



REPUBLIC OF  
SRPSKA



...much more

# GASTRO

WINE & GASTRO GUIDE REPUBLIC OF SRPSKA

*Cheers!*



## Enjoy the Republic of Srpska cuisine with delicious food smell and taste!

*People who live in this region are true hedonists when it comes to food. There is no such a thing as a simple meal, both in our homes and at the places where the food is served.*

*We simply enjoy food and drinks. And once the music of this region starts to accompany a good meal, all our senses may fully be pleased.*

*Here we eat really slowly, enjoying and appreciating the meal, while the list of dishes is quite extensive: from soups and pies to main courses, salads and unavoidable sweets served in the end.*

*Recipes for the same meals vary in different parts of Srpska, which is what makes our menu special. This actually means that you will experience cicvara or ljevuša pie completely differently in Krajina, Semberija or Herzegovina. The main reason for this difference in the recipes of local dishes is that our ancestors were making them with the ingredients that they had available, which is why we have countless meals variations. The important thing though is that every guest, be him a known or an unknown one, will be served a meal prepared from the ingredients of the highest quality and freshness, because any disappointment with the meal is impermissible.*

*Many specialties from our national cuisine are untranslatable in foreign dictionaries, while the taste is often incomparable. That is why you should come here and taste our food first hand.*



# Meals of Sipska

*An act of preparing food has a special place in the Serbian tradition and culture. In Serbian villages, some time in the past, the room where the meal was being prepared and where the family was dining was called a house, while in the central part of it there was a fire pit, which was a crucial, respected place, around which everyday life was taking place and where all the family members would gather.*

*Due to its history and geographical position, our cuisine is similar to Turkish, Greek and other Mediterranean cuisines, but it was also affected by the European cuisine, especially that of the Central Europe. It is dominated by meat, dough meals, vegetables and dairy products.*

*In this brochure we will introduce you to the local cuisine specialities, and will present the recipes for some of these dishes so that you might get a wish to prepare them on your own. So, let's begin!*

# Cicvara

## A taste of heritage on modern tables

*Cicvara is one of the oldest Serbian meals. Ethnological data show that this meal has been cooked in the areas inhabited by Serbs since ancient times. The oldest recipes can be found in the monastery books and according to them, cicvara is primarily made of wheat flour, but also of rye, barley, oat flour... And since corn began to conquer European fields, corn flour took on the role of the main cicvara's ingredient. Pork lard, oil, butter and kaymak, and various types of chesses, are essential fats for cooking a good cicvara which bring the taste of this dish to perfection.*

### Recipe

#### Ingredients

- 1/2 kg of cheese – full fat or high-fat cheese, semi-hard if possible
- 2 dl of water
- 2 dl of milk
- 200 g of ripe kaymak, since its taste is more intensive than that of unripe kaymak
- corn flour as needed - white or yellow
- salt

#### Preparation

*Put water and milk in a cooking pan and heat. Mash the cheese, put it in the combination of boiling milk and water and leave it to cook. The more fat cheese contains and the older it is, with a full-flavour, such as sheep's or goat's cheese, the better taste of cicvara will be. When the mixture starts to boil, add flour, constantly stirring the mixture. Stir until the mixture becomes dense. Then add kaymak and continue to stir for about 10 minutes. Famous chefs say that there is a trick in making cicvara, which is that the direction in which cicvara is being stirred must not be changed, in other words it should be constantly stirred in the same direction with the same rhythm throughout the cooking.*

*Add salt as per taste, but this will depend on the saltiness of cheese and kaymak. Continue stirring until cicvara starts to float in the released fat. When this happens, cicvara is ready and can be served with sour milk.*

## ROMANIJSKI SKORUP (skorup from Romanija mountain)

This is an autochthonous kaymak from the Romanian region. It differs from the regular kaymak in that it is smoked during the production process, which affects its special colour, smell and taste. Kaymak from Romanija was awarded an international certificate of geographical indication by the World Intellectual Property Organisation (WIPO) in 2019.

[www.romanijskikajmak.com](http://www.romanijskikajmak.com)



# Homemade is better!

**KAYMAK** - It is made by the traditional method of cooking the milk and skimming the cream, called *kalica* of kaymak, which is then placed in wooden pans, with the salt being added to the layers of kaymak, and where it is kept until maturation. Based on the maturity level, i.e. the length of maturation, kaymak can be young or old.

**AJVAR** - Favourite homemade delicacy in winter time, made from peppers and eggplants. It can be eaten as a spreading on bread, or with grilled meat.

**ČVARCI** (pork rinds) – Culinary curiosity, highly appreciated among the local population. Čvarci are made from the fatter parts of the pig, lard, which are melted in the frying process, and are then strained to squeeze out the fat excess and to separate them into smaller pieces. Some cooks add spices like ground red pepper or garlic. They are most often consumed in winter time.



## Festive tastes!

*POGAČA (flatbread) – Pogača is what we call a holiday bread, since it is a richer and more festive version of bread. It is mixed with or without yeast, water and usually wheat flour, but pogača can also be made from buckwheat, rye or wholemeal flour which makes it very tasty, especially when baked ispod sača (under the baking bell).*



*PEČENJE SA RAŽNJA (roasted meat) - A specialty that is a must at any celebration, gathering in nature, and St. Patron's day festivity, is a pig on a spit, which is roasted over an open fire, and constantly rotated above the fire, with beer being poured on it. The roasting can take hours, with the mouth-watering aroma spreading far and wide.*

*Once the roasting is over, the spit is removed from the fire and the meat is cut into pieces - Serbian gourmets will advise you to eat it while hot because it tastes the best then.*

*SARMA - Sarma is a word of Turkish origin and its translation signifies something that is wrapped. Winter season, holidays, feasts, would be unthinkable without this meal. Recipe for its preparation varies from one place to another, but our housewives claim that it has the best flavour if prepared with a mixture of beef and pork meat, bacon, rice and spices. The sauerkraut leaves are stuffed with this mixture, and are then cooked together with pork ribs. Sarma has been prepared in our country since ancient times and is certainly a good choice if you want to impress your guests.*

# Uštípci

(fried dumplings)

They are prepared with water, flour and eggs. They are fried in hot oil until they get a golden yellow color. Serve with greasy cheese or cream. They can be made from white, corn, black, buckwheat and rye flour. Meal similar to uštípci is called pri-ganice in the Herzegovinian cuisine. Made with or without yeast, these delicacies have been consumed in this region since ancient times.



## Recipe:

### Ingredients

- 300 g of flour
- 300 ml of milk
- 1 tablespoon of oil
- 1 egg
- 1/2 packet of dry yeast
- 1 teaspoon of salt
- oil for frying

### Preparation

First mix sifted flour with yeast. Add salt, oil, whisked egg and warm milk. Stir well (knead for 10 minutes) and set aside to rise. Take a piece of dough mixture with a wet spoon and fry it in heated oil until it gets a nice golden-yellow colour. Take out uštípak with a slotted spoon and put it on a kitchen paper to absorb the oil. Serve with a spread of your choice - cheese, kaymak, jam or honey. Enjoy your meal!

# Only in Srpska!

## JANJSKI KAJMAK I SIR PLETENICA

*(kajmak from Janj and braided cheese/Šipovo)*

This type of cheese and kajmak are trademarks of Šipovo and Janj. The area of Janj plateau is extremely suitable for cattle breeding and for the production of ecologically pure, high quality milk and dairy products. There are about forty households that are engaged in the production of kajmak and braided cheese.

[www.sipovo-tourism.com](http://www.sipovo-tourism.com)

## KALENDEROVAČKI SIR *(Kalenderovački cheese)*

*Domestic milk, vinegar and salt are the ingredients of Kalenderovački cheese. Following the thermal treatment, this mixture is placed in wooden moulds made of linden tree, where it is further drained and shaped. Kalenderovački cheese is of a recognisable cube shape and it weighs 1.2000 grams, with a fat content 3.5%. Ten litres of milk are needed to produce one piece of cheese. The milk is boiled, and while hot, sour milk and acetic or tartaric acid are added to it. It is consumed unripe, following 3-6 days of ripening. It can also be dried for longer preservation.*



*kalenderovački sir*



*sir pletenica*



*janjski kajmak*



# Banja lučki ćevap

Many consider Banja Luka ćevap in a bun as the most famous brand of this city. It is unique by its appearance, taste and the serving manner. It appeared more than 100 years ago, but it became famous and domesticated first all around the former SFRY, and then further in the world. Banja Luka ćevap is made from the mixture of minced beef and mutton, pepper, salt and garlic, and is grilled. It is served in specialised catering facilities, ćevabdžinica (kebab shop) or grills, but can also be ordered in almost every restaurant. Ćevap is eaten while still hot, with fingers and a toothpick, although you will usually be provided with cutlery. It is always served with onions, cut into large slices. Yoghurt or sour milk is a recommended drink. We say here that Banja Luka ćevap owes half of its glory to the Banja Luka bun, which can also be eaten alone, and which is soaked just enough so that it does not lose its crunchiness.

[www.banjaluka-tourism.com](http://www.banjaluka-tourism.com)



# Trappist cheese

We definitely advise you to try the unique taste of the "best of the cheese", as it is referred to in the supreme gastronomic guides, which is made according to a secret recipe. It has been produced since 1882 in the "Maria Stern" Trappist Monastery, located in the vicinity of Banja Luka. The secret recipe according to which it is made has been kept and passed on to the monks for more than 130 years, and currently only two monks are familiar with its production. It is prepared based on the authentic recipe coming from the French Monastery "Port-du-Salut". Due to its secrecy, we cannot provide you with the description of the production process of the original Banja Luka Trappist cheese, so we can only guess it.

# Nektar beer

The Banja Luka brewery was established back in 1873. The brewery founders were German Trappist monks from the nearby monastery "Marija Stern", and it is well known that the Germans have always been experts in the beer production technology. At the same time, the Trappists founded a hospital, in which they were treating rakija addicts by beer. The treatment consisted of four litres of beer a day. Today, Nektar beer is being produced in the Banja Luka brewery with the application of the latest technology, but still according to the authentic manufacturing recipe. When you drink Nektar beer, which has 5% of alcohol and 11,4% of alcohol extract, you will feel some harshness and bitterness in your mouth, but at the same time pleasant sweetness.

It goes well with Banja Luka ćevap or with Trappist cheese.  
[www.nektarpivo.com](http://www.nektarpivo.com)

# Craft beers of Srpska

The craft brewing is a culture of domestic beer production, which has experienced a significant expansion in the Republic of Srpska in recent years. The brewing community exists and is increasingly developing, partially thanks to beer festivals, which are being occasionally organized to promote the art of craft brewing.



Trappist cheese



craft beer



Nektar beer



# Kalja

An old Serbian meal prepared with meat and fresh cabbage or sauerkraut!

## Recipe

### Ingredients

- 500 g of veal or lamb meat (with or without bones)
- 1.5 kg of cabbage
- water
- 100 g of red onion
- some oil
- 200 g of carrots
- 50 ml of tomato sauce
- salt, spice, pepper and some ground red pepper

### Preparation

Sauté onion and carrot. Add meat and continue sautéing for a few more minutes. When everything begins to yellow, pour in water and tomato sauce. Cook for about half an hour, then add sliced cabbage and cook all together for another hour or so. Add spices just before the end of the cooking.

*Bon appetit!*

Pork hock needs to be cooked for about five hours and is then baked at a high temperature. It is served with homemade pogačice (sort of bagel) and sauerkraut.

# Dimljena koljenica i butkica


(SMOKED PORK HOCK)

# Krajiške pole

(potato cuts)

They are so easy to prepare, but are nevertheless the most tasteful version of baked potatoes. The potato is cut in two halves, which are salted and then grilled, baked in the oven or made under the baking bell. If the potato halves are covered with thinly sliced bacon, cream or cheese, the greatest gourmets will not be able to resist it.






Pie – it differs from typical American or Western European crispy pies. It is traditional made of hand-made dough or phyllo dough, prepared by mixing the flour, water and oil, and then stretched to an ideal thickness, which is usually paper-thin sheets, being further rolled in a circle or stacked upon one another. Prepared dough can be stuffed with various fillings, and the filling is what names the pie. The most famous pies are those filled with cheese – sirnica, spinach– zeljanica, potato – krompiruša, and with meat – burek. Apart from these, there are also pies stuffed with pumpkin, zucchini, mushrooms, apples, cherries and other fillings.

# Pita

(Pie)



Kvrguša is prepared with chicken meat, primarily chicken back, wings, thigh, as these parts give pie the best flavour. The name kvrguša comes from the appearance of the pie (bump pie).

## Recipe

### Ingredients

- 1 kg of chicken meat
- 1 tablespoon of seasoning
- 7 tablespoons of oil
- 6 eggs
- 150 grams of wheat flour
- ½ tea spoon of salt
- 500-600 ml of milk

### Preparation

Cut up the chicken with bones into small pieces and sprinkle the seasoning. Fry the meat on three tablespoons of heated oil until slightly browned on all sides. Beat the eggs, mix them with flour, salt, and milk and let the mixture rest for about 10 to 15 minutes. Put the remaining oil in an ovenproof dish or in a shallow cooking pan, and heat the oil. Pour one third of the prepared mixture made from eggs and flour and place fried meat on it, then pour the remaining mixture of eggs, flour and milk. Bake kvrguša for 20 minutes in the oven, preheated to 210 °C, and after that pour over a mixture of whisked egg and young kaymak or sour cream and continue baking for another 10 minutes.

# Kozaračka kvrguša

(pie from the Kozara mountain)

# DESSERTS

You can flavour your visit to Srpska with vanilla sugar cookies, šape (cake in the shape of paws), baklava, strudels, tulumba, hurmašica (syrup-soaked biscuits), sweet pies, and many other world recognised delicacies, the recipes of which have been nourished here since ancient times, with some modifications and adjustments made to suit the taste of this region and to get the best.

## Recipe

### Ingredients

- 8 medium-sized apples (about 1.5 kg)
- 200 g of sugar
- 80 g of walnuts
- 1 egg white
- 1 lemon
- 50 g of whipped cream
- 1 l of water
- 20 g of vanilla sugar

### Preparation

Wash apples and peel them, carve out the middle, but leave the apple peel. Cook apples in a boiling water to which you have previously added 50 gr of sugar, one vanilla sugar packet and lemon juice. Take out cooked apples, and put the remaining sugar and the apple peel into the very same water. Bring the syrup to boil, then strain it and set aside to cool. Fill each cooked apple with the mixture of beaten egg white, ground walnuts and vanilla sugar, place the apples in a pan and bake for 15 minutes at 180°C. Take out baked apples and pour the syrup over them. Garnish tufahije with whipped cream before serving. Bon appetite!

## Tufahija

These are stuffed and baked apples with walnuts and sugar. This delicacy is supposed to be of Persian origin.

# sweet pies



# šape



*(bear's paws) - Traditional delicacy of this region, for the preparation of which you need metal moulds in order to make them look like a bear's paw.*

*(vanilla cookies) - Small cookies made from, among other ingredients, pork lard and homemade rosehip or apricot jam, which gives them a special and melt-in-your mouth texture.*

# vanilice



Thanks to the diverse climatic conditions and untouched nature, Republika Srpska has great potential in the production of natural honey. Parts of Srpska with its continental climate and mountainous areas are ideal for the production of several types of quality honey (chestnut, acacia), as well as forest and meadow honey. On the other hand, the area of our country with its Mediterranean climate (Herzegovina), is suitable for the

production of other types of honey such as sage honey, heather, thorns, zanovijeti and polyfloral honey from Mediterranean plants. The diversity of climate and vegetation, clean environment and tradition in beekeeping are excellent preconditions for the production of top quality honey. Honey is often used as a natural remedy but also as a healthier food choice if you want to sweeten up.



honey  
sweet from nature

# Baklava

This is a dessert made from thin sheets of stretched dough (phyllo dough), coated with melted butter and stuffed with minced and chopped nuts. In our region, these nuts are usually walnuts, while in other countries you can find baklava stuffed with pistachios, almonds and even chocolate.





# Rakija

*If you have a health problem, you will surely hear the following in Srpska – “take some rakija, you will feel better”, because the stories about rakija’s healing properties are passed down from one generation to another. Rakija is a must gift for the Saint Patron’s celebration, anniversaries, New Year’s and Christmas holidays. It is a good present for godfathers, the loved ones, business partners, everywhere you go and for every occasion.*

*RAKIJA (BRANDY) / A NATIONAL DRINK – this is an alcoholic drink produced by distilling fermented fruit in a distillery machine, known among the people as a “happy machine”. The word rakija originates from the Arabic word “al-rak” which means sweat. However, rakija is much more than that - with rakija people celebrate life, rejoice significant life events and mourn when the time comes. The baking of rakija has always been a special ritual in our households. It commences early in the morning and lasts the entire day, accompanied by the pleasant gathering of relatives, neighbours and friends, and the consummation of the local cuisine specialities, with, of course, all day drinking of rakija.*



# Rakija

(BRANDY)  
a national drink

*Rakija can be made from different types of fruit, and the most famous ones are šljivovica (plum rakija), kruškovača (pear rakija), lozovača (grape rakija), jabukovača (apple rakija), followed by more aromatic ones: orahovica (walnut rakija), klekovača (juniper rakija) and drenovača (cornell-berry rakija), and sweeter ones such as kajsi-jevača (apricot rakija), dunjevača (quince rakija), medovača (honey rakija) and višnjevača (cherry rakija).*

*There is a big number of certified small producers of this drink, who have won numerous awards at the international fairs, and have thus made rakija from the Republic of Srpska recognised and consumed throughout the world. These producers make rakija from the highest quality fruit and in a traditional manner. You may purchase their products directly from them. We are convinced that if you ask yourself where to buy good rakija, that you will find an answer easy, no matter which part of Srpska you find yourself in.*



# Wines from the north of Srpska

*Thanks to a high number of sunny days, pleasant climate and gentle hills, top quality wines are made in the wine cellars throughout the northern Srpska, which is a proof that supreme vines, woven into the beauty of vineyards and hilly landscapes, can be grown in the continental area. Located in an exceptional natural environment, most of them close to important tourist attractions, such as the Italian Parish Church, built in the late nineteenth century and dedicated to St. Francis of Assisi, or the log cabin church in Palačkovci, these wine cellars capture the attention of passers-by.*

*Wine lovers can indulge themselves in the harmony of our local wines made from the varieties such as Chardonnay, Pinot Blanc, Cabernet Sauvignon, Rhine Riesling ...*



# Taste the wines produced in the northern part of Srpska:

## **Winery „Banjac“**

Owner Aleksandar Banjac  
Kozarska Dubica  
+387 65 436823

## **Wineyard „Bona Ventura“**

ZZ "Banja Luka diocese wine cellars"  
Mahovljani bb, Laktaši  
+ 387 51 487 121  
+ 387 65 092 107  
podrumibb@gmail.com  
www.vinogradi-bonaventura.com

## **Winery „Crveni brijeg“**

Prvog krajiškog proletarskog bataljona 89, Banja Luka  
+387 65 936 313

## **Wine cellar „Đukić“**

Slatina bb, Laktaši  
+387 65 610 140  
podrum.djukic@gmail.com  
@podrum.djukic

## **Winery „Đuričić“**

Owner Aleksandar Đuričić  
Velika Sočanica bb, Derventa  
+387 65 228 532

## **Winery Fazan d.o.o. Prnjavor**

Naseobina Lišnja bb  
Prnjavor  
+387 51 682 450  
vinarijafazan@gmail.com

## **Winery „Jungić“**

Markovac bb, Čelinac  
Tel./Faks: + 387 51 226 401  
vinarijajungic@hotmail.com  
www.vinarijajungic.com

## **Wineyards „Kuzmanović“**

Owner Pero Kuzmanović  
Mišinci, Derventa  
+387 65 499 994

## **Winery „Popović“**

Laktaši  
+387 65 974 998  
zoks.pops@gmail.com

## **Winery „Panić“**

Kozarska Dubica  
+387 65 390 901  
+387 65 449 021

## **Winery „Vasić“**

Štrpci, Prnjavor  
+387 65 981 626  
svasic63@teol.net

*Nature was very kind to the Republic of Srpska. At its foothills lie gentle and fertile wheat plains of Posavina and Semberija, Lijevo field, Potkozarje and Podgrmeč, but there are also areas of Herze-govinian karst plateau interspersed with fertile karst fields. The watercourses of the mighty rivers Una, Sana, Vrbas, Ukrina, Drina and Tara, which are certainly the clearest rivers in the entire Balkan, are rich not only in beauty but also in various fish.*

*Grilled trout- The most common type of fish prepared in our restaurants.*



# herzegovinian prosciutto



**HERCEGOVAČKI PRŠUT (HERZEGOVINIAN PROSCIUTTO)** - Pork thighs, beef and mutton meat are well dried in the Herzegovinian wind, and are seasoned with herbs of this region.

## Wines from Herzegovina

All the wine routes lead to Herzegovina. This is a rocky land, full of stones and thorns, nevertheless it provides for the growing of the most noble varieties of grape and for making the wine of a recognizable quality. Thanks to a favourable climate as well as a geographical position, the Herzegovinian wine route becomes more and more appreciated on the wine list. The first wine contingent was exported to Europe, via Trieste, back in 1883. The wine from Laštva, called Žilavka, which is of exceptional quality, was the official wine at the imperial palace of the Habsburg dynasty.

### ŽILAVKA

Žilavka is a significant, the most represented high-quality white autochthonous Herzegovinian variety. It was probably named after its resistance and the possibility to be grown under various conditions (žilav means tough), or perhaps after the thin veins that may be spotted in the grape at its full maturity. It can be recognized by its yellow-greenish colour, and is served exclusively chilled, at the temperature of up to 12°C. It goes well with all types of seafish and freshwater fish, or with lamb and smoked carp.

### VRANAC

This is a grapevine brought to the southern Herzegovina, in the area of Trebinje, during the Austro-Hungarian Empire. The name Vranac, which means a "black horse" was deliberately given to denote above all the strength, power and intensity of this wine, the taste of which is difficult to classify. It has an intense red colour with a purple sheen which, after the aging for several years, brings a wide bouquet of different scents to the nose, while the taste varies from liquorice to cinnamon, from red fruit to hints of oak. It is recommended never to drink it right after the opening; instead keep it open for a while before serving, since the more it comes in contact with the oxygen, the softer and more refined it becomes. Interestingly enough, due to their strength and colour, red wines are in this region referred to as black wines. Vranac is served at a room temperature, around 18 °C, and is recommended along with roast lamb and veal made under the baking bell, with all game, prosciutto, as well as with hard and mature cheeses.



# Wine tasting

Many families from Trebinje are engaged in the cultivation of vines and the production of wine and rakija. Numerous visitors of wine cellars and wineries may enjoy a lovely ambience, in the shade of vines or other plants, and taste Žilavka, Vranac and Blatina wines of the best quality, but also international varieties, such as Cabernet Sauvignon, Merlot, Chardonnay, Pinot Noir, Syrah, Muscat.

Currently, there are 18 registered wineries in the area of Trebinje, nine of which have tasting rooms.

*Perch in cream - Baked perch fillets topped with cream and lemon sauce*

# Wineries

## **Wine cellar „Bojanić“**

Address: Pridvorci bb  
Tel.: +387 65 219 706  
podrum\_bojanic@yahoo.com

## **Winery „Dostić“**

Address: Dražin Do bb  
Tel.: +387 66 534 666  
podrumdostic@gmail.com

## **Winery „Dračevo“**

Address: Dračevo bb  
Tel.: +387 65 597 925

## **Winery „Korać“**

Address: Voja Koraća 11  
Tel.: +387 59 224 200  
korac.podr@teol.net

## **Winery „Lečić“**

Address: Mostaći bb  
Tel.: +387 65 521 937

## **Wine cellar „Nožica“**

Address: Galičići bb  
Tel.: +387 65 880 131

## **Wine cellar „Tarana“**

Address: Staro Slano bb  
Tel.: +387 59 285 400  
tds@teol.net  
www.gotrebinje.com

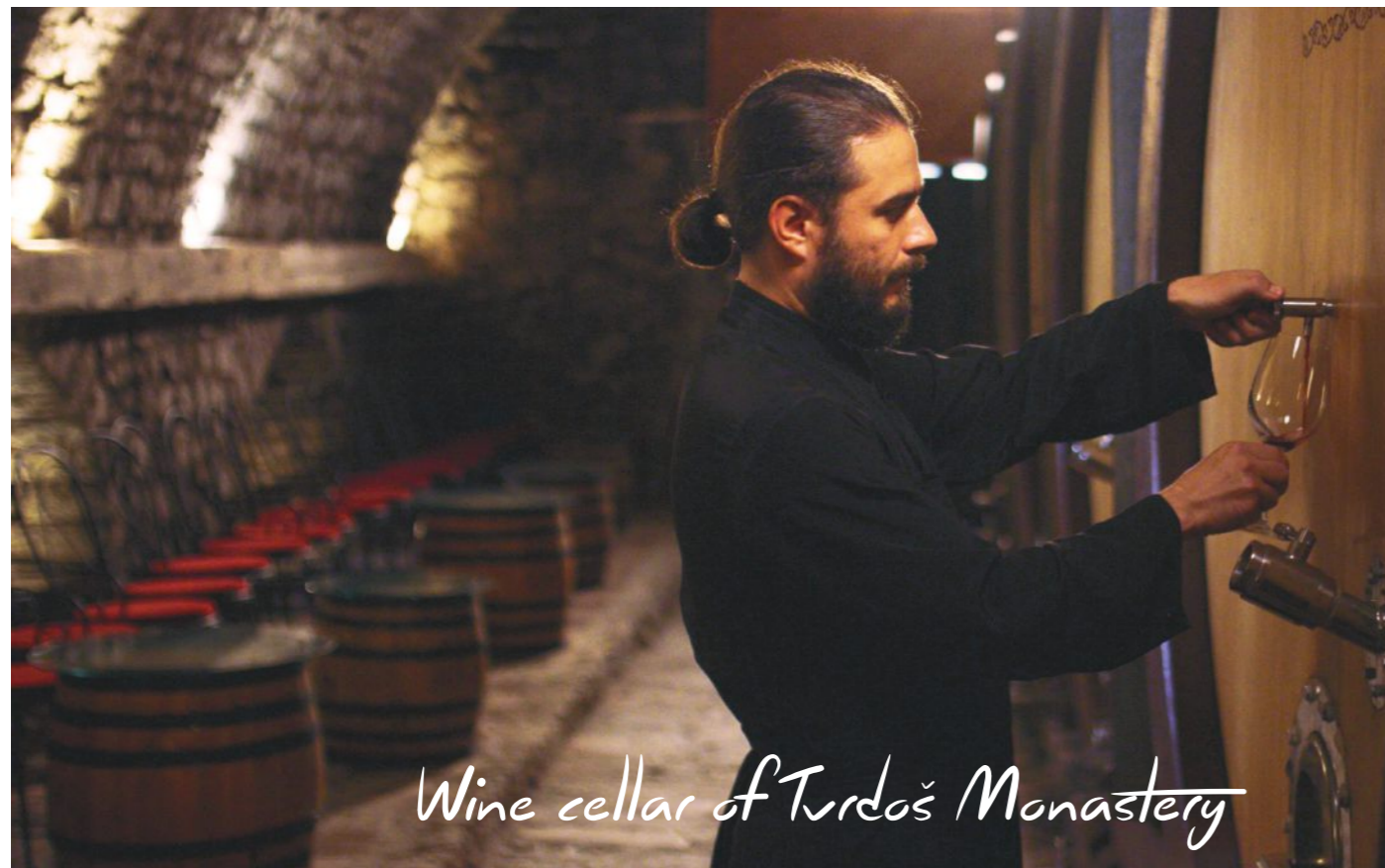
## **Winery „Vera“**

Address: Dubljani bb  
Tel.: +387 59 490 502  
info@vinarijavera.com  
www.vinarijavera.com

## **Association of Winegrowers and Winemakers of Eastern Herzegovina "VINOS"**

Address: Mirna 28  
Tel.: +387 59 226 430





*Wine cellar of Tvrdoš Monastery*

## Wine tasting rooms

### **Winery „Anđelić“**

Address: Gorica bb  
Tel.: +387 59 259 222  
dragan@podrum-andjelic.com  
www.podrum-andjelic.com

### **Winery „Aćimović“**

Address: Mosko bb  
Tel.: +387 65 211 889  
motelkonak@yahoo.com  
www.acimovictrebinje.com

### **Wine cellar „Berak“**

Address: Vojvode Sindelića bb  
Tel.: +387 65 982 534  
vinarijaberak@gmail.com  
www.vinskacesta.ba

### **Wine cellar „Marić“**

Address: Otok bb  
Tel.: +387 65 563 325  
vinskpodrummaric@gmail.com  
www.vinskacesta.ba

### **Wine cellar „Petijević“**

Address: Perovića most bb  
Tel.: +387 65 536 826  
podrum.petijevic@gmail.com  
www.vinskacesta.ba

### **Wine cellar „Popovac“**

Address: Pridvorci 35  
Tel.: +387 65 298 270;  
Tel.: +387 59 258 171  
popovacstevo@gmail.com  
www.popovac.com

### **Wine cellar „Sekulović“**

Address: Lastvanski put bb  
Tel.: +387 65 146 722  
vinarijasekulovic@gmail.com  
www.podrumsekulovic.com

### **Wine cellar of „Tvrdoš“ Monastery**

Address: Tvrdoš bb  
Tel.: +387 59 246 810  
Faks: +387 59 246 811  
tpodrumi@teol.net  
www.tvrdos.com

### **Wine cellar „Vukoje“**

Address: Mirna 28  
Tel.: +387 59 270 374  
Faks: +387 59 270 371  
podrumvukoje@gmail.com  
www.podrumivukoje1982.com

# jagnjetina sa zanovijeti

(lamb from zanovijeti-endemic plant)



*Herzegovinians are especially proud of their lamb, for which they claim is an utmost delicacy but under the condition that the cattle grazed so called zanovijet grass. Thanks to this endemic plant, the meat is juicy and particularly tasty, whether it is traditionally prepared on a spit, under a baking bell or cooked.*

# Food and ambience

*Although there is no doubt that you will enjoy good food in Srpska, wherever you taste it, we wish to suggest some of the places where you can experience full gastronomic satisfaction.*

## ETHNO-VILLAGE “LJUBAČKE DOLINE”, BANJA LUKA

*Ethno-village Ljubačke doline is located about 17 km from Banja Luka, on the road to Kneževo. It was designed and set as an outdoor museum, with the intention to present the life of a community from the late 19th and early 20th century.*

*In the tavern of the ethno village - Museum of Ljubačke doline, you can find traditional meals from this region - home-made buckwheat pie, black wheat flour folded pie, pogačice (sort of bagel) with kaymak, projica (pones) with cottage cheese and kaymak, cicvara, uštipci.*

*The tavern offers an authentic rural breakfast with bacon, homemade cheese and kaymak, with tomatoes or potatoes in a peel, topped with kaymak ...*

*For lunch, you may order lamb on a spit, clay pot (ispod sača) veal made with bakery potatoes and rosemary, beans with bacon, svadbarski (wedding) cabbage*

*And in the end you may sweeten your experience with Ljubački desert.*

*If you are thirsty though, you can drink homemade 100% fruit juices, choose between more than 15 types of rakija, have some craft beer or wine made by the local producers.*

Tel.: +387 65 390 628

Tel.: +387 66 987 898

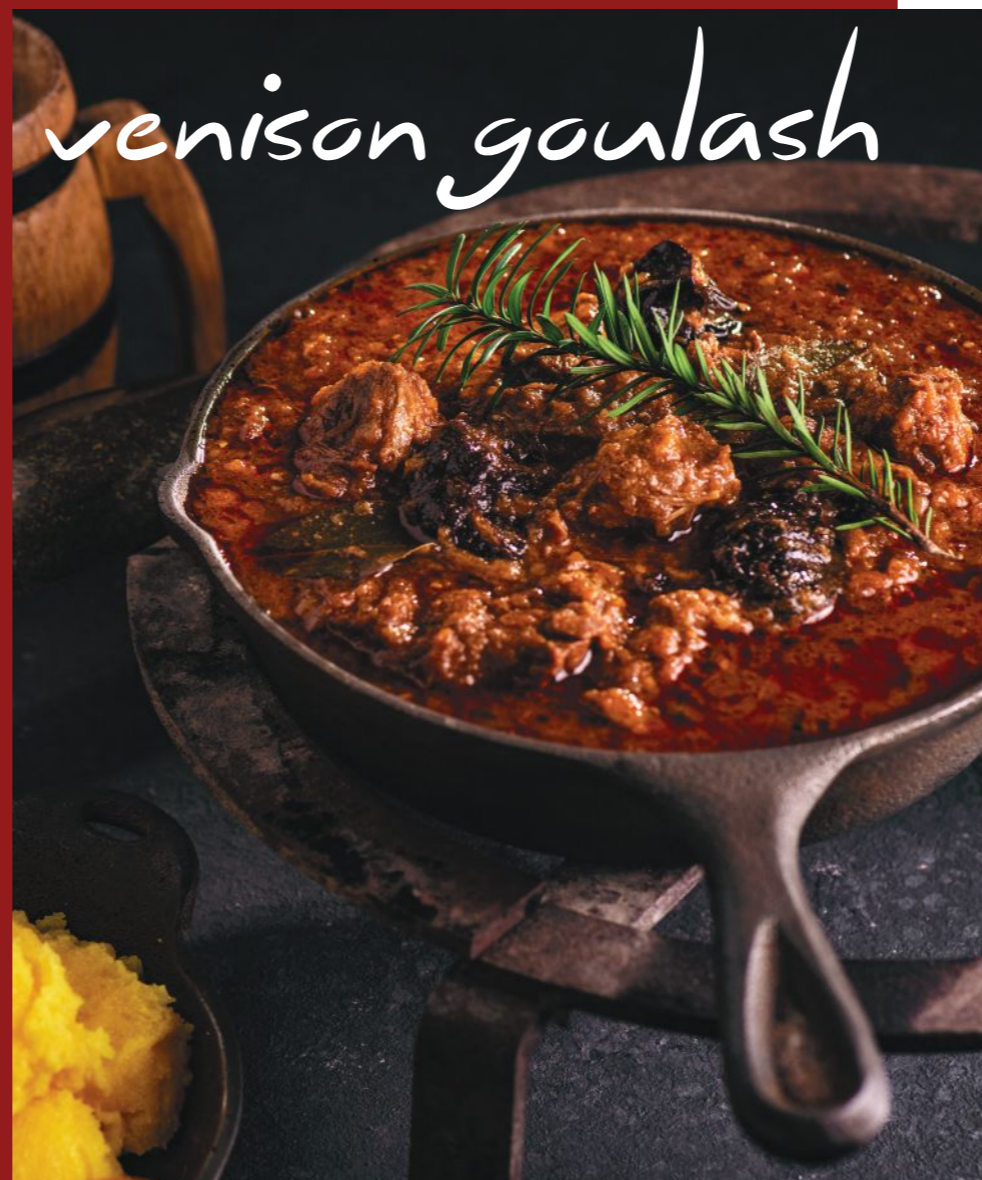
Web: [www.etno-muzej.com](http://www.etno-muzej.com)



*OMAČ - Home-made wide pasta cooked with sour cream and milk.*







venison goulash

## ETHNO VILLAGE "KOTROMANIĆEVO" DOBOJ

*Tourist attraction ethno-village "Royal village Kotromanićevo" is situated 20 km away from Doboj on the road to Derventa, and 45 km from the Croatian border. The ethno-village "Kotromanićevo" was named after the Kotromanići family, medieval Serb dynasty, which ruled Bosnia from roughly 1250 to 1463. It is built on the banks of the Veličanka river, rich in fish and shellfish, which speaks in favour of its cleanness and harmony with the ambience of untouched nature.*

*Inside the complex of the ethno-village there is a restaurant serving authentic specialties, made from the ingredients produced in that region according to traditional medieval recipes - trout with cooked vegetables, clay pot veal (ispod sača), cicvara, uštipci with kaymak from Doboj and sour milk, royal scrambled eggs, princess's breakfast.*

*Tel.: +387 53 282 835*

*Itešić bb, Doboj*

*[www.kotromanicevo.com](http://www.kotromanicevo.com)*

### **SRNEĆI GULAŠ**

*(venison goulash) - Marinated venison is simmered with a lot of root vegetables and cooked around four hours at a medium temperature. Plum jam made of ranka or posavica varieties is added to goulash. Goulash is served in earthenware pottery, and the side dish is usually pura (mash hominy) made of windmill corn flour, or polenta, which is a modern variant of pura.*

## ETHNO-VILLAGE "STANIŠIĆI", BIJELJINA

*At the third kilometre from Bijeljina, in the direction towards the Pavlović bridge, in the heart of Semberija plain, the Stanišić family have built the Ethno Village on the area of 15 ha.*

*The Ethno Village has around 20 authentic wooden houses, including a milk house, a water mill, a smithy, an "ambar" (a wooden granary), old houses and a large guesthouse, all of them brought here from the Vareš Municipality villages, and the villages from Zvijezda and Romanija mountains, from the neighbouring municipalities. The restaurant, which is located on the lake shore, is fully equipped in ethno style, with a fireplace, which offers a beautiful view of the museum part of the Ethno-Village Stanišići. At the very entrance to the restaurant, you will be greeted with bread, salt, walnuts and brandy, which, according to the Serbian tradition, symbolizes that you are welcome and a dear guest in the host's house. The dishes are prepared by top culinary chefs, while friendly staff will offer you both local and international dishes, and you may choose between a large selection of alcoholic and non-alcoholic beverages.*

*Tel.: +387 65 513 738  
Fax: +387 55 350 590  
Web: [www.etno-selo.com](http://www.etno-selo.com)*

### **JAGNJETINA ILI TELETINA ISPOD SAČA**

*(lamb or veal baked under a baking bell) - lamb meat is put in a clay pot with a lot of vegetables, it is covered by sač and baked for about 2.5 hours. Sač or peka is a large metal lid, shaped as a shallow bell, which is used to cover the meat prepared for roasting, and is buried in charcoals and ash. Such roasting gives the dish a particular taste.*



*meat baked under a baking bell*



bean stew



pura



popara

## ETHNO VILLAGE "USORA" TESLIĆ

*Ethno-village Usora is located in a small village of Milan Polje, 18 km away from Banja Vrućica in Teslić. This facility is built next to the Velika Usora river and main road Teslic-Blatnica, just a few kilometres away from the Catholic Sanctuary Kondžilo. In the vicinity of this complex, there are large areas of forests, where you can engage in walking and cycling. The ethno-village Usora offers excellent catering services, with a rich offer of drinks and grilled food, and widely known local specialty - cicvara.*

Tel: +387 53 421 200  
[www.banja-vrucica.com/etno-selo-usora](http://www.banja-vrucica.com/etno-selo-usora)

**ČORBA OD PASULJA** – (BEAN STEW) - Bean stew with dried meat is always more than welcome at Serbian tables. The stew is the best if prepared from our domestic varieties of beans, e.g. kuruzar or ležak. Beans are popular throughout the year, but on cold days, this stew is replaced by baked bean - prebranac.

**POPARA** – Popara is made of dry bread, preferably home-made bread, which is torn into pieces and then put into the boiling water, to which kaymak or other type of fat is added. This dish is known as a breakfast of shepherds ("čobanski doručak").

**PURA** (kačamak/hominy) MADE FROM WINDMILL CORN FLOUR\* - In the salted boiling water add corn flour, slightly stirring. Pura is an excellent side dish for all types of meat and dairy products

\*It is recommended to make this dish with old varieties of corn, such as bjeličić, žutac and stonanac.



keške



## ETHNO VILLAGE “ZILIČINA”, ROGATICA

*It is located in the village of Ziličina, 5 km away from the Rogatica municipality and 70 km from the Sarajevo city. The ethno village is surrounded by forests and meadows, and just a few metres away from this facility there is the Rakitnica river, which is so clean that you may directly drink from it. The facility is designed in a mountain style. The restaurant of the ethno village offers traditional domestic dishes, such as pura, cicvara, uštipci with kaymak, kriške (slices) with kaymak, clay pot (ispod sača) pie with kaymak spread on it, clay pot meat, grill, prosciutto, bacon, though you may also order Vegan and vegetarian dishes. As for the drinks, local wines, rakija, juices liquor and other drinks are served here.*

*In the offer of the ethno village Ziličina, you may find leisure activities, such as sand volleyball courts, indoor football, kids' playroom, horse riding, walking tracks, medicinal herbs hunt adventure, and other activities in nature.*

**Slobodan Brkić**  
**Seoski turizam Ziličina**  
**Ziličina bb, Rogatica**  
**Tel.: +387 58 232 323**  
**Mob.: +387 65 652 077**  
**E-mail: slobobrkic@gmail.com**

**BUNJGUR/KEŠKE**

**– Coarsely ground wheat prepared with cooked meat.**

## ETHNO-VILLAGE "GRAD SUNCA" (SUN CITY), TREBINJE

*This ethno-village is an oasis of peace, hidden between the modern facilities of the Sun City. It is designed in the old spirit of Herzegovinian tradition, and it offers a unique concept of all day degustation of local cuisine, while the entire place is enriched and furnished so to make comfort and pleasure a priority. Old Herzegovinian houses, tavern, authentic ambience and gastronomic offer are a true satisfaction for everyone's eye, palate and soul.*

*Rich gastronomic offer will leave no one indifferent. Everything you find on the table has been grown organically, and prepared in a traditional manner. On the wooden tables, next to the fire place, you may enjoy local cuisine such as clay pot veal, lamb on a spit, kotlić (goulash cooked in a sort of metal bowl, over an open fire), sarma, cicvara, domestic bread, priganice, cheese in oil, kaymak in skin sack, salads with dill, homemade cakes, supreme wine, prosciutto, bacon, local Herzegovinian rakija.*

+387 59 22 26 36  
[www.gradsuncatrebinje.com](http://www.gradsuncatrebinje.com)

# japarak

*JAPRAK- Similar to sarma, this is a special mixture of meat and spices, only the leaves of young borecole or vine leaves are stuffed with the mixture and seasoned with fragrant mint.*

*RAŠTAN - Ancient Egyptians and Greeks considered this plant an extremely miraculous and healing, and these attributes have been preserved to this day. Raštan is rich in vitamins A, C B6, but also in magnesium, cellulose, calcium, copper.... There are different ways to cook this herb and feel the richness of its flavour. Raštan can be prepared with dried meat, or its leaves can be used for making sarma.*



# Mushroom lovers

*Our forests, glades and meadows are abundant in excellent fungi specimens, since frequent rains, humidity and high temperature offer ideal weather conditions for mushrooms growing. There are over 1300 species of mushrooms only on the Lisina mountain, while there are 1750 species in the entire municipality of Mrkonjić Grad. In this abundance and variety of mushrooms, except for their taste, you can also enjoy the adventure of mushrooms hunt, together with the experienced guides. The mushrooms you find in the Republic of Srpska are of supreme quality, as they are picked far away from the cities and pollutants.*

## Čobanska šnicla

*(shepherd's steak) - Baked pork steaks topped with dried porcini mushrooms, honey, kaymak and freshly picked herbs, thyme, basil...*

## Visitor Center Pecka

*Close to Mrkonjić Grad, in the village called Gornja Pecka, there is a "Visitor Centre Pecka". During the mushroom-picking season, the Centre organises the School of Mushroom Foraging, which is a combination of education, recreation and gastronomic experience. If you wish, with the professional help of the host you may prepare and taste freshly picked mushrooms. Also, the Centre is a starting and return point for excursions, climbing, cycling, hiking in the High Krajina etc. The main goal is to provide the visitors with information about the routes, tourist attractions, local food producers, accommodation and the like. The Centre has an appropriate infrastructure, parking place for the visitors, and the catering facilities.*

Contact: Boro Maric  
Tel.: +387 65 619 508  
[www.peckaoutdoor.com](http://www.peckaoutdoor.com)



vrGANJI



*This small shop of local products is located in the heart of Gradiška. Here you will find a variety of products characteristic of area of Lijevče and Potkozarje. According to traditional recipes various types of jams, marmalades, juices, brandies are made from the highest quality fruits.*

Vidovdanska 7, Gradiška  
+387 51 453-047

house of  
Lijevče and Potkozarje



hercegovačka kuća

## Herzeg house

*Herzegovinian house is a shop with domestic Herzegovinian products, traditionally made. On the shelves of this shop you may find authentic products made in Herzegovina: various types of wine, cheese, honey, tea, prosciutto, sweet and sour products, home-made juices and syrups and many other products. The Herzegovinian shop also offers natural cosmetics, produced exclusively from natural ingredients based on old, certified recipes.*

Jovana Dučića, Trebinje  
+387 59 226 459  
Braće Mažar i majke Marije 7, Banja Luka  
+387 51 433 629  
[www.herzeghouse.com](http://www.herzeghouse.com)

## Krajiška kuća (Krajina house)

*"Krajiška kuća" is a shop offering agricultural products from the region of Krajina. There are over 300 agricultural products that can be found on the shelves of this shop, which have been produced by 50 local producers from the area of Banja Luka and Krajina. This includes a rich assortment of traditionally made products, such as: cured meat, rakija, wine, cheese, various types of honey, liquors, domestic juices, jams, compotes, teas, and a large selection of cosmetic products made on herbal base - creams, balms, plant drops, soaps, lotions, serums, and all other herbal and animal processed products.*

Kralja Petra I Karađorđevića 46, Banja Luka  
+387 51 433 627  
Cara Lazara 9, Trebinje  
[www.facebook.com/krajinahouse/](http://www.facebook.com/krajinahouse/)

## House of Lijevče and Potkozarje

*This small shop of local products is located in the heart of Gradiška. Here you will find a variety of products characteristic of area of Lijevče and Potkozarje. According to traditional recipes various types of jams, marmalades, juices, brandies are made from the highest quality fruits.*

Vidovdanska 7, Gradiška  
+387 51 453-047



krajiška kuća

# Food and ambience

*In our country there are rural households where you can spend your vacation. The hosts will be happy to welcome you and show all our customs and traditions and the natural beauty of the area you visit. Common to all rural households engaged in tourism is the fact that they serve exclusively traditional dishes prepared from food they produce themselves.*



## HELJDINA LJEVUŠA

*(buckwheat pie) - The dough is made with the combination of homemade buckwheat and wheat flour and is stuffed with a mixture of kaymak and eggs.*

## GATAČKA TEPSIJA

*This meal is prepared with meat obtained from the autochthonous Herzegovinian breed – Gatačko cattle (Gacko, Herzegovina). Autochthonous breed of the grey cattle grazes medicinal herbs on the slopes of Herzegovinian mountains, which gives meat a special aroma. Meat, cheese, kaymak or skorup are of supreme quality and taste. These products may be found in some restaurants in Gacko, or you may purchase them at the local green market.*

[www.slowfoodtrebinjehercegovina.com](http://www.slowfoodtrebinjehercegovina.com)



heljdina ljevuša



gatačka tepsija





cheese in a sack



poljak bean



[www.slowfoodtrebinjehercegovina.com](http://www.slowfoodtrebinjehercegovina.com)

## Take a walk at one of the greenmarkets all around Srpska

*The travel lovers and passionate culinary professionals claim that green markets are the best indicator of a menu of any region and of the population's character, therefore we will go along the same lines and advise you to buy some of the products at the green market, but do not forget to bargain for the price!*

*It is imperative that you visit green markets in the centre of Banja Luka, Trebinje or any other town in the Republic of Srpska. You will be surprised with the offer of fresh fruits, vegetables, meat and dairy products.*

### **SIR IZ MIJEHA (cheese in a sack)**

*Cheese in a sack is produced in the Herzegovinian villages, especially those situated in the area of Nevesinje. Good connoisseurs say that at least one daily meal in Herzegovina consists of milk, kaymak, cheese and bread! The saying in Herzegovina speaks in favour of this claim: asked what he ate, a Herzegovinian will always say „bread and cheese“. The brides used to be chosen based on their ability to make this cheese. Therefore, it goes without saying that you have to taste this most famous cheese from the Herzegovinian area called „cheese in a sack“! The method of storing, which is a skin sack, is what makes this product unique, just like the fact that it cannot be manufactured industrially. The cheese is placed in a light brown sack, turned inside out. The raw milk used for preparing this cheese is sheep's or cow's milk or a combination of both. Sheep's milk comes from the Pramenka breed, and the portion of cow's milk comes from domestic Buša and Gatačka breeds. The cheese in a sack can be found in Nevesinje, and among those producers applying traditional production techniques, but under the hygiene-sanitary conditions adjusted to the European standards. The producers of this cheese from Nevesinje are a part of the Terra Madre network.*

### **GRAH POLJAK (poljak bean)**

*Poljak bean is an ancient crop variety from the area of Trebinje. Herzegovina is a land of karts with hot summers and as such is suitable for the cultivation of this crop. Its grain needs to be cooked long and is of extreme nutritional value, being beneficial for lowering cholesterol and blood sugar. Poljak bean is characterized by a small grain, which reminds of sea pebbles of various colours and shapes. You may find this particular type of bean in the restaurants, but we advise you to taste it in village households, where it is being grown, and consume it with scallions freshly picked from garden*

*KUKURUZA or PROJA (corn bread)  
A type of bread made from corn flour  
and water and baked until it gets a  
golden yellow crispy crust.*

*kukuruzza*

*Dear visitors,*

*lovers of travel, food and a good drink, this brochure is just a small attempt to illustrate to you the gastronomic richness of our country. The biggest secret of this richness lies in the quality of domestic ingredients, though you will not make a mistake if, apart from our traditional cuisine, you also taste other international dishes prepared in the restaurants throughout the Republic of Srpska.*



*Mladen Bajić*



*Predrag Tošić*

*Professor Predrag Tošić and chef of the restaurant "Kazamat" Mladen Bajić helped to create the brochure "Much more Gastro" with their culinary knowledge and skills.*

*The Republic of Srpska events calendar contains many events the purpose of which is to promote the country's gastronomic and oenological offer. There is almost no municipality that does not organise gastronomic festival and its own food fair, which you can attend if you visit Srpska. You can find events dates on the web pages of local tourist organizations; we will send you an invitation upon your preference and all you have to do is just let yourself enjoy the smell and taste of the Republic of Srpska cuisine!*

**WELCOME!!!!**



REPUBLIC OF  
SRPSKA

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