



SUPETAR

MIRCA, SPLITSKA, ŠKRIP

*Snažan pečat tradicije
za sjajnu turističku
budućnost!*

*A strong stamp of
tradition for great
tourist future!*





Vrata našeg najvećeg dalmatinskog škoja

The gates of our biggest Dalmatian island

grad Supetar – širom je otvorio svoja vrata povratku tradiciji i ruralnom turizmu, koji se ondje vraća u velikom stilu – naime, upravo će Supetar iduće godine u svibnju biti domaćinom kongresa posvećenog ovoj specifičnoj grani turizma!

Nimalo slučajno, jer čelni ljudi naše otočke metropole itekako znaju da je povratak svemu iskonskom, izvornom i autentičnom što destinacija može ponuditi, trenutno najaktualniji trend u globalnim turističkim kretanjima. U tom duhu izvadili su na stolove svojih restorana i obiteljskih gospodarstava najukusnije tradicijske delicije, oživjeli stare užance, goste doveli u autentične kamene kuće s očaravajućim pogledom, a nama dali sjajan materijal za jedan od najintrigantnijih – inajukusnijih – tekstova do sada!

the town of Supetar – has opened its door to a return to tradition and rural tourism. And it is having a very stylish comeback – namely, next year in May Supetar will be hosting a congress dedicated to this specific tourism branch!

This is not by chance, for head people of our island's metropolis know that a return to everything primal, original and authentic that a destination has to offer is, at the moment, the most current trend in global tourist movements. In this spirit, they have put out on the tables of their restaurants and family rural households the most delicious traditional delicacies, enlivened old customs, brought their guests to authentic stone houses with an enchanting view, and gave us a great material for one of the most intriguing and – the tastiest – texts so far!



**TURISTIČKA ZAJEDNICA
GRADA SUPETRA**

SUPETAR TOURIST BOARD

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4. KONGRES RURALNOG TURIZMA U SUPETRU

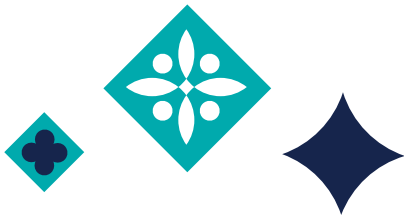
Kongres ruralnog turizma kojem je Supetar domaćin, održava se od 09. – 13. svibnja 2018. Godine. Biti će to jedan od najvećih stručnih turističkih događaja ikad održanih u Supetru.

Osim stručnog dijela kongresa, očekuje nas i bogat popratni program sajmova, koncerata i izleta kojim ćemo prezentirati gastronomsku, outdoor i baštinsku ponudu bračkog ruralnog područja koje je s godinama postalo neizostavan dio bračke otočke turističke priče.

4TH CONGRESS OF RURAL TOURISM IN SUPETAR

Congress of rural tourism hosted by Supetar is going to be held from 9 – 13 May 2018. It will be one of the greatest expert tourist events ever held in Supetar. Apart from the professional part, there will be rich accompanying programme of fairs, concerts and excursions where they will present gastronomic, outdoor and heritage offer of Brač's rural area that has, over the years, become an integral part of Brač's tourist story.





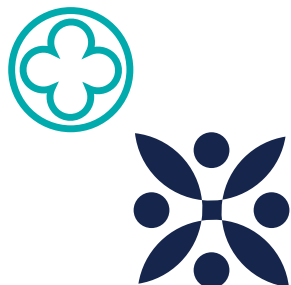
SVIJET KOJI KAO DA SE PRESELIO IZ SNOVIĐENJA.

No, prije nego što zavirimo u supetarske kuhine, ne možemo odoljeti a da ne bacimo pogled na atrakcije sa kulturno-povijesnim predznakom, koje čitavom Braču daju specifičan pitoreskni karakter obavijen i velom intrige! Jer, kako drugačije opisati Zmajevu špilju, koja kao da je izronila iz nekakvog svijeta na rubu sna i jave? 30-minutni uspon do špilje iz mjesta Murvica uz pratnju stručnog vodiča pomalo je naporan, ali bit ćete nagrađeni pogledom na fascinantne reljefe koji pomiruju slavensku mitologiju i kršćansku ikonografiju! U 15. stoljeću ova je špilja bila obitavalište glagoljaških svećenika, a na autentičnom reljefu zmaja isklesanom u litici pozavidjeli bi joj i tvorci serije "Game of Thrones"! Ništa manje interesantna nije ni pustinja Blaca – redovnički samostan zidan tik uz kamenu liticu koji poput kakve lijepe utvare odolijeva zubu vremena! Teško je povjerovati da je ovaj kompleks građevina raznih namjena krenuo od kamenjem pregrađene pećine koja je bila sklonište vrijednih pustinjaka pred Osmanlijama, a njen će vas interijer ostaviti bez daha – razgledajte staru samostansku kuhinju, rukopise, glasovir, gramofon, teleskop... A za potpun doživljaj jedne od emblematičnih bračkih tradicija, krenite tematskom stazom Herkules do kamenoloma Rasohe, ili pak otidite do Pučišća i posjetite klesarsku školu, gdje će pred vašim očima izroniti prava mala remek djela vrijednih đakčkih ruku - od nadaleko poznatog bračkog kamena!



A WORLD AS TRANSFERRED FROM A VISION.

But, before we take a look at Supetar's kitchens, we can't resist not to see what cultural-historical attractions the place has to offer, which give a specific picturesque character covered in veil of mystery! For, how else would you describe Dragon's cave, which looks as if it emerged out of the world between sleep and reality? A 30-min. ascend to the cave from Murvica place, accompanied by an expert guide, is a bit tiring, but you will be awarded with a view of fascinating reliefs that are a blend of Slavic mythology and Christian iconography! In 15th century this cave was a habitat of Glagolitic priests, and an authentic relief of dragon carved in a cliff would certainly be gladly used by makers of Game o Thrones! No less interesting is Blaca dessert – monk's monastery built close to a cliff that, like a nice apparition, resists the time! It is hard to believe that this complex of buildings of different purposes started with stone partition of a cave that was a shelter of hard working hermits against the Ottomans. Its interior will take your breath away – see old monastery kitchen, manuscripts, piano, gramophone, telescope... And for a complete experience of one of emblematic Brač's traditions, set out on a theme road Hercules to stone quarry Rasohe, or visit Pučišća and its stone masonry school where you can see real works of art of hardworking students' hands – made of far known Brač's stone!



GASTRO-HEDONIZAM S TRADICIJSKIM PEČATOM.

Ako su vam od svih bračkih doživljaja omiljeni upravo oni za nepca, krenite tematskom stazom "Dolče Vita" i uplovite u – slatki život, gdje glavnu riječ vode gastro čari Brača – 5 restorana, konobi i agrodomaćinstava te obiteljska vinarija zadovoljit će i one najzibirljivije gurmane! Supetar se, naime, posebno okrenuo tradicionalnoj gastronomiji, te je pod lajtmotivom Otključajte okuse autohtone kuhinje otoka Brača prošle godine otpočeo projekt OTOČKA KUHINJA Supetar koji na stolove vraća jela kakva su po starim tradicionalnim receptima spremale bračke none! Ovu plemenitu inicijativu prihvatilo je 5 supetarskih restorana, a gurmanski nastrojani gosti su presretni što će napokon imati mjesta gdje će moći kušati jednostavna otočka tradicionalna jela. No, ne treba ih kriviti – sam pogled na slasne menije ovih objekata izaziva zabuzice, a činjenica da se jede uglavnom u autentičnom ambijentu starinskih dotjeranih kuća razlog je više za posjet! Tako, primjerice, pršte pohvale na svim jezicima za Agroturizam "Ranjak" – od pogleda na njihove slasne delicije poput janjetine na špicu, riblje i mesne peke, bračke torte i rožate te domaćih sokova od melise i kadulje – zavrtjelo nam se u glavi, a ništa lošije nismo "prošli" bacivši pogled na meni Muzeja uja, OPG-a Kamen u Škripu, konobe "Kod Tonča" u Splitskoj ili pak konoba "Luš" povrh Supetra.



GASTRO – HEDONISM WITH A MARK OF TRADITION.

If of all Brač's experiences you prefer gastronomic ones, set out on a theme road "Dolčevita" (Dolce Vita) and sail in - sweet life where the most pronounced is gastro magic of Brač – 5 restaurants, taverns and rural households and a family vinery will please even the choosiest gourmets! Supetar has turned to traditional gastronomy, and with a leitmotif Unlock the taste of authentic Brač island cuisine started a project ISLAND CUISINE Supetar which brings back the dishes made by traditional recipes by Brač's grannies! This noble initiative has been embraced by 5 Supetar's restaurants, and gastronomy oriented guests will be delighted to finally have a place to taste simple traditional island's dishes. But, they are not to blame, a simple look on tasty menus makes your mouth water, and the fact that the ambience is mostly authentic, in nicely arranged old house, is an extra reason for a visit! Agrotourism Ranjak is praised in all languages – a simple view on their tasty delicacies like spit roasted lamb, meat and fish under the baking lid, Brač's cake and rožata; homemade juices made of Melissa and sage – makes our mind twist. Same thing happened after looking at a menu of Oil Museum, rural household "Kamen" in Škrip, tavern "Kod Tonča" in Splitska or tavern "Luš" above Supetar.





OSVAJAJU NEPCA... I SRCA.

I druga bračka gourmet odredišta nude sjajne priče I iskustva. Meni Kaštila “Gospodnetić” u Dolu, koji pored navedenih divota nudi i kunca na brački način u umaku od vina i varenika s domaćim njokima, te manistrus pomidorima i carbonaru po receptima nona Nade i Lorinde priča oduševalja sve koji ga posjete! A da li su none dobro pripremale manistru, najbolje nam govore riječi Talijanke Alessandre koja na strogom Tripadvisoru nije štedjela na pohvalama – Nema riječi da se opiše ovo mjesto – to nije samo restoran, već čitavo obiteljsko iskustvo! Upravo je to ono što su čelni ljudi supetarskog turizma i htjeli prenijeti svojim gostima.

Seosko domaćinstvo “Gažul” ide korak dalje, i pored ukusnog domaćeg pršuta i sira, te osebujnog vitalca (drevno bračko jelo od janjećih ili kozlećih iznutrica jedinstveno na svijetu!) nudi i iskustvo pravog bračkog pastirskog sela! U ljetnim mjesecima tu se organizira i stočni sajam koji privlači veliki broj Bračana i turista - tako su ljubazni brački domaćini svojim jelima osvojili nepca svojih gostiju, a simpatičnim domaćim životinjama i njihova srca – tovarčić pod imenom Jozica i preslatki mali šarplaninac Pipi itekako su popularni na neizostavnom “Facebooku”! A u pohodu na nepca izuzetno je uspješan i Muzej uja u Škripu, koji pored slasne hrapočuške (koja, optočena ukusnim orasima, vizualno asocira na brački krš) nudi i izvrsne namaze od crnih i zelenih maslina, brački ovčji sir, džemove od naranče i smokava te domaće crno vino. Moguće je, naravno, kušati i njihovo nagrađivano maslinovo ulje te se upoznati s procesom njegove proizvodnje.

THEY WIN PALATES... AND HEARTS.

Other Brač’s gourmet destinations offer great stories and experiences. Menu of Kaštila “Gospodnetić” in Dol, together with already mentioned delicacies, offers rabbit in wine and varenik sauce with homemade gnocchi, manistrus pomidori and carbonara made by the recipes of Nada and Lorinda; and it delighted all its visitors! A good proof of this is a comment posted on strict TripAdvisor by Italian lady Alessandra: “There are no words to describe this place – it is not only a restaurant, but a complete family experience!” This is exactly what head people of Supetar’s tourism wanted to accomplish and share with their guests.

Rural household “Gažul” goes even one step further, and together with tasty homemade prosciutto, cheese and exceptional vitalac (ancient dish from Brač made of lamb or young goat’s offal that is unique in the world!) it offers an experience of a true Brač’s shepherd village! During summer cattle fair is organized here that attracts great number of people from Brač and tourists – this way kind Brač’s hosts win the palates of their guests with offered dishes, and their hearts with lovely animals - donkey named Jozica and cute dog Pipi are very popular on Facebook! In a quest to delight your palates Oil Museum in Škrip has also been most successful. Together with delicious hrapočuška cake (decorated with tasty walnuts so it resembles Brač’s karst) it offers nice olive and fig spreads and red homemade wine. It is possible, off course, to taste awarded olive oil and get familiar with the process of its production.





**KEY
TO A
GREAT
TASTE**
KLJUČ OKUSA

*o bračkoj
gastro-
nomiji*

Premda bogata gastronomska ponuda otoka Brača obiluje svježom ribom i plodovima iz mora, odličnim vinom od sorte "PLAVAC MALI" i djevičanskim maslinovim uljem, ipak su povijest i način života otoka Brača njegovu gastronomiju usmjerile na janjetinu te slobodno možemo ustvrditi kako našom gastronomijom dominira nadaleko poznata bračka janjetina.

Janjetina na špicu, janjac u cilo, ispod peke ili lešo samo su neke od varijanti u kojima se može uživati u bračkoj janjetini. Svakako preporučamo VITALAC - autohtono bračko jelo i njegov gastronomski dijamant koji je uvršten na popis nematerijalne baštine Republike Hrvatske. Dolska torta HRAPOČUŠA — prekrasna slatka delicija koja se priprema prema staroj i strogo čuvanoj recepturi u mjestu Dol također je gastronomski dijamant našeg otoka koju morate kušati tijekom vašeg posjeta Braču. I hrapočuša je od nedavno uvrštena na popis nematerijalne baštine naše prekrasne zemlje. Od ostalih nemorskih jela preporučamo Vam nadaleko priznati brački ovčji sir, škutu, extra djevičansko maslinovo ulje, crno vino od sorte "PLAVAC MALI", bračku tortu od badema, hroštule, rožatu, palačinke sa škutom te odlične otočke likere i rakije.

*about
brač
gastro-
nomy*

Although our island cuisine is rich in fresh fish, seafood, great wine from "plavac mali" grapes and extra virgin olive oil, our history and specific island lifestyle have directed our gastronomy towards lamb. Roasted lamb (whole or in pieces) on a spit, baked lamb under a cinder covered lid or cooked lamb are a few ways our lamb can be eaten and enjoyed. We firmly recommend vitalac — an original island dish and a gastronomic pearl found on the Croatian national list of non-material cultural heritage. Hrapočuša cake a delicious cake originating from the village of Dol also found on that same list is made according to an old, traditional jealously kept recipe. You simply must taste it during your stay on the island. We also recommend you to enjoy Brač sheep cheese, škuta (cream cheese), extra virgin olive oil, red wine, Brač almond cake, hroštule, rožata, crepes with škuta, homemade liqueurs and herbal grappas.

**SU
PE
TAR**
*unlock your
experience*

PZ
Supetar

*island
cuisine*
OTOČKA KUHINJA
SUPETAR 2017 — 2018



KADA SVE UZMEMO U OBZIR,

možemo reći da je Supetar definitivno shvatio da ljubav zaista ide kroz želudac, a o tome svjedoče nebrojeni pozitivni komentari oduševljenih gostiju, koji nisu dobili samo ukusan izvorni obrok, već čitav doživljaj autentičnog otočkog ambijenta. Zapravo, pomalo smo se zaljubili i mi, te ne možemo dočekati posjet da degustiramo makar djelić gastro-identiteta našeg najvećeg škoja. A njegovim ulaznim vratima – svima omiljenom Supetru, predviđamo sjajnu (i ukusnu!) turističku budućnost!

Pješačka & Gourmet staza “Dolčevita” I projekt “OTOČKA KUHINJA Supetar” dobitnici su srebrnih suncokreta hrvatskog ruralnog turizma u kategorijama “Ruralni turistički projekti” (2016) I “Tradicijska ruralna gastronomija” (2017).



ALL THINGS CONSIDERED,

we can say that Supetar has definitely realized that a way to one's heart is through one's stomach; and this is confirmed by numerous positive comments of delighted guests, who didn't only get a delicious autochthonous meal, but a whole set of authentic island's ambience. Actually, we are also a bit in love and we can't wait for a visit to taste at least one piece of gastro-identity of our biggest island. And to its entering gate – adored Supetar, we can foretell great (and tasty!) tourist future!

Hiking and Gourmet road “Dolčevita” and project ISLAND CUISINE Supetar are winners of silver sunflowers of Croatia rural tourism in categories “Rural tourist projects” (2016) and “Traditional rural gastronomy” (2017).

