos od pamidore
Maslinovo ulje
Ćikarica i po bijelog vina
Biozačin
Kućarin žutog cukra
7-8 crnih maslina
Origano
Bosiok
Kapara
Malo čilija
Sir iz salamure

Pašticada tease

INGREDIENTS:

¾ kg cleaned mussels
2 red onions
Half a large, fleshy yellow pepper and half a large red one
1 courgette
3 tomatoes or tomato sauce
Olive Oil
¾ cups of white wine
Dried seasoning
1 tbsp of sugar
7-8 black olives
Oregano
Basil
Capers
A bit of chilli
Cheese from the brine

RESTAURANT
RESTORAN

Cesare

📍 Stari grad 327 📞 +382 68 456 000
✉️ julius@t-com.me 🌐 FACEBOOK-caffe-bar-cesare

SEATING CAPACITY/ KAPACITET: inside/unutra: 80 terrace/bašta: 100
Open all year round / Otvoren cijele godine

Punjeni kalamari na orizu

SASATOJCI:

1 kg velikih svježih kalamara
Dlan oriza po osobi
Čikara bijelog vina
Luk česan
Petrusin
Biozačin
Papar
Maslinovo ulje temeljac od verdure ili ribe

Stuffed calamari on rice

INGREDIENTS:

1 kg of large fresh calamari
A handful of RICE per person
1 cup of white wine
Garlic
Parsley
Dried Spices
Pepper
Olive Oil
Vegetable or fish stock







TAVERN
KONOBA

CESARICA

📍 Stari grad 375 📞 +382 67 227 315; +382 69 049 733
✉️ adventuremontenegro@t-com.me 🌐 adventuremontenegro.com

SEATING CAPACITY / KAPACITET: inside/unutra: 28 terrace/bašta: 30
Open all year round / Otvoren cijele godine

Bokeški brodet

SASATOJCI:

1 kg sarduna
3 kapule
4-5 špika luka česna
3-4 pamidore
Mrkva
Ožica brašna
Celer
2 ožice domaće vinske ostike
Ćikara bijelog vina
Petrusin
2-3 lista lovoričke
Tučeni papar
Morska so
Ćikara i po maslinovog ulja
Riblji temeljac

Brodet from the Boka

INGREDIENTS:

1 kg anchovies
3 red onions
4-5 cloves of garlic
3-4 tomatoes
1 carrot
1 tbsp flour
Celery
2 tbsp of home-made vinegar
1 cup white wine
Parsley
2-3 bay leaves
Ground pepper
Sea Salt
3/2 cups of olive oil
Fish stock



📍 Stari grad 375 📞 +382 67 227 315; +382 69 049 733
✉️ adventuremontenegro@t-com.me 🌐 adventuremontenegro.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 28 terrace/bašta: 30
Open all year round / Otvoren cijele godine

Karnevalska njokada

SASATOJCI :

Toć:	Čikara razblažene
2 kg junećeg mesa- frikando	ostike
4 kapule	2 kućarina cukra
10ak špika luka česna	Maslinovo ulje
4 pamidore	Njoke:
3 mrkve	1 kg brašnaste bijele
150g špeka	krtole
Celer	1 jaje
Paškanat	Komad masla (veličine
Morksa so	oraha)
5-6 garofulina	35 dkg brašna
Vežica petrusina	Petrusin
Grančica ruzmarina	So
Papar	Gratan sir iz ulja,
2 lista lovori ke	salamure ili parmezan
Čikara crnog vina	Maslinovo ulje

Carnival njokada

INGREDIENTS:

Sauce:	vinegar	Gnocchi:
2 kg of veal – fricandeau	2 tsp sugar	1 kg soft white
4 red onions	Olive Oil	potatoes
A dozen cloves of garlic		1 egg
4 tomatoes		A piece of butter (the
3 carrots		size of walnut)
150 g of pancetta		30-35 gm flour
Celery		Parsley
Parsnip		Salt
Sea Salt		Grated cheese
5-6 cloves		preserved in oil or
A sprig of parsley		brine or parmesan
A branch of rosemary		Olive Oil
Pepper		
2 bay leaves		
A large cup of red wine		
A large cup of diluted		







TAVERN
KONOB

CESARICA

📍 Stari grad 375 📞 +382 67 227 315; +382 69 049 733
✉️ adventuremontenegro@t-com.me 🌐 adventuremontenegro.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 28 terrace/bašta: 30
Open all year round / Otvoren cijele godine

Dobrotska torta

SASATOJCI:

Tijesto

6 žumanaca
6 ožica cukra
200 gr maslaca
1 ožica mlijeka
Brašna

Fil

6 bjelanaca
400 gr mendula
400 gr cukara
1 1/5 dl maraskina
Kora od limuna

Dobrota cake

INGREDIENTS:

Pastry:

6 yolks
6 tbsp of sugar
200g butter
1 tbsp milk
Flour

Filling:

6 egg whites
400g almonds
400g of sugar
1 1/5 dl maraschino
lemon zest



RESTAURANT
RESTORAN

Hotel Galia

📍 Prčanj bb, Kotor 📞 +382 67 315 994; +382 32 336 215

✉️ hotelgalia@t-com.me 🌐 garnihotelgalia.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 30 terrace/bašta: 30
Open from February to December / Otvoren od februara do decembra

Punjeni kalamari na orizu

SASATOJCI :

1 kg velikih svježih kalamara
Dlan oriza po osobi
Ćikara bijelog vina
Luk česan
Petrusin
Biozačin
Papir
Maslinovo ulje temeljac od verdure ili ribe

Stuffed calamari on rice

INGREDIENTS:

1 kg of large fresh calamari
A handful of RICE per person
1 cup of white wine
Garlic
Parsley
Dried Spices
Pepper
Olive Oil
Vegetable or fish stock









RESTAURANT RESTORAN

📍 Stari grad 423, Kotor 📞 +382 32 322 458; +382 67 713 358
✉ office@montecristo.co.me 🌐 montecristo.co.me

SEATING CAPACITY/ KAPACITET: inside/unutra: 50 terrace/bašta: 30
Open all year round / Otvoren cijele godine

Luna Rossa

Mušulje Filomena

SASATOJCI:

2 kg mušulja
2 mlada luka česna
Maslinovo ulje
Papar
Bosiok
Petrusin
Kućarin gustina
Kućarin brašna
Malo masla
so

Filomena mussel

INGREDIENTS:

2 kg mussel shells
2 spring garlic plants with leaves
Olive Oil
Pepper
Basil
Parsley
1 tsp starch
1 tsp flour
1 cup white wine
A bit of butter
Salt

RESTAURANT
RESTORAN

📍 Stari grad 423, Kotor 📞 +382 32 322 458; +382 67 713 358

✉ office@montecristo.co.me 🌐 montecristo.co.me

SEATING CAPACITY/ KAPACITET: inside/unutra: 50 terrace/bašta: 30
Open all year round / Otvoren cijele godine

Luna Rossa

Punjeni kalamari sa krtolom

SASATOJCI :

1 kg velikih svježih kalamara

Ćikara bijelog vina

Luk česan

Petrusin

Bjelance

kapare

4 ožice prezle

Biozačin

Papar

Maslinovo ulje temeljac od verdure ili ribe

Krtola

Stuffed calamari with potatoes

INGREDIENTS:

1 kg of large fresh calamari

A handful of potatoes per person

1 cup of white wine

Garlic

Parsley

Dried Spices

Pepper

Olive Oil

Vegetable or fish stock









RESTAURANT
RESTORAN

📍 Stari grad 374-pjaca od kina, Kotor 📞 +382 69 242 226
✉ ombrakotor@gmail.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 12 terrace/bašta: 50
Open all year round / Otvoren cijele godine

Ombra

Bokeški brodet

SASATOJCI:

1 kg sarduna
3 kapule
4-5 špika luka česna
3-4 pamidore
Mrkva
Ožica brašna
Celer
2 ožice domaće vinske ostike
Čikara bijelog vina
Petrusin
2-3 lista lovoričke
Tučeni papar
Morska so
Čikara i po maslinovog ulja
Riblji temeljac

Brodet from the Boka

INGREDIENTS:

1 kg anchovies
3 red onions
4-5 cloves of garlic
3-4 tomatoes
1 carrot
1 tbsp flour
Celery
2 tbsp of home-made vinegar
1 cup white wine
Parsley
2-3 bay leaves
Ground pepper
Sea Salt
3/2 cups of olive oil
Fish stock

RESTAURANT
RESTORAN

📍 Stari grad 374-pjaca od kina, Kotor 📞 +382 69 242 226
✉️ ombrakotor@gmail.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 12 terrace/bašta: 50
Open all year round / Otvoren cijele godine

Ombra

Hobotnica na žaru

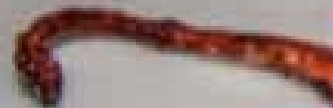
SASATOJCI :

hobotnica
blitva sa krtolom
začini

Grilled octopus

INGREDIENTS:

octopus
swiss chard with potatoes
spices







RESTAURANT
RESTORAN

📍 Stari grad 232 📞 +382 32 311 000

✉ hotelcattaro@t-com.me; cattarohotel@t-com.me 🌐 cattarohotel.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 60 terrace/bašta: 16
Open from May to October / Otvoren od maja do oktobra

Royal i As

Punjeni kalamari sa krtolom

SASATOJCI :

1 kg velikih svježih kalamara
Ćikara bijelog vina
Luk česan
Petrusin
Bjelance
kapare
4 ožice prezle
Biozačin
Papar
Maslinovo ulje temeljac od verdure ili ribe
Krtola

Stuffed calamari with potatoes

INGREDIENTS:

1 kg of large fresh calamari
A handful of potatoes per person
1 cup of white wine
Garlic
Parsley
Dried Spices
Pepper
Olive Oil
Vegetable or fish stock

📍 Stari grad 232 📞 +382 32 311 000

✉ hotelcattaro@t-com.me; cattarohotel@t-com.me 🌐 cattarohotel.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 60 terrace/bašta: 16
Open from May to October / Otvoren od maja do oktobra

Royal i As

Rižot od bavizele

SASATOJCI:

800g očišćenih mušulja
2 kapule
1 mrkva
Ćikara šuga od pamidore
Ćikarica i po bijelog vina
Po osobi dlan oriza (krupno zrno)
4-5 špika luka česna
Petrusin
Papar
Bosiok
Origano
So
Parmezan
Maslinovo ulje

Breeze rižot

INGREDIENTS:

800g cleaned mussels
2 red onions
1 carrot
1 cup tomato sauce
3/2 cups of white wine
A handful of rice (long grain) per person
4-5 cloves of garlic
Parsley
Pepper
Basil
Oregano
Salt
Parmesan
Olive Oil







KOTOR

CAFFE
RESTAURANT
RESTORAN

📍 Kotor, Stari grad, Trg od oružja
☎ +382 69 043 122 ✉ milunovicrajko@yahoo.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 70 terrace/bašta: 120
Open from March to January / Otvoren od marta do januara

San Giovanni

Bokeški brodet

SASATOJCI:

1 kg sarduna
3 kapule
4-5 špika luka česna
3-4 pamidore
Mrkva
Ožica brašna
Celer
2 ožice domaće vinske ostike
Čikara bijelog vina
Petrusin
2-3 lista lovoričke
Tučeni papar
Morska so
Čikara i po maslinovog ulja
Riblji temeljac

Brodet from the Boka

INGREDIENTS:

1 kg anchovies
3 red onions
4-5 cloves of garlic
3-4 tomatoes
1 carrot
1 tbsp flour
Celery
2 tbsp of home-made vinegar
1 cup white wine
Parsley
2-3 bay leaves
Ground pepper
Sea Salt
3/2 cups of olive oil
Fish stock

CAFFE
RESTAURANT
RESTORAN

San Giovanni

📍 Kotor, Stari grad, Trg od oružja
☎ +382 69 043 122 ✉ milunovicrajko@yahoo.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 70 terrace/bašta: 120
Open from May to January / Otvoren od marta do januara

Štrudel

SASATOJCI :

700-800g jabuka
1 pakovanje gotovih lisnatih kora
100g mljevenih oraha
prezla
šećer
cimet
med
Biljno ulje
rum

Strudel

INGREDIENTS:

700-800 g apples
1 package ready-made leaf dough
100g ground walnuts
Bread crumbs
Sugar
Cinnamon
Honey
Vegetable oil
Rum







TAVERN
KONOBA

📍 Stari grad 478
☎ +382 69 345 290

SEATING CAPACITY/ KAPACITET: inside/unutra: 50 terrace/bašta: 50
Open from May to November /Otvoren od maja do novembra

Trpeza

Bakalar žgvacet

SASATOJCI:

600-800 g bakalara (uslojeni ili suhi)
3 kapule
1 kg krtole
5-6 špika luka česna
Petrusin
Papar
So
2 lista lovorike
Maslinovo ulje
Ćikara šuga od pamidora
Kućarin meda
Kućarin suhica

Cod goulash BAKALAR ŽGVACET

INGREDIENTS:

600-800 g dried cod
3 red onions
1 kg potatoes
5-6 cloves of garlic
Parsley
Pepper
Salt
2 bay leaves
Olive Oil
1 cup of tomato sauce
1 1/2 small cups of red wine
1 large tomato
1 tsp honey
1 tsp raisins

TAVERN
KONOB A

ROMA

📍 Stari grad – Pjaca od salate
☎ +382 69 474 363 ✉ ognjanovic@yahoo.com

SEATING CAPACITY/ KAPACITET: inside/unutra: 20 terrace/bašta: 50
Open from May to October / Otvoren od aprila do oktobra

Riblja plata

SASATOJCI:

Orada
Brancin
Hobotnica
Lignje
Mušulje
Crni rižoto
Dalmatinsko varivo
Gnilovano povrće
Masline

Seafood platter

INGREDIENTS:

Sea Bream
Sea Bass
Octopus
Squid
Mussels
Black risotto
Vegetables Dalmatian style
Grilled vegetables
Olives









Restorani

RESTAURANTS

ARMONIA

Caffe Pizzeria / Caffe pizzeria

- 📍 Perast bb
☎ +382 69 173 015 ✉ perastarmonia@gmail.com

SEATING CAPACITY / KAPACITET

inside / unutra: 25

terrace / bašta: 80

Open all year round

Otvoren cijele godine



AS

Snack bar / Snack bar

- 📍 Trg od oružja, Kotor ☎ +382 32 311 000; +382 32 311 080
✉ hotelcattaro@t-com.me; cattarohotel@t-com.me 🌐 cattarohotel.com

SEATING CAPACITY / KAPACITET

inside / unutra: 50

terrace / bašta: 50

Open all year round

Otvoren cijele godine



ASTORIA

Hotel Restaurant / Restoran hotela

- 📍 Stari grad br.322, Kotor ☎ +382 32 302 720; +382 32 302 721
✉ kotor@astoriamontenegro.com 🌐 astoriamontenegro.com

SEATING CAPACITY / KAPACITET

inside / unutra: 150

terrace / bašta: 50

Open all year round

Otvoren cijele godine



BARON GAUTSCH

Tavern / Konoba

- 📍 Markov rt bb - Stoliv ☎ +382 69 497 213
✉ barongautsch@gmail.com 🌐 kotorrentacar.com

SEATING CAPACITY / KAPACITET

inside / unutra: /

terrace / bašta: 60

Open from May to October

Otvoren od maja do oktobra



BASTION 1 Fish Restaurant / Riblji restoran

📍 Stari grad br. 517, Kotor
☎ +382 68 517 460 ✉ nin1@t-com.me 🌐 restoranbastion.com

SEATING CAPACITY / KAPACITET

inside / unutra: 40

terrace / bašta: 80

Open all year round

Otvoren cijele godine



BASTION 3 Restaurant / Restoran

📍 Tabačina bb, Kotor
☎ +382 68 517 460 ✉ nin@t-com.me 🌐 restoranbastion.com

SEATING CAPACITY / KAPACITET

inside / unutra: 60

terrace / bašta: 80

Open all year round

Otvoren cijele godine



BELLA DI MARE Caffe Restaurant / Cafe & restoran

📍 Dobrača 189, Kotor ☎ +382 32 330 641 +382 32 325 194 (fax)
✉ jacko@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 44

terrace / bašta: 40

Open from June to September

Otvoren od juna do septembra



BOKA BAY Tavern / Konoba

📍 Prčanj 56 ☎ +382 32 337 151; +382 67 601 078
✉ selekotor@yahoo.co.uk 🌐 facebook/konoba Boka Bay

SEATING CAPACITY / KAPACITET

inside / unutra: 34

terrace / bašta: 60

Open from May to October

Otvoren od maja do oktobra



BOKELJSKI DVORI

Hotel Restaurant / Restoran hotela

📍 Prčanj, Glavati bb
☎ +382 32 336 113 ✉ bokeljskidvor@t-com 🌐 hotelbokeljskidvori.com

SEATING CAPACITY / KAPACITET

inside / unutra: 80

terrace / bašta: 80

Open all year round

Otvoren cijele godine



BOKEŠKI GUŠTI

Restaurant / Restoran

📍 Prčanj
☎ +382 67 864 313 ✉ bokeskigusti@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 20

terrace / bašta: 40

Open all year round

Otvoren cijele godine



BOKUN

Snack bar / Snack bar

📍 Adresa stari grad 476 ✉ wine.gift.shop@gmail.com
☎ +382 32 325 339; +382 69 290 019

SEATING CAPACITY / KAPACITET

inside / unutra: 30

terrace / bašta: 30

Open all year round

Otvoren cijele godine



AUTHENTIC FOOD & WINE BAR

KOTOR

DEL MARE

Caffe / Cafe

📍 Dobrota, Donji put, Kotor ☎ +382 67 380 310; +382 68 380 310; +382 32 330 820 (fax)
✉ caffedelmare@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 50

terrace / bašta: 80

Open all year round

Otvoren cijele godine



ČATOVIĆA MLINI Restaurant / Restoran

📍 Morinj 📞 +382 32 373 030; +382 32 301 095

✉ lazare@t-com.me 🌐 catovicamlini.me

SEATING CAPACITY / KAPACITET

inside / unutra: 35

terrace / bašta: 70

Open all year round

Otvoren cijele godine



CESARE old town Restaurant / Restoran

📍 Stari grad 327

📞 +382 68 456 000 ✉ julius@t-com.me 🌐 FACEBOOK-caffe-bar-cesare

SEATING CAPACITY / KAPACITET

inside / unutra: 80

terrace / bašta: 100

Open all year round

Otvoren cijele godine



CESARICA Tavern / Konoba

📍 Stari grad 375 📞 +382 67 227 315; +382 69 049 733

✉ adventurмонтенегро@t-com.me 🌐 adventurмонтенегро.com

SEATING CAPACITY / KAPACITET

inside / unutra: 28

terrace / bašta: 30

Open all year round

Otvoren cijele godine



CITADELA Pizzeria / Picerija

📍 Stari grad 📞 +382 32 311 000; +382 32 311 080

✉ hotelcattaro@t-com.me; cattarohotel@t-com.me 🌐 cattarohotel.com

SEATING CAPACITY / KAPACITET

inside / unutra: /

terrace / bašta: 400

Open from May to October

Otvoren od maja do oktobra



ĐARDIN

Restaurant / Restoran

- 📍 Perast
☎ +382 67 232 609 ✉ djardinperast@gmail.com

SEATING CAPACITY / KAPACITET

inside / unutra: 40

terrace / bašta: 15

Open from April to October

Otvoren od aprila do oktobra



DOBROTSKI DVORI

Restaurant / Restoran

- 📍 Dobrota bb ☎ +382 67 573 331; +382 32 330 906
✉ djuranovic@t-com.me 🌐 dobrotskidvori.com

SEATING CAPACITY / KAPACITET

inside / unutra: 88

terrace / bašta: 110

Open all year round

Otvoren cijele godine



DOJMI

Caffe Restaurant / Cafe -Restoran

- 📍 Kotorska riva
☎ +382 67 206 943 🌐 hotelvardar.com

SEATING CAPACITY / KAPACITET

inside / unutra: 70

terrace / bašta: 110

Open all year round

Otvoren cijele godine



ELLAS

Restaurant & Caffe bar / Restoran & Caffe bar

- 📍 Dobrota 84 – obala ☎ +382 69 220 455; +382 32 334 586
✉ elas@t-com.me 🌐 restaurantellas.com

SEATING CAPACITY / KAPACITET

inside / unutra: 150

terrace / bašta: 100

Open all year round

Otvoren cijele godine



FORTUNA FOOD

Fast food / Brza hrana

- 📍 Tabačina 572
- ☎ +382 67 392 519

SEATING CAPACITY / KAPACITET

inside / unutra: 12

terrace / bašta: 28

Open all year round

Otvoren cijele godine



FORZA

Pastry shop / Poslastičarnica

- 📍 Stari grad 432, Kotor
- ☎ +382 69 367 074 ✉ forzacattaro@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 50

terrace / bašta: 140

Open all year round

Otvoren cijele godine



FORZA MARE

Restaurant / Restoran

- 📍 Dobrota, Kriva ulica, Kotor

SEATING CAPACITY / KAPACITET

inside / unutra: 25

terrace / bašta: 70

Open from April to October

Otvoren od aprila do oktobra



GALERIJA ATRIUM

Tavern - Gallery - Restaurant / Konoba – Galerija- Restoran

- 📍 Stari grad 266 ☎ +382 32 322 343; 382 67 28 66 55 (Viber)
- ✉ vaskopro@t-com.me 🌐 atriumkotor.com

SEATING CAPACITY / KAPACITET

inside / unutra: 38 + Banquet hall on the floor 50 / sala na spratu 50 (za promocije, grupe, svadbe)

terrace / bašta: 30

Open all year round

Otvoren cijele godine



GALIA

Hotel restaurant / Restoran hotela

📍 Prčanj bb, Kotor 📞 +382 67 315 994; +382 32 336 215

✉ hotelgalia@t-com.me 🌐 garnihotelgalia.com

SEATING CAPACITY / KAPACITET

inside / unutra: 30

terrace / bašta: 30

Open from February to December

Otvoren od februara do decembra



GIARDINO

Tavern pizzeria / Konoba picerija

📍 Stari grad br.350, Kotor

📞 +382 69 618 132 ✉ giardino@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 30

terrace / bašta: 60

Open all year round

Otvoren cijele godine



GRISPOLIS

Tavern / Konoba

📍 Bigovo bb

📞 +382 32 363 617 ✉ grispolis-bigovo@t-com.me 🌐 grispolis.me

SEATING CAPACITY / KAPACITET

inside / unutra: 35

terrace / bašta: 55

Open all year round

Otvoren cijele godine



HOTEL ADMIRAL

Restaurant / Restoran

📍 Perast 📞 +382 32 373 556; +382 69 958 920

✉ info@hoteladmiralperast.com; hoteladmiral@t-com.me 🌐 hoteladmiralperast.com

SEATING CAPACITY / KAPACITET

inside / unutra: 30

terrace / bašta: 80

Open all year round

Otvoren cijele godine



KANTUN Restaurant / Restoran

📍 Stari grad br.393, Kotor
☎ +382 32 325 757 ✉ restorankantun@yahoo.com

SEATING CAPACITY / KAPACITET

inside / unutra: 35

terrace / bašta: 90

Open all year round

Otvoren cijele godine

KONOBA ŠKOLJI Tavern / Konoba

📍 Perast bb
☎ +382 32 373 653 ✉ skolji@t-com.me 🌐 skolji.com

SEATING CAPACITY / KAPACITET

inside / unutra: 30

terrace / bašta: 70

Open from April to October

Otvoren od aprila do oktobra

LANTERNA Tavern / Konoba

📍 Prcanj br. 35 ☎ +382 69 045 227; +382 32 337 396
✉ konobalanterna@hotmail.com 🌐 kotorbay.info/rrestoran_lanterna.asp

SEATING CAPACITY / KAPACITET

inside / unutra: 35

terrace / bašta: 60

Open all year round

Otvoren cijele godine

LUNA ROSSA Restaurant / Restoran

📍 Stari grad 423, Kotor ☎ +382 32 322 458; +382 67 713 358
✉ office@montecristo.co.me 🌐 montecristo.co.me

SEATING CAPACITY / KAPACITET

inside / unutra: 50

terrace / bašta: 30

Open all year round

Otvoren cijele godine



MAMMA MIA-OLD TOWN

Pizzeria & Fast Food / Picerija i brza hrana

- 📍 Stari grad 343
☎ +382 68 056 056 ✉ 03rizla@gmail.com

SEATING CAPACITY / KAPACITET

inside / unutra: /

terrace / bašta: /

Open all year round

Otvoren cijele godine



MAMMA MIA-TABAČINA

Pizzeria & Fast Food / Picerija i brza hrana

- 📍 Tabučina, Kotor
☎ +382 67 767 674 ✉ adn-cesare@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 40

terrace / bašta: 20

Open all year round

Otvoren cijele godine



MARIJA

Hotel restaurant / Restoran hotela

- 📍 Stari grad, Kotor
☎ +382 32 325 062 ✉ hotel.marija.kotor@t-com.me 🌐 rija.me

SEATING CAPACITY / KAPACITET

inside / unutra: 50

terrace / bašta: /

Open all year round

Otvoren cijele godine



OMBRA

Caffe bar, Restaurant / Caffe bar, restoran

- 📍 Stari grad 374-pjaca od kina, Kotor ☎ +382 69 242 226
✉ ombrakotor@gmail.com

SEATING CAPACITY / KAPACITET

inside / unutra: 12

terrace / bašta: 50

Open all year round

Otvoren cijele godine



PASHA Restaurant, Bar & Casino / Restoran, Bar i kazino

📍 Škaljari 230 📞 +382 68 185 085
✉️ casinopashakotor@gmail.com 🌐 casinopasha.me

SEATING CAPACITY / KAPACITET

inside / unutra: 44

terrace / bašta: 50

Open all year round

Otvoren cijele godine



MONDO Caffe Pizzeria / Caffe pizzeria

📍 Dobrota 35 📞 + 382 69 289 081 – Barba Srđan; + 382 69 995 011 – Caffe pizzeria Mondo
✉️ srdjanbarba.mne@gmail.com

SEATING CAPACITY / KAPACITET

inside / unutra: 60

terrace / bašta: 80

Open all year round

Otvoren cijele godine

PORTUN Tavern / Konoba

📍 Dobrota 168 (Donji put), Kotor
📞 +382 68 086 101

SEATING CAPACITY / KAPACITET

inside / unutra: 30

terrace / bašta: 30

Open all year round

Otvoren cijele godine



ROMA 2011 Tavern / Konoba

📍 Stari grad – Pjaca od salate
📞 +382 69 474 363 ✉️ ognjanovicz@yahoo.com

SEATING CAPACITY / KAPACITET

inside / unutra: 20

terrace / bašta: 50

Open from April to October

Otvoren od aprila do oktobra



ROYAL Restaurant / Restoran

📍 Stari grad 232 📞 +382 32 311 000
✉ hotelcattaro@t-com.me; cattarohotel@t-com.me 🌐 cattarohotel.com

SEATING CAPACITY / KAPACITET

inside / unutra: 60

terrace / bašta: 16

Open from May to October

Otvoren od maja do oktobra



SAN GIOVANNI Caffe Restaurant / Cafee-restoran

📍 Kotor, Stari grad, Trg od oružja
📞 +382 69 043 122 ✉ milunovicrajko@yahoo.com

SEATING CAPACITY / KAPACITET

inside / unutra: 70

terrace / bašta: 120

Open from March to January

Otvoren od marta do januara



SAPORI Restaurant & Pizzeria / Restoran i pizzerija

📍 Šoping centar Kamelija
📞 +382 32 335 383 ✉ caffesapori@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 160

terrace / bašta: 15

Open all year round

Otvoren cijele godine



SCALA SANTA Tavern / Konoba

📍 Stari grad 295
📞 +382 69 047 335 🌐 scala-santa.com

SEATING CAPACITY / KAPACITET

inside / unutra: 45

terrace / bašta: 40

Open all year round

Otvoren cijele godine



SCORPIO

Caffe & kužina

- 📍 Stari grad 389, Trg Sv. Luke, Kotor
☎ +382 32 323 387 ✉ vremeplov@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 44

terrace / bašta: 50

Open all year round

Otvoren cijele godine

ŠEBELJ

Restaurant / Restoran

- 📍 Lastva grbaljska bb
☎ +382 33 463 544; +382 33 453 093 ✉ restoran@sebelj.com

SEATING CAPACITY / KAPACITET

inside / unutra: 24

terrace / bašta: 50

Open from February to December

Otvoren od februara do decembra

SOLEIL

Snack bar / Snack bar

- 📍 Šoping centar Kamelija
☎ +382 32334121 ✉ caffesapori@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 50

terrace / bašta: 80

Open all year round

Otvoren cijele godine

STARI MLINI

Restaurant / Restoran

- 📍 Ljuta bb ☎ +382 32 333 555
✉ djurica@t-com.me 🌐 starimlini.com

SEATING CAPACITY / KAPACITET

inside / unutra: 40

terrace / bašta: 80

Open all year round

Otvoren cijele godine



TIHA NOĆ Restaurant / Restoran

📍 Dobrota 151 📞 +382 32 330 880
✉ tihanoc@gmail.com 🌐 tihanoc.me

SEATING CAPACITY / KAPACITET

inside / unutra: 40

terrace / bašta: 50

Open from April to December

Otvoren od aprila do decembra



TRPEZA Tavern / Konoba

📍 Stari grad 478
📞 +382 69 345 290

SEATING CAPACITY / KAPACITET

inside / unutra: 50

terrace / bašta: 50

Open from May to November

Otvoren od maja do novembra



VERANDA Restaurant / Restoran

📍 Orahovac
📞 +382 69 566 061; +382 69 470 968 ✉ verandaorahovac@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 24

terrace / bašta: 40 (pokrivena u zimskom periodu)

Open all year round

Otvoren cijele godine



VILLA FERRI Tavern / Konoba

📍 Kotor Muo
📞 +382 69 031 208 ✉ info@villa-ferri.com 🌐 villa-ferri.com

SEATING CAPACITY / KAPACITET

inside / unutra: 16

terrace / bašta: 28

Open all year round

Otvoren cijele godine



ZLATNIK

Restaurant / Restoran

📍 Radanovici bb
☎ +382 67 513 323; +382 67 526 603 ✉ duka.0@t-com.me

SEATING CAPACITY / KAPACITET

inside / unutra: 84

terrace / bašta: 42

Open from February to December

Otvoren od februara do decembra



**u restoranima koji imaju ovu oznaku možete degustirati specijalitete iz kataloga

**In restaurants with this sign you can taste specialties from gastro catalogues









TURISTIČKA
ORGANIZACIJA
OPŠTINE KOTOR

—
TOURISM
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OF KOTOR

Vjekovima mlad.

Stari grad 315/ Old Town 315
85 330 Kotor
tel/fax +382 32 322 886
+382 32 325 947

tokotor@t-com.me
www.kotor.travel
www.tokotor.me

