



Turistička  
zajednica  
Grada Solina



**SREDNJA  
DALMACIJA**  
Turistička zajednica  
Splitsko-dalmatinske županije



[www.solin-info.com/en/accommodation-and-restaurants](http://www.solin-info.com/en/accommodation-and-restaurants)



## INTRODUCTION

Welcome to Solin! A river of experiences that will not leave you indifferent!

A city of the past that will enchant you with the remains of the ancient Salona or ancient Croatian heritage such as the coronation basilica of King Zvonimir, Old mill from the 18th century or the church of Our Lady of the Island where Queen Jelena "Slavna" dined.

It is a city of the future, which has been the youngest city in the Republic of Croatia for many years, a family- and child-friendly city that is continuously developing, and worth visiting also for its gastronomy.

Using foods that were already relevant in Roman times, they were enriched with a large number of spices in the past, creating new flavours, and what is certainly a tradition of the town of Solin is the Solin trout, which you will be able to taste along with other traditional dishes in one of our restaurants, either in the strict centre of the city or in the immediate vicinity.

We believe that the following pages will be a wonderful incentive for you to join us on our gastronomic themed route and to taste Solin!

## UVODNA RIJEČ

Dobrodošli u Solin! Rijeku doživljaja koja Vas neće ostaviti ravnodušnim!

Grad prošlosti koji će Vas očarati ostacima antičke Salone ili pak starohrvatske baštine poput krunidbene bazilike kralja Zvonimira, Gašpine mlinice iz 18st ili crkve Gospe od Otoka gdje je stolovala kraljica Jelena Slavna.

Grad je to i budućnosti koji je već dugo godina populacijski najmlađi grad u RH, grad prijatelj obitelji i djece koji se neprekidno razvija, a koji vrijedi posjetiti i zbog njegove gastronomije.

Koristeći namirnice koju su bile aktualne već u rimskim vremenima, kroz prošlost su se iste obogaćivale velikim brojem začina stvarajući nove okuse, a ono što zasigurno je tradicija grada Solina je solinska pastrva koju ćete moći kušati uz ostala tradicionalna jela u jednom od naših restorana bilo u strogom centru grada ili u neposrednoj blizini.

Vjerujemo da će Vam stranice koje slijede biti divan poticaj da nam se pridružite na našoj gastronomsko tematskoj ruti i da okusite Solin!





## O GRADU SOLINU

Koračajte stopama gdje su nekoć koračali car Dioklecijan, kraljica Jelena, kralj Zvonimir i mnogi drugi... Posjetite Salonu, glavni grad rimske provincije u Dalmaciji, najveći arheološki park u Hrvatskoj. Uvjerite se sami u imponantnost toga starog rimskog grada, posjetite zidine s kulama, i vratima, forum s hramovima, amfiteatar, groblja sa salonitanskim mučenicima (Manastirine, Kapljuč, Marusinac). Ne brinite, nećemo vas ostaviti u prošlosti. Za one nešto aktivnije, nudimo pregršt aktivnosti na otvorenome od planinarenja, ronjenja, paintballa do tenisa, zip line-a i drugih sportova. Također možete uživati u šetnji uz rijeku Jadro – hrvatski Jordan koji će Vas dovesti do Gospinog otoka, najstarijeg marijanskog svetišta u Hrvata te Vas ispuniti mirom i spokojem, a naša bogata prirodna i kulturna baština će Vas vjerujemo potaknuti na ponovni posjet Solinu.



## ABOUT SOLIN

Follow the footsteps of Emperor Diocletian, Queen Jelena, King Zvonimir and many more... Visit Salona, the capital of the Roman province of Dalmatia, the largest archeological park in Croatia. Experience the impressiveness of this ancient Roman city, visit the walls with towers, and gates, a forum with temples, an amphitheater, cemeteries with martyrs of the Salonites (Manastirine, Kapljuč, Marusinac). Don't worry, we won't leave you in the past. For those more active, we offer a wealth of outdoor activities from hiking, diving, paintball to tennis, zip line and other sports. You may also enjoy a nice walking path along river Jadro – Croatian Jordan that will lead you to the St. Mary's isle, the oldest Marian shrine in Croatia and fill you with peace while our rich cultural and natural heritage will surely encourage you to visit Solin repeatedly.

## O GASTRONOMIJI...

Rimsku kuhinju nazivaju pramajkom današnje mediteranske kuhinje što je tek donekle točno i to ne u načinu pripreme nego u namirnicama: maslinovo ulje, riba, povrće i voće, crno vino i začini. Stari Latini svoju su kuhinju obogaćivali izuzetno velikim brojem začina postizujući pritom zanimljive, neobične i danas potpuno nepoznate arome i okuse.

I danas se iste namirnice koriste uz dodatak onih donešenih u našu kuhinju iz drugih zemalja i jela uglavnom se tradicionalno pripremaju, na stari dobro poznati način koji su njegovali naši stari i prenosili s koljena na koljeno.

Tako su nezaobilazni morska i riječna riba, posebno solinska pastrva, janjetina, svinjetina, pršut, sirevi, krumpir, rajčica, blitva i drugo povrće, maslinovo ulje, orasi, bademi, smokve, jabuke, agrumi. . .

Naša najpoznatija jela su punjene paprike, šniceli u toću, tripice, brudet, paštica, rižot, peka, jela sa žara...

Pojedini gastronomi, kuhari daju i modernu notu tim jelima spajajući tradiciju i trendove i mogu se konzumirati na nekoliko lokacija u Solinu.



## ABOUT GASTRONOMY...

Roman cuisine is called the progenitor of today's Mediterranean cuisine, which is only partially true, not in the way of preparation, but in the ingredients: olive oil, fish, vegetables and fruits, red wine and spices. The ancient Latins enriched their cuisine with an extremely large number of spices, achieving interesting, unusual and today completely unknown aromas and flavors.

Even today, the same ingredients are used with the addition of those brought to our kitchen from other countries, and the dishes are mostly traditionally prepared, in the old, well-known way that was cherished by our ancestors and passed down from generation to generation.

Therefore, sea and river fish, especially saltwater trout, lamb, pork, prosciutto, cheeses, potatoes, tomatoes, Swiss chard and other vegetables, olive oil, walnuts, almonds, figs, apples, citrus fruits... are indispensable.

Our most famous dishes are stuffed peppers, schnitzel in toća, tripe, brudet, paštica, risotto, peka, grilled dishes...

Certain gastronomes and chefs add a modern touch to these dishes by combining tradition and trends, and they can be consumed at several locations in Solin.

## RECEPT RECIPE

## PASTRVE U PURI TROUT IN POLENTA



### Sastojci za pastrve u puri:

- 4 pastrve,
- 10-15 dkg pure (kukuruzne krupice),
- 2dcl sojina uja,
- 3 režnja češnjaka,
- 1/2 vezice peršina,
- Sol

Za početak, pastrve se očiste, posole i uvaljaju u puru. Staviti ulje u tavu, pričekati da se ugrije, kada se ugrije staviti ribu u tavu i peći na najačoj vatri dok ne dobiju žuto zlatnu boju. Nakon što se pastrva izvadi u tavu se dodaju nasjeckani peršin i češnjak. Kao prilog možete poslužiti kuhano sezonsko povrće.

### Ingredients:

- 4 trouts
- 10-15 dkg of polenta
- 2 dcl soybean oil
- 3 cloves of garlic
- A handful of parsley
- Salt

To begin, clean the trout thoroughly, put some salt on them and roll them in polenta. Put the oil in the pan and wait for it to heat up, once heated add the fish and cook it on the highest temperature until yellow-golden in color. After removing the trout add the chopped parsley and garlic. Seasonal vegetables can be served as a side dish

## RECEPT RECIPE

## ANGUJA SA ŠUKICE EEL FROM ŠUKICA



### Sastojci za anguju sa žara:

- Anguje
- Sol
- Papar
- Maslinovo ulje
- Lovor

Anguja se nabode na ražnjić tako da poprimi oblik slova „S“, začimimo ju paprom, soli, lovrom i maslinovim uljem. Ispeći na žaru, poslužiti uz blitvu s krompirom.

### Ingredients:

- Eels
- Salt
- Pepper
- Olive oil
- Bay leaf

The eel needs to be put on a stick and shaped in the letter S. Season it with pepper, salt, bay leaf and some olive oil. Grill it and once finished serve it with some mangel and potatoes.

*Recepti preuzeti iz kuharice/Recipes listed are from the cook book:  
"A šta ću danas kuvat? Zapisi iz Medine kužine" (autorica/author Mia Sesartić)*

## RECEPT BOB I MANISTRA RECIPE BROAD BEAN WITH PASTA



### Sastojci za bob i manistru:

- ½ kg boba,
- 3-4 režnja češnjaka, 2 kapule, dcl ulja
- korijen od peršina,
- pola vezice peršina,
- 3 do 4 mrkve, 2-3 rajčice
- 10 dkg pancete, 2 šake manistre
- sol, papar, 2 žličice vegete.

Češnjak, kapulu, ulje, peršin, mrkvu, rajčice i pancetu kuhati 20 min. Nakon toga dodati očišćeni bob, kuhati 10 min i onda dodati manistru.

### Ingredients:

- ½ kg of broad beans
- 3-4 cloves of garlic, 2 onions, 1 dcl oil
- Root of parsley
- Half of parsley
- 3-4 carrots, 2-3 tomatoes
- 10 dkg smoked bacon, 2 handful of pasta
- Salt, pepper, 2 teaspoons of Vegeta

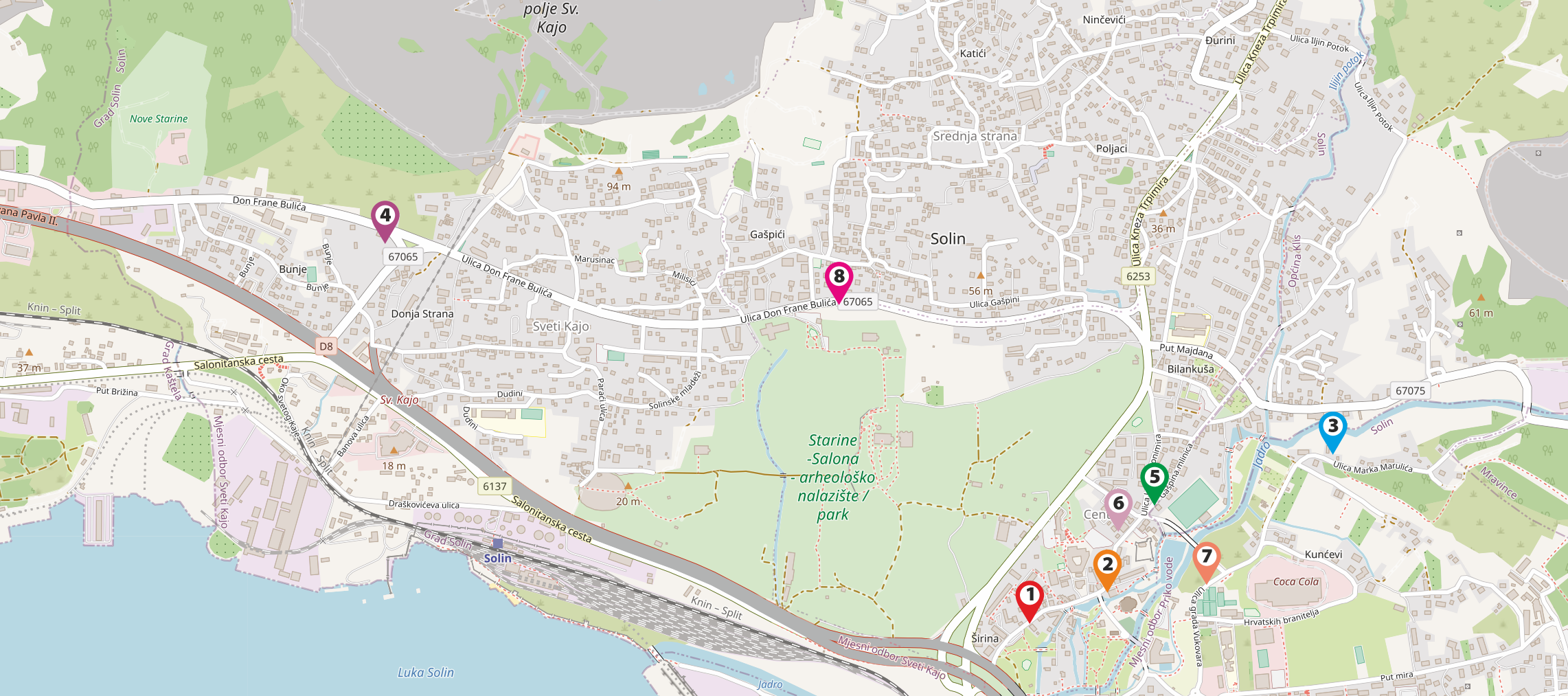
Cook the garlic, onions, oil, parsley, carrots, tomatoes, and smoked bacon for 20 minutes. Afterwards add the cleaned broad beans and cook them for ten minutes and add the pasta.

## RESTORANI U SOLINU: RESTAURANTS IN SOLIN:



Recepti preuzeti iz kuharice/Recipes listed are from the cook book:  
"A šta ću danas kuvat? Zapisi iz Medine kužine" (autorica/author Mia Sesartić)

- **Konoba Girasole**
- **Konoba pizzerija River**
- **Konoba pizzerija Antonio**
- **Konoba pizzerija Gurman**
- **Street food 21210**
- **No Name Pub**
- **Restoran hotela President**
- **Restoran „Tusculum“ hotela Salona palace**
- **Girasole tavern**
- **Tavern pizzeria River**
- **Tavern pizzeria Antonio**
- **Tavern pizzeria Gurman**
- **Street food 21210**
- **No Name Pub**
- **Hotel President restaurant**
- **„Tusculum“ - hotel Salona palace restaurant**



## LOKACIJE LOCATION

- |          |   |          |  |
|----------|---|----------|--|
| <b>1</b> | <b>Konoba Girasole</b>                          | <b>1</b> | <b>Girasole tavern</b>                             |
| <b>2</b> | <b>Konoba pizzerija River</b>                   | <b>2</b> | <b>Tavern pizzeria River</b>                       |
| <b>3</b> | <b>Konoba pizzerija Antonio</b>                 | <b>3</b> | <b>Tavern pizzeria Antonio</b>                     |
| <b>4</b> | <b>Konoba pizzerija Gurman</b>                  | <b>4</b> | <b>Tavern pizzeria Gurman</b>                      |
| <b>5</b> | <b>Street food 21210</b>                        | <b>5</b> | <b>Street food 21210</b>                           |
| <b>6</b> | <b>No Name Pub</b>                              | <b>6</b> | <b>No Name Pub</b>                                 |
| <b>7</b> | <b>Restoran hotela President</b>                | <b>7</b> | <b>Hotel President restaurant</b>                  |
| <b>8</b> | <b>Restoran „Tusculum“ hotela Salona palace</b> | <b>8</b> | <b>„Tusculum“ - hotel Salona palace restaurant</b> |



## KONOBA GIRASOLE GIRASOLE TAVERN

Adresa: Kralja Zvonimira 4, 21210 Solin

Intimno mjesto s bogatom gastronomskom ponudom domaće tradicionalne kuhinje. Iskušajte bogatu ponudu konobe-pizzerije Girasole, bogatu idejama, kreativnošću jelima i ugodnom atmosferom...

Address: Kralja Zvonimira 4, 21210 Solin

An intimate space with a rich selection of local cuisine. Have a taste of the extensive menu at Girasole which is full of ideas, creative dishes and a pleasant environment...



## KONOBA PIZZERIJA RIVER TAVERN PIZZERIA RIVER

Adresa: Kralja Zvonimira 46, 21210 Solin

Smještena u srcu grada Solina, tik uz rijeku Jadro konoba-pizzeria River će Vas oduševiti prekrasnom lokacijom i ugodnim ambijentom, kao stvorenim za bijeg od svakodnevnice. Romantičnim mostom preko vodopada, uživajući u šumu Jadra stići ćete do konobe-pizzerije River u kojoj možete uživati u raznovrsnoj ponudi autohtonih dalmatinskih jela, jela i pizza iz krušne peći i s grila te peka po narudžbi.

..

Address: Kralja Zvonimira 46, 21210 Solin

Located in the center of Solin, near the Jadro River, this pizzeria/tavern will delight you with its beautiful location and pleasant ambiance - perfect for an escape from everyday life. A romantic bridge across a waterfall with the sounds of Jadro beneath brings you to River. Here, you can indulge in a wide selection of authentic Dalmatian dishes, pizzas baked in the bread oven or grill, or dishes prepared under the traditional Croatian baking lid.





## KONOBA PIZZERIJA ANTONIO TAVERN PIZZERIA ANTONIO

Adresa: Braće Radić 1, 21209 Mravince

U dalmatinskom ambijentu konobe-pizzerie Antonio u Mravincima možete uživati u raznim vrstama pizza, jela sa žara i ostalih delicija. Konoba-pizzeria organizira i proslave krštenja, pričesti i krizme do 40 osoba. Osim gastronomske ponude, Antonio nudi i mogućnost iznajmljivanja nogometnog terena na male branke, 4x4, a možete se okušati i u Paintballu.

Address: Braće Radić 1, 21209 Mravince

In the Dalmatian atmosphere tavern-pizzeria Antonio in Mravince you can enjoy different kinds of pizzas, grilled dishes, and other delicacies. Tavern-pizzeria organizes birthday parties, christenings, communions, and confirmations up to 40 people. In addition to culinary offer, Antonio offers the possibility to rent a football field with the small goals, 4x4, and you can also try paintball.

## KONOBA PIZZERIJA GURMAN TAVERN PIZZERIA GURMAN

Adresa: Kaštelanska 2, 21210 Solin

U konobi Gurman možete uživati u međunarodnim ili mediteranskim ukusnim jelima i jedinstvenom ambijentu bilo unutaršnjeg prostora ili terase. Poznati su po vrhunskim delikatesama i odličnoj gurmanskoj hrani, a osim à la carte jela nude i dnevna jela (tople marende) uz dostupan parking i zatvoreno igralište za djecu te veliki kapacitet sjedećih mjesta (unutrašnji dio restorana : 80 sjedećih mjesta , vanjski dio - natkrivena bašta : 70 sjedećih mjesta)

Address: Kaštelanska 2, 21210 Solin

In the Gurman tavern, you can enjoy delicious international or Mediterranean dishes and unique ambience, either indoors or on the terrace. They are known for their excellent delicacies and excellent gourmet food, and in addition to a la carte dishes, they also offer daily meals (hot brunches) with available parking and a closed playground for children, as well as a large seating capacity (inside of the restaurant: 80 seats, outside part of the restaurant - a covered garden: 70 seats)



## STREET FOOD 21210

Adresa: Zvonimirova 74

Prvi street food u Solinu. U ponudi su jela originalne recepture koja karakterizira jednostavnost, brza priprema, da se može jesti u hodu i da nije skupo. Kod nas jedete konkretno, zdravo, ukusno i hranjivo! Tako se na meniju, koji se redovito mijenja i nadopunjuje, mogu naći juhe i kuhana jela, grill te burgeri, tortilje i salate. Uz standardni meni, svakodnevno se pripremaju dnevna gotova jela prikladna za marende i ručak. Objekt prima 20ak gostiju, nudi i opciju 'to go', a možete im se obratiti i za organizaciju cateringa!

Address: Zvonimirova 74

We offer dishes of original recipes that are characterized by simplicity, quick preparation, can be eaten on the go and are not expensive. With us, you eat healthy, tasty, and nutritious! So, on the menu, which is regularly changed and added on, you can find soups and cooked dishes, grill and burgers, tortillas, and salads. In addition to the standard menu, daily meals suitable for brunches and lunch are prepared daily. The facility accommodates about 20 guests, offers a 'to go' option, and you can also contact us to organize catering!

## NO NAME PUB

Adresa: Ulica Kralja Zvonimira 85

No Name Pub Solin je novo nezaobilazno mjesto u samom centru Solina. Savršena je kombinacija ugodnog rustikalnog i modernog ambijenta koji gosta osvaja 'na prvu'. No Name Pub u svojoj gastro ponudi nudi neodoljiva jela od kojih posebno izdvajamo slasne burgere od 100% domaćeg mesa, BBQ selekcija, razne vrste tortilja, hladna predjela, deserte te širok asortiman craft piva po svačijem ukusu.

Address: Ulica Kralja Zvonimira 85

No Name Pub Solin is a new unavoidable place in the center of Solin. It is a perfect combination of a pleasant rustic and modern ambience that captivates the guest 'at first'. No Name Pub in its gastronomic offer provides irresistible dishes, of which we especially highlight delicious burgers made of 100% homemade meat, BBQ selection, various types of tortillas, cold appetizers, desserts, and a wide range of craft beers to suit everyone's taste.



## RESTORAN HOTELA PRESIDENT RESTORAN HOTELA PRESIDENT

Adresa: Ivana Pavla II 11, 21210 Solin

Hotelski restoran je idealan izbor za uživanje u profinjenom ambijentu i otmjenom ozračju. Luksuzni prostor, profesionalna usluga i vrhunski specijaliteti idealna su kombinacija za svečane, poslovne i obiteljske susrete. Raznovrsna ponuda pomno pripremljenih jela koja povezuje tradicionalne mediteranske osobine i internacionalne okuse upotpunjena je pažljivo odabranim vrhunskim vinima. Svaki detalj osmišljen je kako bi stvorio vrhunski gastronomski doživljaj za sva osjetila.

Address: Ivana Pavla II 11, 21210 Solin

Hotel restaurant is a great place for fine classic-style dining in a stylish atmosphere. The space, the menu, the service, and the ambience offer great combination for all types of gatherings. Diverse menu selection blending Mediterranean and international flavors cooked to perfection and complimented by carefully selected wine list, create combination that is sure to delight all five senses.

## RESTORAN „TUSCULUM“ HOTELA SALONA PALACE “TUSCULUM” HOTEL SALONA PALACE RESTAURANT

Adresa: Don Frane Bulića 87, 21210 Solin

Unutrašnjost restorana, nalik na rimsku konobu, idealna je kulisa za poslovna druženja ili intimne večere uz vrhunski roštilj i vinsku kartu najboljih hrvatskih vina. Dok je terasa uronjena u zelenilo koje je okružuje što dodatno pojačava gastronomski užitek u svako doba dana. Doručak, ručak ili večera – u restoranu Tusculum svaki obrok je doživljaj. Obratite im te se za organiziranje privatnih zabava, rođendana, proslava, ručkova...

Address: Don Frane Bulića 87, 21210 Solin

Our experienced Chef has prepared a culinary story inspired by the Roman ingredients and traditional Dalmatian cuisine. We only use fresh and local ingredients that are presented in our dishes. Our specialty is trout from the Jadro river. The only thing missing along a wonderful Dalmatian and Mediterranean dish is a glass of good wine you can choose from our wine list.

Whether you are sitting inside or on the terrace, our restaurant is surrounded by a beautiful green oasis which will only enhance this culinary experience. Breakfast, lunch, and dinner – in our restaurant Tusculum, each meal is a unique experience.

