

Best of Poreč Riviera

Enogastro vodič
Wine & Gastronomy Guide

HR | EN

Poreč
Riviera

Gourmet

Sadržaj

Content

- | | | | |
|-----------|---|-----------|---|
| 4 | Uvod
<i>Introduction</i> | 32 | Proizvođači vina i destilata
<i>Wine & Spirits Producers</i> |
| 8 | Ručak, večera, desert
<i>Lunch, dinner, dessert</i> | 42 | Proizvođači maslinova ulja,
sira, meda i lavande
<i>Olive Oil, Cheese, Honey
& Lavender Producers</i> |
| 11 | Restorani
<i>Restaurants</i> | 52 | Barovi
<i>Bars</i> |
| 21 | Agroturizmi / konobe
<i>Agrotourism / Taverns</i> | 55 | Kokteli / barovi na plaži /
posebni barovi
<i>Cocktails / Beach Bars /
Special Bars</i> |
| 25 | Gourmet objekti
specijalizirani za određenu
vrstu hrane-usluge
<i>Gourmet Food Points
specialized in a particular
type of food / service</i> | 60 | Noćni klubovi
<i>Night Bars</i> |
| 29 | Plažni objekti
<i>Beach Food Points</i> | 62 | Suvenirnice s enogastro ponudom
<i>Food Wine Souvenir Shops</i> |
| 30 | Slastičarne
<i>Pastry Shops</i> | 66 | Tržnica
<i>Marketplace</i> |



HR

Uvod

Dobrodošli na stranice brošure "The Best of Poreč Riviera", kojoj je cilj preporučiti najbolje enogastronomske punktove na području porečke rivijere, a koja obuhvaća sljedeća mjesta: Poreč, Tar-Vabriga, Funtana, Vižinada, Kaštelir-Labinci. Prema kriterijima izvrsnosti, želja nam je pružiti kvalitetnu informaciju i dodatno promovirati autentičan sadržaj kroz već afirmiranu turističku ponudu, te dodatno podići kvalitetu i obogatiti turističku ponudu na ovom području.

Vjerodostojnost izbora garantiraju turističke zajednice koje stoje iza projekta i okupljaju neovisni žiri za procjenu ponude objekata. Proces izbora započeo je raspisivanjem natječaja s jasno definiranim kriterijima, a nakon prijave ugostiteljskih objekata pristupilo se ocjenjivanju pojedinih segmenata definiranih u kriterijima. U brošuru ulaze objekti koji su se prijavili te svojom kvalitetom osvojili žiri, a koji isto tako svakodnevno osvajaju javnost svojom izvrsnom ponudom.

Brošura donosi najbolje u kategorijama:

Restorani i slatko (ručak, večera, desert)

- restorani
- agroturizmi / konobe
- gourmet objekti specijalizirani za određenu vrstu hrane-usluge
- plažni objekti
- slastičarnice.

Proizvođači vina i destilata

Proizvođači maslinova ulja, sira, meda i lavande

Barovi

- kokteli / barovi na plaži / posebni barovi
- noćni klubovi.

Suvenirnice s enogastro ponudom

U brošuri se nalaze objekti koji su prema ocjeni žirija skupili 80 i više bodova ili iznimno između 70 do 79 bodova ako je procijenjeno da imaju u ponudi posebnu vrijednost radi koje zaslužuju da ih se istakne.

U kategorijama objekti su navedeni abecednim redom, a ne prema broju bodova.

Želimo vam da isprobate najbolje od Rivijere te da ponuda "The Best of Poreč Riviera" raste iz godine u godinu!

Uživajte!

EN

Introduction

Welcome to the pages of the brochure "The Best of Poreč Riviera", which aims at recommending the best enogastronomic points in Poreč Riviera places: Poreč, Tar-Vabriga, Funtana, Vižinada, Kaštelir-Labinci, following the criteria of excellence, at providing quality information and further promoting authentic content through the already established tourist offer. We want to further raise the quality and enrich the tourist offer in this area.

The credibility of the selection is guaranteed by Tourist boards, which runs the project and involves an independent jury who assesses the offers of the facilities. The selection process starts after having launched tenders with clearly defined criteria. Once the hospitality facilities apply, the evaluation of specific segments defined in the criteria begin. The brochure includes facilities that have applied and were selected by the jury for their quality and which already win over the public every day with their excellent offer.

The brochure highlights the best in the following categories:

Restaurants & Pastries (lunch, dinner, dessert)

- Restaurants
- Agrotourism / Taverns
- Gourmet Food Points specialized in a particular type of food / service
- Beach Food Points
- Pastry Shops

Wine & Spirits Producers

Olive Oil, Cheese, Honey and Lavender Producers

Bars

- Cocktails / Beach bars / Special Bars
- Night Bars

Food Wine Souvenir Shops

The brochure contains names of facilities that, according to the jury, have collected 80 or more points, or, exceptionally, between 70 and 79 points, if it was estimated that in their offer they have a special value which deserves to be highlighted.

Facilities are not listed by number of points but in alphabetical order.

We want you to try the best of Poreč Riviera and that the offer of "The Best of Poreč Riviera" grows from year to year!

Enjoy!





Legenda

Map Legend

- | | |
|---|--|
|  Restorani
Restaurants |  Adresa
Address |
|  Agroturizmi / konobe
Agrotourism / Taverns |  Telefon
Telephone |
|  Gourmet objekti
specijalizirani za određenu
vrstu hrane-usluge
Gourmet Food Points
specialized in a particular
type of food / service |  GSM
Cellphone |
|  Plažni objekt
Beach Food Point |  Mail
E-Mail |
|  Slastičarne
Pastry Shops |  Web stranica
Website |
|  Proizvođači vina
Wine Producers |  Otvorenost po mjesecima
Open by Months |
|  Proizvođači destilata
Spirits Producers |  Specijaliteti
Specialties |
|  Proizvođači maslinova ulja
Olive Oil Producers | |
|  Proizvođači sira
Cheese Producers | |
|  Proizvođači meda
Honey Producers | |
|  Proizvođači lavande
Lavender Producers | |
|  Kokteli / barovi na plaži / posebni barovi
Cocktails / Beach Bars / Special Bars | |
|  Noćni klubovi
Night Bars | |
|  Suvenirnice s enogastro ponudom
Food Wine Souvenir Shops | |

Ručak, večera, dessert Lunch, Dinner, Dessert

Restorani | Agroturizmi / Konobe
Gourmet objekti specijalizirani
za određenu vrstu hrane-usluge
Plažni objekti | Slastičarne

Restaurants | Agrotourism / Taverns
Gourmet Food Points specialized
in a particular type of food / service
Beach Food Points | Pastry Shops





HR

Restorani koji se nalaze u "The Best of Poreč Riviera", većinom jela u kojima vode računa o istarskoj tradiciji te se, ovisno o svom karakteru, dijele na one koji u ponudi glavninom imaju ili riblja ili mesna jela, dok su konstanta prirodni sastojci, samoniklo mediteransko bilje i sezonsko povrće. Pojedini restorani odabrani u brošuri nastoje se držati izvornih receptura, dok ih pojedini, iako počivaju na tradicijskim temeljima, kombiniraju sa suvremenim trendovima. Naći će se tu, primjerice, od originalnih istarskih maneštri, njoka s gulašom i brudeta, do pizza s tartufima i burgera s kozjim sirom i rukolom, ribljih filea na posteljici od celera i škampa. Sve popularniji su i street-food objekti, koji nastoje u ponudu uvrstiti originalne istarske sastojke. A ima i onih koji, upravo suprotno, donose potreban dašak kuhinja iz udaljenih dijelova svijeta. Plažni objekti uvijek su neformalnijeg karaktera, ali osim zabave uz samo more i uz klasične snackove, u ponudi imaju primjerice i odležanu tagliatu te mediteranskim začinima začinjenu salatu...

Svi ćemo se složiti da dobra slastica zaokružuje obrok i popravljiva dan, a nema boljeg ljetnog osvježjenja od sladoleda. Sve u svemu, pravi festival okusa od kojega prezentiramo najbolje, uz navođenje specijaliteta svakog objekta.

Napomena:
Objekti su rangirani po abecednom redu.

Legenda / Map Legend

 Restorani
Restaurants

 Agroturizmi / konobe
Agriturismo / Taverns

 Gourmet objekti specijalizirani
za određenu vrstu hrane-usluge
Gourmet Food Points specialized
in a particular type of food / service

 Plažni objekti
Beach Food Points

 Slastičarnice
Pastry Shops

EN

Restaurants mostly offer dishes that take into account the Istrian tradition and, depending on their character, are divided into those that offer mostly fish or meat dishes, in which natural ingredients like wild Mediterranean herbs and seasonal vegetables are ever present. Some restaurants selected in the brochure try to stick to the original recipes while some others, although based on traditional recipes, combine them with contemporary trends. You will find, for example, the original Istrian maneštra, gnocchi with goulash, brodet, but also pizzas with truffles and burgers with goat cheese and arugula, fish fillets on a bed of celery and shrimps... More and more well-known are street-food facilities that try to include in their offer some original Istrian ingredients. And there are also those who, on the contrary, bring the necessary fresh whiff of air coming from international cuisines. Beach facilities are always more informal, but in addition to fun by the sea and classic snacks, they also offer aged sliced steak and salads seasoned with Mediterranean spices...

We will all agree that a good dessert rounds out a meal and makes the day, and there is no better summer refreshment than a good ice cream. Altogether, it is a real festival of flavors out of which we present the best, specifying each facility's specialties.

Remark:
Restaurants are listed alphabetically.

Ručak, večera, desert

Lunch, Dinner, Dessert



Restorani
Restaurants



aModo Mio Vabriga

1

 Sv. Antona 3, Vabriga
 +385 91 300 2088, +385 98 197 6998
 cuturicm@gmail.com
 amodomio.vabriga
 amodomio.vabriga

 1 2 3 4 5 6 7 8 9 10 11 12

 Odležani steakovi, domaća ručno rađena tjestenina spravljena na moderan način.
/ Dry aged steaks, handmade pasta prepared in a creative way.



Bistro Niki's

2

 C. Maximus 9, Poreč
 +385 52 435 321
 +385 91 444 2572
 dario.barolin@gmail.com
 bistronikiporec

 1 2 3 4 5 6 7 8 9 10 11 12

 Domaća tjestenina s raznim umacima, kvalitetni riba i meso.
/ Homemade pasta with various sauces, quality fish and meat dishes.



Casa Manzolin

3

 Eufrazijeva 16, Poreč
 +385 99 485 4596
 info@casamanzolin.com
 www.casamanzolin.com
 Restaurant Casa Manzolin by Sv.Nikola
 casa_manzolin

 1 2 3 4 5 6 7 8 9 10 11 12

 Tradicija u modernom ruhu, uz sljublivanje vina i zalogaja. Pogled na znamenitu baziliku.
/ Tradition in modern guise, with wine and snacks pairing. View of the famous Basilica.



DeguStazione

4

 Istarska 17, Tar
 +385 91 443 0054
 degustazione@tar-vabriga.hr
 www.degustazione.tar-vabriga.hr
 DeguStazioneTar
 degustazione_tar

 1 2 3 4 5 6 7 8 9 10 11 12

 Kuća tradicijske gastronomije, ponuda istarskih jela, sezonski meniji.
/ House of traditional Istrian gastronomy. Seasonal menu.

Ručak, večera, desert

Lunch, Dinner, Dessert



Divino

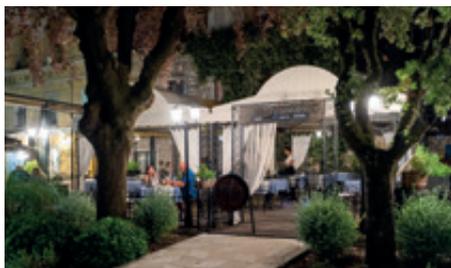
5

📍 Obala m. Tita 20, Poreč
☎ +385 52 453 030
✉ info@divino.hr
🌐 www.divino.hr
f PorecDivino
@ divinoporec

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Svježe riblje te mesne delicije u modernim mediteranskim, ali i tradicionalnim istarskim jelima. Sezonske namirnice.

/ Fresh fish and meat delicacies in modern Mediterranean and traditional Istrian dishes. Dishes with seasonal ingredients.



Dva ferala

6

📍 Obala m. Tita 13, Poreč
☎ +385 99 212 2010
✉ djulijugovac@icloud.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Domaća jela Istre, vlastito maslinovo ulje i povrće. Nonina maneštra, Istra tris (domaća tjestenina sa žgvacetom/tartufima/vinom).

/ Istrian homemade dishes, owner's olive oil and vegetables. Granny's minestrone, Istria tris -homemade pasta with žgvacet, truffles, wine.



Fora Le Porte

7

📍 Trg Slobode 2, Poreč
☎ +385 91 434 0004
✉ foraleporte@gmail.com
🌐 www.foraleporte.com
f Fora Le Porte
@ fora_le_porte

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Vlastita proizvodnja tjestenine, peciva i kruha. Namirnice od lokalnih dobavljača, isključivo istarski proizvođači vina.

/ Own production of pasta, pastries and bread. Ingredients from local suppliers. Wine exclusively from Istrian wine producers.



Grano Duro Pasta & Pizza

8

📍 Grgeti 35, Funtana
☎ +385 52 445 527
✉ recist@valamar.com
🌐 www.valamar.com/hr/kamping-porec/istra-camping-resort/restorani

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Birani specijaliteti talijanske kuhinje na središnjem trgu Piazza u Istra Premium Camping Resortu.

/ Selected specialties from Italian cuisine at Piazza, the central square within the Istra Premium Camping Resort.



Histria

9

📍 Istarska ulica 23, Funtana
☎ +385 98 964 9480
✉ mario.fabris@pu.t-com.hr
🌐 www.histria-funtana.eatbu.hr
f Restaurant-Histria-Funtana

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Ugodan ambijent i raznovrsna jela. Specijaliteti: riblji carpaccio, biftek s tartufima.

/ Variety of dishes in a pleasant atmosphere. Specialties: fish carpaccio, beef tenderloin with truffles.



Hrast

10

📍 N. Tesle 13, Poreč
☎ +385 52 433 797
☎ +385 98 944 6597
✉ restoran.hrast@gmail.com
🌐 www.restoranhrast.eu
f hrast.porec
@ restoran.hrast

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Istarska kuhinja s twistom. Klasići s namirnicama iz mora, ali i onim nesvakidašnjim. Domaća tjestenina. Riblji specijaliteti.

/ Istrian cuisine with a twist. Classics with seafood, but also some unusual ones. Home made pasta. Fish specialties.



Ideal

11

📍 Istarska ulica 15, Funtana
☎ +385 91 206 2828
✉ stifanicalen@gmail.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Širok izbor jela od sezonskih namirnica. Riblji specijaliteti.

/ Wide variety of dishes made from seasonal ingredients. Fish specialties.



Istra

12

📍 B. Milanovića 30, Poreč
☎ +385 52 434 636
☎ +385 91 252 9999
✉ istra67@gmail.com
🌐 www.restaurant-istra.com
f restaurantistra
@ istra_restaurant

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Priprema jela od ribe i mesa u posudama od terakote (peka). Domaća tjestenina, sezonske namirnice. */ Fish and meat dishes prepared in terracotta bowls. Homemade pasta, seasonal ingredients.*

Ručak, večera, desert

Lunch, Dinner, Dessert



Istranka

13

📍 Materada 1A, Poreč
 ☎ +385 52 431 164
 ☎ +385 91 562 3855
 ✉ skoficlorena@gmail.com
 📌 Restaurant-Istranka

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Mediteranska kuhinja, pizza iz krušne peći.
 / *Mediterranean cuisine, bread oven baked pizzas.*



Kod Stelia

14

📍 Ribarska 3, Vabriga
 ☎ +385 91 251 2079
 ✉ dario.stojnic@gmail.com
 📌 Restoran "Kod Stelia" Vabriga

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Jela na bazi svježih riba, rakova i školjki. Otvoreno cijele godine.
 / *Dishes based on fresh fish, crabs and shellfish. Open all year round.*



Marconi

17

📍 Eufrazijeva 24, Poreč
 ☎ +385 91 206 2819
 ✉ vergotini@net.hr
 📌 Marconi/Restoran/Pizerija/Galerija

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Riblja jela, mesna jela, pašte, rižota i školjke. Razni sirevi, domaći pršut, domaća istarska vina. Izbor pizza iz krušne peći.
 / *Fish, meat and shellfish dishes, pasta, risotto. Various cheeses, homemade prosciutto and Istrian wines. Bread oven baked pizzas.*



Marina Kukci

18

📍 Lipa 1, Kukci, Poreč
 ☎ +385 52 456 147
 ☎ +385 99 620 8289
 ✉ marina.parenzo@yahoo.it
 info@restaurant-marina.com
 www.restaurant-marina.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Domaće namirnice, sezonska jela (rakovice, gljive, šparuge, tartufi...) Domaća, ručno radena tjestenina.
 / *Homegrown ingredients, seasonal dishes (crabs, mushrooms, asparagus, truffles...). Homemade pasta.*



L'Artigiano

15

📍 Partizanska 5a, Poreč
 ☎ +385 52 433 825
 ☎ +385 91 365 0030
 ✉ marino.milokanovic@gmail.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Mediteranski specijaliteti. Jela s ražnja. Jela pod pekom i slastice.
 / *Mediterranean specialties. Barbecue dishes. "Pod pekom" dishes (prepared under a baking bell) and desserts.*



La Pentola Trattoria Italiana

16

📍 Pical 2, Poreč
 ☎ +385 99 547 5632
 ✉ tomlislav.milanovic@valamar.com
 www.trattorialapentola.com
 📌 TrattoriaLaPentola
 trattorialapentola

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Ručno spravljena domaća tjestenina i pizze iz krušne peći te specijaliteti mediteranske i talijanske kuhinje.
 / *Homemade and bread oven baked pasta and pizzas and Mediterranean and Italian cuisine.*



Miramare by Fratelli Cerea

19

📍 Otok Sv. Nikola, Poreč
 ☎ +385 52 406 036
 www.valamar.com/hr/hoteli-porec/valamar-isabella-island-resort/restorani
 Miramare by Fratelli Cerea
 📌 miramare_by_fratelli_cerea

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Mediteranska i talijanska jela s potpisom braće Cerea, spravljena od sezonskih i lokalnih sastojaka, uz raskošnu ponudu vina.
 / *Mediterranean and Italian dishes by the Cerea brothers, crafted with local, seasonal ingredients, and a wide wine selection.*

Ručak, večera, desert

Lunch, Dinner, Dessert



More

20

📍 Antice Gašparini 3, Funtana
☎ +385 445 103
✉ restoran.konoba.more@gmail.com
📧 morefuntana1979

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Autentična istarska jela. Specijaliteti od riba i plodova mora. Meso, tjestenine, delicije uz dodatak dragocjenog tartufa.

/ *Classic Istrian dishes. Fish specialties, seafood, meat, pasta, delicacies with precious truffle.*



OX | Food & Fire

21

📍 Zagrebačka 8, Poreč
☎ +385 91 200 5050
✉ ox@ox.hr
📧 www.ox.hr
📧 ox.porec
📧 ox.porec

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Steakhouse: Steakovi boškarin, Black Angus, Manzetta Prussiana, Wagyu (Kamichiku) A5; burgeri, tjestenina, carpaccio, BBQ...

/ *Steakhouse: Boškarin steaks, Black Angus, Manzetta Prussiana, Wagyu (Kamichiku) A5; burgers, pasta, carpaccio, BBQ...*



Peterokutna Kula

22

📍 Decumanus 1A, Poreč
☎ +385 52 451 378
✉ restoran@kula-porec.com.hr
📧 www.kula-porec.com.hr
📧 Restoran Peterokutna Kula
📧 restoran_peterokutna_kula

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Recepti Istre u inovativnim verzijama. Jadranske ribe, školjke i rakovi. Povrće lokalnih dobavljača. Vlastito maslinovo ulje.

/ *Istrian recipes in innovative versions. Adriatic fish, shellfish and crabs. Vegetables from local suppliers. Owner's olive oil.*



Ribarska kuća "Al Penon"

23

📍 Santa Marina 2, Vabriga, Tar
☎ +385 91 605 8660
✉ alpenon@tar-vabriga.hr
📧 www.ribarskakuca.hr
📧 Ribarska kuća Santa Marina - Al Penon
📧 ribarskakuca_alpenon

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Riblja jela. Jadranske ribe, školjke i rakovi. Namirnice lokalnih dobavljača. Vlastito maslinovo ulje.

/ *Adriatic fish, shellfish and crabs from local suppliers. Owner's olive oil.*



Santa Marina

24

📍 Santa Marina 1, Vabriga
☎ +385 98 285 702
✉ info@santa-marina.hr
📧 Santa Marina (Restoran)

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Tradicionalna istarska jela. Specijaliteti od ribe i mesa / *Traditional Istrian dishes. Meat and fish specialties.*



Skipper Eatery

25

📍 Turistička ul. 6, Poreč
☎ +385 52 730 089
☎ +385 98 367 942
✉ info@mainsail.hr

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Riblji bistro s raznolikom ponudom ribljih specijaliteta i sushija.

/ *Fish bistro with a diverse offer of fish specialties and sushi.*



Spinnaker

26

📍 Obala m. Tita 15, Poreč
☎ +385 52 400 804
✉ spinnaker@valamar.com
📧 www.restaurantspinnaker.com
📧 RestaurantSpinnaker
📧 restaurant_spinnaker

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Fine dining restoran, otvoren isključivo za večeru, predstavlja vrhunsku gastronomiju uz opsežnu kartu vrhunskih vina.

/ *A fine dining restaurant, exclusively open for dinner, offers exquisite gastronomy with an extensive selection of fine wines.*



Sv. Nikola

27

📍 Obala m. Tita 23, Poreč
☎ +385 52 423 018
☎ +385 99 315 4295
✉ info@svnikola.com
📧 www.svnikola.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Specijaliteti regionalne kuhinje uz velik izbor vina. Razne vrste *carpaccio* (škampi, sabljarka, hobotnica), riblje delicije.

/ *Regional cuisine specialties. Large selection of wines. Various types of carpaccio (shrimp, swordfish, octopus), fish delicacies.*



Ručak, večera, desert

Lunch, Dinner, Dessert



Šandor

28

📍 Otokara Keršovanija 9, Poreč
☎ +385 52 431 495
☎ +385 91 200 1308
✉ sandorgostiona@gmail.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Prepoznatljivi po jelima koja se pripremaju pred gostima (tatarski biftek, flambiranje mesnog ili slatkog jela).

/ Distinctive for dishes prepared in front of the guests (steak tartare, meat flambé or sweet dishes).



Tri bačve

29

📍 Matteo Benussi 8, Poreč
☎ +385 52 452 522
✉ rbancic@gmail.com
f Tribacve

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Gostionica duge tradicije, temeljena na ribljim specijalitetima iz vlastitog ulova.

/ An inn with a long tradition, based on fish specialties from its own catch.



Tri Kantuna

30

📍 Istarska 2, Tar-Vabriga
☎ +385 91 540 5486
✉ 3kantuna@gmail.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Istarska domaća jela na bazi mesa i ribe. Pizze.

/ Meat and fish based Istrian dishes. Pizzas.



Tuna Bay Restaurant

31

📍 Lanterna Premium Camping Resort, Tar Istra Premium Camping Resort, Funtana
☎ +385 91 601 2294
✉ drazenblazevic@proexito.hr
www.tunabay.hr
f Tuna Bay Restaurant
@ tunabay.restaurant

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Izuzetni riblji i mesni specijaliteti te bogata vinska karta.

/ Exceptional fish and meat specialties and a rich wine card.



Zeleni Park

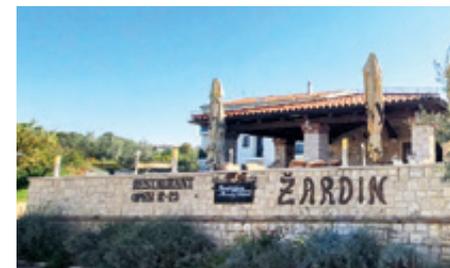
32

📍 Ograde 5, Funtana
☎ +385 91 521 1254
✉ giorgio.lakovic@gmail.com
f Restoran Zeleni Park

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Duga tradicija poslovanja, ugodan ambijent. U ponudi biftek, riba, domaća tjestenina, odresci, pizza.

/ Long tradition and pleasant atmosphere. Beef tenderloins, fish, homemade pasta, steaks, pizza.



Žardin

33

📍 Kovači 13b, Kaštelir-Labinci
☎ +385 52 455 313
✉ klaudio.perkovic@gmail.com
f ŽARDIN Traditional Restaurant

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Specijaliteti istarske kuhinje: istarski pršut, tartar biftek, jela s tartufima, svježa riba, jela ispod peke, domaća tjestenina.

/ Istrian cuisine specialties: prosciutto, steak tartare, truffles, fresh fish, dishes ispod peke, homemade pasta.

Agroturizmi / konobe Agrotourism / Taverns



Agroturizam Musizza

34

📍 Rošini 22, Rošini, Tar-Vabriga
☎ +385 99 214 7015
✉ ivana04061994@gmail.com
www.vinamusizza.hr
f Agroturizam Musizza
@ agroturizama

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Domaća jela. Namirnice dolaze s mini farme i s njiva. Povrće, vino i maslinovo ulje vlastite proizvodnje. Meso, tjestenina, pršut.

/ Homemade dishes. Food supplied by small farms. Vegetables, wine and olive oil of own production. Meat, pasta, prosciutto.



Agroturizam Selo Mekiši

35

📍 Mekiši Kod Vižinade 10, Vižinada
☎ +385 91 568 8635
✉ prsutarna.selomekisi@gmail.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Tradicionalna istarska jela. Pršut s obiteljske farme s certifikatom Zaštićene oznake izvornosti (ZOI). Specijaliteti od mesa: obrazi, carpaccio, fiorentine. Domaća tjestenina.

/ Traditional Istrian dishes. Prosciutto from family farm with Protected Designation of Origin. Meat specialties: guanciale, carpaccio, fiorentine. Homemade pasta.

Ručak, večera, desert

Lunch, Dinner, Dessert



Istarska konoba Buići

36

📍 Buići 30, Poreč
☎ +385 52 460 020
☎ +385 91 539 6890, +385 91 460 0201
✉ istarskakonobabuici@donato.hr
🌐 www.istarska-konoba-buici.com/restaurant/
📱 istarskakonobabuici
📱 istarskakonobabuici

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Kvalitetni istarski i međunarodni specijaliteti
spravljeni isključivo na maslinovom ulju
iz vlastite proizvodnje.

*/ Fine Istrian and international specialties
made exclusively with home produced
olive oil.*



Konoba & Grill Nando

37

📍 Bijela Uvala 12, Funtana
☎ +385 98 194 3481
✉ mihaeladeak@gmail.com
🌐 www.campingpolidor.com/hr/sadrzaji-kam-
pa/bar-restaurant/
📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Gastro kutak s ponudom
mediteranskih i istarskih specijaliteta.
Preporuka: biftek Polidor
i osvježavajući napitci.

*/ Gastro corner offering
Mediterranean and Istrian specialties.
Recommendation: Polydor beef tenderloin
and refreshing drinks.*



Konoba Bare

38

📍 Kamenarija 4, Funtana
☎ +385 95 915 8610
✉ barisic.dodo@gmail.com
📱 BareKonoba

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Moderna istarska gastronomija.
Specijaliteti iz mora.

*/ Modern Istrian gastronomy.
Seafood specialties.*



Konoba Bokoon

39

📍 Ribarska, Funtana
☎ +385 52 445 527
✉ recist@valamar.com
🌐 https://www.valamar.com/hr/kamping-porec/
istra-camping-resort/restorani

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Tradicionalna i autentična istarska jela.
Konoba u sklopu Istra Premium
Camping Resorta u Funtani.

*/ Traditional and authentic Istrian dishes.
Tavern within the Istra Premium
Camping Resort in Funtana.*



Konoba Čakula

40

📍 V. Nazora 7, Poreč
☎ +385 52 427 701
✉ cakulakonoba@gmail.com
🌐 www.konobacakula.com
📱 KonobaCakula
📱 konoba.cakula

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Istarski specijaliteti na moderan način.
Domaći tjestenina i kruh, vlastito maslinovo
ulje. Tagliata od boškarina.

*/ A modern take on traditional Istrian
specialties. Homemade pasta and bread,
own olive oil. Tagliata with boškarin.*



Konoba Daniela

41

📍 Veleniki 15A, Poreč
☎ +385 52 460 519
☎ +385 91 539 6450
✉ info@konobadaniela.com
🌐 www.konobadaniela.com
📱 konobadaniela
📱 konobadaniela

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Specijaliteti domaće i međunarodne kuhinje.
Prepoznatljivi po tatarskom bifteku koji se
spravlja pred gostom.

*/ Regional and international cuisine
specialties. Distinctive for the Tartare steak
prepared in front of the guests.*



Konoba Jadruhi

42

📍 Jadruhi 11, Vižinada
☎ +385 52 446 184
☎ +385 91 798 3511
✉ info@jadruhi.com
🌐 www.jadruhi.com
📱 konobajadruhi
📱 jadruhi_konoba

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Tradicionalna jela, vina i suhomesnati proizvodi
vlastite proizvodnje (ZOI, Zaštićena oznaka
izvornosti). Domaća tjestenina.

*/ Traditional dishes, wine and meat products
from own production (Protected Designation
of Origin certificate). Home made pasta.*



Konoba Kaštel

43

📍 Žbandaj 23, Poreč
☎ +385 52 460 239
☎ +385 98 366528
✉ konoba_kastel@net.hr
🌐 www.konoba-kastel.eatbu.hr
📱 Konoba Kaštel
📱 konoba_kastel

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Tradicionalna istarska jela, spoj međunarodne
i istarske kuhinje: mesna i riblja jela,
domaća tjestenina, sezonske namirnice.

*/ A combination of international
and Istrian cuisine: meat and fish dishes,
homemade pasta, seasonal ingredients.*

Ručak, večera, desert

Lunch, Dinner, Dessert



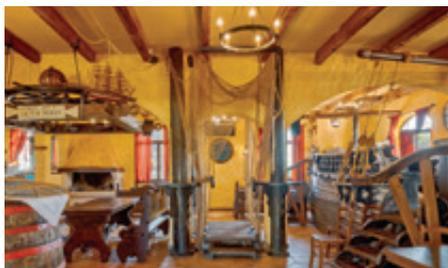
Konoba Madalù

44

📍 Istarska 58, Tar
☎ +385 95 854 6708
✉ lbernobic89@gmail.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Svježa ponuda sezonskih namirnica iz mora: ribe, rakovi, školjke, kvvarnerski škampi. Direktna prezentacija svježe ponude gostu.
/ *Fresh seafood offer: fish, crabs, shellfish, shrimps from Kvarner. Presentation of the fresh offer to the guests.*



Konoba Pirate Pub

45

📍 Turistička 23, Vabriga
☎ +385 91 621 5472
✉ paulo.stojnic@gmail.com
f Pirate Pub

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Tradicionalna domaća kuhinja Istre u specifičnom ambijentu.
/ *Traditional homemade cuisine of Istria in a specific venue*



Konoba Teran

46

📍 Istarska 35, Tar-Vabriga
☎ +385 98 167 3825
✉ anet80kroo@gmail.com
f Konoba Teran

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Autentična istarska konoba prilagođena suvremenom. Domaći kruh, ručno rađena tjestenina. Umaci, rižota, grill riba i meso.
/ *Authentic Istrian tavern adapted to Modern style. Homemade bread, handmade pasta. Sauces, risotto, grilled fish and meat.*



Seoski turizam Fatorić

47

📍 Ferenci 36a, Vižinada
☎ +385 91 583 7954
✉ opgfatoric@gmail.com

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Hram suhomesnatih proizvoda s prostorom za dozrijevanje pršuta i slanina. Ombolo, kobase iz kamina, juhe, tradicionalna tjestenina.
/ *Temple of cured meat with the space where prosciutto and bacon are dried. Ombolo, sausages, soups, traditional pasta.*

Specijalizirani gourmet objekti Gourmet Food Points



Artha Vegetarian & Vegan

48

📍 Jože Šurana 10, Poreč
☎ +385 52 435 495
✉ bistro.artha@gmail.com
f artha
@ bistroartha

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Vegetarijanski i veganski restoran. Svježe spravljene juhe, sendviči, tjestenina, variva, zdrave slastice...
/ *Vegetarian & vegan restaurant. Freshly prepared soups, sandwiches, pasta, stews, healthy desserts...*



Bacchus Wine & Bites

49

📍 Eufrazijeva 10, Poreč
☎ +385 91 404 0051
✉ info@bacchus-porec.hr
www.bacchus-porec.eatbu.hr

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Kutak za kušanje domaćeg vina, rakije, maslinovog ulja, proizvoda od tartufa, pršuta i sira. Pristupačne cijene.
/ *A corner for tasting homemade wine, rakija (schnapps), olive oil, truffle products, prosciutto and cheese. Affordable prices.*



Burgerija Burger Bar

50

📍 N. Tesle 8, Poreč
☎ +385 95 514 9703
✉ marko.pribetic@gmail.com
f Burger bar Burgerija
@ burgerija

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Gourmet burgeri i kraft piva iz Poreča te drugih hrvatskih kraft pivovara.
/ *Gourmet burgers and craft beers from Poreč and other Croatian craft breweries.*



Castellana

51

📍 Kaštelir 71, Kaštelir-Labinci
☎ +385 98 998 1742
✉ opgkovackastelir@gmail.com
www.castellana.com
f Castellana Craft Beer
@ Castellana

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Višenagrađivano pivo iz vlastite proizvodnje. Pizze krokantine s vrhunskim sastojcima. Domaći kolači na bazi pivskih sastojaka.
/ *Award-winning self-brewed beer. Crunchy pizzas with top ingredients. Homemade beer cookies.*

Ručak, večera, desert

Lunch, Dinner, Dessert



Cheese Bar Barolin

52

📍 N. Tesle 8, Poreč
☎ +385 91 222 4004
✉ cheesebarbarolin@gmail.com
f Cheese-Bar-Barolin
@ cheese_bar_barolin

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Preko 70 vrsta sireva, vina i drugih pića. Domaći pršut i kruh.

/ Over 70 types of cheese, wine and other beverages. Homemade prosciutto and bread.



Chili Fusion Streetfood

53

📍 Ribarski trg 1, Poreč
☎ +385 99 213 2920
✉ fperic3@gmail.com
f chilifusion
@ chill_fusion

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Azijski specijaliteti: zeleni curry, pileći katsu, dan dan rezanci, suši, tuna poke, sticky toffee puding i više.

/ Asian specialties: Green curry, Chicken Katsu, Dan Dan noodles, Dushi, Tuna Poke, Sticky Toffee Pudding & more.



KOI Asian Fusion

56

📍 Obala m. Tita 13, Poreč
☎ +385 52 824 125
✉ info@skull.hr
www.famosegroup.com
f Azijski restaurant KOI
@ koi_asian_food

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Veliki izbor sushija, tempure, azijske stir-fry riže, jela iz woka i Pad Thai specijaliteta.

/ A large selection of sushi, tempura, Asian stir-fry rice, Pad Thai and wok dishes.



La Contadina

57

📍 Massa Lombarda 9, Poreč
☎ +385 52 428 777
✉ lacontadina.porec@gmail.com
f Pizzeria "La Contadina"
@ pizzeria.lacontadina

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Veliki izbor pizza iz krušne peći, tjestenine i talijanska jela. Pizze s korom punjenom topljenim sirom.

/ Large selection of bread oven baked pizzas, pasta and Italian dishes. Pizzas with melted cheese stuffed crust.



Dali Pizza & Grill

54

📍 Istarskog razvoda 11, Poreč
☎ +385 52 452 666
✉ kbarisic@gmail.com
www.pizzeria-dali.eatbu.hr

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Veliki izbor pizza iz krušne peći te mesnih i ribljih jela s roštilja, juhe, topla i hladna predjela.

/ Large selection of bread oven baked pizzas and grilled meat and fish dishes, soups, hot and cold appetizers.



Grill Arman

55

📍 Mlinska 1, Poreč
☎ +385 52 431 677
✉ mesnica.arman@gmail.com
www.grill-arman-porec.eatbu.hr
f Arman grill Poreč
@ arman_grill_porec

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Specijaliteti s roštilja: čevapi, burgeri, pljeskavice, tartar, tunin odrezak, T-bone odrezak itd. Meso s hrvatskih pašnjaka.

/ Grill specialties: čevapčići, burgers, pljeskavice patties, tartar, tuna steak, T-bone steak, etc. Meat from Croatian pastures.



La Riva Pizza

58

📍 Obala m. Tita 3d, Poreč
☎ +385 52 452 011
✉ info@lariva.com.hr
www.lariva.com.hr
f LaRivaPorec

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Domaći sladoled, slastice i torte, uz opciju bez glutena. Izbor talijanskih pizza iz krušne peći. Sastojci iz provjerenih izvora.

/ Homemade ice cream, desserts and cakes. Gluten free option. Selection of bread oven baked pizzas. Ingredients from verified sources.



Old Town

59

📍 Eufrazijeva 8, Poreč
☎ +385 99 341 4105
✉ antonvladiskovic17@gmail.com
@ oldtownporec

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Tradicionalni istarski specijaliteti i vina. Istarski pršut rezan na nož, drugi visokokvalitetni suhomesnati proizvodi te bogata ponuda koktela.

/ Traditional Istrian food and wine. Knife-cut Istrian prosciutto, other high-quality Istrian meat products, and a cocktail bar.

Ručak, večera, desert

Lunch, Dinner, Dessert



Papabirra Burgers & Beers 60

📍 V. Nazora 9, Poreč
 ☎ +385 99 582 4443
 ✉ info@skull.hr
 🌐 www.famosegroup.com
 📱 papabirraporec
 📷 papabirra

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Specijalizirani za ponudu mesa, burgera, steakova, bogata ponuda piva.

/ Specialized in preparing meat, stakes and burgers, rich selection of beers.



Parentino Pizzeria 61

📍 Obala m. Tita 18, Poreč
 ☎ +385 99 582 4443
 ✉ info@skull.hr
 🌐 www.famosegroup.com
 📱 Parentino Restaurant
 📷 parentino_wine.and.dine

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Pizze Napoletane iz krušne peći, bruschette i focaccia. Opcije za doručak i brunch te bogata ponuda vina.

/ Wood-fired Pizza Napoletana, bruschetta and focaccia. Breakfast and brunch offerings, and a great wine selection.



Pescaria Fish place 62

📍 Ribarski trg 4, Poreč
 ☎ +385 99 582 4443
 ✉ info@skull.hr
 🌐 www.famosegroup.com
 📱 pescaria.fish.food

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Street food restoran koji poslužuje plavu ribu, sardine, hobotnice, dagnje, lignje, ribu i krumpiriće te svježe salate.

/ A street food restaurant serving blue fish, sardines, octopus, mussels, squid, fish and chips, and fresh salads.



Tunaholic Fish Bar Poreč 63

📍 Sv. Eleuterija 6, Poreč
 ☎ +385 91 443 1235
 ☎ +385 91 558 2140
 ✉ tunaholicfishbar@gmail.com
 🌐 www.tunaholicfishbar.com
 📱 Tunaholic Fish Bar Poreč
 📷 tunaholic.fishbar

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Spoj tradicije i modernog. Burgeri od tune, lososa, morskog psa, srdela... Fish&chips opcije. Salate. Jela bez glutena.

/ A blend of tradition and modernity. Tuna, salmon, shark, sardine burgers... Fish & chips options. Salads. Gluten-free dishes.



Umi Asian Streetfood 64

📍 Prvomajska 1a, Poreč
 ☎ +385 99 643 1884
 ☎ +385 99 745 6602
 ✉ umi.asianstreetfood@gmail.com
 📱 umiasianstreetfood
 📷 umi_asian_food_porec

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ Azijski street food klasi: ramen, tuna poke, dan dan rezanci, kung pao, zeleni curry, sticky toffee pudding

/ Asian street food classics: Ramen, Tuna Poke, Dan Dan Noodles, Kung Pao, Green Curry, Sticky Toffee Pudding



Plażni objekti Beach Food Points



Saint & Sinner Beach 65

📍 Hotel Delfin beach, Funtana
 ☎ +385 99 377 5575
 ✉ reservation@skull.hr
 📱 SaintSinnerBeach
 📷 saintsinnerbeach

📅 1 2 3 4 5 6 7 8 9 10 11 12

☆ VIP lounge area s baldahinima, alkoholna i bezalkoholna pića uz ponudu street food-a i pizze.

/ VIP lounge area with canopies, alcoholic and soft drinks with street food offer and pizza.

Ručak, večera, desert

Lunch, Dinner, Dessert

Slastičarne
Pastry Shops



Il gelato di Salvatore

67

📍 Sv. Eleuterija 3, Poreč
☎ +385 91 954 6379
✉ pie.sal@gmail.com
f ilgelatodisalvatore
@ ilgelatodisalvatore

📅 1 2 3 4 5 6 7 8 9 10 11 12



La Riva

58

📍 Obala m. Tita 3d, Poreč
☎ +385 52 452 011
✉ info@lariva.com.hr
www.lariva.com.hr
f LaRivaPorec

📅 1 2 3 4 5 6 7 8 9 10 11 12



Moka caffè

68

📍 Vladimira Gortana 38, Tar
☎ +385 98 919 9091
✉ estelabrcic72@gmail.com
f Moka caffè

📅 1 2 3 4 5 6 7 8 9 10 11 12





Proizvođači vina i destilata

Wine & Spirits Producers



HR

Najznačajnije sorte vina u Istri su Istarska malvazija, teran, muškatac, merlot i cabernet sauvignon. O povezanosti Istre i vina najbolje svjedoči činjenica da su još stari Rimljani birali ovo tlo za uzgoj vinove loze. Tradicija spravljanja vina prisutna je do danas, a Poreč Riviera u sklopu vinskih staza Istre preporučuje nekoliko proizvođača koji svoje proizvode nude na kušanje i prodaju. Živjeli!

Legenda / Map Legend

- Proizvođači vina**
Wine Producers
- Proizvođači destilata**
Spirits Producers

EN

The most important wine varieties in Istria are Istrian Malvasia, Teran, Muscat, Merlot and Cabernet Sauvignon. The connection between Istria and wine is best evidenced by the fact that the ancient Romans chose this soil for growing vines. The tradition of making wine is present to this day, and Poreč Riviera, as part of Istria's wine trails, recommends several producers who offer their products for tasting and sale. Cheers!

Napomena: proizvođači su rangirani po abecednom redu.

Remark: Producers are listed alphabetically.

Proizvođači vina i destilata

Wine & Spirits Producers



Proizvođači vina Wine Producers



Arman Marijan Wines

1

- 📍 Narduči 3, Vižinada
- ☎ +385 99 685 0498
- ☎ +385 91 169 9929
- ✉ info@arman.hr
- 🌐 www.arman.hr
- f ArmanMarijanWines
- 📅 1 2 3 4 5 6 7 8 9 10 11 12



Coccolo

2

- 📍 Istarska 4, Tar-Vabriga
- ☎ +385 91 753 5456
- ✉ elvio.kokolo@inet.hr
- f coccolo.vina
- 📅 1 2 3 4 5 6 7 8 9 10 11 12



Damjanić vina

3

- 📍 Fuškulin 99, Poreč
- ☎ +385 91 239 9995
- ✉ visit@damjanic.eu
- 🌐 www.damjanic.eu
- f Damjanicwines
- @ damjanic_wine
- 📅 1 2 3 4 5 6 7 8 9 10 11 12



Kušaona Liović

4

- 📍 Antice Gašparini 12, Funtana
- ☎ +385 91 206 3203
- ✉ smincek@gmail.com
- 📅 1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači vina i destilata

Wine & Spirits Producers



OPG Alfredo Cossetto

5

📍 Roškići 10, Kaštelir-Labinci
☎ +385 99 374 7423
✉ info@cossetto.com.hr
🌐 www.cossetto.com.hr
📱 cossettovina
📷 cossettovina

📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Bernobić Saša - Oh Wine

6

📍 Ohnići 6, Vižinada
☎ +385 91 452 7473
✉ info@oh-wines.com
🌐 www.oh-wines.com

📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Vina Deklič

9

📍 Ferenci 47, Vižinada
☎ +385 52 446 151
☎ +385 91 446 1511
☎ +385 95 845 6190
✉ info@vina-deklic.com
🌐 www.vina-deklic.com

📅 1 2 3 4 5 6 7 8 9 10 11 12



Pino Rossi Vina

10

📍 Bajkini 10A, Vižinada
☎ +385 91 788 1512
✉ pinorossi.vina@gmail.com
🌐 www.pinorossi-vina.hr

📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Bruno Ferenac

7

📍 Filipi 18, Ferenci, Vižinada
☎ +385 98 910 5264
✉ ferenacbruno@gmail.com
📱 Vina Bruno Ferenac

📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Geržinić

8

📍 Ohnići 9, Vižinada
☎ +385 52 446 285
☎ +385 91 506 75 03
✉ vina@gerzinic.com
🌐 www.gerzinic.com

📅 1 2 3 4 5 6 7 8 9 10 11 12



Poljoprivredni obrt O. Rossi

11

📍 Bajkini 16, Vižinada
☎ +385 52 446 053
☎ +385 91 3355 621
✉ info@vinarossi.com
🌐 www.vinarossi.com
📱 ROSSI winery & distillery

📅 1 2 3 4 5 6 7 8 9 10 11 12



Ritoša vina

12

📍 Ive Lole Ribara 3, Poreč
☎ +385 52 432 069
☎ +385 92 176 7818
✉ info@vina-ritosa.hr
🌐 www.vina-ritosa.hr
📱 Vina Ritoša

📅 1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači vina i destilata

Wine & Spirits Producers



Sosich Wines / P.T.O. Sošić

13

Lašići 2a, Vižinada
+385 98 927 3739
info@sosichwines.hr
www.sosichwines.hr

1 2 3 4 5 6 7 8 9 10 11 12



Terzolo vina

14

Višnjanska 6, Nova Vas, Poreč
+385 52 421 221
+385 91 421 2211
info@terzolo.eu
vinaterzolo

1 2 3 4 5 6 7 8 9 10 11 12



Vina Kadum - Kadum Wines

17

Buići 8, Poreč
+385 91 505 7747
vinakadum@gmail.com
www.kadumwines.com
Vina Kadum - Kadum Wines
kadumwines

1 2 3 4 5 6 7 8 9 10 11 12



Vina Laguna

18

M. Vlačića 34, Poreč
+385 52 453 179
+385 91 441 9998
kusaona@agrolaguna.hr
www.agrolaguna.hr
agrolaguna
agrolagunaporec

1 2 3 4 5 6 7 8 9 10 11 12



Vina Brčić

15

Brčićka 5, Nova Vas, Poreč
+385 52 421 104
+385 91 543 1107
vina.brcic@gmail.com
www.vina-brcic.com
vinabrcic
brcicwines

1 2 3 4 5 6 7 8 9 10 11 12



Vina Gašparini Denis

16

Vrh Lašići 2c, Vižinada
+385 52 446 489
+385 98 367 689
vinagasparinidenis@gmail.com
www.vinagasparinidenis.hr

1 2 3 4 5 6 7 8 9 10 11 12



Vina Pilato

19

Lašići 2, Vižinada
+385 52 446 281
+385 91 446 2810
info@vina-pilato.com
vinapilato@gmail.com
www.vina-pilato.com

1 2 3 4 5 6 7 8 9 10 11 12



Vina Radoš

20

Tadini 6, Kaštelir-Labinci
+385 98 190 1656
dejanrados5@gmail.com

1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači vina i destilata

Wine & Spirits Producers



Vinarija Franc Arman

21

- 📍 Nardući 5, Vižinada
- ☎ +385 91 446 2266
- ☎ +385 91 574 04 98
- ✉ francarman@gmail.com
- ✉ info@francarman.hr
- 🌐 www.francarman.hr
- 📅 1 2 3 4 5 6 7 8 9 10 11 12



Vinarija Giulio Ferenac

22

- 📍 Ferenci 8, Vižinada
- ☎ + 385 98 786 780
- ✉ giulio@giulio-ferenac-wines.com
- 🌐 www.giulio-ferenac-wines.com
- 📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Čehić

24

- 📍 Labinci 130, Kaštelir-Labinci
- ☎ +385 91 914 1269
- ✉ cehic.ana@gmail.com
- 🌐 OPG ČEHIĆ - ČEHIĆ family farm since 2001
- 📅 1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači destilata Spirits Producers



Distillery Sempervivum

23

- 📍 Veleniki 22, Poreč
- ☎ +385 91 520 3090
- ✉ marko.fabic@gmail.com
- 🌐 www.sempervivum.hr
- 📍 Sempervivum distillery Poreč
- 📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Goran Špehar - Istarska kapljica

25

- 📍 Cerjani 1, Kaštelir-Labinci
- ☎ +385 91 445 5054
- ☎ +385 91 568 2109
- ✉ info@istarska-kapljica.eu
- 🌐 www.istarska-kapljica.eu
- 📍 Istarska Kapljica
- 📍 istarskakapljica
- 📅 1 2 3 4 5 6 7 8 9 10 11 12



Proizvođači maslinova ulja, sira, meda i lavande

Olive Oil, Cheese, Honey & Lavender Producers



Proizvođači maslinova ulja, sira, meda i lavande

Olive Oil, Cheese, Honey & Lavender Producers



Proizvođači maslinova ulja

Olive Oil Producers



Brčić

📍 Brčićka 5, Nova Vas, Poreč
 ☎ +385 52 421 104
 ☎ +385 91 543 1107
 ✉ vina.brcic@gmail.com
 🌐 www.vina-brcic.com
 📺 vinabrcic
 @ brcicwines

1



Korta Gira

📍 Buići 8, Poreč
 ☎ +385 91 427 0521
 ✉ kortagira@net.hr

2

HR

Istria danas predstavlja najznačajniju regiju za proizvodnju maslinova ulja u svijetu. Tako tvrdi Flos Olei, najvažniji vodič kroz svjetska ekstra djevičanska ulja. U njemu možete pronaći najviše recenzija ekstra djevičanskih ulja iz brojnih zemalja svijeta, a upravo Istru već nekoliko godina uzastopno taj vodič proglašava najboljom u segmentu maslinarstva. Od sireva, ovdje se spravlja kozji, ovčji i kravlji sir te skuta, a sirevi se nerijetko oplemenjuju dodatnim okusima poput terana, tartufa ili domaćih oraha. Istarski med nosi nacionalnu oznaku izvornosti, izrazito je zdrav i ukusan, a najpoznatije vrste su od: bagrema, kadulje, kestena, lipe i vriješka. Kušajte sve to kod odabranih!

Legenda / Map Legend

Proizvođači maslinova ulja
Olive Oil Producers

Proizvođači meda
Honey Producers

Proizvođači sira
Cheese Producers

Proizvođači lavande
Lavender Producers

Napomena: proizvođači su rangirani po abecednom redu.

Remark: Producers are listed alphabetically.

EN

Today, Istria is the most important region for the production of olive oil in the world. It is claimed so by Flos Olei, the world's most important guide for extra virgin olive oils. It displays numerous reviews about extra virgin olive oils from many countries around the world and Istria has been proclaimed the best in the olive growing area for several consecutive years. Goat, sheep, cow and ricotta cheese are all made in Istria, and they are often enriched with additional flavors such as Teran wine, truffles or home grown walnuts. Istrian honey bears the national label of origin. It is extremely healthy and tasty, and the most famous types are made of: acacia, sage, chestnut, linden and heather. Taste it all at the chosen ones!



Nono Stipe

📍 Montizana 4, Poreč
 ☎ +385 98 975 7955, +385 98 254 934
 ✉ nonostipe@gmail.com
 🌐 www.nono-stipe.com

3



Ol Istria

📍 M. Vlačića 34, Poreč
 ☎ +385 52 453 179
 ☎ +385 91 441 9998
 ✉ kusaona@agrolaguna.hr
 🌐 www.agrolaguna.hr
 📺 agrolaguna
 @ agrolagunaporec

4

Proizvođači maslinova ulja, sira, meda i lavande

Olive Oil, Cheese, Honey & Lavender Producers



OPG Alfredo Cossetto

5

📍 Roškići 10, Kaštelir-Labinci
☎ +385 91 136 8160
✉ info@cossetto.com.hr
🌐 www.cossetto.com.hr/
📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Bernobić Saša - Oh Wine

6

📍 Ohnići 6, Vižinada
☎ +385 91 452 7473
✉ info@oh-wines.com
🌐 www.oh-wines.com
📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Geržinić

9

📍 Ohnići 9, Vižinada
☎ +385 52 446 285
☎ +385 91 506 75 03
✉ vina@gerzinic.com
🌐 www.gerzinic.com
📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Grebac - Monte Formento

10

📍 Kovači 17, Kaštelir-Labinci
☎ +385 98 936 2435
✉ karlo.grebac@gmail.com
🌐 www.grebac.com
📱 Grebac Extra Virgin Olive Oil
📱 grebacextravirgin
📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Bonaiuto Marina

7

📍 Vranje Selo 5a, Vižinada
☎ +385 98 847 897
✉ marinabonaiuto5@gmail.com
📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Edi Brčić

8

📍 Rogovići 21, Kaštelir-Labinci
☎ +385 99 301 2219
✉ brcic.edi@gmail.com
📅 1 2 3 4 5 6 7 8 9 10 11 12



OPG Laković

11

📍 Čandeti 8, Vižinada
☎ +385 91 901 85 40
✉ info@lakovic.hr
🌐 www.lakovic.hr
📅 1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači maslinova ulja, sira, meda i lavande

Olive Oil, Cheese, Honey & Lavender Producers



OPG Loris Bajkin

12

- 📍 Bajkini 7, Vižinada
- ☎ +385 91 56 95 960
- ✉ opg.bajkin@gmail.com
- 📱 bajkin_extravirginoliveoil



OPG Nivio i Anton Stojnić

13

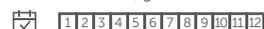
- 📍 Republika 16, Vabriga-Abrega
- ☎ +385 91 400 4099
- ✉ anton.stojnic1@pu.t-com.hr



OPG Rino Fatorić

16

- 📍 Grubići 10, Vižinada
- ☎ +385 98 367 075
- ✉ rinolio.rf@gmail.com



OPG Ritossa

17

- 📍 Vižinada 46, Vižinada
- ☎ +385 91 799 88 02
- ✉ rita.ritossa@inet.hr



OPG Oklen

14

- 📍 Urbani 3, Vižinada
- ☎ +385 98 991 3787
- ✉ opg.oklen@pu.t-com.hr
- 📱 Lavanda Oklen



OPG Oliveri

15

- 📍 Labinci 41, Kaštelir-Labinci
- ☎ +385 91 445 5041
- ✉ info@oli-veri.com
- 🌐 www.oli-veri.com



OPG Ugo Musizza

18

- 📍 Ribarska 1, Vabriga, Tar-Vabriga
- ☎ +385 98 334 158
- ✉ villalorenzo77@gmail.com



Rioža

19

- 📍 Musalež 63, Poreč
- ☎ +385 91 785 4287
- ✉ info@riozaoil.hr
- 🌐 www.riozaoil.hr
- 📱 Rioža Extra Virgin Olive Oil
- 📱 rioza_extra_virgin_olive_oil



Proizvođači maslinova ulja, sira, meda i lavande

Olive Oil, Cheese, Honey & Lavender Producers



Terzolo

20

📍 Višnjanska 6, Nova Vas, Poreč
☎ +385 52 421 221
☎ +385 91 421 2211
✉ info@terzolo.eu
📷 vinaterzolo

📅 1 2 3 4 5 6 7 8 9 10 11 12



Uljara Torač

21

📍 Žbandaj 105, Poreč
☎ +385 99 544 7219
✉ torac.zbandaj@gmail.com
🌐 www.torac.hr

📅 1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači sira Cheese Producers



Sir Špin

4

📍 M. Vlašića 34, Poreč
☎ +385 52 453 179
☎ +385 91 441 9998
✉ kusaona@agrolaguna.hr
🌐 www.agrolaguna.hr
📷 agrolaguna
📍 agrolagunaporec

📅 1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači meda Honey Producers



OPG Čehić

24

📍 Labinci 130, Kaštelir-Labinci
☎ +385 91 914 1269
✉ chehic.ana@gmail.com
📷 OPG ČEHIĆ - ČEHIĆ family farm since 2001

📅 1 2 3 4 5 6 7 8 9 10 11 12



Vias Oliveti

22

📍 Brčići, Brčićka 7, Nova Vas
Vižinada 18 a, Vižinada
☎ +385 91 528 9847
✉ info@viasoliveti.com
🌐 www.viasoliveti.com

📅 1 2 3 4 5 6 7 8 9 10 11 12



Žiković

23

📍 Pod kaštelom 14, Funtana
☎ +385 91 574 0294
✉ alda@alda-app.com

📅 1 2 3 4 5 6 7 8 9 10 11 12



Terzolo

20

📍 Višnjanska 6, Nova Vas, Poreč
☎ +385 52 421 221
☎ +385 91 421 2211
✉ info@terzolo.eu
📷 vinaterzolo

📅 1 2 3 4 5 6 7 8 9 10 11 12

Proizvođači lavande Lavender Producers



OPG Oklen

14

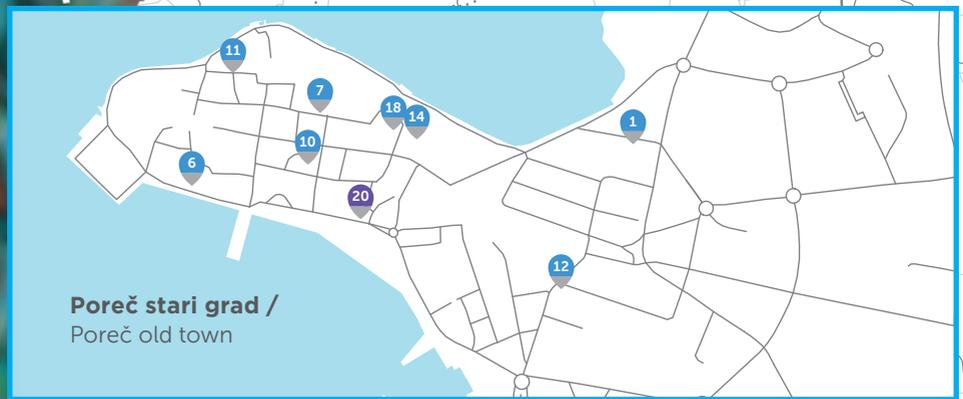
📍 Vrbanji 3, Vižinada
☎ +385 98 991 3787
✉ opg.oklen@pu.t-com.hr
📷 Lavanda Oklen

📅 1 2 3 4 5 6 7 8 9 10 11 12



Barovi

Bars





Barovi

Bars



Kokteli / barovi na plaži / posebni barovi
Cocktails / Beach Bars / Special Bars



Caffè Bar Yesterday

1

- Park Olge Ban 2, Poreč
- +385 98 190 1662
- nick_sabatti@yahoo.co.uk
- www.yesterday-caffe-bar.eatbu.hr
- yesterday_caffebar
- | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|----|----|----|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
|---|---|---|---|---|---|---|---|---|----|----|----|



Cristian Bar

2

- Čerlenki 18, Funtana
- +385 91 445 1011
- cristianbarfuntana@gmail.com
- Cristian Bar Est.1991a
- | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|----|----|----|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
|---|---|---|---|---|---|---|---|---|----|----|----|

HR

Osvježavajuća pića u jezgri grada ili uz vinograde i maslinike ili uz samo more uz pokoji noćni izlazak i koktel - neizostavan su dio stila života porečke rivijere. Stoga se može podičiti uistinu raznolikom i zanimljivom ponudom. Dan proveden na plaži, dobra glazba uz povijesne spomenike ili suvremeni večernji ritmovi za one željne provoda do sitnih sati... Odaberite u skladu sa svojim interesima, Rivijera u ovom segmentu ima kvalitetnu ponudu za svačiji ukus.

Legenda / Map Legend

Kokteli / barovi na plaži / posebni barovi
Cocktails / Beach Bars / Special Bars

Napomena: barovi su rangirani po abecednom redu unutar pojedinih kategorija.

EN

Refreshing drinks in the heart of the city or by the sea with a few nights out and a cocktail, are indeed an indispensable part of Poreč Riviera lifestyle. Therefore, it can be proud of a truly diverse and interesting offer. A day spent on the beach, good music with historical monuments or modern evening rhythms for those who want to stay around up to the wee hours... Choose according to your interests, Riviera has a quality offer for everyone's taste.

Noćni klubovi
Night Bars

Remark: Bars are listed alphabetically within individual categories.



Conte Bar

3

- Brnobići 38, Kaštelir-Labinci
- +385 98 648 964
- info@countsdrinks.com
- www.countsdrinks.com
- Conte Bar
- contebarkastelir
- | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|----|----|----|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
|---|---|---|---|---|---|---|---|---|----|----|----|



D'OR Beach Club

4

- Bijela Uvala 12, Funtana
- +385 99 319 3223
- reservation@dorbeach.com
- www.dorbeach.com
- D'OR Beach Club
- dor.beachclub
- | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|----|----|----|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
|---|---|---|---|---|---|---|---|---|----|----|----|

Barovi

Bars



English Pub

5

📍 Zelena laguna 10, Poreč
☎ +385 52 434 786
☎ +385 91 519 9993
f EnglishPubPorec

📅 1 2 3 4 5 6 7 8 9 10 11 12



Epoca

6

📍 Obala m. Tita 24, Poreč
☎ +385 98 367 942
✉ info@epoca.hr
🌐 www.epoca.hr
f Epoca Poreč
@ epocaporec

📅 1 2 3 4 5 6 7 8 9 10 11 12



Garaž bar

9

📍 Nikole Tesle 13A, Poreč
☎ +385 91 411 3828
✉ edi.sluga1@yahoo.it
@ garazfruitbar

📅 1 2 3 4 5 6 7 8 9 10 11 12



Lapidarium

10

📍 Sv. Maura 10, Poreč
☎ +385 99 252 9909
✉ giostra.porec@gmail.com
f CaffebarLapidarium

📅 1 2 3 4 5 6 7 8 9 10 11 12



Epulon

7

📍 Eufrazijeva 31, Poreč
☎ +385 99 731 0131
✉ danijelcamdzic@yahoo.com
f Epulon-Parenzo
@ epulon_porec

📅 1 2 3 4 5 6 7 8 9 10 11 12



Fuente

8

📍 Istarska ulica 2a, Funtana
☎ +385 91 445 1030
✉ fuentebeachbar@hotmail.com
f Fuente Beach Bar
@ fuentebeachbar

📅 1 2 3 4 5 6 7 8 9 10 11 12

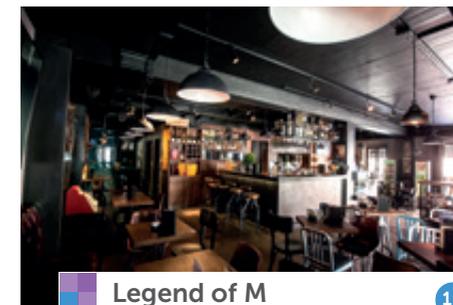


La Vecia Cantina

11

📍 Obala Matka Laginje 2, Poreč
☎ +385 95 904 8583
✉ info@veciacantina.hr
🌐 www.veciacantina.hr
f La Vecia Cantina
@ laveciantina

📅 1 2 3 4 5 6 7 8 9 10 11 12



Legend of M

12

📍 Istarskog razvoda 7, Poreč
☎ +385 52 555 569
✉ info@m-chanaan.hr
🌐 www.m-chanaan.hr
f Legend-of-M

📅 1 2 3 4 5 6 7 8 9 10 11 12

Barovi

Bars



Moka caffe 13

📍 Vladimira Gortana 38, Tar, Tar-Vabriga
☎ +385 98 919 9091
✉ estelabrcic72@gmail.com
f Moka caffe
📅



Old Town 14

📍 Eufrazijeva 8, Poreč
☎ +385 99 341 4105
✉ antonvladiskovic17@gmail.com
@ oldtownporec
📅



Tequila Beach Bar 17

📍 Šetalište Antona Restovića BB, Poreč
☎ +385 91 303 5644
@ tequila.beachbar
📅



The Beat Beach Club 18

📍 Šetalište Antona Restovića 25, Poreč
☎ +385 52 465 000
🌐 <https://www.valamar.com/en/hotels-porec/valamar-marea-suites/restaurants>
📅



Saint & Sinner Beach 15

📍 Hotel Delfin beach, Funtana
☎ +385 99 377 5575
✉ info@famosebar.net
f SaintSinnerBeach
@ saintsinnerbeach
📅



Ski Lift Poreč 16

📍 Zelena laguna 3, Poreč
☎ +385 91 474 7714
✉ ivan.opacak@hotmail.com
www.skiliftporec.com
f The Ski Lift Poreč
@ the_skilift_porec
📅



Wine Corner Poreč 19

📍 Eufrazijeva 3, Poreč
☎ +385 98 163 2227
✉ toniljaci1@hotmail.com
f Wine Corner Poreč
@ winecornerporec
📅

Barovi

Bars

Noćni klubovi Night Bars



Cristian Bar

2

📍 Čerlenki 18, Funtana
☎ +385 91 445 1011
✉ cristianbarfuntana@gmail.com
f Cristian Bar Est.1991a

📅 1 2 3 4 5 6 7 8 9 10 11 12



English Pub

5

📍 Zelena laguna 10, Poreč
☎ +385 52 434 786
☎ +385 91 519 9993
f EnglishPubPorec

📅 1 2 3 4 5 6 7 8 9 10 11 12

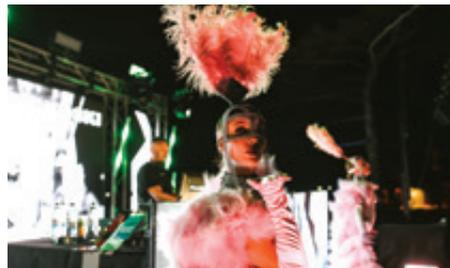


Saint&Sinner Club

20

📍 Obala m. Tita 12, Poreč
☎ +385 99 582 4443
✉ info@famosebar.net
f saintsinnerporec
@ saintandsinnerclub

📅 1 2 3 4 5 6 7 8 9 10 11 12



Tequila Beach Bar

17

📍 Šetalište Antona Restovića BB, Poreč
☎ +385 91 303 5644
@ tequila.beachbar

📅 1 2 3 4 5 6 7 8 9 10 11 12





Suvenirnice s enogastro ponudom

Food Wine Souvenir Shops



Suvenirnice s enogastro ponudom

Food Wine Souvenir Shops

HR

Lijepo je razveseliti najdraže (ili sebe) suvenirnom koji nas podsjeća na pozitivne trenutke, a još je ljepše kada se taj suvenir može i degustirati! Na nekoliko mjesta na Rivijeri naći ćete specijalizirane suvenirnice i destilerije s najfinijom ponudom vina, likera, meda, džemova, čokolada itd. koji će vas iznova okusima vraćati u dane provedene na pitoresknim ulicama naše rivijere.

Napomena: suvenirnice rangirane su po abecednom redu, a ne po broju bodova.

EN

It is nice to please your loved ones (or yourself) with a souvenir that reminds you of pleasant moments, and it is even nicer when this souvenir can be tasted! In several places in Riviera you will find specialized souvenir shops and distilleries with the finest offer of wine, liqueurs, honey, jams, chocolates, etc. - which will always take you back to the days spent on the picturesque streets of our riviera.

Remark: Souvenir Shops are listed alphabetically, not by the number of points.



Aura Shop Poreč

1

📍 Eufrazijeva 24a, Poreč
☎ +385 52 417 661
✉ aura@auraproizvodi.com
🌐 www.aura.hr
📘 Destilerija Aura
📷 destilerijaaura

📅 1 2 3 4 5 6 7 8 9 10 11 12



Butiga – local food store & more

2

📍 Kaštelir 29 b, Kaštelir-Labinci
☎ +385 91 615 3090
✉ info@butigakastelir.hr
📘 Butiga Kaštelir - local food store
📷 butigakastelir

📅 1 2 3 4 5 6 7 8 9 10 11 12



La Botega

3

📍 Istarska 15, Tar
☎ +385 91 602 9723
✉ m.prenc@tar-vabriga.hr

📅 1 2 3 4 5 6 7 8 9 10 11 12



Per Bacco

4

📍 Trg Slobode 10, Poreč
☎ +385 52 451 600
✉ perbacco@net.hr
📘 Vinoteka-Per-Bacco

📅 1 2 3 4 5 6 7 8 9 10 11 12



Sempervivum distillery Poreč

5

📍 Veleniki 22, Poreč
☎ +385 91 520 3090
✉ marko.fabic@gmail.com
🌐 www.sempervivum.hr
📘 marko.fabic.7

📅 1 2 3 4 5 6 7 8 9 10 11 12



HR Tržnica

Za vrijeme jutarnje šetnje zstanite na tržnici grada Poreča u srcu grada kako biste upili djelić porečke svakodnevice i opskrbili se ukusnim domaćim namirnicama. Na štandovima pronađite sezonsko voće i povrće, samoniklo bilje, začine, maslinovo ulje, med, jaja i mliječne proizvode. Volite li ribu i školjke, počastite se svježim ulovom iz Jadranskog mora na ribarnici.

Tržnica ima vanjski natkriveni i unutarnji prostor sa stolovima, vitrinama i štandovima. Tu su i ugostiteljski objekti, mali obrtnici i trgovinice s raznim proizvodima za kućanstvo. Popijte jutarnju kavicu. Kupite šareni buket cvijeća. Odaberite pletenu košaru ili suvenir od keramike i uživajte u malim stvarima koje vas čine sretnima.

Gradsko parkiralište nalazi se svega nekoliko koraka od tržnice pa sve što ste kupili možete odmah spremiti u auto.

Radno vrijeme tržnice*:

Od ponedjeljka do petka: od 06:00 do 14:00

*Tržnica ne radi za vrijeme praznika
Nova godina (1.1.), Uskrš, Svi sveti (1.11.) i Božić (25.12.)

EN Marketplace

During your morning walk, stop at the farmer's market Poreč in the heart of town to take in a bit of the every-day life of Poreč and stock up on delicious local produce. The stands sell seasonal fruit and vegetables, wild herbs, spices, olive oil, honey, eggs and dairy products. If you love fish or shellfish, treat yourself to a fresh catch from the Adriatic at the fish market.

The market has a covered outdoor space and an interior space with tables, cases and stands. There are also restaurants, bars, cafés, craft businesses and shops with various household products. Have a morning coffee. Buy a colourful bouquet of flowers. Choose a woven basket or a ceramic souvenir and enjoy the little things that make you happy.

The town parking lot is just a few steps from the market, so you can put everything you buy straight into your car.

Working hours*:

Monday - Friday: from 6:00AM to 2:00PM

*The market is closed on the following holidays New Year's Day (1 Jan), Easter, All Saint's Day (1 Nov) and Christmas (25 Dec)





Tar-Vabriga



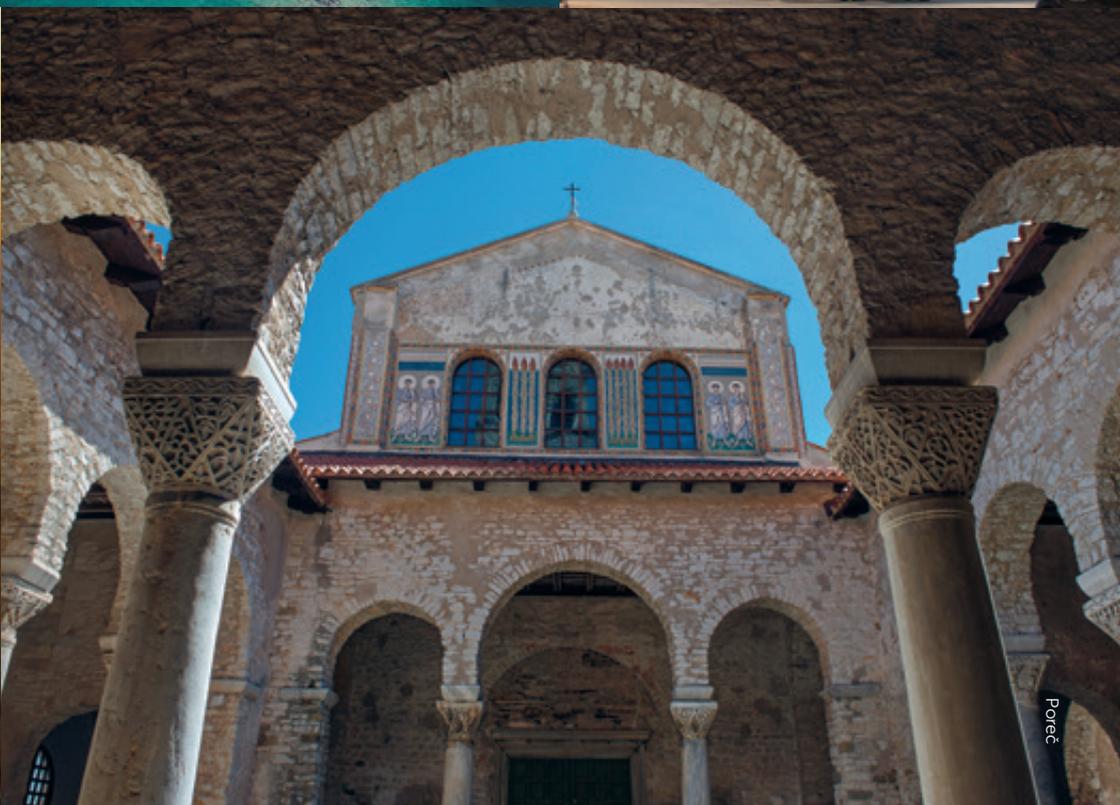
Funtana - otok Fržital



Kastelj - Labinci



Viznada



Poreč

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Best of Poreč Riviera

