

Subotica

Gastronomy

ENGLISH





Subotica, a city on the north of Serbia, is well-known for its unique architecture, history and culture, but most of all for its distinct gastronomic offer. It is an exceptional destination for all those who value both traditional and modern values, a city where charm and hedonism are a lifestyle, living at ease and tolerance are the main features of its citizens. The gastronomy of Subotica and its region is well-known for its versatile offer, which is a mixture of different cultures and tradition. Hence, the dishes served here have their origins in the German, Turkish, Hungarian, Montenegrin, Bosnian and other cuisine and provide an excellent base for preparing the delicious specialties of the region.

Welcome!

RESTAURANTS SERVING FOOD AND DRINK

The recipes for preparing the most delicious food mix salty and sweet, national dishes, but traditional and modern cooking as well. You will surely enjoy the diversity of the gastronomic offer, excellent food, excellent wine and the play of the tambourine men, who will play your favourite music with pleasure.

On the fringes of the city you will see large orchards and vineyards yielding delicious apples, pears, quince, apricot and, of course, grape. Having all that in mind, there is no special need to present the marvellous brandies and wines from this region, thus we cordially invite to taste them instead!

RESTAURANTS

Subotica is a city where people, simply, enjoy having a tasty bite. No matter where you pop in, whether a restaurant with local or international kitchen in the city centre, a "csárda" outside the city, a typical farm-restaurant or a fast-food one, we believe, you will taste all the flavours of this region and be delighted by them.



RESTAURANT WITH NATIONAL CUISINE

Traditional dishes are a brand attracting guests from all sides of the world. They are a fusion of the best recipes of the local ethnic communities and those who tasted it were delighted by it. Why wouldn't you do the same? You can have some of the popular local specialities in one of the famous restaurants, also serving international cuisine dishes.

Nepker

(the cuisine of Vojvodina, the Hungarian cuisine)
Žarka Zrenjanina 11
+381 (0) 24 555 480
www.nepkorrest.com

Gurinović

(the local cuisine, the Bunjevac cuisine)
Bajski put 32
+381 (0) 24 557-800
www.gurinovic.com

You can have some of the popular local specialities in one of the famous restaurants, also serving international cuisine dishes.

MG Club

(the local cuisine)
Zmaj Jovina 6
+381 (0) 24 680-690
www.simexgroup.com/mgclub

Mala gostiona

(the cuisine of Vojvodina and the international cuisine)
Park heroja 15, Palić
+381 24 (0) 753 447
www.elittepalic.rs

Bates

(the Serbian cuisine)
Vuka Karadžića 17
+381 (0) 24 556-008
restoranbates@nadlanu.com

Abraham

(the Hungarian cuisine)
Horgoški put 132
+381 (0) 24 755-012

Majur

(the local and international cuisine)
Kelebija BB
+381 (0) 24 646-646
www.vilamajur.com

RESTAURANTS WITH INTERNATIONAL CUISINE

Once you have tasted all local cuisine specialities we suggested, you can also visit at least one of the international cuisine restaurants and pizzerias in Subotica. Modern interiors, perfect service, the food and the wine will fully satisfy you.

Panorama

(the international cuisine)
Matije Korvina 17
+381 (0) 24 647-100
www.galleria-center.com

Glorija

(the international cuisine)
Dimitrija Tucovića 2
+381 (0) 24 672-010
www.hotelgloriasubotica.com

Patria

(the cuisine of Vojvodina and the international cuisine)
Ul. Đure Đakovića bb
+381 (0) 24 554-500
www.hotelpatrija.rs

Boss

(the international cuisine and the Chinese cuisine)
Matije Korvina 7-8
+381 (0) 24 551-111
www.bosscaffe.com

Denis

(the Italian cuisine)
Braće Radića 24
+381 (0) 24 551-155
www.denisizzeria.com

Don Club

(the Italian cuisine)
Korzo 4
+381 (0) 24 556 181
www.donclub.rs

Renesansa

(the Italian cuisine)
Matije Korvina 13
+381 (0) 24 555-001
www.renaissance.co.rs

Stara picerija

(the international cuisine)
Matija Korvina 5
+381 (0) 24 551-835

Neptun

(kaffee-pizzeria)
Dimitrija Tucovića 2
+381 (0) 65 722-722-0

The Code

(kaffee, restaurant)
Trg republike 8
+381 (0) 24 533-858
www.thecode.rs



FARMS

Life used to be hard, but nice in a village and on farms long time ago, but at present, these venues have become the places for rest and leisure from the speedy rhythm dictated by contemporary lifestyle, and the rural atmosphere of the farms in the neighbourhood of Subotica offers you plenty of pleasant and unforgettable moments. Their architecture, home-made food, traditional music and naive art attract those who like to enjoy old lifestyle. Visit our farms, which reflect the ancient spirit of Subotica and will take you back few decades in past.



Rokin salaš

is on the eastern lakeshore of Lake Ludaš. The authentic, hundred-year old house offers an ethnological and archaeological collection of findings from the lake area and a collection of the reserve's natural wealth. Since there is no power supply, old-style dishes and cakes are baked and cooked in an old style oven. The farm is open from April 15th through 31st October.

Hajdukovo, Nosa
+381 (0) 64 12 23 504
www.etnolife.org



Majkin salaš

is on the outskirts of Palić. This farm offers a menu for connoisseurs: roast potato, beef stew, rooster paprikash with dumplings, beans á la farmhouse, roasted duck, pork toe paprikash and fish soup.

Jožef Atile 79, Palić
+381 (0) 24 753-276
www.majkinsalass.com



Salaš Jelen

is on the outskirts of Palić. Besides its authentic atmosphere, you can enjoy beef and lamb specialities, home-made bread and can even join the chef in preparing these dishes.

Lopudska 7, Palić
+381 (0) 24 753-586
www.jelensalass.com

TAVERNS

Taverns have always been the oases of peace, refreshment, good food, pastime and fun. These roadhouses, known as "csárda" or "žarda" in these regions, have been much favoured safe havens for centuries. At present, they are places to rest from everyday worries and to have some good food, especially for those who favour fish soups and roasted fish.

Gujaš čarda is known for its Hungarian cuisine specialities and special dishes made from mangalitz (breed of pig grown especially in Hungary). This tavern is also famous for its stew and dumplings, lamb paprikash with cabbage, tripe paprikash, ragout á lá Szeged, lamb stew, oven-baked bean and "somlói galuska" (sweet dumplings with vanilla, nuts and chocolate). Next to the tavern is a mini zoo, fishpond, children's playground and a motel, and the Healthy Food Festival has been organised in each September there since 2009.

Ludaški šor 206, Šupljak
381 (0)24 758-093
www.gulyascarda.rs

Riblja čarda is right on the lakeshore of Lake Palić. It was built in 1880s and is a listed cultural heritage, where you can order filleted fish soup, fish cracklings, carp á la Dorozsma, octopus salad and fish orly, praised by many.

Obala Lajoša Vermeša bb, Palić
+381 (0) 24 755-040
www.elittepalic.rs

Paprika čarda is in the Resort Area in Palić and is specialized in fish specialities.

Vikend naselje bb, Palić
+381 (0) 63 727-42-35
www.palic.rs



SNACKS

Do not hesitate to taste a pizza, hamburger, barbecue, pan-cakes, pastry or bourek/börek, if you are a fan of it.



Bakery Lipa
Đure Đakovića 17
+381 (0) 24 661-051

Mc Donalds
Trg slobode 1
+381 (0) 24 556-121

Green food
Park Ferenc Rajhla bb
+381 (0) 24 525-110

However, if you want a complete meal, choose one of the restaurants offering menu meals.



Gentlemen's Pub
(the local cuisine)
Rade Končara 3
+381 (0) 24 547-559
www.gentlemenspub-subotica.com

The play off
(the local and international cuisine)
Dimitrija Tucovića 13
+381 (0) 24 554-951



Atrium's place
(express restaurant)
Matije Korvina 17
+381 (0) 24 647-227
www.galleria-center.com

PASTRY-SHOPS

Pastry-shops in Subotica have the spirit of "good, old times". Some of them has maintained the tradition of perfect service, marble plate tables, lace curtains and huge windows turned to the city's main promenades. The city pastry-shops are places for debates, chin-wags, meeting, reading newspapers over a cup of coffee and a piece of one's favourite cake.

Ravel
Nušičeva 2
+381 (0) 24 554-670

Pelivan
Trg slobode 4
+381 (0) 24 539-021

Bodis
Rudić ulica 1
+381 (0) 24 559-258

Daraboš
Matije Gupca 18
+381 (0) 24 523-202

Daraboš nova
Aleja maršala Tita 11
+381 (0) 24 555-018

Bread&Co
Trg slobode 16
+381 (0) 24 601-830

**Kafe-poslastičarnica
Plato**
Trg cara Jovana Nenada 2-4
+381 (0) 24 670-220

Makarena
Đure Đakovića bb
+381 (0) 24 554-500



OLD MASTER RECIPES

We've got you familiar with the best restaurants in Subotica, and we are sure that you found your new favourite meal right here in our city. Don't try to tell your friends how delicious the cuisine is here, but simply surprise them by preparing some of the most typical local specialties. We offer you three.

Ludas Soup

Ingredients (four servings):

120 g pork rump, 100 g carrots, 100 g green peas, 50 g parsley, 1 onion, 1 dcl cream, 2 tablespoon flour, some anethum, half a lemon, salt, pepper and 1,2 l water.

Directions:

Finely chop the onion and the pork rump and fry it for a while. Add the green peas, carrot and parsley and cook it for a while, then add salt and water. Leave it to cook for 30 minutes. Mix the cream, flour, dill and pepper and add this mixture to the soup. At the end, add the juice of the lemon to the soup.



Roasted potato á la Subotica

Ingredients (serves four):

1,2 kg potato, 300 g onion, 100 g lard, 200 g liverwurst, 200 g smoked sausage, 200 g pork spare ribs, 200 g pork cutlet, 200 g smoked bacon, salt, mixed spices and pepper.

Directions:

Cover a roasting pan or a baking sheet with the lard and place a single layer of onion on it. Cut the potato into rings and place them over the onion. Cut the meat, liverwurst, sausage and bacon into small pieces and spread them over the potato. Add the spices and bake it in a pre-heated oven, at 200 degrees for 90 minutes.



Poppy Seed Delight

Ingredients for the dough:

250 g flour, 1 egg and 1 dcl water.

Ingredients for the filling:

200 g ground poppy seeds, 100 g castor sugar, 1,5 dcl milk.

Directions:

Make a dough from the flour, egg and water, and leave it for a while "to rest". Spread it out and cut it into noodles when dried. Boil the noodles in water. When cooked, strain it off and add to it the mixture of poppy seeds and castor sugar melted in milk. Mix it all together, put it back to cook for a minute, and serve it hot.



WINES FROM THE SANDY REGION

The soil of the Subotica region is sandy and was formed after the disappearance of the pre-historic Pannonian Sea, hence the wines of the region are called “wines from the sandy region”. Wine lovers know that a visit to Subotica and its neighbourhood will not be a disappointment, because local wines are known for their pleasantly harmonised taste, soft aroma and drinkability.

The Subotica-Horgos Sandy Region lies on 24.000 hectares and almost all of its area is suitable for winery. The traditionally cultivated sorts of wine are Kadarka and Kövidinka, however, recently established wineries mostly cultivate Italian Riesling, Rheine Riesling and Chardonnay. The recommended white sorts in this region are Italian Riesling, Zupljanka, White Burgundy, Ezerjó, while the red sorts are: Merlot, Frankovka, Red Burgundy and Cabernet. You can taste these sorts of wine in some of the old wine cellars both in Subotica and in its vicinity.

WINERIES

Vinski dvor /Wine Castle/

produces Chardonay, Kövidinka, Italian and Rheine Riesling, White Sauvignon, Merlot, Caberne Sauvignon, Pinot Noire and Red Burgundy.

Vinski salaš Čuvardić /Čuvardić Wine Farm/

is located on the road from Subotica to Kelebija border crossing, and there you will find a wide selection of old, autochthonous wines but also some newer ones.

DiBonis

offers a visit to the winery accompanied with wine and brandy tasting in its wine tasting centre Shiraz, where there is a unique wine treasury. Local wine lovers keep there their most precious bottles brought from all over the world.

WOW Winery

is one of the most modern wineries in the region. There is also a wine tasting hall large enough to accommodate about 100 persons.

Podrum Varkulja / Varkulja Winery/

produces Italian and Rheine Riesling and Cabernet Franc.

Maurer

produces Kövidinka, Srem-ski Zelenik, sweet white wine, Bakator, Riesling and Caberne Sauvignon.

Šinka

produces Kövidinka, Ezerjó, Sauvignon Blanc, Frankovka and Merlot.

MR Vinogradi /MR Vineyards/

produces only autochthonous sorts of Kadarka.



WHERE TO TASTE WINES?



Vinski dvor produces 10 sorts of wine with protected designation of origin. Owing to tradition and the use of the latest technology, this family winery succeeds in producing high quality wines.

Hajdukovo bb
+381 (0) 24 754-762
www.vinskidvor.com



WOW vinarija is one of the most modern wineries in the region. Due to its second-to-none technique, the winery could successfully position its wines on the market and build up the brand within a very short period of time. There is also a wine tasting hall large enough to accommodate about 100 persons.

Josipa Kolumba 33, Palić
+381 (0) 24 603-001
www.wowwinery.com



Vinski salaš Čuvardić /Čuvardić Wine Farm/ is along the road from Subotica to Kelebija border crossing. What makes the old farm house and its yard distinct from the neighbouring houses, is its long wine list of old, autochthonous and new sorts of wine.

Edvarda Kardelja 139, Subotica
+381 (0) 24 515-721
www.vinskisalas.com



DiBonis Winery offers the opportunity of visiting the winery accompanied with wine and brandy tasting in the Shiraz Tasting Centre, wherein there is a unique wine treasury. Local wine lovers keep there their most precious bottles brought from all over the world.

Segedinski put bb , Palić
+381 (0) 24 546-067
www.dibonis.com

The Sinka Wine Cellar

produces the following wine sorts: Kövidinka, Ezerjó, Sauvignon Blanc, Frankovka and Merlot on the sandy terrain of Hajdukovo.

Boška Buhe 9, Palić
+381 (0) 24 754-979



Kujundžić Tavern

is in the centre of Subotica and is managed by a family, where winery has a generations-long tradition.

Vase Stajića 14
+381 (0) 24 522 401
www.piramida-konobakujundzic.rs



Podrum Varkulja / Varkulja Winery/

produces Italian and Rheine Riesling and Cabernet Franc. List Ferenc 11, Nosa, Hajdukovo
+381 (0) 24 754-608

The Maurer Winery

is in Hajdukovo and offers wine tastings for up to 24 persons.

Sarajevska 16, Hajdukovo
+381 (0) 65 96-2222-9



WINE-RELATED EVENTS IN SUBOTICA AND PALIC

Palic Wine Festival - last week of May.

Saint Urban is the protector saint of winery and vineyards in the Subotica-Horgos sandy region. The Palic Wine Festival is organised as a tradition of celebrating the protector saint's day, and a whole day is devoted to tasting excellent wines from the sands, likewise other wine sorts from Vojvodina, accompanied with plenty of delicious snacks.

Fruit-picking Days – third weekend of September

Fruit-picking Days are organised in late September after ending the works in vineyards and orchards and present a colourful parade of vintagers and crops. The parade is usually followed by a celebration of wine, providing opportunity to taste wines and freshly pressed must, and an exhibition of fruits and vegetables. Crushed grapes are pressed and an exhibition of fruit and vegetables is organised. Along the promenade there is a bazaar of handicrafts and a fair of honey, medicinal herbs and fruit. The Fruit-picking Days in Palic are traditionally organised during the third weekend in September.

The Days of Wine in Subotica and Palic are organised three times a year: in January, February and November.



USEFUL INFORMATION

Railway station

Park Rajhl Ferenc bb
+381 (0) 24 555-606
www.zeleznicesrbije.com

Bus station

Senćanski put 5
+381 (0) 24 555-566
www.sutrans.rs

Taxi +381 (0) 24 -

9761, 9764, 9765, 9766, 9780, 9781, 9782, 9783, 9784, 9785,
9786, 9787, 9788, 9789, 554-742, 562-476, 544-544, 680-570,
572-572, 550-583, 581-581, 582-582.
www.taxisubotica.info

Parking: JKP "Parking"

Đure Đakovića 23/II
+381 (0) 24 694-200
www.suparking.rs

Depot for vehicles

Izvorska bb
+381 (0) 24 555-311
www.suparking.rs

Emergency numbers:

Police 92, Urgent medical help 94, Fire 93,
Help on the road 987

Pharmacy (0-24h)

Trg Slobode 1,
+381 (0) 24 552-499
www.apotekasubotica.rs

Shop opening hours till 20:00

Restaurant opening hours till 24:00

Internet cafe:

FiaNova
Adresa: Korzo 9



Tourist information Subotica

Trg slobode 1
Serbia, 24000 Subotica
+381 (0) 24 670-350
www.visitsubotica.rs
e-mail: info@visitsubotica.rs

Tourist information Palić

Kanjiški put 17a
Serbia, 24413 Palić
+381 (0) 24 753-111
www.palic.rs
e-mail: info@palic.rs