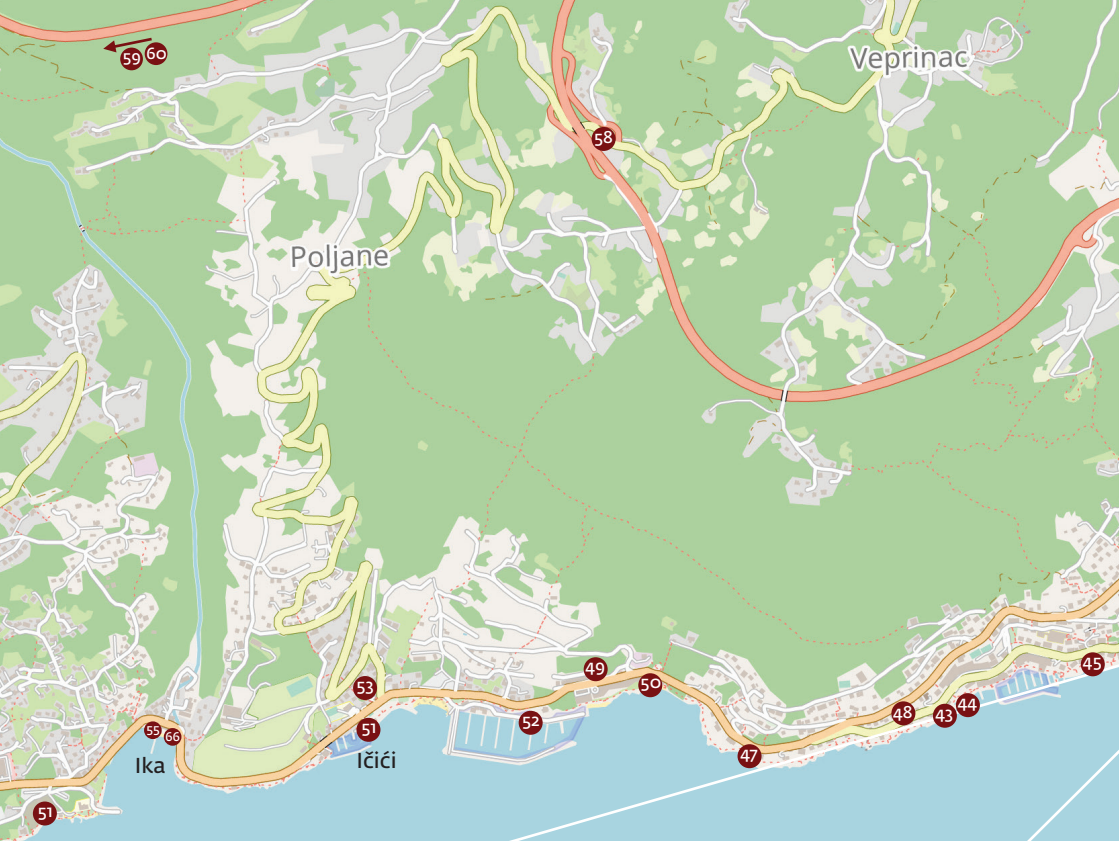


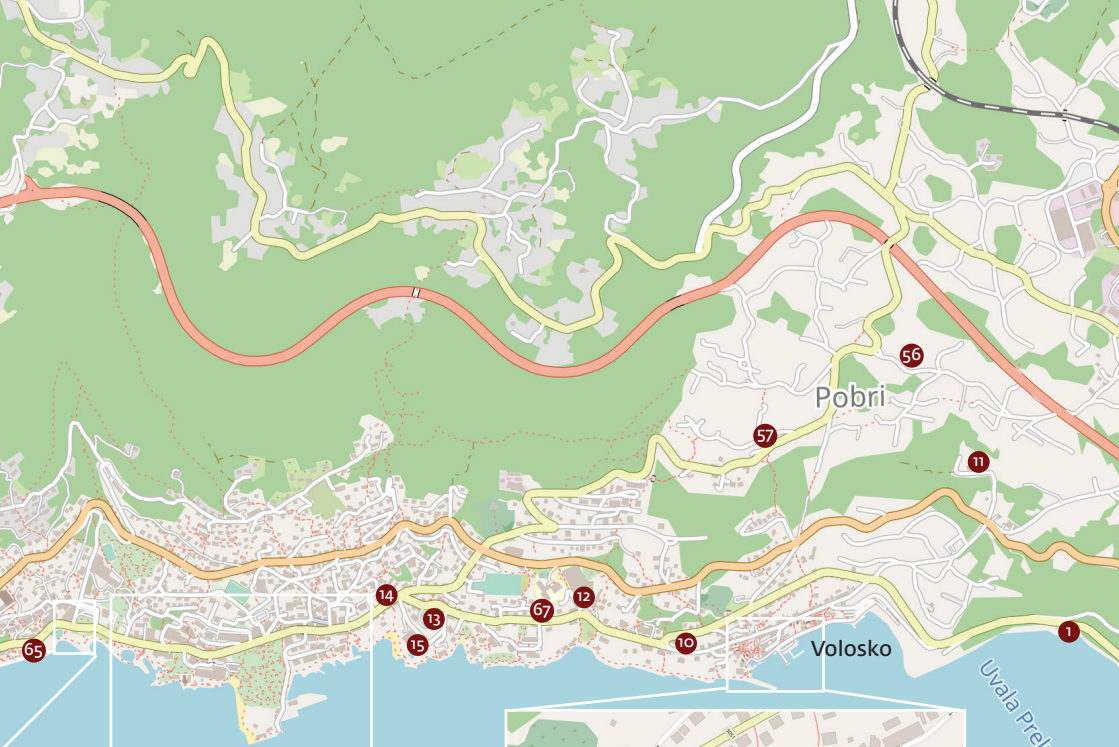


VODIČ RESTORANIMA I KONOBAAMA OPATIJE

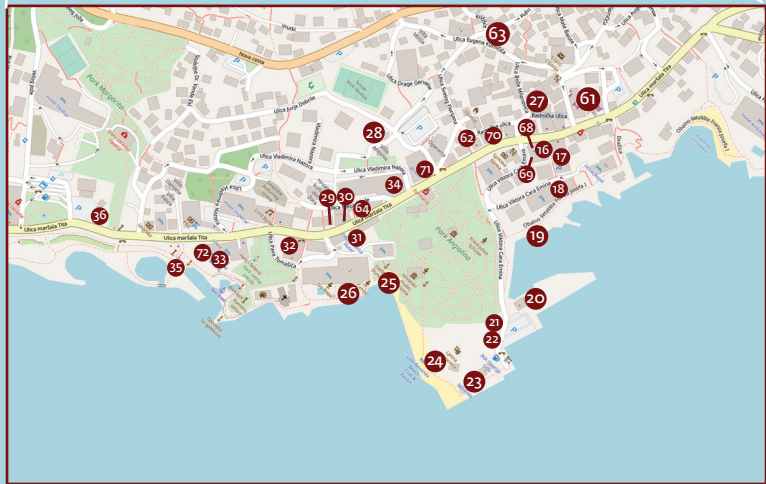
GUIDE TO OPATIJA'S
RESTAURANTS AND TAVERNS







Opatija



Restaurant Navis

1 Volosko, Ivana Matetića Ronjgova 10



+385 51.444.600
@ hotel@hotel-navis.hr
W www.hotel-navis.hr
12:00 - 23:00 65 75
VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Carpaccio od jadranske tune, jastog, svježe kamenice, biftek sa svježim istarskim tartufima, gregada od morske divljači, domaći kruh iz krušne peći bez aditiva.

Specialities Adriatic tuna carpaccio, lobster, fresh oysters, steak with fresh Istrian truffles, gregada fish and potato stew, homemade bread without additives baked in wood burning oven.



Restoran smješten na hridi prelučkog zaljeva, s pogledom otvorenim prema pučini, djeluje u sklopu peterozvezdanog Design hotela Navis izgrađenom na samom usjeku stijene uz morsk obalu. Uz atraktivnu arhitekturu, restoran se odlikuje i specifičnom gastronomskom ponudom, a tim u kuhinji na čelu s mladim i nagrađivanim chefom svoj meni temelji na sezonskim i lokalnim namirnicama.

Inspiriran najkvalitetnijim sastojcima mediteranske i kontinentalne kuhinje, jelovnik restorana Navis ispunjen je maštovitim idejama i jelima kreiranim s puno razigrane kreativnosti. Vrhunska kulinarska ponuda uz jedinstvenu lokaciju restorana stvara posebnu atmosferu za gastronomski užitek.

The restaurant is located on the cliffs overlooking the Preluk Bay, with open view to the sea, and it operates within the five-star Design Hotel Navis built on the very cutting of the rock along the sea coast. With its attractive architecture, the restaurant is characterized by a specific gastronomic offer, and the team in the kitchen led by a young and award-winning chef established the menu on seasonal and local ingredients.

Inspired by the highest quality ingredients of Mediterranean and continental cuisine, the menu of the restaurant Navis is filled with imaginative ideas and dishes created with lots of playful creativity. The excellent culinary offer along with a unique location of the restaurant creates a special atmosphere for gastronomic enjoyment.

Restaurant Valle Losca

2 Volosko, Andrije Štangera 2



Izvornost namirnica i kvaliteta sastojaka u kuhinji osnovni su postulati kojima se rukovode kuhari konobe Valle Losca, smještenog na samom početku glavne ulice što vijuga kroz Volosko.

Lokacija koja ima pola stoljeća dugu ugostiteljsku tradiciju odiše Mediteranom, a takva je i ponuda jela koja se temelji na spoju rustikalne i primorske gastronomske priče, pri čemu velik dio namirnica i začina koji se nađu na tanjuru stiže iz vlastite proizvodnje.

Uz ugodnu atmosferu male primorske konobe i tek nešto veće terase s pogledom na more i vološčanske krovove, Valle Losca nudi sve sastojke za dobar gastronomski doživljaj.

The authenticity and quality of the ingredients in the kitchen are the basic postulates that guide the chefs of Valle Losca. The restaurant is situated at the very beginning of the main street winding through Volosko.

The location has a fifty years long restaurant tradition and exudes the Mediterranean, and such is the offer of dishes based on the combination of rustic and coastal gastronomic stories, whereby much of the ingredients and spices found on the plates come from their own production.

With a pleasant atmosphere of a small seaside tavern and just a slightly larger terrace overlooking the sea and Volosko's roofs, Valle Losca offers all the ingredients you need for a good gastronomic experience.

☎	+385-95-580-3757
@	vallelosca@gmail.com
🕒	Uto/Tue - Sub/Sat 17:00 - 23:00 Ned/Sun 12:00 - 18:00
🏠	16
🚗	16
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Ponuda dana ovisi o dostupnim i sezonskim namirnicama.

Specialities The offer of the day depends on available and seasonal ingredients.



Konoba / Tavern Ribarnica Volosko

3 Volosko, Andrije Štangerića 5



+385 51 701 483

@ribarnicavolosko@net.hr

LIPANJ/JUNE - RUJAN/SEPTEMBER

Pon/Mon - Sub/Sat 10:00 - 22:00

Ned/Sun 11:00 - 21:00

LISTOPAD/OCTOBER - SVIBANJ/MAY

Pon/Mon - Sub/Sat 10:00 - 21:00

Ned/Sun 11:00 - 17:00

25 15

Ribarnica Volosko svoju gastronomsku priču temelji na jednostavnim i ukusnim jelima od ribe i plodova mora, uz svakodnevno svježu ponudu iz vlastitog ulova.

U maloj kuhinji smještenoj uz glavnu vološćansku ulicu stvaraju se tipična primorska jela – od liganja ili ribljih fileta na žaru do brudeta – koja se, uz čašu vina kuće, mogu kušati na visokim stolovima terasice smještene uz kuhinju ili rustikalno uređenoj konobi.

Ovo je odlično mjesto za temeljno upoznavanje s primorskom gastronomijom, u samom srcu mediteranskog Voloskog.

Specijaliteti Lignje frigane i na žaru, frigana mala plava riba, odrezak od morskog psa, odrezak od grdobine.

Specialities Fried and grilled squid, fried little blue fish, shark steak, anglerfish steak.



The "fish market" Volosko has a gastronomic story based on simple and tasty fish and seafood dishes, with an always fresh offer based on their daily catch.

In a small kitchen situated next to Volosko's main street, typical coastal dishes are created – from grilled squid and fish filets to the brudet (typical fish stew) – which, with a glass of house wine, can be tasted at the bar tables on the terrace located next to the kitchen or in the rustic-style tavern.

This is a great place for a thorough introduction to the coastal gastronomy, to be tasted in the heart of the Mediterranean Volosko.

Konoba / Tavern Tramerka

4 Volosko, Andrije Mohorovičića 15

Gault+Millau



Pod kamenom voltom, na doista jedinstvenoj lokaciji u staroj jezgri Voloskog, među stubištima i zidovima kuća s drvenim „prošijanima“ svoje je mjesto našla konoba Tramerka, jedna od perjanica gastronomije u mjestu koje je poznato upravo po velikom broju izvrsnih restorana.

Posebnost Tramerke je „otvoreni“ jelovnik, na kojem su glavne „zvijezde“ rijetko kada poznate dan unaprijed, već se kuhari prilagođavaju jutarnjem ulovu ribara, ponudi gradske tržnice i OPG-ova s učkarskih padina, kako bi se osigurala svježina namirnica i kvaliteta obroka.

Tramerka found its place under the stone vaulted passage, in a truly unique location in the old town of Volosko, among the staircases and the walls of the houses with wooden shutters (locally called prošijane). It is one Volosko's crowning glories, since Volosko is known for the great number of excellent restaurants.

The particularity of Tramerka is the “open” menu, where the main “stars” are rarely known a day in advance, but the chefs adapt to the fishermen’s morning catch, to the offer of the city market and of the family owned local producers from the Učka slopes, in order to ensure the freshness and the quality of the food.

☎	+385 51.701.707				
@	info@konoba-tramerka.hr				
W	www.konoba-tramerka.com				
🕒	12:00 - 24:00	🏠	25	🍴	15
💳	VISA, MASTERCARD, MAESTRO				

Specijaliteti Gregada od raže, tartar od palamide, odrezak punjen majčinom dušicom i češnjakom.

Specialities Ray gregada (traditional fish soup), bonito tartar, steak stuffed with thyme and garlic.



Restaurant Ostaria Veranda

5 Volosko, Andrije Mohorovičića 40



☎	+385 51.875.189
@	info@ostariaveranda.hr
W	www.ostariaveranda.hr
🕒	12:00 - 24:00
🏠	30
🕒	75
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Janjeći kotlet s torticom od kapule i brusnice, riblji file na žaru s broskvom i kremom od slanutka, krak hobotnice s tivkicama na kremi od slanutka.

Specialities Lamb chops with onion and cranberry tart, fish file with kale and chickpea puree, stir-fried octopus with white fish on a seasonal vegetable puree.



Najbolje atribute Voloskog u svoju je priču utkala Ostaria Veranda – prekrasan pogled na zaljev s terase lokala u samom središtu mjesta i kulinarske delicije što počivaju upravo na ribi i plodovima mora. Svoje mjesto u kuhinji pronašli su prvenstveno autohtoni proizvodi, a mesna i riblja jela pripremaju se po autohtonim i tradicionalnim receptima, ali sa suvremenim pristupom. Slično vrijedi i za sam restoran, otvoren na lokaciji obilježenoj dugom ugostiteljskom tradicijom, ali uz osvježenu ponudu i ugodnu, domaćinsku atmosferu.

Ostaria Veranda gathered all the best attributes of Volosko in its story – a beautiful view of the bay from the terrace of the restaurant located in the very town center and culinary delicacies based on fish and seafood dishes. The main dishes of the kitchen are primarily autochthonous products, and meat and fish dishes are prepared according to autochthonous and traditional recipes with a modern approach. The same is true for the restaurant itself: open in a location marked by a long catering tradition, but with a refreshed offer and a pleasant, household atmosphere.

Restaurant Plavi podrum

6 Volosko, Obala Frana Supila 12

JRE

Gault-Millau



Plavi podrum jedini je hrvatski ugostiteljski objekt koji je ušao na slavnu San Pellegrinu listu najboljih restorana na svijetu, i to čak dvaput. Vrhunski restoran smješten je u samoj lučici Volosko, odnosno „mandraču“, uz samo more, a ta pozicija utjecala je i na meni u kojem se nalaze prvenstveno riblja jela spravljena na jedinstven način.

Uz povijest dužu od 100 godina, ovaj lokal iznenađuje svojim suvremenim pristupom gastronomiji, inspiriranom tradicionalnim jelima i svježim namirnicama ovog kraja, prvenstveno tek ulovljenim ribama i škampima. Uz hranu, Plavi podrum poznat je i po svojoj iznimnoj vinskoj listi.

Plavi podrum is the only Croatian restaurant that was twice included in the San Pellegrino list of the 100 best restaurants in the whole world. This superior quality restaurant is located in the harbour of Volosko, locally called the mandrač, next to the sea. The position of Plavi podrum has influenced the menu, offering primarily fish dishes prepared in a unique way.

With a history over a 100 years old, this place surprises with its contemporary approach to gastronomy, inspired by traditional dishes and fresh ingredients of this region, primarily freshly caught fish and shrimps. Plavi podrum is also known for its exceptional wine list.

☎	+385 51.701.223
@	dkramari@inet.hr
WWW	www.plavipodrum.com
🕒	12:00 - 24:00
🏠	74
🍴	80
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Buzara od kvarnerskih škampa, filet plemenite ribe na kremi od tikve i korijandera s friganim tortelinima od brancina i guščjom jetrom, tagliolini duginih boja sa škampima.

Specialities Kvarner's scampi buzara (typical stew), noble fish filet on pumpkin and coriander cream with fried tortellini made of sea bass and goose liver, rainbow-colored tagliolini with shrimps.



Gourmet priča Opatije

Autohtone namirnice, zavodljiv spoj mediteranske i kontinentalne kuhinje te besprijekorno miješanje duge kulinarske tradicije s modernim gastronomskim trendovima osnova su ponude opatijskih restorana i konoba.

Upravo te karakteristike trudi se istaknuti manifestacija Gourmet priča Opatije koja u svibnju i lipnju okuplja brojne ugostiteljske objekte u jedinstvenu gastronomsku ponudu kroz koju posjetitelji najbolje mogu upoznati specifičnosti lokalne kuhinje i namirnica.

The Gourmet Story of Opatija

Autochthonous ingredients, a seductive blend of Mediterranean and continental cuisine and flawless mixing of long culinary traditions with modern gastronomic trends are the basis of Opatija's offer.

The Gourmet Story of Opatija wants to emphasize precisely these characteristics. The event, held in May and June, gathers numerous restaurants and taverns in a unique gastronomic offer through which visitors can explore the particularities of the local cuisine and ingredients.







Bistro pizzeria Moho

7 Volosko, Obala Frane Supila 8



+385 99.256.2289
@ pizzeriamoho@gmail.com
11:00 - 23:00  25  50
VISA, MASTERCARD

Specijaliteti MOHO salata s biftekom i šampinjonima, pizza Vološćanske rolice, pizza Moho, filet brancina s povrćem pripremljen u krušnoj peći.

Specialities MOHO salad with beefsteak and mushrooms, Sea bass fillet with vegetables from wood-fired oven, Pizza Volosko-Rolls, Pizza Moho.



Nazvana u čast vološćanskom znanstveniku svjetske slave Andriji Mohorovičiću i smještena svega nekoliko koraka od njegove rodne kuće, u lučici Volosko, pizzeria Moho donosi svjež i nov pogled na globalno popularnu deliciju.

Pizza ovog lokala, uz klasike temeljene na talijanskoj recepturi, inspirirana je lokalnim podnebljem i mediteranskim namirnicama, a na jelovniku se mogu naći i jela od ribe ili mesa, pašte, salate i slastice. Uživanje u hrani dodatno je obogaćeno živahnom atmosferom vološćanskog mandrača, jer terasa pizzerije Moho smještena je uz same morske valove.

Named in honor of Volosko's scientist of world fame Andrija Mohorovičić and located only a few steps from his native house, in the small harbour of Volosko, Pizzeria Moho brings fresh and new views of the globally popular delicacy. The pizza offered in Moho, along with the classics based on the Italian recipe, is inspired by the local climate and Mediterranean ingredients. On the menu you can find also fish or meat based dishes, pasta, salads and desserts. The enjoyment of food is further enriched with the lively atmosphere of Volosko's harbour, because the terrace of the pizzeria is located alongside the sea waves.

Restaurant & Bar Boem

8 Volosko, Obala Frane Supila 10



Vološćanski Boem, smješten uz sam mandrač, u svojoj originalnoj ponudi spojio je odlične street food specijalitete i vrhunske koktele. Jela kao što su tartarski biftek, cezar salata s kozicama ili cuban sandwich pripremljena su tako da prate uživanje u koktelima koji uz „klasičke“ uključuju i autorske mikseve pripremljene posebno za ovaj simpatični lokal koji se izdvaja jedinstvenom ponudom. Karta hrane i koktela mijenja se ovisno o godišnjem dobu, tako da svaki posjet Boemu nudi drugačiju gastronomsku priču.

The Boem, located alongside Volosko's harbor, has combined excellent street food specialties and exquisite cocktails in its unique offer. Dishes such as steak tartare, Caesar salad with shrimps or Cuban sandwiches are prepared to accompany the enjoyment of cocktails that include the "classics" as well as the authors' mixes specially prepared for this charming place, distinguished by a unique offer. The offer of food and cocktails varies depending on the season, so every visit to Boem offers a different gastronomic story and experience.

+385.91.975.3095
@ boemopatija@gmail.com
11:00 - 01:00 🏠 40 🕒 40
VISA, MASTERCARD, MAESTRO, DINERS

Specijaliteti Cuban Sandwich (pulled pork, šunka, sir cheddar, senf, krastavci), Boem Burger, Panceta Crusted Sandwich s piletinom, Stir Fry Vege Noodles.

Specialities Cuban Sandwich (pulled pork, ham, cheddar, mustard, pickles), Boem Burger, Panceta Crusted Sandwich with chicken, Stir Fry Vege Noodles.



Tavern Mala krčma Skalinada

9 Volosko, Put uz Dol 17



☎	+385 51.701.109
@	skalinada@skalinada.net
WWW	www.skalinada.net
🕒	Uto/Tue - Čet/Thu 14:00 - 22:00 Pet/Fri - Ned/Sun 12:00 - 24:00
🏠	30 🍷 20
💳	VISA, AMEX, MASTERCARD

Specijaliteti Ponuda dana ovisi o dostupnim i sezonskim namirnicama.

Specialities The offer of the day depends on available and seasonal ingredients.



Slobodni duh izrazito je prisutan u Maloj krčmi Skalinada, tako prozvana zbog svoje lokacije na stepeništu što vodi od „gornje ceste“ do središta Voloskog. Opuštena atmosfera u malom, ali ugodnom prostoru lokala te atraktivnom vrtu u kojem se uzgaja povrće i začinsko bilje, praćena je kreativnošću na stolu, gdje se sljubljuje uglavnom dnevna ponuda jela nadahnuta Istrom sa zanimljivom vinskom listom. Popularna tradicionalna jela poput jote od kisele repe ili pljukancaca dobila su sasvim nove verzije u kuhinji Skalinade, gdje su autohtone namirnice povezane u jedinstvene okusne priče... Posebnost lokala je domaća maslinovo ulje vlastite proizvodnje, dostupno i za degustaciju i kupnju.

The free spirit is distinctly present in the “small tavern” Skalinada, so called because located on the stairs leading from the upper road to the center of Volosko. The relaxed atmosphere in this small but cozy place and the beautiful garden hosting vegetables and herbs used in the kitchen is accompanied by the creativity on the table - the menu offers mostly daily dishes inspired by Istria and an interesting wine list.

Popular traditional dishes such as the sour beets jota (a kind of sour soup) or pljukanci (traditional pasta) have received a completely new version in Skalinada's kitchen, where autochthonous ingredients are paired into unique stories of taste... The specialty of the place is the domestic olive oil of own production, available for tasting and buying.

Restaurant Evergreen

10 Volosko, Andrije Štangera 62



Kao što mu i samo ime govori, restoran „Evergreen“ na Voloskom posvećen je jelima koja nikada ne izlaze iz mode, a široka ponuda ispunjena je „hitovima“ domaće gastronomije pripremljenima na poseban način. Jelovnik na kojem se može pronaći razna jela od ribe, ali i mesnih delicija poput odrezaka i janjetine s roštilja na drveni ugljen, varira ovisno o godišnjem dobu i dostupnim namirnicama.

Gostima je na raspolaganju i stotinjak vrsta vina te bogat izbor domaćih i stranih likera, konjaka i viskija, ali i kvalitetnih cigara.

As the name implies, the restaurant "Evergreen" in Volosko is dedicated to dishes that never go out of fashion, and the wide offer is filled with "hits" of local gastronomy prepared in a special way.

The menu varies depending on the season and the available ingredients but you can find here a variety of fish dishes as well as meat delicacies such as steaks and lamb grilled on charcoal.

Guests have at their disposal about a hundred varieties of wine and a wide selection of local and foreign liqueurs, brandies and whiskeys, as well as quality cigars.

☎	+385 51 703 111
@	evergreenop@net.hr
W	www.restaurant-evergreen.hr
🕒	10:00 - 24:00
🏠	100
🍷	40
💳	VISA, MASTERCARD, MAESTRO, DINERS

Specijaliteti Zeleni i bijeli njoki sa dimljenim i svježim lososom u umaku od gorgonzole, rolada od jastoga i morskog lista u umaku od pjenušca.

Specialities Green and white gnocchi with smoked and fresh salmon in gorgonzola sauce, lobster and sole rolls in sparkling wine sauce.



Restaurant Laurus

11 Opatija, Nova cesta 12A



☎	+385 51.741.355
@	laurus@villa-kapetanovic.hr
W	www.villa-kapetanovic.hr
🕒	12:00 - 24:00
🏠	54
🍷	60
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Carpaccio à la Laurus, kvarnerski škampi i kvalitetna riba, jastog, jela s grilla na drveni ugljen.

Specialities Carpaccio à la Laurus, spiny lobster, Kvarner scampi and quality fish, traditional wood-fired grill dishes.



Restoran Laurus, uzdignut iznad Voloskog, poznat je po kvalitetnoj kuhinji i bogatoj vinskoj listi, ali i fantastičnom pogledu na Učku, Kvarner i otoke. Temeljni principi kuhinje Laurusa počivaju na svježim, sezonskim i lokalnim namirnicama, kreativno pripremljenim u jelima s posebnim karakterom, odlično sljubljenima s vrhunskim vinima. Užitek u vrhunski spravljenoj ribi, škampima, školjkama ili jastogu, punjenim njokima i domaćim rezancima te kruhu iz vlastite krušne peći, uz ukusne slastice za kraj, u romantičnoj atmosferi s jedinstvenim pogledom – fantastičan je recept za ugodno poslijepodne ili večer posvećenu hrani i vinu.

Restaurant Laurus, situated above Volosko, is known for its quality cuisine and rich wine list, but also for the fantastic view of Učka, Kvarner and the islands. The basic principles of the cuisine are fresh, seasonal and local ingredients and creatively prepared dishes with special character, excellently combined with high quality wines.

A delight of superbly prepared fish, shrimps, shellfish or lobster, stuffed gnocchi and homemade pasta and bread from their own bread oven, with delicious desserts to end the meal, in a romantic atmosphere with a unique view – a fantastic recipe for a pleasant afternoon or evening devoted to food and wine.

Restaurant bianco & nero

12 Opatija, Stubište Lipovica 3



Restoran bianco&nero, smješten u Sportskoj dvorani Marino Cvetković, tijekom čitavog dana u ponudi ima brojna jela spravljena od svježih namirnica. Gosti restorana mogu dan započeti s doručkom poput poširanih jaja s lososom, za marendu („brunch“) izabrati jela kao što su jetrica „alla veneziana“ ili inčuni na žaru, isprobati „fusion jela“ poput mediteranskog woka ili domaće njoke i fine pašte s umakom, ali i nagraditi nepce sofisticiranom ponudom u koju se ubraja sashimi ili sirova riba u citrusima... Šaroliku ponudu jednostavnih i kompleksnih jela bianco&nero upotpunjuje vinskom kartom na kojoj se nalaze autohtona i renomirana istarska i hrvatska vina.

Banco & Nero is located in the Marino Cvetković Sports Hall. The restaurant offers a wide range of dishes prepared with fresh ingredients and it is open throughout the day. The guests can start their day with breakfast and try poached eggs with salmon. For brunch, you can choose dishes such as liver alla veneziana or grilled anchovies, try “fusion dishes” like the Mediterranean Wok or homemade gnocchi and delicious pasta with sauce, but also reward your palate with a sophisticated offer that includes sashimi or raw fish in citrus fruit. Bianco & Nero completes the colorful offer of simple and complex dishes with the wine list containing autochthonous and renowned Istrian and Croatian wines.

☎	+385.51.440.398
@	rmarincic@gmail.com
WWW	www.bianco-nero.info
🕒	LIPANJ/JUNE - RUJAN/SEPTEMBER 09:00 - 23:00 LISTOPAD/OCTOBER - SVIBANJ/MAY Pon/Mon - Sub/Sat 09:00 - 23:00 Ned/Sun 12:00 - 17:00
🏠	50
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Tjestenina ili rižot mare-monti s kozicama i sezonskim vrganjima, šparogama ili motarom, „Osso buco“ s domaćim pljukancima, Fiorentinski odrezak.

Specialities Pasta or risotto mare-monti with shrimps and boletus, asparagus or rock samphire (seasonal), Braised shin with home made pasta, Grilled Fiorentina beefsteak.



Kvarnerski škamp

Među specifičnim namirnicama opatijskog podneblja središnje mjesto zauzima kvarnerski škamp, koji se ističe posebnom veličinom i crvenkastom bojom, tankom ljuskom te mesom bogatog okusa.

Ova svestrana namirnica kao predjelo poslužuje se sirova, marinirana uz nekoliko kapi maslinova ulja i limunova soka, izvrsno odgovara kao dominantni okus u rižotu i drugim toplim predjelima, no najpoznatiji i najcjenjeniji način pripreme je „na buzaru“, koja naglašava ne samo okus, već i miris kvarnerskog škampa.

The Kvarner Shrimp

Among the ingredients specific for the region, the main element is the Kvarner shrimp, which stands out for its special size, reddish color, thin shell and rich taste of its flesh.

This versatile ingredient is served raw as an appetizer, marinated with a few drops of olive oil and lemon juice, perfectly suited as the dominant flavor in risotto dishes and other warm starters, but the most famous and appreciated way of preparation is the buzara (a type of traditional stew), which emphasizes not only the taste, but also the scent of the Kvarner shrimp.





Restaurant Merak

13 Opatija, Maršala Tita 39/2



☎	+385 95 391.1222
🕒	Pon/Mon - Pet/Fri 14:00 - 22:00 Sub/Sat 13:00 - 23:00 Ned/Sun i/and praznici/holidays 12:00 - 22:00
🏠	40 🍴 45
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Sogan dolme (zapečeni luk punjen mljevenom junetinom i rižom), gravče na tavče s pljeskavicom, razna jela s grilla, hurmašica, tufahija, baklava.

Specialities Sogan dolme (baked onions filled with minced beef and rice), gravče na tavče (baked beans) with pljeskavica, a variety of grilled dishes, hurmašica (sweet sponge cake), tufahija (stewed apples with walnuts), baklava (traditional layered dough cake).



Merak znači – užitak, strast i želju, a ova riječ preuzeta iz turskog jezika i udomačena u Bosni i Hercegovini odlično opisuje ponudu restorana Merak koji donosi tradicionalnu bosansku kuhinju u srcu Opatije. Autohtoni specijaliteti, obiteljske recepture te kvalitetni i birani sastojci – domaće meso bez aditiva, prirodni začini, ručno vučeno tijesto te domaći kruh – čine jela poput čevapčića, pljeskavica, pečenja, peke ili raznja posebnim užitkom, kojem je najbolje nazdraviti biranim hrvatskim vinima i rakijama.

The word "merak" means pleasure, passion and desire; it was taken from the Turkish language and domesticated in Bosnia and Herzegovina. The word excellently describes the offer of restaurant Merak, bringing traditional Bosnian cuisine in the heart of Opatija.

Autochthonous specialties, family recipes, quality and selected ingredients – domestic meat without additives, natural spices, hand-pulled dough and homemade bread – make dishes such as čevapčići (typical skinless meat sausage), pljeskavica (spiced meat patty mixture), roast, peka (dishes baked in a fireplace under a bell-like dome) or rotisserie dishes a special enjoyment, best accompanied by selected Croatian wines and brandies.

Trattoria Basilico

14 Opatija, Maršala Tita 70



Trattoria Basilico unijela je pravi talijanski štih u centar Opatije, uz ponudu jela baziranu na tradicionalnim specijalitetima s Apenina i uređenje koje odgovara nazivu restorana – interijer u drvu i cigli, karirani stolnjaci i široki osmjesi dobrodošlice na licima domaćina u času „transportiraju“ goste s glavne opatijske ulice u neki od gradića na suprotnoj strani Jadrana.

Razne vrste pizza, tjestenina, njoka ili mesnih jela, pripravljena u mediteranskoj gastronomskoj tradiciji neće razočarati ljubitelje talijanske kuhinje.

Trattoria Basilico has brought true Italian touch to the center of Opatija, with the offer based on traditional specialties from the Apennines and the décor in line with the name of the restaurant: the interior in wood and bricks, the checkered tablecloths and the hosts' wide welcoming smiles transport the guests from the main street of Opatija in one of the towns on the opposite side of the Adriatic.

Various types of pizza, pasta, gnocchi or meat dishes, prepared according to the Mediterranean gastronomic tradition will not disappoint lovers of Italian cuisine.

+385.91.137.5000

10:00 - 24:00

30 30

VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Talijanska kuhinja – pizza, tjestenine, njoki, tradicionalna mesna jela.

Specialities Italian cuisine – pizza, pasta, gnocchi, traditional meat dishes.



Restaurant Cubo i Garden Grill Hortenzija

15 Opatija, Feliksa Peršića 5



☎	+385 51.710.440
@	reservations@liburnia.hr
W	www.liburnia.hr
🕒	17:00 - 24:00
🏠	20
🍷	40
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Salata Burrata Caprese, carpaccio od juneće pisanice, file svježe ribe, Beef burger, Rib-eye steak, tart od limuna.

Specialities Burrata Caprese Salad, Beef tenderloin carpaccio, fresh fish fillet, beef burger, Rib-eye steak, lemon tart.



Domaća tjestenina i specijaliteti s plodovima mora i svježom kvarnerskom ribom čine temelj jelovnika vrtnog grill restorana Hortenzija, koji djeluje u sklopu peterozvezdanog hotela Ambassador. Uz gastronomske užitke i kvalitetnu vinsku kartu, poseban ugođaj ručku ili večeri daje i ugodno okruženje u mirnoj zelenoj „oazi“ s lijepim pogledom na Kvarnerski zaljev.

U sklopu hotela Ambassador djeluje i fine dining restoran Cubo s ponudom modernih i jedinstvenih gurmanskih delicija kreiranih od lokalnih namirnica.

Homemade pasta and specialties with seafood and fresh Kvarner fish are the basis of the menu of Garden Grill Restaurant Hortenzija, located within the five-star hotel Ambassador. Along with gastronomic delights and a quality wine list, this quiet green oasis with a beautiful view of the Kvarner Bay offers a special atmosphere for lunch or dinner. Hotel Ambassador also features the fine dining restaurant Cubo, offering modern and unique gourmet delicacies made from local ingredients.

Antica Osteria da Ugo

16 Opatija, Maršala Tita 85



Pizza po kojoj je Antica Osteria de Ugo postala poznata nije jedini adut ovog restorana i kavane, koji je osmišljen kao jedinstvena cjelina sa šest integralnih dijelova – uz „oštariju“ koja nudi kvalitetne mesne i riblje menije, tu je i pivnica s bogatom ponudom piva iz čitavog svijeta, kavana Continental, delikates butik Bokunić, juice & champagne bar te „tvornica čokolade“, sve zajedno objedinjeno pod imenom „Gastro svijet“ i osmišljeno s ciljem stvaranja zaokruženog iskustva posjetitelja i udovoljavanja želja i najzahtjevnijih „gastronomada“.

The pizza by which Antica Osteria da Ugo became famous is not the only trump card of this restaurant and coffee bar, which is designed as a single unit with six integral parts – along with the osteria which offers quality meat and fish dishes, there is a pub with a rich offer of beers from all over the world, the Continental Café bar, the delicacy boutique Bokunić, the Juice & Champagne bar and the “chocolate factory”, all combined under the name “GastroWorld” and designed to create a rounded experience for the visitors and satisfy the desires of the most demanding “gastronomad”.

☎	+385.51.278.000
@	info@milenijhoteli.hr
WWW	www.milenijhoteli.hr
🕒	Pon/Mon - Čet/Thu 12:00 - 23:00 Pet/Fri - Ned/Sun 12:00 - 24:00
🏠	46 🚶 100
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Pizze, tjestenine, salate, tatarski odrezak od tune i druga jela od ribe, jela s grilla, razne slastice.

Specialities Pizza, pasta, salads, tuna tartare and other fish dishes, grilled meat, assorted sweets and cakes.



Restaurant Veranda

17 Opatija, Maršala Tita 85



☎	+385 51.295.015
@	hotel.gardenija@amadriapark.com
W	www.milenijhoteli.hr
🕒	12:00 - 23:00
🏠	28
🍴	80
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Tradicionalna mediteranska i hrvatska jela od lokalnih namirnica.

Specialities Traditional Mediterranean and Croatian dishes made with local ingredients.



Restoran Veranda idilični je mediteranski vrt smješten između dvije šarmantne austrougarske vile. Kroz staklene stijene restorana otvara se pogled na prekrasan okoliš, terasu punu cvijeća i palmi te na morsko plavetnilo i čitav zaljev.

Posebno iskustvo je doručak u ovom restoranu uz domaću dimljenu pureću šunku ili domaće kobasice te neodoljive marmelade od šljiva i drugog voća, dok se večera bazira na ukusnim mediteranskim specijalitetima uz koje se odlično sljubljuje kvalitetna ponuda biranih vina.

Restaurant Veranda is an idyllic Mediterranean garden situated between two charming Austro-Hungarian villas. Through the glass walls of the restaurant, you can admire the beautiful environment, a terrace full of flowers and palm trees and the blue sea of the whole bay.

A special experience in this restaurant is breakfast with homemade smoked turkey ham or homemade sausages and exceptional jams made of plums as well as of other fruits, while dinner is based on delicious Mediterranean specialties paired with an excellent offer of quality and selected wine.

Restaurant Camellia

18 Opatija, Viktora Cara Emina 6



Mediterranska „knjiga recepata“ i lokalne namirnice osnova su gastronomske ponude restorana Camellia, koji djeluje u sklopu hotela 4 opatijska cvijeta. Restoran nudi karakterističnu hrvatsku hranu pripravljenu isključivo od najsvježijih sastojaka, a uz tradicionalna nacionalna jela sljubljuje izvorna hrvatska vina. Izvrsni domaći kruh poznata je „poslastica“.

Kao odlična podloga za uživanje u hrani i lijepom ambijentu, petkom i subotom posebnu atmosferu stvara živa glazba.

A Mediterranean "recipe book" and local ingredients are the base of the gastronomic offer of restaurant Camellia, located within the Hotel 4 Opatijska Cvijeta. The restaurant offers typical Croatian food prepared exclusively from the freshest ingredients, and pairs traditional national dishes with authentic Croatian wines. Excellent homemade bread is their famous delicacy.

As an excellent background for enjoying the food and beautiful ambience, on Fridays and Saturdays live music creates a special atmosphere.

☎	+385 51 295 001
@	hotel.grand4opatijskacvijeta@amadriapark.com
WWW	www.milenijhoteli.hr
🕒	07:00 - 22:00
🏠	248
🍴	80
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Mediteranski specijaliteti, tradicionalna hrvatska jela, jela bez glutena, domaći kruh.

Specialities Mediterranean specialties, traditional Croatian cuisine, gluten-free dishes, home-made bread.



Restaurant Yacht club

19 Opatija, Zert 1



+385 51.272.345
info@yacht-club-opatija.com
www.yacht-club-opatija.com
12:00 - 23:00 65 30
VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Salata od hobotnice na rigi sa umakom od pomidora i kapara, maneštrica od sipe, jadranski škampi na buzaru sa špagetima, plata miješanih školjki na način šefa kuhinje.

Specialities Octopus salad with rocket salad, tomato and caper dressing, cuttlefish minestrone, adriatic scampi buzaru style with spaghetti, platter of various mussels à la chef.



U srcu opatijske luke, na korak od mora, između privezanih brodica i kamenite obale uz lungomare, Yacht Club stvara vrhunsku gastronomsku priču temeljenu na istarskoj i primorskoj kuhinji s naglaskom na domaća, tradicionalna jela.

Morske delicije, tjestenine, rižota i mesna jela uz „marende“ iz „nonine kuharice“ osnova su kulinarskog doživljaja u Yacht Clubu, kojeg dodatno obogaćuje vrlo dobra vinska lista s odabranim domaćim i stranim etiketama.

In the heart of the port of Opatija, just a step away from the sea, between the mooring boats and the rocky coastline along the lungomare promenade, the Yacht Club creates a superb gastronomic story based on Istrian and coastal cuisine with emphasis on local, traditional dishes. Seafood delicacies, pasta, risotto and meat dishes along with brunch dishes straight out of grandma's recipe book are the base of the culinary experience in Yacht club, which is enriched by a very good wine list with selected local and foreign labels.

Restaurant Molo

20 Opatija, Zert 3



Ime je – lokacija, barem u slučaju restorana Molo, koji se nalazi na atraktivnoj poziciji na samom opatijskom mulu, kao „gastronomska vrata grada“ za sve posjetitelje što u Opatiju stignu morskim putem. Suvremeno uređeni restoran upečatljivog modernog dizajna među drvenim brodicama i uglačanim kamenom mula – slika je to koja otkriva i kulinarsku filozofiju Mola: tradicionalna jela od plodova mora, mesne delicije i tjestenine pripravljeni iz „suvremene perspektive“.

The name is also the location, at least in the case of restaurant Molo, located on the attractive Opatija's pier (the name molo means pier), as the "gastronomic gate of the city" for all visitors who arrive in Opatija by sea. A modernly arranged restaurant with distinct contemporary design, located among the wooden boats and the polished stones of the pier - a picture that reveals Molo's culinary philosophy as well: traditional seafood dishes, meat delicacies and pasta prepared from a contemporary perspective.

+385.51. 718.300
@ molo.opatija@gmail.com
11:00 - 24:00 30 80
 VISA, MASTERCARD, MAESTRO, DINERS

Specijaliteti Tatarski biftek od tune, špageti s vongolama i škampima, ravioli punjeni skutom na kremi od buče, crni njoki s kozicama, tikvicama i fermentiranim cherry rajčicama.

Specialities Tuna steak tartare, shrimp and clams spaghetti, fresh cheese filled ravioli on pumpkin puree, black gnocchi with shrimps, zucchini and fermented cherry tomatoes.



Bistro Hemingway Kitchen & Bar

21 Opatija, Zert 2



+385 51.712.333
@ opatija@hemingway.hr
W www.hemingway.hr
12:00 - 24:00 32 42
VISA, MASTERCARD, MAESTRO, DINERS

Tropski raj u srcu Opatije – tako bi se mogao opisati Bistro Hemingway Kitchen Bar, smješten između opatijskog mola i najljepšeg gradskog parka Angiolina. Egzotično uređenje prostora prati i ponuda hrane koja, uz sočne burgere, uključuje i jela iz voka s vrlo dojmljivom prezentacijom. Unikatnu priču ovog lokala upotpunjuje i bogat izbor raznovrsnih koktela s dvadesetak standardnih, ali i jedinstvenih „mikseva“.

Specijaliteti Burgeri, Keffir lime stir fry, proljetne rollice, jela iz voka.

Specialities Burgers, Keffir lime stir fry, Spring rolls, wok dishes.

A tropical paradise in the heart of Opatija – this could be the description of Bistro Hemingway Kitchen Bar, located between the Opatija pier and the most beautiful city park Angiolina. The exotic arrangement of the interior is accompanied by a food offer which, besides juicy burgers, includes wok dishes with a very impressive presentation. The unique story of this bar is complemented by a rich selection of cocktails containing twenty standard but unique “mixes”.



Restaurant Casa Tua

22 Opatija, Zert 2



Značaj mediterana ogleda se u poziciji i jelovniku restorana Casa Tua, smještenog u opatijskoj luci i gastronomski inspiriranog talijanskom kulinarskom tradicijom. Lagana jela osmišljena su tako da izvuku najviše od kvalitetnih namirnica koje se koriste u njihovoj pripremi, a meni pruža dobru kombinaciju najboljih i najprihvaćenijih jela hrvatske i talijanske kuhinje.

Doživljaj Mediterana „na tanjuru“ te u pogledu na Kvarnerski zaljev, prati i mediteranski ugođaj „u čaši“, uz dobar izbor vina iz dalmatinskih, istarskih i kvarnerskih vinograda.

The significance of the Mediterranean is reflected in the position and in the menu of restaurant Casa Tua, located in Opatija's port and gastronomically inspired by the Italian culinary tradition. The light dishes are designed to make the most of the quality ingredients used in their preparation, and the menu offers a good mix of the best and most accepted dishes of Croatian and Italian cuisine.

Here you can experience the Mediterranean on your plate as well as from the view on the Kvarner Bay, accompanied by the Mediterranean atmosphere "in the glass", with a good selection of wines from Dalmatian, Istrian and Kvarner vineyards.

☎	+385 51. 712.333				
@	opatija@hemingway.hr				
W	www.hemingway.hr				
🕒	12:00 - 23:00	🏠	50	🕒	40
💳	VISA, MASTERCARD, MAESTRO, DINERS				

Specijaliteti Talijanski specijaliteti, tjestenine, rižota, jela od ribe.

Specialities Italian dishes, pasta, risotto, fish dishes.





Vino i vruja

Vino i vruja posebno je eno-gastronomsko događanje koje pruža jedinstven doživljaj vrhunskih hrvatskih vina, čuvanih godinu dana u idealnim uvjetima ikarskog prirodnog fenomena, vruje, odnosno podmorskog izvora planinskih riječnih tokova.

Svake godine, početkom kolovoza, roniaci tisuće butelja vina u specijalno izrađenim kavezima postavljaju u kraški izvor na dubini od 20 metara. Drugi dan manifestacije prilika je za degustaciju butelja potopljenih godinu dana ranije, uz zabavni i glazbeni program te regatu tradicijskih barki.

Wine and Waterspring

Wine and Waterspring is a special gastronomic event that offers a unique experience of the best Croatian wines that are preserved for one year in the ideal conditions of Ika's natural phenomenon - vruja - the underwater sources of mountain rivers.

Every year, in early August, thousands of bottles of wine in specially crafted cages are placed by divers in a karst spring at the depth of 20 meters. The second day of the event is dedicated to the tasting of bottles submerged a year earlier, with an entertainment and music program and a regatta of traditional boats.

Restaurant Bevanda

23 Opatija, Zert 8



☎	+385 51.493.888
@	reservations@bevanda.hr
WWW	www.bevanda.hr
🕒	12:00 - 24:00
🍷	80
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Domaće tagliatelle s jastogom i crnim tartufom, gratinirani file plemenite ribe u aromatičnoj hrusti, gregada, Black Angus rib-eye odrezak.

Specialities Homemade tagliatelle with lobster and truffles, gratinated noble fish fillet in aromatic herbs crust, gregada, Blac Angus rib-eye steak.



Vrhunski restoran s tradicijom dugom gotovo pola stoljeća plijeni svojom gastronomskom ponudom, jedinstvenim arhitektonskim uređenjem i fantastičnim otvorenim pogledom na morsku pučinu, koji može zahvaliti smještau na najisturenijoj kopненоj točki Opatije.

Uz jelovnik temeljen na svježim namirnicama kontinenta i mora i fokus na čistim i jasnim aromama, jednu od naboljih vinskih karti u regiji te intimni prostor za uživanje u cigarama i žestokim pićima, restoran Bevanda pruža pravi hedonistički kutak za istinski užitek.

This superior restaurant with a tradition of nearly half a century captivates the guests with its gastronomic offer, unique architectural design and fantastic open view of the sea, thanks to its location that overlooks Opatija.

With a menu based on fresh ingredients of the continent and the sea and the focus on clean and clear aromas, one of the best wine list in the region and an intimate space to enjoy cigars and spirits, the Bevanda restaurant provides a real hedonistic corner for true pleasure.

Restaurant Lido

24 Opatija, Zert 8



Vrhunska pizza i grill servirani na najuređenijoj opatijskoj plaži ono je što nudi Lido Beach Resort, kompleks koji se sastoji od plaže sa sunčalištem, bara, bazena s VIP mjestom za uživanje u šampanjcu te restorana u kojoj dva jednostavna jela postaju pravi gastronomski užitek.

Pizze pečene u krušnoj peći prema talijanskoj recepturi od domaćih sastojaka i vrhunske mozzarele di buffala te specijaliteti s roštilja s potpisom jednog od najpoznatijih hrvatskih chefova idealan su nutritivni predah od cjelodnevnog uživanja uz more.

Outstanding pizza and grill dishes served at Opatija's best-located beach are offered by the Lido Beach Resort, a complex consisting of a beach with sunbathing area, a bar, a pool with VIP area to enjoy champagne and a restaurant where a couple of simple dishes become a real gastronomic delight. Pizza baked in a bread oven according to the Italian recipe, with local ingredients and the best mozzarella di buffala, and grilled specialties signed by one of the most famous Croatian chefs are an ideal nutritive break from an all-day enjoyment by the sea.

☎	+385.98.404.424
@	reservations@lidobeachopatija.com
W	www.lidobeachopatija.com
🕒	10:00 - 23:00
📅	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Juneći carpaccio nadjeven istarskim pršutom i tikvicama, rukola i grana padano, file plemenite ribe s gradela, pizza.

Specialities Beef carpaccio filled with prosciutto and zucchini, arugula and grana padano, grilled noble fish fillet, pizza.



Restaurant & Bar Angiolina

25 Opatija, Zert 8



☎	+385.99.444.0020
@	info@angiolinaopatija.com
WWW	www.angiolinaopatija.com
🕒	12:00 - 23:00
🏠	100
🍴	130
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Jela s grilla, burgeri, street food.

Specialities Grilled meat, burgers, street food.



Povijesno opatijsko drveno kupalište, uništeno požarom prije tri desetljeća, ponovo je obnovljeno u „starom sjaju“ s izvornim izgledom, a unutar atraktivnog objekta smjestio se čitav niz usluga za kupaće i ljubitelje odmora uz more.

Ponda hrane i pića uključuje voćne sokove i salate, jednostavna jela iz woka i sa grilla te ukusne „zalogajčice“, a doživljaj je upotpunjen jedinstvenim ambijentom i smještajem točno iznad morskih valova.

Opatija's historic wooden bathing area, destroyed by fire three decades ago, restored its original appearance and old glory. Within the attractive facility there is a whole range of services for swimmers and lovers of sea vacations.

The offer of food and beverages include fruit juices and salads, simple wok and grill dishes and tasty snacks, and the experience is complemented by the unique ambience and location right above the sea waves.

Restaurant Isadora

26 Opatija, Pava Tomašića 2



Kvarner je od najslavnijih hotela u hrvatskoj povijesti, kao najstariji hotelski objekt na Jadranu izgrađen prije više od 135 godina. Njegova prostrana terasa desetljećima je sinonim za plesne zabave, a prekrasna Kristalna dvorana za raskošne balove, ali i velike glazbene događaje i poznate festivale.

Romantična je to scenografija, ispunjena povijesnim erosom i tradicijom koja seže do „okrunjenih glava“, za posebne gastronomske užitke. Doručak u restoranu Isadora hotela Kvarner uz brioš, kavu i novine iz svih krajeva svijeta, lagani ručkovi na bazi svježih ribe, izvrsne slastice i zdrava pića bit će još ukusniji pod kristalnim lusterima ili na velikoj terasi s lijepim pogledom na more.

Hotel Kvarner is one of the most famous hotels in Croatian history and the oldest hotel facility on the Adriatic built more than 135 years ago. Its spacious terrace has been a synonym for dance parties for decades, and the beautiful Crystal hall has been known for its luxurious balls, but also great music events and famous festivals.

It offers a romantic scenery, filled with historical Eros and tradition that goes back to the time of kings and queens, for a special gastronomic delight. Breakfast in the restaurant Isadora of Hotel Kvarner with a brioche, coffee and newspapers from all over the world, light lunches based on fresh fish, excellent desserts and healthy beverages will be even more tastier under the crystal chandeliers or on the large terrace with a beautiful view of the sea.

☎	+385.51.710.440				
@	reservations@liburnia.hr				
W	www.liburnia.hr				
🕒	12:00 - 23:00	🏠	70	🕒	120
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX				

Specijaliteti Tradicionalna mediteranska i hrvatska jela od lokalnih namirnica.




Specialities Traditional Mediterranean and Croatian dishes made with local ingredients.



Konoba / Tavern Istranka

27 Opatija, Bože Milanovića 2



+385 51.271.835
@ comeprima@inet.hr
11:00 - 24:00  60  75
 VISA, MASTERCARD, MAESTRO, AMEX

Specijaliteti Istarska maneštra od bobiči, jela od tartufa, mesni gulaši s domaćim njokima ili fužima, teleće pečenje, domaći ravioli punjeni sirom, jela od dnevno svježe ribe.

Specialities Istrian sweetcorn maneštra, truffle dishes, meat goulash stews with homemade gnocchi or fuži (typical type of pasta), veal roast, homemade ravioli stuffed with cheese, daily fresh fish dishes.



Tradicionalna jela, izvorni recepti i autohtone namirnice krase gastronomsku ponudu konobe Istranka, koja je prvi izbor kod gostiju koji žele kušati kako se u ovom podneblju oduvijek jelo. Ukusne istarske maneštre, zasitni gulaši, lokalni sirevi i izvrsna vina od autohtonih sorti Istre i Kvarnera ponudit će pravi „domaći štih“ za nepce željno tipične primorske kuhinje, a taj će doživljaj pojačati i rustikalno uređenje restorana s dugom tradicijom poslovanja.

Traditional dishes, original recipes and autochthonous ingredients adorn the gastronomic offer of the tavern Istranka - the first choice for guests who want to taste local dishes eaten in this region for centuries. Tasty Istrian maneštra (minestrone), filling stews, local cheeses and excellent wines from autochthonous varieties from Istria and the Kvarner will offer a real "domestic flair" for palates desirous of typical coastal cuisine, and the experience will be strengthened by the rustic decoration of this restaurant with long tradition.

Grill / Buffet Boćarija Opatija

28 Opatija, Jurja Dobrile 1a



Miris čevapa, pljeskavica i drugih jela s roštilja, kao i ribe i lignji sa žara, koji nezadrživo privlači prave gurmane i ljubitelje mesnih i morskih delicija, već desetljećima je najbolji putokaz do buffeta Boćarija Opatija smještenog, kao što mu i ime govori, uz igralište za boće.

Tijekom tjedna, u ponudi restorana su i marende po pristupačnim cijenama, kao cjenovno prihvatljiva i ukusna alternativa za upoznavanje tipične ovdašnje kuhinje, a obrok na drvenim klupama Boćarije Opatija prilika je i za upoznavanje i s običajima lokalne zajednice kojoj je ovaj lokal baza za druženje, kartanje i boćanje.

The smell of čevapčići, pljeskavice and other grilled dishes, as well as grilled fish and squid, attracting true gourmets and lovers of meat and seafood delicacies, for decades has been the best signpost to the Boćarija Opatija located alongside a bocce ball court.

During the week, the restaurant offers a range of affordable brunch dishes, as well as a price-friendly and tasty alternative for exploring typical local cuisine, and a meal on the wooden benches of Boćarija Opatija is an opportunity to get acquainted with the traditions of the local community that uses this restaurant as a center for socialization, playing cards and bocce.

+385 51.603.244

@ kristijan.brajkovic@gmail.com

09:00 - 24:00



30



120

Specijaliteti Jela s grilla – čevapčići, pljeskavice, lignje frigate i na žaru, sitna plava riba frigate i na žaru.

Specialities Grilled dishes – čevapčići (typical skinless meat sausage), pljeskavice (spiced meat patty mixture), fried and grilled squid, fried and grilled small blue fish.



Pizzeria Roko

29 Opatija, Maršala Tita 114



☎	+385 51.711.500
@	restaurantroko.opatija@gmail.com
WWW	www.roko-opatija.com
🕒	11:00 - 24:00
🏠	12
🕒	45
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Zeleni ravioli nadjevjeni s kozicama i gljivama na način šefa kuhinje, rižoto plodovi mora (dagnje, vongole, lignje, cijele jadranske kozice), Grdobina s fuži u istarskoj malvaziji.

Specialities Prawn and mushroom filled green ravioli, seafood risotto (mussels, clams, squid, whole Adriatic prawns), monkfish with „fuži“ (traditional homemade pasta) in Istrian Malvasia wine.



Mali i tradicionalno uređeni prostor asocira na rustikalni ambijent juga Italije, mjesta gdje je nastala pizza, glavno jelo u ponudi restorana koji je postao poznat i po domaćim tjesteninama i rižotima te slasticama iz vlastite proizvodnje.

Tradicija Italije povezana je s tradicijom Opatije, pa je tako jedno od popularnijih jela nazvano pizza Valium, u čast slavnog kemičara Lea Sternbacha koji je djetinjstvo proveo u kući u kojoj danas djeluje pizzeria Roko.

This small and traditionally decorated restaurant resembles the rustic ambience of Italy's south, the place where pizza was born. Pizza is here the main dish, but the restaurant is also famous for its homemade pasta and risotto as well as desserts from own production.

Since Italy's tradition is connected to the tradition of Opatija, one of Pizzeria Roko's most popular dishes was named "Pizza Valium", in honor of the famous chemist Leo Sternbach who spent his childhood in the house where the pizzeria operates today.

Restaurant Roko

30 Opatija, Maršala Tita 116/2



Gotovo stotinu godina duga je tradicija ugostiteljstva u prostoru restorana Roko, smještenog uz glavnu opatijску ulicu. Još dvadesetih godina prošlog stoljeća tu se nalazio ugostiteljski objekt od kojeg današnji restoran baštini uređenje, ponuda, pa čak i način serviranja jela.

Upravo zbog toga gastronomsko iskustvo u restoranu Roko nosi posebnu dimenziju doživljaja – jela s roštilja, mesni i riblji specijaliteti, tjestenine i rižota pripremljeni su poštujući tradicionalnu kuhinju ovog kraja, ali su pritom obogaćeni suvremenim kulinarским dostignućima.

The tradition of Restaurant Roko, located next to the main street of Opatija, is almost a hundred years long. In the twenties of the last century the same building hosted a restaurant from which today's Roko inherited the decoration, the offer and even the way of serving dishes. This is why the gastronomic experience of Restaurant Roko carries a special dimension of experience – grilled dishes, meat and fish specialties, pasta and risotto are prepared respecting the traditional cuisine of this region, but enriched with modern culinary achievements.

☎	+385 51.712.816				
@	restaurantroko.opatija@gmail.com				
W	www.roko-opatija.com				
🕒	11:00 - 24:00	🏠	25	🍴	50
💳	VISA, MASTERCARD, MAESTRO				

Specijaliteti Dimljene kvarnerske dagnje u umaku od istarske malvazije s kremom od kapule i češnjaka, filet od kovača u umaku od istarske malvazije i kapara s pireom od graška, Churrasco steak.

Specialities Smoked Adriatic mussels in Istrian white wine with leek and cherry tomatoes, John Dory filet in Istrian white wine and caper sauce with pea puree, Churrasco steak.



Restaurant Fish & Fresh

31 Opatija, Maršala Tita 95



☎	+385 99 320 0399				
@	marinalesar@gmail.com				
🕒	11:00 - 24:00	🏠	90	🍷	260
💳	VISA, MASTERCARD, MAESTRO, AMEX				

Samo ime restorana Fish & Fresh otkriva njegovu gastronomsku filozofiju: zvijezde menija su riblji specijaliteti i delicije od morskih plodova, pripremljeni od uvijek svježih namirnica. Bogatstvo okusa temeljeno na mediteranskim recepturama dodatno osnažuje kvalitetna vinska karta, ali i poseban ugođaj restorana smještenog između „vreve“ glavne gradske ulice i mira najljepšeg opatijskog parka Angiolina na koji gleda velika terasa idealna za uživanje u ljetnim danima.

The name of the Fish & Fresh restaurant reveals its gastronomic philosophy: the stars of the menu are fish specialties and seafood delicacies, always prepared with fresh ingredients. The richness of flavors based on Mediterranean recipes is further strengthened by the quality wine list, but also by the special atmosphere of the restaurant located between the bustle of the main city street and the peace of Opatija's most beautiful park Angiolina that you can admire from the large terrace ideal for enjoying the summer days.

Specijaliteti Svježe pripremljeni riblji specijaliteti i morske delicije iz Jadranskog mora.

Specialities Freshly prepared fish specialties and seafood delicacies from the Adriatic Sea.



Restaurant Cantinetta sv. Jakov

32 Opatija, Pava Tomašića



Povijesna zgrada u najstarijoj jezgri Opatije, smještena pokraj crkve sv. Jakova - nekadašnjeg samostana prema kojem je grad dobio ime te lijepog parka koji ju okružuje, savršeno je mjesto za bijeg od svakodnevnih gužvi u poseban gastronomski užitek.

Meni se temelji na na dokazano dobroj i jednostavnoj mediteranskoj kuhinji, kao što su riba i meso na žaru, riblja juha i domaća tjestenina, uz predano korištenje lokalnih namirnica iz održivog razvoja. Zahtjevniji gurmani uživati će u specijalitetima poput jastoga ili jakobovih kapica. Ponudu zaokružuje vrlo dobra vinska karta s više od stotinu domaćih i inozemnih etiketa.

The historical building in the oldest center of Opatija, located next to the Church of St. James - a former monastery that gave the name to Opatija, and the beautiful park that surrounds it, is the perfect place to escape from the daily crowds in a special gastronomic delight.

The menu is based on proven, good and simple Mediterranean cuisine, such as grilled fish and meat, fish soup and homemade pasta, along with the dedicated use of local ingredients from sustainable resources. The most demanding gourmets will enjoy specialties such as lobster or scallops. The offer is completed by a very good wine list with more than a hundred local and international etiquettes.

☎	+385 51 202 099
@	hotel.svetijakov@amadriapark.com
WWW	www.amadriapark.com
🕒	12:00 - 22:00
🏠	28
🍴	56
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Jela od dnevno svježe ribe iz Kvarnerskog zaljeva, jastog, jakobove kapice.

Specialities Daily fresh fish dishes from the Kvarner Bay, lobster, scallops.



Šparoge

Šparoge, ili kako ih naziva lokalno stanovništvo – šparuge, spadaju među najukusnije šumske poslastice i svojim specifičnim okusom obogaćuju gastronomsku ponudu brojnih restorana Opatije. Divlje šparuge, koje vrijedne ruke beru u gustim učkarskim šumama, na tanjure stižu u brojnim varijantama – u rižotima i tjesteninama, kao prilog mesnim jelima – no posebno su popularne u „fritaji“ s jajima.

Niska kalorična i visoka nutritivna vrijednost šparuga čini ih idealnom namirnicom u koju mogu bez griznje savjesti uživati i oni što održavaju vitku liniju.

Asparagus

Asparagus, or as it is called by the local population – šparuge, are among the most delicious treats from the forest and their specific flavor enriches the gastronomic offer of numerous Opatija's restaurants. Wild asparagus, collected in the dense forests of Mount Učka, are served in numerous versions – in risotto and pasta dishes, as a side dish of meat dishes, and are especially popular in egg frittatas.

This low-calorie and highly nutritional ingredient is also ideal for those who want to maintain a slim figure.



Restaurant Argonauti

33 Opatija, Maršala Tita 109



☎	+385.51.202.000
@	hotel.milenij@amadriapark.com
W	www.amadriapark.com
🕒	Proljeće/Spring - Ljeto/Summer 07:00 - 23:00 Jesen/Autumn - Zima/Winter 07:00 - 22:00
🏠	95 🍷 100
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Jela od dnevno svježe ribe i škampi iz Kvarnerskog zaljeva, domaća tjestenina s tartufima, jela s mesom istarskog goveda.

Specialities Dishes from daily fresh fish and shrimps from the Kvarner Bay, homemade pasta with truffles, dishes with Istrian cattle meat.



Restoran petozvezdanog hotela Milenij nudi doista uzvišeno gastronomsko iskustvo, koje će zadovoljiti i najzahtjevnije gurmane. Meni uključuje specijalitete od dnevno svježe ribe i škampi iz Kvarnerskog zaljeva te delicije regije pripremljene od lokalnih namirnica poput domaće tjestenine s istarskim tartufofom ili rijetko dostupna jela s mesom Boškarina, istarskog goveda. Vrhunska vinska karata broji stotinjak domaćih i stranih vina, a restoran se može pohvaliti i izvrsnim izborom jakih pića.

Gastronomski užitek prati i poseban ugođaj terase s fantastičnim pogledom na morske valove i obalno šetalište, smještene u raskošnom vrtu i pod stoljetnim arkadama povijesne vile hotela Milenij.

The restaurant of the five-star Hotel Milenij offers a truly sublime gastronomic experience that will satisfy even the most demanding gourmets. The menu includes daily fresh fish specialties and shrimps from the Kvarner Bay, as well as delicacies of the region prepared from local ingredients such as homemade pasta with Istrian truffles, or specialties with boškarin meat, autochthonous breed of Istrian cattle, which cannot be found everywhere. The excellent wine list includes about a hundred local and foreign wine labels and the restaurant boasts an excellent choice of spirit drinks. Gastronomic delights are accompanied by the special atmosphere of the terrace with a fantastic view of the sea waves and the coastal promenade, located in the lush garden and under the centuries-old arcades of the hotel's historic villa.

Restaurant hotel Paris

34 Opatija, Vladimira Nazora 1



A la carte restoran Paris nalazi se u sklopu istoimenog hotela smještenog u centru Opatije. Restoran raspolaže prostranom terasom na kojoj možete uživati u raznovrsnoj ponudi ribljih i mesnih jela, a sve uz neodoljiv pogled na more i otoke. Uz bogatu ponudu različitih delicija, restoran nudi i vrhunska vina vlastitog podruma Josić.

The a la carte restaurant Paris is located in the center of Opatija, in hotel Paris. The restaurant has a spacious terrace where you can enjoy a wide variety of fish and meat dishes, all with an amazing view of the sea and islands. With a rich selection of different specialties, restaurant Paris also offers top quality wines from its wine cellar Josić.

☎	+385 51 210 540
@	booking@hotel-paris.hr
W	www.hotel-paris.hr
🕒	12:00 - 23:00
🏠	100
h	50
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Tuna steak.

Specialities Tuna steak.



Restaurant Vongola

35 Opatija, Maršala Tita 113



☎	+385 51.711.854
@	vongola@rivijera-opatija.hr
W	www.rivijera-plaze.hr/restoran-vongola
🕒	08:00 - 24:00
🏠	85
🍴	150
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Pizze, tjestenine, jela od ribe, jela od mesa.

Specialities Pizza, pasta, meat dishes, fish dishes.



Smješten doslovno korak od morskih valova, restoran Vongola svojim je imenom - preuzetim od poznate jadranske školjke - i pozicijom uvelike definirao i svoj jelovnik. Stoga na njemu dominiraju riblji i mediteranski specijaliteti, uz druga jela poput pizze i mesnih delicija.

Velika terasa lokala na centralnom gradskom kupalištu Slatina pruža odličnu lokaciju za opuštanje uz najljepše užitke ljeta – more, sunce, vedro nebo i izvrsnu hranu i vino, a restoran Vongola usto je često i pozornica za prigodne zabavne sadržaje poput nastupa klapa, tradicionalnih primorskih vokalnih skupina.

Located literally a step away from the sea waves, restaurant Vongola has defined its menu with its name taken from the famous Adriatic shells (clams) and by its location right next to the sea. The menu is therefore dominated by fish and Mediterranean specialties, along with other dishes such as pizza and meat delicacies.

The large terrace on the city's central beach Slatina offers a great location to relax alongside the most beautiful pleasures of summer – sea, sun, clear sky and excellent food and wine. Restaurant Vongola is often a stage for occasional entertainment like performances of traditional littoral a cappella choirs called klapa.

Restaurant Boutique

36 Opatija, Maršala Tita 142

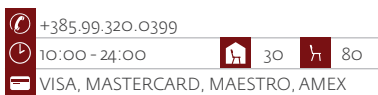


Intiman i skladno uređen prostor na izvrsnoj lokaciji pokraj parka i kupališta Slatina, restoran Boutique u svojoj ponudi ima doista širok raspon gastronomskih delicija za svaki ukus – od ribljih i mesnih specijaliteta do pize i raznih tjestenina.

Unikatan sklad suvremenog i tradicionalnog ovaj novootvoreni restoran može zahvaliti činjenici da se nalazi u jednoj od najslavnijih povijesnih zgrada u Opatiji, Villi Keglevich, koja je pripadala jednom od istaknutijih pripadnika starog hrvatskog plemstva.

An intimate and harmoniously decorated space in an excellent location next to the park and bathing area Slatina, restaurant Boutique offers a truly wide range of gastronomic delicacies for every taste – from fish and meat specialties to pizzas and various pasta dishes.

This newly opened restaurant can thank its unique harmony of modern and traditional to the fact that it is located in one of the most famous historical buildings in Opatija, Villa Keglevich, which belonged to one of the most prominent members of the old Croatian nobility.



Specijaliteti Pizze, tjestenine, jela od ribe, jela od mesa.

Specialities Pizza, pasta, meat dishes, fish dishes.



Restaurant Slatina

37 Opatija, Maršala Tita 154



+385 51.271.949
ivan.davcevski83@gmail.com
11:00 - 01:00 30 50
VISA, MASTERCARD, MAESTRO

Specijaliteti Tradicionalna jela regije, jela s grilla.

Specialities Traditional regional dishes, grilled dishes.



Obiteljski restoran u središtu Opatije u svojoj ponudi ima pregršt ribljih, mesnih jela, ali i salata i drugih primorskih specijaliteta, a posebno su poznati po izvrsnoj pripremi tradicionalnih jela iz regije kao što je „gravče na tavče“ ili čevapčići.

Takvu gastronomsku ponudu prati i atraktivan pogled na cijeli Kvarnerski zaljev koji se prostire s velike terase restorana Slatina, smještenog tik iznad gradskog kupališta po kojem je dobio ime.

This family owned restaurant located in the center of Opatija offers a handful of fish and meat dishes as well as salads and other specialties of the coastal cuisine, and it is famous for the excellent preparation of traditional regional dishes such as gravče na tavče (baked beans) and čevapčići (typical skinless meat sausage).

Such gastronomic offer is accompanied by an attractive view of the entire Kvarner Bay, which extends from the large terrace of restaurant Slatina, located just above the city bathing area after which it was named.

Restaurant hotela Palace

38 Opatija, Maršala Tita 144



Atmosferom prošlih vremena ispunjena monumentalna građevina hotela Palace u povijesnom središtu Opatije mjesto je i vrlo vibrantne gastronomske i zabavne ponude. Ponuda restorana čiji meni pune lokalni specijaliteti i „klasići“ svjetske kuhinje obogaćena je koktel-barom s bogatom ponudom pića i kavanom Strauss s izvrsnim izborom slastica, čija je otvorena terasa savršeno mjesto za ples uz živu glazbu tijekom ugodnih ljetnih večeri.

The atmosphere of past times filled with the monumental building of Palace Hotel in the historic center of Opatija is a place of vibrant gastronomic and entertainment offer. The restaurant offers a menu of local specialties and classics of the world's cuisine and is further enriched with the cocktail bar with a rich offer of drinks and the coffeehouse Strauss with an excellent selection of sweets and with the open terrace, which is the perfect place to dance with live music during the pleasant summer evenings.

+38.51.710.440
@ reservations@liburnia.hr
W www.liburnia.hr
🕒 Restaurant
07:00 - 10:00, 12:00 - 14:00, 19:00 - 21:00
Caffe room
08:00 - 23:00
🏠 260 🍷 200
💳 VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Tradicionalna hrvatska i mediteranska jela.

Specialities Traditional Croatian and Mediterranean dishes.







Festival čokolade

Najslađa opatijska manifestacija u prvom vikendu prosinca predstavlja najbolje domaće i međunarodne čokoladne brendove, ali i male specijalizirane proizvođače originalnih slastica.

Sajam Čokoladna čarolija u centru Gervais okuplja nekoliko desetaka proizvođača koji predstavljaju svoje najbolje proizvode za degustaciju i prodaju, a hedonistički užitek u čokoladi prate i brojna događanja – izložbe, radionice, edukativna predavanja, ali i koncerti izvrsnih bendova na brojnim lokacijama diljem Opatije.

Chocolate Festival



Opatija's sweetest manifestation held in the first weekend of December represents the best national and international chocolate brands, but also small specialized producers of original desserts.

The Chocolate Magic fair held at the Centre Gervais gathers several dozens producers who present their best products for tasting and sale, and the hedonistic enjoyment of chocolate is accompanied by numerous events – exhibitions, workshops, educational lectures, but also concerts of excellent bands in numerous locations around Opatija.

Restaurant Lavanda

39 Opatija, Maršala Tita 160



+385 51.271.177
@ info@hotel-galeb.hr
W www.hotel-galeb.hr
07:00 - 22:00  180  30
VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Mediteranski specijaliteti, morske i mesne delicije.

Specialities Mediterranean specialties, seafood and meat delicacies.



Restoran hotela Galeb privlači posjetitelje svojom ugodnom pozicijom i velikom terasom s pogledom na plažu Slatina i čitav Kvarnerski zaljev, ali i ljubaznim osobljem te šarolikim menijem u kojem su zastupljeni mediteranski specijaliteti, morske i mesne delicije. Ukusne juhe, sočni biftek ili dobra porcija svježih ribe savršeno pristaju uz dnevni predah od plaže ili opušten večernji gastronomski užitek pod zvijezdama i svjetlima Kvarnera. Uz terasu, restoran ima dvije sale – „Plava sala” idelana je za intimne objede, a „Roza sala” za veća druženja ili poslovne ručkove.

Restaurant Lavanda, located in Hotel Galeb, attracts visitors with its pleasant location and the large terrace overlooking the Slatina beach and the entire Kvarner Bay, but also with the friendly staff and the colorful menu offering Mediterranean specialties, sea and meat delicacies. Tasty soups, juicy beefsteaks or a king-size portion of fresh fish are perfect for a break from the beach during the day or a relaxed gastronomic delight in the evening under the stars and lights of the Kvarner. Beside the terrace, the restaurant has two halls – the “Blue hall” is ideal for intimate meals, and the “Pink hall” for larger gatherings or business lunches.

Buffet Elita

40 Opatija, Maršala Tita 156



Klasični restoran na lijepoj lokaciji iznad glavne gradske plaže na Slatini, buffet Elita u svojoj ponudi ima raznoliku ponudu temeljenu na tradicionalnoj mediteranskoj i hrvatskoj kuhinji, upotpunjenoj pizzom te ribljim i mesnim specijalitetima iz regije. Ugodna atmosfera obiteljskog restorana dodatno je istaknuta lijepom terasom s predivnim pogledom na more i kvarnerske otoke te vrlo ljubaznim osobljem koje će za svakog „gastromada“ rado preporučiti idealno jelo.

A classic restaurant in a nice location above the main city beach Slatina, Buffet Elita offers a varied offer based on traditional Mediterranean and Croatian cuisine, complemented by pizza and regional fish and meat specialties.

The pleasant atmosphere of this family owned restaurant is further highlighted by the beautiful terrace with a magnificent view of the sea and the Kvarner islands and very friendly staff that will gladly recommend the perfect meal for every "gastromad".

☎	+38_51.271.014				
@	ton.marku@hotmail.com				
🕒	10:00 - 02:00	🏠	26	🍴	24

Specijaliteti Jela s grilla, pizza, riblji i mesni specijaliteti.

Specialities Grilled dishes, pizza, fish and meat specialties.



Restaurant Lungomare

41 Opatija, Maršala Tita 129



☎	+385 51.710.500
@	info@hotel-savoy.hr
WWW	www.hotel-savoy.hr
🕒	07:00 - 22:00
🏠	60
🍴	200
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Lokalni i internacionalni specijaliteti.

Specialities Local and international specialities.



Restoran Lungomare ime je dobio zahvaljujući poznatom opatijskom obalnom šetalištu iznad kojeg je smješten, na lokaciji idealnoj za promatranje grada u pokretu, ali i opuštanje u miru i tišini terase s fantastičnim pogledom na more.

Restoran djeluje u sklopu hotela Savoy, ali privlači i druge goste svojom šarolikom `a la carte ponudom koja objedinjuje izbor najboljih jela domaće i internacionalne kuhinje, a kvalitetnu ponudu upotpunjuje i dobar izbor vrsnih vina.

Restaurant Lungomare was named after the famous seaside promenade above which it is situated, a location ideal for watching the city on the move, but also relaxing in the peace and quiet of the terrace with fantastic sea view.

The restaurant operates within hotel Savoy, but attracts other guests with its variegated `a la carte offer which combines the selection of the best dishes of local and international cuisine, and the quality offer is completed by the good selection of excellent wines.

Grill House Skalinada

42 Opatija, Maršala Tita 129



Pečenjara „Skalinada“, smještena u blizini hotela Galeb, poznata je po svojoj ponudi ukusnih pizza te mesnih jela pripremljenih na roštilju na drveni ugljen. Sočni burgeri i regionalni specijaliteti poput pljeskavice ili čevapčića omiljeni su izbori posjetitelja ovog grill restorana, a lokacija nedaleko kupališta Slatina idealna je za brzi objed između dva posjeta plaži ili predah od večernje šetnje lungomareom.

The Skalinada grill house, located in the vicinity of Hotel Galeb, is famous for its delicious pizzas and meat dishes prepared on a charcoal grill. Juicy burgers and regional specialties such as pljeskavice (spiced meat patty mixture) or čevapčići (typical skinless meat sausage) are the favorite choices of the guests, and the location near the Slatina beach is ideal for a quick meal between two visits to the beach or a break from an evening stroll on the promenade.

☎	+38.51.711.950				
🕒	16:00 - 24:00	🏠	15	🕒	20
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX				

Specijaliteti Čevapčići, pljeskavice, burgeri, pizza.

Specialities Čevapčići, pljeskavice, burgers, pizza.



Restaurant Domino

43 Opatija, Maršala Tita 147



+385 51.740.187

10:00 - 24:00

60 60

VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Mediteranski specijaliteti, morske i mesne delicije, izvrsne slastice.

Specialities Mediterranean specialties, seafood and meat delicacies, delicious sweets.



Samo kamenom „voltom“ odvojen od obalnog šetališta Lungomare, restoran Domino mali je kutak za gastronomski užitek koji uz standardnu ponudu hrane i pića, svakodnevno priprema i posebne specijalitete i slastice.

Minimalističko uređenje inspirirano tradicionalnim građevnim elementima ovog podneblja, prije svega kamenom, praćeno mirisom mora i pogledom na Kvarner stvaraju pravo mediteransko okruženje za opuštenu uživanje.

Separated from the coastal promenade Lungomare only by a stone volt, Restaurant Domino is a small corner for gastronomic enjoyment with a standard offer of food and beverages. The restaurant offers also daily special dishes and desserts.

The minimalist decorations inspired by the traditional building elements of this region, mostly stone, accompanied by the scent of the sea and the view of the Kvarner, create a real Mediterranean environment ideal for relaxed enjoyment.

Bistro Nostromo

44 Opatija, Maršala Tita 143



Izvrсна pozicija uz samu „liniju mora“ glavna je karakteristika koja čini Bistro Nostromo dobrim odabirom za ljetnu gastronomsku destinaciju – morska panorama što se prostire pred terasom lokala doista podsjeća na pogled kakav se pruža s palube broda, stoga ne čudi što je ime „posudio“ od naziva za vođu palube.

Bistro smješten na obalnom šetalištu, ima šarolik u ugostiteljsku ponudu – uz salate, pizze, tjestenine, plodove mora i mesna jela, svaki će posjetitelj pronaći ponešto po svom ukusu.

The excellent position along the sea is the main reason that makes Bistro Nostromo a good choice for a summer gastronomic destination – the sea panorama that stretches in front of the terrace of the restaurant truly resembles the view that extends from the deck of a boat, so it is not surprising that the restaurant was named nostromo meaning boatswain, i.e. a ship's officer in charge of equipment and crew.

The Bistro is located on the seaside promenade and offers a colorful offer – salads, pizza, pasta, seafood and meat dishes, each visitor will find something to his liking.

☎	+38.51.710.444
@	reservations@liburnia.hr
W	www.liburnia.hr
🕒	10:00 - 21:30
🕒	h 40
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Lokalni i internacionalni specijaliteti.

Specialities Local and international specialities.



Grill Restaurant A&D

45 Opatija, Maršala Tita 139



+385 91.721.0199

10:00 - 23:00

80

VISA, MASTERCARD, MAESTRO, AMEX

Specijaliteti Mesna i riblja jela s roštilja na drveni ugljen.

Specialities Meat and fish dishes grilled on charcoal.



Terasa koju oplahuju morski valovi, kao kakav otočić okružen morem, poseban je adut Grill restorana A&D zbog kojeg ručak ili večera probranih ribljih i mesnih specijaliteta s roštilja na drveni ugljen postaje nezaboravnim gastronomskim doživljajem. Smještaj ispod obalne šetnice, uz marinu hotela Admiral, pruža posjetiteljima savršenu harmoniju ljetnih mirisa, zvukova i okusa, s pogledom na isplivavajuće brodice ili valove koji sjaje na suncu.

The terrace caressed by sea waves, like a small island surrounded by sea, is what makes Grill Restaurant A&D distinctive and thanks to which lunch or dinner of exquisite fish and meat specialties grilled on charcoal becomes an unforgettable gastronomic experience. Its location under the seaside promenade, next to hotel Admiral's marina, offers to visitors a perfect harmony of summer fragrances, sounds and flavors, with a view of the boats sailing in and out of the marina and the waves shining in the sun.

Restaurant Ružmarin

46 Opatija, Veprinački put 2



„Ružmarin je od Antike slavljén kao simbol prijateljstva, sjećanja i ljubavi“ – poručuju u restoranu koji je nazvan upravo prema ovoj mirisnoj mediteranskoj biljci i osmišljen kao „spoj prijateljstva, odlične hrane i ambijenta“.

Otkako je prije više od trideset godina zaživio kao mali obiteljski lokal, Ružmarin je osvajao svoje goste kvalitetnom gastronomskom ponudom koja danas uključuje grill i pizze, ali i kompleksne mediteranske specijalitete, ugodnim uređenjem punim toplog drva te osmjesima vlasnika i djelatnika restorana. Taj spoj tradicije i vječnog traganja za kvalitetom i novom ponudom postavila je Ružmarin kao jedno od nezaobilaznih mjesta u gastronomskom istraživanju Opatije.

“Since ancient times, rosemary has been hailed as the symbol of friendship, remembrance and love” - is the first thing you read in Ružmarin’s menu. The restaurant was named “rosemary”, after this fragrant Mediterranean plant and it is designed as “a combination of friendship, excellent food and ambience”.

Since it opened more than thirty years ago as a small family owned restaurant, Ružmarin has conquered its guests with a quality gastronomic offer which today includes grilled dishes and pizzas, but also complex Mediterranean specialties, a pleasant interior full of warm wood, decorated with the pleasant smiles of the owners and staff members of the restaurant. This combination of tradition and eternal search for quality and new offer has marked Ružmarin as one of the unavoidable places in the gastronomic discovery of Opatija.

☎	+38.51.712.673
@	restoran.ruzmarin@gmail.com
W	www.restaurant-ruzmarin.com
🕒	10:00 - 01:00
🏠	150
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Biftek u umaku od škampi i tartufa sa šurlicama, Carpaccio od domaće tune na istarskoj skutli, s džemom od naranče i dumbira, pizze, jela s grilla, tjestenine.

Specialities Beefsteak in shrimp and truffle sauce with šurlice (traditional pasta), Carpaccio of local tuna on Istrian curd with orange and ginger jam, pizzas, grilled dishes, pasta.



Marunada

Marunada je tradicionalno gastronomsko događanje posvećeno posebnoj vrsti kestena koji raste isključivo na obroncima Učke – „marunu“ koji se od svojih „kontinentalnih rodaka“ razlikuje svojom veličinom i specifičnom slatkoćom.

Uz marune koji se mogu kupiti sirovi ili pečeni na vatri, Marunada nudi niz jela pripremljenih na bazi ove autohtone namirnice, od fantastičnih slastica do iznenađujućih delicija. Gastronomski dio događanja prati i glazbeni program, ispunjen nastupima popularnih domaćih izvodača i renomiranih sastava.

Marunada

Marunada is a traditional gastronomic event dedicated to a special type of chestnut that grows exclusively on the slopes of Mount Učka – marun, which differs from its "continental relative" with its size and specific sweetness.

Along with maruni, which can be purchased raw or roasted on open fire, Marunada offers a wide range of dishes prepared with this autochthonous specialty - from fantastic desserts to surprising delicacies. The gastronomic part of the event is accompanied by a music program, filled with performances by popular local performers and renowned bands.





Restaurant Villa Ariston



47 Opatija, Maršala Tita 179

JRE

Gault+Millau

KVARNER
CROATIA



+385 51 271 379
info@villa-ariston.hr
www.villa-ariston.hr
18:00 - 24:00  40  40
VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Gurmanska salata od jastoga, punjeni jastog au gratin, confit od patke s marelicom.

Specialities Gourmet spiny lobster salad, stuffed spiny lobster au gratin, duck confit with apricots.



Raskoš tradicionalne opatijske vile, prekrasan park tik iznad morskih valova, vrhunska kuhinja i prvoklasna usluga posebnosti su Ville Ariston koje ovaj restoran redovito svrstavaju na popise najboljih u Hrvatskoj. Restoran u jednoj od najljepših opatijskih secesijskih vila, s terasom u prostranom vrtu i s pogledom na more i obalno šetalište mjesto je za potpuni hedonistički doživljaj uz jela s potpisom renomiranih chefova istaknutih karijera.

The luxury of this traditional villa, the beautiful park just above the sea waves, exquisite cuisine and first-class service are the unique features offered by Villa Ariston, regularly listed among Croatia's best restaurants.

The restaurant, situated in one of Opatija's most beautiful Secession-style villas, with the terrace within the spacious garden overlooking the sea and the coastal promenade, is the place for a complete hedonistic experience with meals prepared by renowned chefs with prominent careers.

Grill House

48 Opatija, Maršala Tita 220/1



Restoran Grill House, smješten u maloj zelenoj oazi na rubu Opatije, ali sasvim blizu obalnog šetališta i kupališta na Punta kolovi, poznat je po opuštenoj i prijateljskoj atmosferi i kvalitetnoj ponudi mesnih i ribljih jela s roštilja.

Uz ponudu s menija, gosti osobito cijene specijalitete spravljane po narudžbi, kao što je hobotnica ispod peke koja se priprema na tradicionalan način. Opuštanje na terasi restorana Grill House uz kvalitetnu ponudu hrane i pića obogatit će svaki posjet Opatiji posebnim gastronomskim iskustvom.

The restaurant Grill House, located in a small green oasis on the outskirts of Opatija, but still quite close to the seaside promenade and bathing area of Punta kolovo, is known for its relaxed and friendly atmosphere and quality offer of meat and fish dishes from the grill.

In addition to the menu offer, guests can enjoy specialties prepared on order, such as octopus under the peka (dishes baked in a fireplace under a bell-like dome), prepared in a traditional way and often requested from guests. Relaxing on the terrace of Grill House restaurant with a quality offer of food and beverages will enrich every visit to Opatija with a special gastronomic experience.

☎	+38.98.952.4669
@	grill.house.opatija@gmail.com
🕒	Pon/Mon 17:00 - 24:00 Uto/Tue - Ned/Sun 12:00 - 24:00
🏠	20 45
💳	VISA, MASTERCARD, MAESTRO, DINERS

Specijaliteti Mesna i riblja jela s roštilja.



Specialities Grilled meat and fish dishes.



Bistro Venezia

49 Ičići, Liburnijska bb



+385 51.704.225
08:00 - 02:00  32  25
VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Pizza, jela s roštilja, ombol omotan pancetom, pizza s nutellom.

Specialities Pizza, grilled dishes, ombol (boneless pork loin) wrapped in pancetta, pizza with Nutella.



Pizza je ono što će privući posjetitelje u bistro Venezia, smješten uz glavnu prometnicu na samom ulazu u Ičići, no ovaj će ih lokal osvojiti ne samo izvrsnim i kreativnim varijantama tog talijanskog specijaliteta, već i raznovrsnim jelovnikom te izrazito ljubaznim domaćinima.

Uz pize te jela s grilla poput pljeskavica ili odrezaka, Bistro Venezia spravlja i jedinstvene delicije kao što je ombol omotan pancetom, a posebna je gastronomska atrakcija pizza Mia s kremastim slatkim namazom nutellom.

Pizza is what attracts visitors to Bistro Venezia, located along the main road at the entrance of Ičići, but this restaurant will conquer you not only with excellent and creative alternatives of Italian specialties, but also with a varied menu and very friendly hosts.

In addition to pizza and grilled dishes such as pljeskavice (spiced meat patty mixture) and steaks, Bistro Venezia also prepares unique delicacies such as ombol (boneless pork loin) wrapped in pancetta, and a special gastronomic attraction is pizza Mia with creamy and sweet Nutella spread.

Restaurant Mali raj

50 Opatija, Maršala Tita 191



Između Opatije i Ičića, u skrovitoj uvali smjestio se Mali raj, boutique hotel i restoran koji je izrastao iz dugogodišnje obiteljske ugostiteljske tradicije. Jelovnik restorana bazira se na lokalne namirnice pripravljene tako da njihovi specifični okusi dođu do izražaja. Ponuda jela ovisi o godišnjim dobima, pa će tako proljeće obilježiti šparoge, jesen maruni, a ljeto vrhunski kvarnerski škamp te slastice od slatkih lovranskih trešanja.

Terasa na koju se ulazi s obalnog šetališta u sjeni stoljenih hrastova i s fantastičnim pogledom na beskrajno plavetnilo dodatno će naglasiti kvalitetu gastronomske ponude.

Situated in a secluded cove between Opatija and Ičići, Mali Raj is a boutique hotel and restaurant created from a long family restaurant tradition. The menu is based on local ingredients prepared to highlight their unique tastes. The offer depends on the season, so spring will be characterized by asparagus, autumn by maruni (a local variety of chestnuts), and summer by excellent shrimps from the Kvarner and desserts made of sweet cherries from Lovran. Situated in the shade of centuries-old oak trees with a fantastic view of the endless blue sea, the terrace that can be accessed from the coastal promenade will further emphasize the quality of the gastronomic offer.

☎	+38_51.704.074		
@	info@mali-raj.hr		
W	mali-raj.hr		
🕒	07:00 - 24:00	🏠 100	🍴 60
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX		

Specijaliteti Jela od dnevno svježe ribe i plodova mora.

Specialities Daily fresh fish and seafood dishes.



Bistro Lučica

51 Ičići, Lučica bb



+385 91.790.1914

09:00 - 23:00

105

Specijaliteti Lignje na žaru, frigane lignje, frigana sitna plava riba, čevapčići, pljeksavica, ražnjići.

Specialities Grilled squid, fried calamari, fried small blue fish, čevapčići (typical skinless meat sausage), pljeksavica (spiced meat patty mixture), skewers.



Svojom pozicijom na samom obalnom šetalištu, iznad ičićanske lučice po kojoj je i dobio ime, uređenjem u stilu primorske konobe (ali na otvorenom!) i zidovima s ribarskim mrežama „okićenim“ s gotovo dvadeset tisuća školjaka te jednostavnom gastronomskom ponudom, bistro Lučica pruža onaj pravi, iskonski osjećaj ljeta.

Frigane lignje ili srdelice s blitvom i čašom vina, šum valova i pogled na sunce što bježi za kvarnerskim otocima savršen je recept za ugodnu ljetnu večer i užitek u najboljem što Mediteran nudi.

Located on the sea promenade above the Ičići harbor after which it was named (lučica means small harbour), decorated as a typical coastal tavern (but outdoors!) and with walls covered in fishing nets adorned with nearly twenty thousand shells, Bistro Lučica provides the real, genuine feeling of summer with its simple gastronomic offer.

Fried calamari or sardines with a side of chard and a glass of wine, the sound of waves and the view of the sun above the Kvarner islands are the perfect recipe for a pleasant summer evening while enjoying the best that the Mediterranean has to offer.

Restaurant Commodore

52 Ičići, Liburnijska 7a



Jedinstvena lokacija – uz samo more u Marini Ičići, s kulisom luksuznih jahti što se zibaju na valovima – nije jedini adut restorana Commodore, koji je zbog svoje duge tradicije i izvrsnosti postao prepoznatljiv u kvarnerskim gastronomskim krugovima. Svojim uređenjem i ponudom, restoran je podijeljen na dva lokala – riblji i mesni restoran Commodore te pizzeriju i špageteriju Bussola, povezanih velikom terasom okrenutom moru. Uz riblja i mesna jela, pizze i tjestenine, restoran Commodore poznat je i po velikom izboru odličnih slastica.

The unique location - on the very seashore of Marina Ičići, with a scenery of luxury yachts swinging on the waves - is not the only characteristic of restaurant Commodore that became recognizable in the Kvarner gastronomic circles for its long tradition and excellence.

With its décor and offer, the restaurant is divided into two parts – the Commodore fish and meat restaurant and the pizzeria and spaghetteria Bussola, connected by a large terrace facing the sea. Besides fish and meat dishes, pizza and pasta, restaurant Commodore is also known for its large selection of excellent desserts.

☎	+38.51.704.049
@	domicil@ri.t-com.hr
WWW	www.restoran-commodore.hr
🕒	12:00 - 24:00
🏠	150
🍴	170
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Specijaliteti Biftek u zelenom papru s umakom od gorušice i papra, grdobina u umaku sa Zlatnom vrbničkom žlahtinom




Specialities Steak in peper and mustard sauce, monkfish in Zlatna Vrbnička žlahtina wine sauce



Restaurant Galeb

54 Ičići, Poljanska cesta 7



+38.51.704.777
@ restoran.galeb.icici@gmail.com
09:00 - 24:00  60  60
 VISA, MASTERCARD, MAESTRO

Specijaliteti Jela spravljena „pod pekom“, pečena janjetina i odojak, jela od divljači.

Specialities Dishes prepared under the peka (dishes baked in a fireplace under a bell-like dome), lamb and suckling piglet roast, game dishes.



Nedaleko velike i lijepe plaže u Ičićima, svega pedesetak metara uz cestu što vodi prema Poljanama, smjestio se restoran Galeb, čija je ponuda jela šarolika i cjenovno pristupačna. Zbog svoje velike sale, Galeb je često i domaćin raznih lokalnih događanja i slavlja, a dugogodišnja ugostiteljska tradicija dobar je indikator kvalitete usluge i hrane.

Uz klasična mesna jela poput specijaliteta s roštilja te razne delicije od ribe i plodova mora, Galeb u svojoj ponudi ima i jela od divljači, pečenu janjetinu i odojak te raznovrsna jela spravljena „pod pekom“.

Situated near Ičići's large and beautiful beach, only fifty meters along the road leading to Poljane, Restaurant Galeb offers varied and affordable dishes. Thanks to its large hall, Galeb often hosts various local events and celebrations, and the long restaurant tradition is a good indicator of service and food quality.

In addition to classic meat dishes such as grilled specialties and various fish and seafood delicacies, Galeb offers also game dishes, lamb and suckling piglet roast and a variety of dishes prepared under the peka (dishes baked in a fireplace under a bell-like dome).

Restaurant Nobilion

53 Ika, Viktora Cara Emina 1A



Novoottvoreni restaurant Nobilion nalazi se u samom srcu Opatijske rivijere, u sklopu najluksuznijeg kvarnerskog hotela - Ikador Luxury Boutique Hotel & Spa. Terasa restorana smještena je u predivnom okruženju hotela Ikador s pogledom na čitav Kvarnerski zaljev, a gostima je na raspolaganju i vlastiti Edgar cigar bar sa vrhunskom selekcijom cigara, te ekskluzivni Riva Privee – privatni chefov stol u prostoru uređenom u prestižnom dizajnu Riva brodova. Gostima restorana na raspolaganju je i privatni dok za privez brodova. Njegujući fine dining koncept i vješto spajajući palete pomno odabranih lokalnih namirnica sa najboljim vinima, restaurant Nobilion nudi vrhunsko gastronomsko iskustvo izvornog Mediterana.

The newly opened Nobilion Restaurant is located in the heart of the Opatija Riviera, within the most luxurious Kvarner's hotel – the Ikador Luxury Boutique Hotel & Spa. The restaurant terrace is located amid the beautiful surroundings of the Ikador Hotel, overlooking the entire Kvarner bay. The Nobilion features a cigar bar with superb cigar selection, private boat dock, as well as the exclusive Riva Privee – a private chef's table dining space designed by the prestigious Riva Yacht brand. Nobilion's fine dining concept and seamlessly paired palette of carefully selected local products with the finest wines, offer an ultimate gastronomic experience of the true Mediterranean.

☎	+385.51.207.030				
@	nobilion@ikador.com				
W	www.ikador.com/nobilion-restaurant				
🕒	08:00 – 23:00	🏠	45	🍴	35
💳	VISA, MASTERCARD, MAESTRO, DINERS, AMEX				

Specijaliteti Domaći kraf punjen sa kvarnerskim škampima u morny umaku sa svježim crnim tartufom, sous vide plemenite ribe sa mikro povrćem, tartar od kvarnerskih škampi.

Specialities Homemade kraf filled with Kvarner scampi in morny sauce with fresh black truffle, noble fish filet sous vide with micro vegetables, Kvarner scampi tartare.







Šparoge i vino

Lokalna samonikla biljka specifičnog okusa, šparoga ili šparuga, može biti osnova za vrhunske gastronomske specijalitete, što otkriva i ova manifestacija koja se početkom travnja održava u Iki.

Iskusni kuhari svojim kreacijama pokazuju da se šparoga odlično slaže s ribom, mesom ili tjesteninom, a svoje delicije sljubljuju i s vrhunskim istarskim i kvarnerskim vinima. Gastronomsku ponudu prati i odličan cjelodnevni glazbeni i zabavni program u kojem nastupaju jazz i pop glazbenici te kulturne udruge.

Asparagus and wine

Asparagus, the local wild plant of specific flavor, locally called šparoga or šparuga, can be the foundation of top gastronomic specialties, which is proved by the Asparagus and Wine manifestation held in Ika in the beginning of April.

Experienced chefs show that asparagus pairs perfectly with fish, meat or pasta dishes, but also with top quality Istrian and Kvarner wines. The gastronomic offer is accompanied by an excellent all-day music and entertainment program where you can enjoy the performance of jazz and pop musicians and cultural associations.

Restaurant Bellevue

55 Ika, Primorska ulica 16



☎	+385.51.291.777
@	hotelschubert@gmail.com
W	www.hotel-schubert.eu
🕒	07:30 - 23:30
🏠	70
🍴	140
💳	VISA, MASTERCARD, MAESTRO, DINERS

Specijaliteti File brancina s primorskim travama, njoki s biftekom od crnog tartufa, svinjski ombolo u umaku od kadulje i crvenog papra.

Specialities Sea bass fillet with marram grass enriched with red pepper, gnocchi with beef in a sauce of black truffles, pork loin in a sauce of sage and red pepper.



Ime restorana Bellevue, koje na francuskom znači „prekrasan pogled“, nije slučajno odabrano. Smješten uz samu šljunčanu plažu Ika, restoran sa svoje terase omogućuje fantastičan doživljaj mora i šetnice Lungomare.

Uz jelovnik koji se temelji na izvornim i autohtonim specijalitetima, kao i poznatim jelima od ribe, mesa i tjestenine, restoran Bellevue organizira i brojna gastronomska događanja tematski posvećena godišnjim sezonama i jelima različitih hrvatskih regija.

The name of restaurant Bellevue, which in French means “beautiful view”, was not chosen randomly. Located next to the pebble beach of Ika, the restaurant provides a fantastic experience of the sea and the Lungomare promenade from its terrace.

With a menu based on authentic and local specialties, as well as well known fish, meat and pasta dishes, restaurant Bellevue organizes numerous gastronomic events thematically dedicated to the season and to dishes of different Croatian regions.

Restaurant Zlatni

56 Pobri, Put za Matulji 5



Pola stoljeća duga je tradicija restorana Zlatni na Pobrima, koji još od 1969. godine uveseljava ljubitelje dobre hrane kreativnošću na tanjuru i duhovitim nazivima svojih jela. Daleko od gradske buke i vreve, u ugodnom ambijentu opatijskog zaleđa, pruža se idealna prilika za opušteno istraživanje bogatog i šarolikog jelovnika u kojem se mogu naći tradicionalna jela ovog područja pripremljena na poseban način.

Since 1969, restaurant Zlatni located in Pobri attracts lovers of good food offering creativity on the plate and witty names of dishes. Far away from the city noise and bustle, in the pleasant atmosphere of Opatija's hinterland, lies the ideal opportunity for a relaxed exploration of the rich and colorful menu in which you can find traditional dishes of this region prepared in a special way.

☎	+38.51.712.037
@	restoranzlatni@gmail.com
W	www.zlatni.hr
🕒	Pon/Mon ZATVORENO/CLOSED Uto/Tue - Ned/Sun 17:00 - 24:00
🏠	40
🚗	70
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Punjene kvarnerske lignje „na padelu”; polpeti od mrkača „na opatijski”; mekani ombulić na creski, primorski lonac (maneštra).

Specialities Stuffed Kvarner squids goulash style, octopus meatballs “Opatija style”, soft ombol (boneless pork loin) as it is prepared on the island of Cres, traditional local stew-maneštra.



Restaurant Oštarija Osojnak

57 Pobri, Varljenska cesta 23



☎	+385.51.718.401		
@	ostarijaosojnak@yahoo.com		
🕒	12:00 - 24:00 Sri/Wed ZATVORENO/CLOSED		
🏠	35	🍷	60
💳	VISA, MASTERCARD, MAESTRO, DINERS		

Specijaliteti Jela od mesa s roštilja, domaća pašta s pilećim umakom, maneštra.

Specialities Grilled meat dishes, homemade pasta with capon sauce, maeštra vegetable soup.



Više od 45 godina tradicije u ugostiteljstvu priskrbilo je Oštariji Osojnak odličnu reputaciju među ljubiteljima dobre, domaće kuhinje, osobito onima koji preferiraju meso.

Upravo po pripremi mesnih jela poznat je ovaj lokal smješten u opatijskom zaleđu, a uz specijalitet s roštilja, Oštarija Osojnak cijenjena je i zbog zahtjevnijih mesnih jela pripremljenih pod pekom te tradicionalnog pristupa gastronomiji.

Uz jela od mesa, na jelovniku su i razne tjestenine, praćene dobrom ponudom vina.

More than 45 years of tradition have given Oštaria Osojnak an excellent reputation among lovers of good, local cuisine, especially of those who prefer meat.

Oštarija Osojnak is situated in Opatija's hinterland and it is famous mostly for meat dishes, but besides grilled specialties, it is well known even for more complex meat dishes prepared under the peka (dishes baked in a fireplace under a bell-like dome) and for the traditional approach to gastronomy.

Along with meat dishes, the menu offers also various pasta dishes, accompanied by a good wine offer.

Restaurant Aurora

58 Veprinac, Šavroni 2



Atraktivna lokacija ispod srednjovjekovnog gradića Veprinca uz fantastičan pogled što se pruža na čitav Kvarnerski zaljev te raznolika gastronomska ponuda jela od ribe i mesa, ali i pizza, salata, deserta i zahtjevnijih jela po narudžbi glavni su aduti restorana Aurora.

Zbog svoje pozicije nedaleko skretanja s autoceste što od Tunela Učka vodi prema Opatiji i Rijeci, restoran Aurora često je prvi doticaj posjetitelja s kvarnerskom gastronomijom, stoga su u ponudi dostupna i tradicionalna jela ovih krajeva poput maneštre.

The attractive location under the medieval town of Veprinac with a fantastic view of the entire Kvarner bay and the varied gastronomic offer of fish and meat dishes, but also pizza, salads, desserts and more demanding dishes, are the main trumps of restaurant Aurora.

Due to its position near the highway detour, which leads from Tunnel Učka to Opatija and Rijeka, restaurant Aurora is often the visitor's first contact with the Kvarner gastronomy, so traditional dishes of this region, such as maneštra (traditional stew), are also available.

☎	+38_51.299.112
@	restoran.aurora@hotmail.com
WWW	www.aurora-veprinac.com
🕒	16:00 - 23:00 Ned/Sun i/and praznici/holidays 12:00 - 23:00 Van sezone/Out of season: Pon/Mon ZATVORENO/CLOSED Uto/ Tue - Pet/Fri 16:00 - 23:00 Sub/Sat, Ned/Sun i/and praznici/holidays 12:00 - 22:00
🏠	90 50
💳	VISA, MASTERCARD, MAESTRO

Specijaliteti Teleći medaljoni u umaku od terana i kapule s prilogom, bikovi obrazi u šugu s prilogom, jadranska lignja punjena crvenim radićem i pršutom, gratinirana hobotnica s prilogom (alla peka)

Specialities Veal medallions in Teran wine and onion sauce with side dish, bull's cheeks in sauce with side dish, Adriatic squid stuffed with red radicchio and prosciutto, gratinated octopus with side dish (under the peka - baked in a fireplace under a bell-like dome).



Restaurant Dopolavoro

59 Učka, Učka 9



☎	+385 51.299.641
@	info@dopolavoro.hr
W	www.dopolavoro.hr
🕒	SRPANJ/JULY - RUJAN/SEPTEMBER 12:00 - 22:00 OŽUJAK/MARCH - LIPANJ/JUNE Uto/Tue - Ned/Sun 12:00 - 22:00 SIJEČANI/JANUARY - VELJAČA/FEBRUARY Pet/Fri, Sub/Sat, Ned/Sun 12:00 - 22:00
🍽	90 € 50
💳	VISA, MASTERCARD, MAESTRO, DINERS

Specijaliteti Odrezak od jelena u borovicama, fritaja sa šparogama i pršutom, pohane žabe.

Specialities Deer steak in blueberries, asparagus and prosciutto frittata, fried frogs.



Pod samim vrhom Učke Vojakom, na 1.000 metara nadmorske visine, smjestio se restoran Dopolavoro, s ugostiteljskom tradicijom koja seže još do početka dvadesetog stoljeća.

Pozicija među gustim učkarskim šumama inspirirala je i ponudu restorana na čijem će se meniju naći uglavnom „plodovi šume“ i lovački specijaliteti, kao što su birana jela od jelena, srne, vepra, medvjeda, kao i jela ispod peke (čripnje) - teletinu, janjetinu, teleće koljenice.

Uz divljač, pripremljenu na autohton učkarski način, valja kušati izvrsne domaće juhe te jela od šumskih gljiva i šparoga i nadaleko poznate slastice „bakin poljubac“, čije je bogatstvo okusa dodatno naglašeno autentičnim rustikalnim uređenjem lokala.

Under the very top of Mount Učka - Vojak - at 1,000 meters above sea level, lies restaurant Dopolavoro, with a gastronomic tradition that goes back to the beginning of the twentieth century.

The dense forests of Učka, among which it is situated, inspired the restaurant's offer so on the menu you will find mostly products of the forest and game meat specialties, such as selected dishes from deer, roe deer, wild boar, bear, as well as dishes under the peka or čripnja (baked in a fireplace under a bell-like dome) - such as veal and lamb dishes, veal shanks.

Along with game dishes, prepared in an autochthonous way, you should taste the excellent homemade soups and dishes of wild mushrooms and asparagus as well as the famous dessert known as "bakin poljubac" (grandma's kiss), while the richness of flavor is further emphasized by the authentic rustic décor of the restaurant.

Restaurant Pansion Učka

60 Učka, Vela Učka bb



Topla i domaćinska atmosfera u samom „srcu Učke“, na prijevoju Poklon s fantastičnim pogledom na čitav Kvarner, uz užitak u svježem zraku, netaknutoj prirodi i gastronomskim delicijama glavni su aduti restorana pansiona Učka.

Ponuda restorana temelji se na tradicionalnim istarskim receptima i jelima od divljači, što odgovara i planinskom uređenju lokala smještenog na 920 metara nadmorske visine.

Nakon uživanja u lovačkim delikatesama, maneštrama i gulašima, gastronomski doživljaj Učke najbolje je zaključiti slasnim domaćim kolačima i štrudlama.

The warm and homey atmosphere in the “heart of Učka” on the Poklon mountain pass, the fantastic view of the entire Kvarner while enjoying the fresh air, unspoiled nature and gastronomic delicacies, all this makes restaurant pansion Učka so particular.

The restaurant’s offer is based on traditional Istrian recipes and game dishes, paired well to the appropriate alpine style design of the restaurant, situated 920 meters above sea level. After enjoying the hunting delicacies, maneštra and goulash dishes, the gastronomic experience of Učka is best concluded with a delicious homemade cake or strudel.

☎	+38.51.516.899				
@	restoran.pansion.ucka@gmail.com				
🕒	10:00 - 22:00	🏠	55	👤	70
💳	VISA, MASTERCARD, MAESTRO				

Specijaliteti Pljukanci s gulašom od divljači ili istarskog boškarina, medaljoni od vepra u zelenom papru s virganjima, tartufima i šparugama.

Specialities Pljukanci (typical pasta) with game or Istrian boškarin stew, boar medallions in green pepper sauce with mushrooms, truffles and asparagus.



Fast food Pečenjara Buco

61 Opatija, Maršala Tita 82



+385.51.271.001
Pon/Mon - Pet/Fri 07:00 - 17:00
Sub/Sat 07:00 - 15:00
Ned/Sun ZATVORENO/CLOSED

Popularna opatijska pečenjara Buco već dvadeset godina smještena je kod gradske tržnice, što osigurava svježe sastojke za riblja i mesna jela s roštilja. Lokacija dovodi i velik broj gostiju te užurbanost gradskog centra u lokal, usprkos kojoj osoblje uspijeva zadržati opuštenu i ležernu atmosferu.

For the past twenty years, Opatija's popular burger place Buco has been located next to the city market providing Buco with fresh ingredients for grilled fish and meat dishes. Despite the large number of guests and the bustle of the city center that come with the location, the staff manages to keep a relaxed and casual atmosphere.

Fast food Fresco

62 Opatija, Radnička cesta 9



+385.51.272.039
Pon/Mon - Pet/Fri 09:00 - 21:00
Sub/Sat 11:00 - 21:00
Ned/Sun ZATVORENO/CLOSED

Na vrhu Radničke ulice, nekoliko koraka od centra grada, ali u mirnom i tihom kutku, Fast food Fresco svakodnevno „liječi glad“ izvrsnim zalagajima s grilla, sendvičima, palačinkama i probраним slasticama, ali i konkretnim, slasnim obrocima.

Located at the top of Radnička street, a few steps from the city center, but in a quiet and peaceful corner, Fast food Fresco offers excellent grilled dishes, sandwiches, pancakes and exquisite desserts, but also concrete, tasty meals.

Fast food Žare

63 Opatija, Križišće 4



+385.95.801.8198

Legendarni Žare i njegov „fast food stare škole“ spadaju u opatijsku „gastronomsku početnicu“. Već godinama prisutan na Križišću, Žare je svojim sočnim hamburgerima i hrskavim prženim krumpirićama othranio generacije gladnih srednjoškolaca i zaposlenika u uredima diljem grada.

The legendary Žare and his fast food belong to Opatija's "gastronomic debut". For years, located at Križišće, Žare raised generations of hungry high school students and employees of offices throughout the city with its juicy hamburgers and crunchy fries.

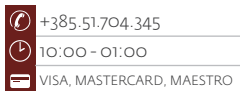
Fast food Veloce by Roko

64 Opatija, Maršala Tita 114



Veloce by Roko njeguje poseban stil „brze hrane“ – sve se priprema svježe i kao u restoranima koji su dijelom istoga lanca, samo je brzina prilagođena gostima kojima tempo života ne dopušta dugo čekanje. Pizza, izvrsni sendviči, tortilje, hamburgeri ili jela iz woka idealna su i konkretna jela „s nogu“.

Veloce by Roko nurtures a special style of fast food – everything is prepared fresh as it is done in the restaurants that are part of the same chain, but the speed of preparation is adapted to guests that don't want to wait long. Pizza, excellent sandwiches, tortillas, hamburgers or wok dishes are ideal and sufficient dishes you can enjoy while standing or strolling down the street.



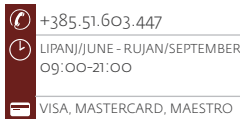
Fast food Batana

65 Opatija, Maršla Tita 138



Fast food restoran na plaži Slatina nudi idealan brzi predah od kupanja i sunčanja, uz meni ispunjen gastronomskim „klasicima“. Sočni burgeri ili ukusne pizze učas će vas napuniti energijom za još malo uživanja na glavnom opatijskom kupalištu.

This fast food restaurant located on Slatina beach offers an ideal quick break from bathing and sunbathing, with a menu filled with gastronomic “classics”. Juicy burgers or tasty pizzas will fill you with energy in no time, giving you more time to enjoy Opatija's main beach.



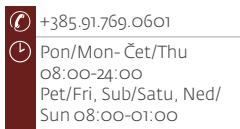
Fast food Archie's

66 Ika, Primorska ulica 15



Red koji se često može zateći pred prozorčićem Fast fooda Archie's smještenog na plaži u Iki najbolji je dokaz njegove kvalitete. Čuvene burgere isplati se čekati, a nakon uživanja u hrani, druženje se može nastaviti u susjednom pubu istog imena.

The line that can often be found in front of Archie's Fast Food located at Ika's beach is the best proof of its quality. The famous burgers are worth the wait, and after enjoying the food, you can hang out in the adjacent Archie's Pub.



Slastičarna / Patisserie Kaokakao

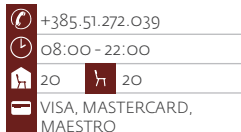
67 Volosko, Andrije Štangera 44



Iza male terase okićene gredicama cvijeća i lampionima, smještene uz usku ulicu što prolazi kroz Volosko, u simpatičnom prostoru uređenom u mediteranskom stilu i ukrašenom pokojim atraktivnim detaljem, krije se vološčanska „slatka tajna“. Slastičarna „kaokakao“ posebna je po svojim slasticama stvaranim „od nule“, bez ijednog „umjetnog“ dodatka ili „praška“ i samo od visokokvalitetnih namirnica: tortama, keksima i kolačima koji spajaju tradiciju francuskog i talijanskog slastičarstva s domaćim gastronomskim naslijeđem i suvremenim kulinarskim trendovima.

Behind a small terrace, decorated with flower beds and lanterns, located along the narrow street which passes through Volosko, in a charming Mediterranean-style space adorned by attractive details, lies Volosko's sweet corner.

Patisserie Kaokakao is known for its desserts created "from scratch", without any artificial additives or "powders", made only from high-quality ingredients: cakes, biscuits and pastries that combine the tradition of French and Italian confectionery industry with the local gastronomic heritage and contemporary culinary trends.



+385.51.272.039

08:00 - 22:00

20 h 20

VISA, MASTERCARD,
MAESTRO

Kavana / Coffeehouse Continental

68 Opatija, Maršala Tita 85

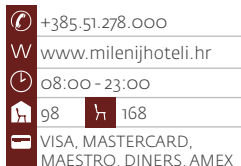


Kavana Continental jedna je od najstarijih opatijskih kavana koja postoji još od sredine prošloga stoljeća. Omiljeno je mjesto kako lokalnog stanovništva, tako i turista za rituale ispijanja kave ili čaja uz domaće i svježe štrudle i ostale slastice.

Osmišljen u stilu klasične bečke kavane, ovaj lokal mjesto je druženja i rasprava, prijateljskih okupljanja i poslovnih sastanaka, ali i domaćin niza događanja kao što su Opatija Coffeehouse Debate, koncerata i kazališnih predstava.

Coffeehouse Continental is one of Opatija's oldest cafes, having been around since mid last century. It's a favourite place for locals and visitors to treat themselves to coffee or tea drinking rituals with fresh, homemade strudel and other mouth-watering sweets.

Designed in the style of a classic Viennese coffee shop, this venue is a place for socializing and discussions, friendly gatherings and business meetings, but also hosts a number of events such as the Opatija Coffeehouse Debate, concerts and theatrical performances.



+385.51.278.000

www.milenijhoteli.hr

08:00 - 23:00

98 h 168

VISA, MASTERCARD,
MAESTRO, DINERS, AMEX

Milenij Choco svijet

69 Opatija, Maršala Tita 85



Milenij Choco svijet posebna je atrakcija za ljubitelje čokolade i slastica – prava „tvornica“ najzanimnijih delicija u kojoj se ručno stvaraju torte, kolači, keksi, praline s tridesetak vrsta punjenja i čokolade raznih okusa.

Osim hedonističkog užitka u kušanju čokolade, Milenij Choco svijet pružit će djeci i odraslima priliku za kreativno izražavanje crtajući čokoladom ili je oblikujući u skulpturu, a jedinstven „antistres“ doživljaj je razbijanje tek spravljenih velikih čokoladnih tabli koje se kasnije – degustiraju.

Milenij Choco World is a special attraction for lovers of chocolate and desserts – a real “factory” of the most enticing handmade delicacies: cakes, pastries, biscuits, pralines and about thirty types of filling and chocolate of various flavors.

In addition to the hedonistic enjoyment of chocolate tasting, Milenij Choco World will give children and adults the opportunity to express themselves creatively by drawing with chocolate or forming sculptures, and a unique anti-stress experience is the breaking and tasting of newly prepared large chocolate bars.

+385.51.278.007
www.amadriapark.com
09:00 - 21:00
VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Choco bar bonbonnière Kraš

70 Opatija, Maršala Tita 94



Prostor uz središnju gradsku ulicu, nekoliko koraka od tržnice i mula, ima poseban značaj za opatijsku gastronomiju – nekad je u njemu bila prva gradska pizzeria, a danas gurmane i hedoniste privlači izvrsnom ponudom slastica.

Jedinstvene sladoledne poslastice, slatki kokteli, ekskluzivni deserti uz kavu i čokoladne napitke temeljeni na proizvodima najveće hrvatske konditorske kompanije samo su dio ponude prvog čokoladnog bara u Opatiji.

The location right next to the central city street, just a few steps from the market and the pier, has a special significance for Opatija's gastronomy – once it was the city's first pizzeria, and today offers to gourmets and hedonists an excellent offer of desserts.

Unique ice cream treats, sweet cocktails, exclusive desserts with coffee and chocolate beverages based on products of the largest Croatian confectionery company Kraš are only part of the offer of the first chocolate bar in Opatija.

+385.51.603.562
www.kraschocobar.com
SRPANJ/JULY - KOLOVOZ/AUGUST
07:00 - 22:00
Ned/Sun 08:00 - 24:00
LIPANJ/JUNE i/and RUJAN/SEPTEMBER
07:00 - 23:00
Ned/Sun 08:00 - 23:00
LISTOPAD/OCTOBER - SVIBANJ/MAY
07:00 - 22:00
Ned/Sun 08:00 - 22:00
35 45
VISA, MASTERCARD, MAESTRO, DINERS, AMEX

Kavana / Coffeehouse Palme

71 Opatija, Maršala Tita 108



Smještena u samom srcu Hotela Bristol u središtu Opatije, kavana Palme se ističe izvanrednom lokacijom za kavu, slastice i predivan doživljaj. Ponuda slastica mijenja se kako bi iskoristili najbolje od svake sezone, no uvijek osnova svakog recepta ostaje strast i potraga za savršenim okusom.

Kavana Palme nudi odličnu kavu Illy, ekskluzivne Damman Freres čajevе i sezonska pića, kao i hrvatski, orijentalni i talijanski doručak od mjesnih namirnica. Savršeno mjesto za uživanje u domaćim slasticama, sastanak s prijateljima na popodnevnom druženju ili opuštanje od vreve na plažama.

Situated in the heart of Opatija's Hotel Bristol, and in the centre of Opatija, Cafe Palme stands out as a premier location for coffee, sweet treats and a wonderful experience. Its assortment of desserts changes to highlight the best of each season, but always the basis of each recipe remains a passion and the pursuit of the perfect taste.

Cafe Palme offers an outstanding Illy coffee, exclusive Damman Freres teas and seasonal drinks, as well as Croatian, Oriental and Italian breakfasts made with local ingredients. A perfect place to enjoy home-made pastries, meet up with friends for a nice afternoon catch-up or wind down after returning from a fun day at the beach.

+385.51.706.300
www.hotel-bristol.hr
SVIBANJ/MAY - RUJAN/SEPTEMBER
07.00 - 02.00
LISTOPAD/OCTOBER - TRAVANJ/APRIL
08.00 - 22.00
75 65
VISA, MASTERCARD,
MAESTRO, DINERS, AMEX

Kavana / Coffeehouse Wagner

72 Opatija, Maršala Tita 109



Jedna od najpopularnijih opatijskih terasa s neprocjenjivim pogledom na more omogućuje uživanje u doručku, klasičnim aperitivima, slasticama, domaćem sladoledu okusa ili u ručno izrađenim čokoladnim pralinama vlastitog branda Milenij Choco. Zbog prikladne lokacije u središtu grada, kavana je savršeno mjesto za sastanke svih vrsta.

A chic terrace with million-dollar seaside views makes Coffeehouse Wagner one of the most popular places in town. Enjoy classic aperitifs, desserts, artisan ice cream in exotic flavours or hand-crafted Choco-branded pralines. And the central and convenient location makes it the ideal meeting place for everyone.

+385.51.278.000
www.milenijhoteli.hr
Jesen/Autumn 07.00 - 23.00
Zima/Winter 07.00 - 22.00
Proljeće/Spring 07.00 - 23.00
Ljeto/Summer 07.00 - 00.00
65 183
VISA, MASTERCARD,
MAESTRO, DINERS, AMEX

Kavana / Coffeehouse Strauss

73 Opatija, Maršala Tita 144



Pokraj parka Slatina i iznad centralnog gradskog kupališta, u hotelu Palace smjestila se kavana Strauss. Samo ime lokala govori o atmosferi klasičnog bečkog „štihla“, ali i ponudi koja stvara „simfoniju okusa“ – uz izvrsne kave i čajeve, ovdje se mogu kušati vrhunske slastice i „domaći“ sladoled te osvježavajući kokteli. Terasa kavane Strauss nije samo mjesto za ležerno uživanje uz pogled na more, već i mjesto dobre zabave zahvaljujući brojnim koncertima koji se održavaju u večernjim satima.

Coffeehouse Strauss is located at the Hotel Palace, next to Slatina Park and above the central city beach. The very name of the place speaks to the atmosphere of the classic Viennese coffeehouse, but also to the offer that creates a „symphony of flavors“ – with excellent coffees and teas, you can taste top-notch desserts and homemade ice cream and refreshing cocktails. The Strauss Café terrace is not only a place for leisurely enjoyment of the sea view, but also a place for good fun thanks to the many concerts that take place in the evenings.



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