



Croacia

Zagreb

Restaurantes:

- Agava
- Mundoaka

Bares:

- Alcatraz
- Nikola Tesla

Visitar:

La ciudad es chica y se divide en Gornji Grad (Upper town) y Donji Grad (lower town)

- St Marks church (dalmatia, slavonia, zagreb, croatia)
- Zagreb Cathedral (assumption of the Virgin Mary) / former st Stephens
- Croatian National Theater (franz Ferdinand)
- Museum of broken relationships



Dubrovnik

Restaurantes

- Segreto (italiano)
- Konoba Dalmatino
- Restaurant Dubrovnik
- 360 Restaurant (vistas)
- Nautika (\$, vistas)
- Proto (comida)
- Azur Restaurant Dubrovnik

Café:

- Soul Café & Rakjia Bar

Bars:

- Buza Bar (en un cliff)
- Revelin (bar, terraza)
- D'vino (buena selección de vinos)
- Glam Café (cervezas artesanales, frente a D'vino)
- Skybar
- Revelin (club)

Restaurantes fuera del Old City:

- Taverna Otto
- Peppers Eatery
- Pantarul

Probar:

- gelato
- seafood



Split

Old town/Diocletian Palace:

Restaurants:

- Uja Oil Bar
- Villa Spiza
- Golden Palace

Bars:

- La Bodega
- Academia Ghetto Club



Hvar

Restaurantes:

- Dalmatino
- Macondo
- Passarola
- Buchery & Wine
- 50 Hvar (burgers)
- Alviz (pizza & pasta)

Café:

- Nonica

Bares:

- Kalavanda
- Hula Hula Hvar (sunset party)
- Carpe Diem (party)

Beach clubs:

- Bonj 'les bains' beach club
- Carpe Diem



Comida Croata:

Pašticada es uno de los platos más populares en Croacia. Es una carne que primero marinan en ajo, clavitos de olor, zanahoria y bacon con sal y vinagre. Luego rostizan la carne con bacon, cebolla, perejil, nuez moscada, ciruelas pasas, pata de tomate, agua y prosek. Siempre se sirve con alguna pasta fresca, usualmente gnocchi.

Spices: black pepper, paprika, and garlic. Coastal cuisines use olive oil, and herbs and spices such as rosemary, sage, bay leaf, oregano, marjoram, cinnamon, clove, nutmeg, lemon and orange rind.

Mix: The great-tasting apple strudel dates from the Austro-Hungarian times. If you tried *ćevapi*, you'll recognised the Turkish kofta kebab as its sibling. Lightly steamed vegetables seasoned with olive oil, garlic and parsley – a staple food in Dalmatia – is a yummy offspring of the Italian cuisine. And *međimurska gibanica* – a delicious filo pastry cake with 4 fillings – is also recognised as a Slovenian national dish.

Cervezas:

-Ojusko
-karlovacko

Licor nacional:

-rakija (Croatians' most popular spirit)

Links:

- <http://www.travelhyper.com/2011/09/croatia-week-itinerary/>
- <http://www.roughguides.com/destinations/europe/croatia/itineraries/>
- <https://www.lonelyplanet.com/thorntree/forums/europe-eastern-europe-the-caucasus/croatia/thoughts-on-8-day-roadtrip-through-croatia-dalmatia-coast>
- <https://www.lonelyplanet.com/thorntree/forums/europe-eastern-europe-the-caucasus/croatia/itinerary-help-11-day-croatia-roadtrip>
- <http://www.adriaticroadtrip.com/2014/08/travel-guide-books-to-croatia-and.html>
- <http://www.croatiaweek.com/croatian-beer-drinking-guide-top-10-beers/>

