

# Out & About

**MAISTRA'S TIPS, IMPRESSIONS & MORE.**

ISSUE Broj 2 • JULY Srpanj 2018 • YEAR Godina 2



Adriatic, hotel you will love:  
**PURE ART, INSIDE AND OUT**

Adriatic, hotel koji ćete obožavati:  
**ČISTA UMJETNOST, IZNUTRA I IZVANA**

The best way to experience beautiful Istria  
Najbolji način za doživjeti predivnu Istru

ACI Rovinj: Building one of the most exclusive Mediterranean marinas  
ACI Rovinj: kako se gradila jedna od najekskluzivnijih marina na Mediteranu



Michelin Guide recommended  
3 Falstaff Gabeln

# WINE VAULT

*restaurant*

Restaurant Wine Vault is characterised by modern European cuisine paired with artistic presentation and an exclusive choice of fresh ingredients prepared in the tradition of the world's best fine dining restaurants.

We invite you to be our Chef's VIP guests and experience the excitement and emotions hidden in the real colourful kitchen of the Wine Vault restaurant by making a reservation for the Chef's Table, the place where all barriers are eliminated and all menus are deleted, and your enogastronomic experience is created in direct contact with the chefs and sommeliers.

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*Hotel  
Monte Mulini*

*maistra*  
ROVINJ-VRSAR

# EDITORIAL

## UVODNIK



**Tomislav Popović**  
President of the Management  
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Predsjednik Uprave Maistre

**ROVINJ HAS CLAIMED** the prestigious title of the most successful summer holiday destination in Croatia, thus providing us with further evidence that it has become an unavoidable stop on the globe-trotters' maps. Owing to its high standards and superior quality of service, our Monte Mulini Hotel has been voted the best in the category of five-star hotels. And as we continue with our ambitious investments, as much as 95 percent of our accommodation capacities will get either four- or five-star ratings by 2020. This year, Rovinj will already see a new level of luxury. We plan to open our landmark Grand Park Hotel Rovinj, Croatia's most luxurious hotel. Below the hotel is the luxury ACI Rovinj Marina, one of the best in the Mediterranean, where modern sailors can find everything they need. To provide our guests with an unforgettable vacation, year after year we have been working on improving the destinations where we have our hotels and campsites. By creating new tourism products, such as the Rovinj Beach Polo Cup and the new Experiences program, we wish to position Rovinj as a top destination internationally, and give our guests firsthand experience of why we deserve that title. With Maistra's Experiences, our guests will get an authentic insight of both Rovinj and Vrsar, and by discovering the tradition behind the Istrian way of life, fall in love with this region and become our best ambassadors. ■

**HR** — Rovinj je ponio prestižnu titulu najuspješnije destinacije za ljetni odmorišni turizam u Hrvatskoj i tako potvrdio da se profilirao u top destinaciju nezaobilaznu na karti svjetskih putnika. Za visoke standarde i kvalitetu usluge, naš hotel Monte Mulini proglašen je najboljim u kategoriji hotela s pet zvjezdica. Nastavkom ambicioznih ulaganja, čak 95 posto naših smještajnih kapaciteta ponijet će oznaku četiri ili pet zvjezdica do 2020. godine. Već ove godine u Rovinj donosimo novu razinu luksuza. Otvaramo naš *landmark* hotel Grand Park Hotel Rovinj koji će biti najluksuzniji u Hrvatskoj. Ispod hotela se prostire ACI Rovinj, luksuzna marina, jedna od najboljih na Mediteranu, u kojoj će moderni nautičari pronaći sve što im je potrebno. Kako bi svojim gostima pružili nezaboravan odmor iz godine u godinu radimo i na unapređenju destinacija u kojima su naši hoteli i kampovi. Kreiranjem novih turističkih proizvoda poput Rovinj Beach Polo Cupa i novog programa "Doživljaji", želimo Rovinj pozicionirati kao top destinaciju u međunarodnim okvirima, a gostima iz prve ruke pokazati zašto tu titulu zaslužujemo. Kroz Maistrine "Doživljaje" naši će gosti iskusiti autentičan doživljaj Rovinja i Vrsara te otkrivanjem tradicije koja stoji iza istarskog načina života, zavoljeti ovu regiju i postati naši najbolji ambasadori. □

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## IMPRESSUM

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## Best whiskey in Rovinj's lounge

Najbolji viskiji u rovinjskom "dnevnom boravku"

**Caffe Bar Adriatic**, housed at the hotel of the same name, offers its customers as many as 104 types of top-quality whiskeys. Fans of fine alcoholic drinks can choose between à la carte whiskey tastings and a whiskey tasting package, which includes some of the Istrian gourmet dishes. To fully enjoy the experience, there is a wide selection of cigars flavored with select whiskeys.

**HR** – Caffe bar Adriatic u istoimenom hotelu, svojim gostima nudi čak 104 vrste najkvalitetnijih viskija. U ponudi su a la carte viski degustacije ili degustacijski viski paket u koji su uključene i delicije istarskog podneblja. Za potpuni užitek tu je i širok izbor cigara u okusima odabranih viskija.

## ARTS & CRAFTS



### Fishermen's festivity

*In Vrsar's harbour, on August 10th, join the fun at Fishermen's festivity. With good wine, fish and music get to know locals.*

### Ribarska fešta

U vrsarskoj luci 10. kolovoza, pridružite se zabavi na Ribarskoj fešti. Upoznajte lokalce uz dobru ribu, vino i glazbu.



### Rovinj Art Colony

*In the period between July 12 and August 9, Rovinj Heritage Museum will exhibit works of art created during the traditional Rovinj Art Colony.*

### Likovna kolonija Rovinj

U Muzeju Grada Rovinja od 12. srpnja do 9. kolovoza bit će izložena djela nastala tijekom tradicionalne rovinjske Likovne kolonije.



### Batana procession with lanterns

*Reviving the history on Tuesdays and Thursdays during the summer will give you a glimpse into the locals' everyday lives. The procession starts at the pier close to the main square at 7:30 PM.*

### Povorka batana s feralom

Oživljavanje prošlosti grada, utorkom i četvrtkom tijekom ljeta, približit će vam život domaćina. Kreće se u 19.30 sati s malog mola u blizini glavnog trga.



# EVERY DAY IS PARTY DAY AT MULINI BEACH BAR

## SVAKI DAN JE TULUM U MULINI BEACH BARU

**ROVINJ'S MULINI BEACH BAR**, situated right next door to Lone Bay, is on Condé Nast Traveller's ultimate list of the best beach bars in the world, owing to its modern design and top-quality service. During the day, you can stay at the Mulini Beach Bar and enjoy the shade of the navy-blue sun umbrellas, drinking the very tasty signature cocktails, and in the evening, you can go dancing with your friends. Each day is themed and DJ plays music. Sunday is day for relaxation at the beach with freshly squeezed juice and coffee. ■

**HR** — Tik do uvala Lone smjestio se Mulini Beach Bar koji se zahvaljujući svom modernom uređenju i vrhunskoj usluzi našao na popisu osam najboljih beach klubova na svijetu po izboru Conde Nast Travellera. U Mulini Beach Baru preko dana možete uživati u hladovini mornarsko plavih suncobrana hladeći se ukusnim signature koktelima ili s prijateljima navečer zaplesati. Svaki dan ima svoju temu uz DJ-a koji pušta glazbu. Nedjelja je dan za opuštanje kada ćete se moći posvetiti samo odmaranju na plaži uz svježe cijeđene sokove i kavu. □



WINE VAULT, Rovinj

# WINE VAULT CONFIRMS TOP RESTAURANT TITLE

## WINE VAULT POTVRDIO TITULU VRHUNSKOG RESTORANA

WINE VAULT, Rovinj

**THROUGHOUT 2017**, Michelin experts went around Croatia, visiting restaurants and tasting their gourmet specialities. Wine Vault, a fine dining restaurant, known for its European cuisine with a modern twist, once again ranked among the very best in Istria.

Its Michelin recommendation came last year, and the restaurant confirmed its quality by keeping the recommendation in 2018 as well. Wine Vault is located at the Monte Mulini Hotel, and offers its guests a wide selection of top-quality gourmet dishes, as well as a wine list featuring over 550 labels from Croatia and the world. It was also one of Croatia's best restaurants in 2017, according to 240,000 readers of the Austrian gastronomy magazine *Falstaff*. ■

**HR** — Michelinovi stručnjaci cijelu su prošlu godinu obilazili restorane i kušali gastronomske specijalitete iz svih dijelova Hrvatske. Među istarskim restoranima istaknuo se i Wine Vault, fine dining restoran poznat po europskoj kuhinji s modernim otklonima.

Michelinovu preporuku dobio je prošle godine, a svoju kvalitetu potvrdio zadržavši je i ove. Wine Vault smjestio se u hotelu Monte Mulini, a svojim gostima nudi bogat izbor vrhunskih gourmet specijaliteta te vinsku kartu s više od 550 različitih etiketa iz Hrvatske i svijeta. Wine Vault nosi i laskavu titulu jednog od najboljih restorana u Hrvatskoj po izboru 240.000 čitatelja austrijskog gastronomskog časopisa *Falstaff* za prošlu godinu. □



*Treat yourselves to a unique experience of the Chef's Table, with the Wine Vault's chef preparing the food just for you and before your very eyes*

**Prištite si jedinstveno iskustvo Chef's Tablea u kojem chef Wine Vaulta kuha samo za vas i pred vama**



## 11<sup>th</sup> Weekend to be even more exciting and provocative

11. Weekend još uzbudljiviji i provokativniji

Croatia's most popular author, one of the most influential Hungarians; recognizing trends and even predicting the future... Great lectures and parties await for You at the 11<sup>th</sup> Weekend Media Festival, from September 20 to September 23 at the old Tobacco Factory in Rovinj.

**HR** – Najtraženiji domaći književnik današnjice, jedan od nautjecajnijih Mađara, prepoznavanje trendova, pa čak i predviđanje budućnosti, samo su dio programa 11. Weekend Media Festivala. Od 20. do 23. rujna stara Tvornica duhana Rovinj bit će centar izvrsnih predavanja i tuluma.



# POP ART AT THE ROVINJ HERITAGE MUSEUM

## POP ART UMJETNOST U MUZEJU GRADA ROVINJA

**MASTERPIECES BY** the great artists such as Andy Warhol, Roy Lichtenstein, John Chamberlain, James Rosenquist, Tom Wesselmann and Robert Rauschenberg have been exhibited at the Rovinj Heritage Museum and will stay there until September 30. Visit the exhibition titled *American Pop Art* and you will get to see some of the biggest and most important works of art belonging to the pop art movement, the idea of which was to break boundaries between high and low culture. The art movement is still quite popular and loved by the general public. The museum currently houses as many as 105 of these graphic pop art works of art. ■

**HR** — Djela velikih umjetnika kao što su Andy Warhol, Roy Lichtenstein, John Chamberlain, James Rosenquist, Tom Wesselmann i Robert Rauschenberg u Muzeju grada Rovinja izložena su sve do 30. rujna. U sklopu izložbe 'American pop art' posjetitelji će moći vidjeti neka od najznačajnijih djela pokreta čija je ideja bila brisanje granica između "visoke" i "niske" kulture te je i dan danas iznimno popularan među širokim masama. Izloženo je čak 105 grafičkih radova ove urbane umjetnosti. □

## MUSIC FESTIVALS & EVENTS



### Last Minute Open Jazz Festival

From August 1 until August 4, Bale's Tomaso Bembo Square will host a number of jazz artists' performances.

### Last minute open jazz festival

Od 1. do 4. kolovoza na Trgu Tomaso Bembo u Balama moći ćete uživati u izvedbama mnogobrojnih jazz umjetnika.



### Day of the City of Rovinj

*St. Euphemia's Day* is also the Day of the City of Rovinj. The celebrations last for as many as four days, from September 13 until September 16, and feature exhibitions, sporting events and music performances.

### Dan grada Rovinja

Na dan Sv. Eufemije obilježava se i dan grada Rovinja, no proslava traje čak četiri dana, od 13. do 16. rujna, uz izložbe, sport i glazbeni program.



### Chorus Inside Croatia

The festival which will take place in Rovinj between August 30 and September 4, will host a number of choirs, klapas and soloists from Croatia and the world.

### Chorus Inside Croatia

Na festivalu u Rovinju, od 30. kolovoza do 4. rujna, mogu se poslušati zborovi, klape i vokalni solisti iz Hrvatske i inozemstva.









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ISTRIA IS FULL OF JOY DE VIVRE WHICH IS FELT AT EVERY CORNER. EXPLORE IT AS A LOCAL AND DISCOVER WHY IT'S SO MUCH LOVED BY ITS RESIDENTS

# THE BEST WAY TO EXPERIENCE BEAUTIFUL ISTRIA

## EVO KAKO NAJBOLJE DOŽIVJETI PREDIVNU ISTRU

ISTRA ODIŠE RADOŠĆU ŽIVLJENJA KOJA JE OČITA NA SVAKOM KORAKU. ISTRAŽITE JU KAO LOKALAC I OTKRIJTE ZAŠTO JU NJENI STANOVNICI TOLIKO VOLE

# I

stria boasts a rich history and the most beautiful beaches and sunsets; however, it is best known for its inhabitants' joy of living. Its mild climate and fertile land have taught them to enjoy good food and good wines, which is why Istrians will always find a reason for getting together and sharing great meals with as many people as possible. Even the world-famous playboy Casanova fell in love with Istria, while the ancient Romans called it home and the noblest of aristocrats spent their summers there. To truly get to know Istria, Maistra has prepared for you a few experiential tours that will allow you to taste the best food and wines, learn about the region's history and discover the natural wonders gifted to Istria. To participate in the tours – *Secret Food Tours Rovinj - Rovigno: Sense of Taste, Taste of Place Vrsar - Orsera: Bits & Pieces of Pleasure, Istrian Medieval Story* and many others – apply at your hotel's reception desk. Each tour includes multiple locations which can be visited by car or bikes, every one of them is led by a professional guide, lasts for three hours and includes local delicacy and wine tastings.

Take a peek at what you can expect on this exciting journey of learning about Istria and fall head over heels in love with it. ►

**HR** — Istria ima bogatu povijest, najljepše plaže i zalaske sunca, no ono po čemu je specifična je radost življenja njenih stanovnika. Bogato podneblje naučilo ih je uživati u hrani i dobrim vinima, pa će Istrijani uvijek pronaći razlog za druženje i fine večere u što većem društvu. Istru je zavolio i najveći svjetski zavodnik Casanova, tu su obitali stari Rimljani i ljetovali najuvaženiji plemići. Kako biste uistinu doživjeli Istru, Maistra je za vas pripremila nekoliko programa doživljaja koji će vam omogućiti da poput lokalaca okusite najbolju domaću hranu i vina, upoznate povijest ovog kraja i otkrijete prirodne ljepote darovane samo Istri. Za programe "Secret Food Tours Rovinj - Rovigno: Sense of taste", "Taste of place Vrsar - Orsera: Bits & Pieces of pleasure", "Istrian Medieval Story" i mnoge druge, prijavite se na recepciji svoga hotela. U sklopu svakog doživljaja s vodičem se obilazi više lokacija, autom ili biciklima, svaki doživljaj traje po tri sata i podrazumijeva kušanje lokalnih delicija i vina.

U nastavku zavirite u djelić onoga što vas očekuje na uzbudljivom putu otkrivanja Istre zbog kojeg ćete se u nju nepovratno zaljubiti. ►

# DINE IN THE FRONT ROW TO THE SUNSET

## VEČERAJTE U PRVOM REDU DO ZALASKA SUNCA

**STREETS IN THE OLD PART** of Rovinj are brimming with life. Multicolored façades are the town's recognizable symbol, and there are new restaurants and galleries nearly everywhere. These beautiful old streets urge you to explore them until you get completely lost in both space and time. There is a special restaurant in that charming and delightful setting. A tiny, cream-colored house with light blue shutters bears a sign that says *Male Madlene*. Waves have been crashing against its walls for 200 years now, and its owner Ana Balzzarano has been calling it her home since she was a young lady. She just loves to cook for her guests there.

- I came to Rovinj when I was 21 and I fell in love. I truly fell in love with Rovinj, and not a boy – Male Madlene's owner says while laughing.

And even when life had taken her to different places around the world, she always came back to her Rovinj. The house has three floors, each one not bigger than 30-odd square meters. Ana decorated all of it, paying special attention to every single detail and creating a warm, family atmosphere. Wherever she lived, she says, her home was always filled with guests. She loved cooking for her family and friends and was so good at it that people often asked her why she didn't open a restaurant of her own. And seven or eight years ago, she finally did it. She opened a unique restaurant on the Adriatic coast in her own charming home. ►



**HR** — Ulice u starom dijelu Rovinja pune su života. Raznobojne fasade prepoznatljiv su simbol grada, na svakom koraku neki je novi restoran ili izlog galerije. Divne ulice starog grada vuku vas na istraživanje dok se u potpunosti ne izgubite u prostoru i vremenu. U svoj toj očaravajućoj ponudi, nalazi se jedan poseban restoran. Na bež kućici sa svjetloplavim škurama stoji natpis "Male madlene". O njene zidove već se 200 godina razbijaju valovi, a vlasnici Ani Balzzarano od mladosti je topli dom u kojem rado kuha za svoje goste.

- Došla sam u Rovinj kad sam imala 21 godinu i zaljubila se. Stvarno sam se zaljubila u Rovinj, ne u dečka - smije se gospođa Ana.

I uistinu, iako ju je život odveo u različite krajeve svijeta, uvijek se vraćala svom Rovinju. U kući na tri kata od po 30-ak kvadrata, svaki detalj uredila je s posebnom pažnjom i stvorila toplu, obiteljsku atmosferu. Gdje god da je živjela, uvijek je, kaže, njena kuća bila puna gostiju. Voljela je kuhati za obitelj i prijatelje, a to joj je toliko dobro išlo da su ju često pitali zašto ne otvori restoran. I prije nekih sedam ili osam godina to je konačno i učinila. U svome šarmantnom domu otvorila je jedinstveni restoran na jadranskoj obali.

- Ime "Male madlene" potječe od kolača iz Proustovog romana "U potrazi za izgubljenim vremenom". One kod pripovjedača bude sjećanje na neke davne uspomene iz vremena kada je bio sretan. Želja mi je da moji gosti uživaju u hrani koju im priprelim i jednog dana se toga sjete kao svojih sretnih uspomena, objašnjava Ana koja je po struci profesorica povijesti i umjetnosti.

Prije no što je postao restoran, njen dom je bio galerija slika, no bez obzira što se u njemu nalazilo, uvijek je bio otvoren za dobronamjerne putnike. Kao što je jedinstven sam restoran, jedinstvena je i hrana koja se ondje poslužuje. ►

*Ana named her restaurant hoping her guests would remember it with joy*

**Ana je restoranu nadjenula ime s nadom da će ga se gosti s radošću sjećati**





*"Male Madlene" is a first stop in Maistra's "Experiences" and will delight guests with an interesting and unique succession of bite-sized dishes*

**"Male Madlene", prva stanica u Maistrinim "Doživljajima", oduševit će goste zanimljivim i jedinstvenim slijedom malih zalogaja**

- The name of the restaurant, Male Madlene, was inspired by the cakes in Marcel Proust's *À la recherche du temps perdu* that, for the storyteller, evoke memories of times when he was happy. I want my guests to enjoy my food and to one day look back at this and think of it as one of the happy moments in their past, explains Ana, who is a professor of history and arts by trade.

Before it became a restaurant, her home was a gallery. Still, regardless of what it housed, it has always been open to well-meaning travelers. Just as the restaurant is unique, so is the food served there.

- To give my guests a full experience, I have decided to serve them a succession of bite-sized dishes. The recipes are mostly my own interpretations. Also, the menu changes constantly but mostly depends on what's fresh and on offer at the local farmers' market. Usually, I serve them fish, vegetables, meat, cheese and something sweet, paired with the best Istrian wines, obviously - says Ana.

The guests love the whole experience of the interior, all the delicious food and her hospitality. Thanks to its unique approach to the restaurant business, Male Madlene has been a top Lonely Planet destination for years now, so it's always packed. But within Maistra's 'Experience' tour, you'll surely get the best table. Ana prepares all the food herself, and the dishes are impressive, not only for their flavors but also for their decorations. The guests can taste local, Istrian products in various creative combinations, including dry figs with honey and oranges, pears with prosciutto, blue cheese with arugula, and salmon with avocado foam. In order for Ana to prepare everything on time and give her guests the best possible service, her restaurant can only accommodate up to 12 people at a time. The guests can choose between the table by the fireplace or the table next to the window overlooking the sea; however, most are drawn to the little balcony on the ground floor of the house that is almost immersed in the sea. Looking towards the open sea, the balcony provides complete privacy and the best seats for sunset watching. With the sound of waves lapping against the building's walls and the light mistral breeze, having a dinner at Male Madlene will most certainly become one of your favorite holiday memories. ►

## From the balcony at Male Madlene, you will enjoy the best view of Rovinj's famous sunset

S balkona Malih Madlena uživat ćete u najboljem pogledu na slavni rovinjski zalazak sunca

**HR** — Kako bi gosti dobili potpuni doživljaj, odlučila sam posluživati slijed malih zalogaja. Recepti su uglavnom moje interpretacije, menu se stalno mijenja, a ovisi najviše o tome što je svježije u ponudi na tržnici. Uvijek to bude riba, povrće, meso, sir i nešto slatko. Naravno, upareno s najboljim istarskim vinima, kaže Ana.

Gosti su oduševljeni cjelokupnim doživljajem interijera, ukusne hrane i njenog gostoprimstva. zahvaljujući jedinstvenom pristupu ugostiteljstvu, "male madlene" već su godinama top destinacija u Lonely Planetu, zbog čega je restoran konstantno bukiran. No, u sklopu Maistrinih "Doživljaja", u "Malim Madlenama" vas čeka najbolji stol. Ana sama priprema svu hranu koja, osim okusima, impresionira i dekoracijom. Gosti ovdje imaju priliku kušati lokalne istarske proizvode u maštovitim kombinacijama poput suhe smokve s medom i narančom, kruške s pršutom, plavim sirom i rukolom ili losos s pjenicom od avokada. Kako bi sve stigli na vrijeme pripremiti i gostima pružiti najbolju moguću uslugu, na večeri u restoranu odjednom može biti maksimalno 12 ljudi.

Gosti mogu odabrati stol kraj kamina ili prozora s pogledom na more, no većini za oko zapne balkončić na najnižem katu kuće, gotovo porinut u more. Okrenut prema pučini, balkon pruža potpunu privatnost i najbolja mjesta za gledanje zalaska sunca. Uz ljeskanje valova o njegove zidove i lagani maestral, večera u restoranu "Male madlene" definitivno će vam postati jedna od najdražih uspomena s odmora. ►





# YOUR CASTLE AWAITS

## VAŠ DVORAC VAS ČEKA

**IF THEY WERE WORTHY** of the title, knights of Middle Ages demonstrated at tournaments and one of them is still the topic of many conversations in Svetvinčenat. An unknown knight rode into the Morosini-Grimani Castle and won a tournament. When the time came for him to claim his prize, he refused to raise his visor, thrust his sword into a stone and rode off. His identity remains a mystery to this day, and the sword remains in that stone, waiting for a future king.

It is three hundred years later, and the Morosini-Grimani Castle still keeps the legend of the unknown knight, while the visitors are welcome to find out if they are the ones destined to draw the sword from that stone. But before they do that, they need to complete seven knightly trials and uncover the castle's secret.

The Svetvinčenat Municipality and Ljubljana-based Escape Room Enigmarium have turned the castle into an adventure that uses the town's legends to take the visitors back to the Middle Ages as knights. Escape Castle Svetvinčenat is a unique game concept and the players are tasked with finding clues all over the castle. Players can try out replicas of the medieval armors, swords and shields, and even try their hand at archery. But only those who show knightly virtues will be able to decipher the secret message and draw the royal sword from the stone. Come and play Escape Castle Svetvinčenat to find out if you are worthy of the knight's title. ►

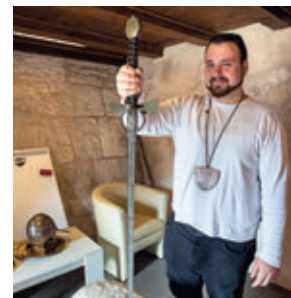
**HR** — Jesu li dostojni titule, ratnici srednjeg vijeka demonstrirali su na viteškim turnirima, a o jednom takvom i danas se priča u Svetvinčenatu. U kaštel Morosini-Grimani ujahao je neznani vitez i izborio pobjedu među još 20 natjecatelja. Kad je došlo vrijeme da primi nagradu, odbio je podići vizir, zario je mač u kamen i odjahao. Njegov identitet nikad nije otkriven, a mač je ostao stajati u kamenu čekajući budućeg kralja.

Tristo godina kasnije, kaštel Morosini-Grimani još uvijek čuva legendu o neznanom vitezu, a svi njegovi gosti dobrodošli su otkriti jesu li oni ti kojima je suđeno mač izvući iz kamena. No, prije toga, morat će proći sedam viteških iskušenja i otkriti tajnu kaštela.

Općina Svetvinčenat i Escape Room Enigmarium iz Ljubljane pretvorili su kaštel u avanturu koja kroz legende ovog mjesta posjetitelje vraća u srednji vijek u ulozi viteza. "Escape Castle Svetvinčenat" jedinstven je koncept igre u cijelom svijetu, a igrači tragove pronalaze po cijelom kaštelu, u sve tri njegove kule, tamnici, oružarnici i tronu. Igrači mogu isprobati vjerne replike oklopa, mačeva i štitova te se okušati u gađanju lukom i strijelom. No, samo oni koji pokažu sve viteške vrline, uspjeh će dešifrirati tajnu poruku i izvući kraljevski mač iz kamena. Zaigrajte "Escape Castle Svetvinčenat" i otkrijte jeste li dostojni titule viteza. ►

*Go back in past and discover if you are worthy of a knight's title*

**Vratite se u prošlost i otkrijte jeste li dostojni titule viteza**



# SPACIO – THE BEATING HEART OF ROVINJ

## SPACIO – SRCE ROVINJA

‘**SPACIO**’ – A ‘**KONOBA**’, a tavern, a place where friends meet. Perhaps the most important word that Rovinj has ever known. After a long day spent at sea, in a vineyard or an olive grove, the locals used to spend their evenings in a *spacio*, the ground-floor cellar at one of their homes, with a glass of homemade wine and some fish. More than anything else, *spacio* was a nourishment for soul. Even though nowadays there are modern cafés everywhere, do not let that fool you. The locals still get together in several of their *spacios*. If you pass by one of them, you will more likely hear locals before you can actually see them. They greet one another loudly and talk boisterously in a combination of Croatian and Italian, constantly speaking above each other. *Spacio* is also known for its family-like atmosphere where everyone is together, even though they did not come together and are not sitting at the same table.

One such *spacio*, Spacio Grota, is located next to the farmers’ market, in the very heart of the town. It is also locals’ favorite *spacio*. There are two batanas, Rovinj’s traditional wooden fishing boats, hanging from the walls of this deep red house. The art of building a Rovinj *batana* is Croatia’s protected intangible cultural asset, and these replicas at Grota were built by the local sculptor Miroslav Bata Urošević. Underneath the *batanas* there are large wooden wine barrels serving as tables, and the menu features only locally grown products.

- People are slowly giving up on making their own wines. My family still makes it, which is why we decided to open a modern *spacio*. We often have fishermen come in, and sometimes we even play

**HR** — Spacio - konoba, taverna, mjesto sastajanja prijatelja. Oduvijek možda i najvažnija riječ u Rovinju. Nakon dugog dana na moru, vinogradu ili masliniku, stari Rovinježi dan su završavali u spaciju u podrumu neke od obiteljskih kuća, uz čašu domaćeg vina i ribu. Kartali bi i pjevali, nerijetko i do dugo u noć. Više od svega, spacio je Rovinježima bio odmor za dušu. Iako ćete danas uočiti najviše modernih kafića, ne dajte da vas zavaraju. Rovinježi se još uvijek sastaju u nekoliko svojih spacija. Prodete li kraj njih prije ćete ih čuti nego vidjeti. Glasno se pozdravljaju i žustro razgovaraju miksom hrvatskog i talijanskog jezika, neprestano nadglasavajući jedni druge. Spacio je poseban po obiteljskoj atmosferi u kojoj su svi zajedno, iako nisu skupa došli niti sjede za istim stolom.

Jedan takav Spacio Grota nalazi se na gradskoj tržnici u samom srcu društvenih događanja. Lokalcima je on i najdraži spacio. Sa zidova zagasito crvene kuće vise dva čamca – batane, tradicionalna plovila tog kraja. Umijeće izgradnje rovinjske batane zaštićeno je nematerijalno kulturno dobro Hrvatske, a za Grotu je replike izradio lokalni kipar Miroslav Bata Urošević. Ispod batana, umjesto stolova stoje velike drvene bačve u kakvima se čuva vino, a na meniju su samo lokalni proizvodi.

- Ljudi su polako počeli odustajati od proizvodnje vlastitog vina. Moja obitelj i dalje ga proizvodi pa smo odlučili otvoriti moderni spacio. Dolaze nam ribari, nekada i kartamo. Trudimo se goste upoznati s lokalnim sortama vina. Imamo 13 vrsta malvazija iz Rovinja - objašnjava vlasnik Tomica Žužić čija vina nose prvu rovinjsku deklariranu etiketu privatne vinarije.

U obiteljskom vinogradu proizvode merlot i malvaziju čija je prošlogodišnja berba nagrađena zlatnom medaljom. U Spaciu Groti poslužiti će vam i ekstra djevičansko maslinovo ulje iz svog maslinika te razne domaće sireve, pršut i salame koje nabavljaju od malih, lokalnih proizvođača. U Groti poslužuju i prepoznatljive bocconcine, mini sendviče, koji savršeno pašu uz čašu vina ili fini zalogajčić tijekom šetnje po gradu. Spacio Grota mjesto je druženja već deset godina, u njemu su se snimale reklame i filmovi, slavili važni događaji. Tu Rovinježi dođu u dva popodne i ostanu i do dugo u noć.

Locals love traditional “cafés” with a family atmosphere

Rovinježi obožavaju tradicionalne “kafiće” u kojima vlada obiteljska atmosfera







cards. We try to introduce our guests to local wine varieties: we have 13 different Malvasias from Rovinj – says Spacio Grota’s owner Tomica Žužić, whose wines bear the label of the first private winery.

In their family-owned vineyard, they produce both Merlot and Malvasia, with the latter’s 2017 harvest winning a gold medal. At Spacio Grota, you can also try the extra virgin olive oil from their own olive grove and various homemade cheeses, prosciutto and salamis that they source locally, from small producers. They also serve the popular bocconcini, mini sandwiches that go well with a glass of wine and are perfect for eating while exploring the town.

- We are pleased to see tourists at Grota as the best way to experience the town and our lifestyle is to join the locals. Many of them return each year and we’ve already become good friends. The atmosphere at Grota is great and everyone is welcome – Tomica says.

From Grota’s terrace you can see the fresh fish delivered to the farmers’ market. You can learn to play *briscola* and *tressette*, and perhaps hear the locals sing *bitinada*, traditional fishermen’s songs. Don’t be surprised to hear them talk loudly or drink wine before noon. They like to enjoy their food and drinks, especially if they are in good company. Because, just like it says on one of the Žužić family’s wine bottles: What good is the wine if you have no one to drink it with (*Ča će ti vino ko ga nemaš s kin popit*). ►



- Drago nam je kad turisti dođu u Grotu jer među lokalnim ljudima najbolje mogu iskusiti grad i naš način života. Mnogi nam se iz godine u godinu vraćaju te smo postali dobri prijatelji. U Groti vlada dobra atmosfera i svi su dobrodošli – poziva turiste Tomica.

S Grotine terase moći ćete vidjeti kada stigne svjež riba na tržnicu. Ovdje možete naučiti kartati briškulu i trešet, a možda i doživjeti jedinstveno iskustvo pjevanja bitinade, ribarske pjesme u kojoj pjevači glasom imitiraju glazbene instrumente. Nemojte da vas iznenadi što se dovikuju, a vino piju i prije podneva. Rovinježi vole guštati u hrani i piću, pogotovo kad su u dobrom društvu. Jer, baš kako i piše na jednoj od boca vina obitelji Žužić: *Ča će ti vino ko ga nemaš s kin popit*. ►

*Don't miss a visit to Grota, and chat with the locals over a glass of fine wine*

**Nipošto ne propustite posjetiti Grotu i upustiti se u razgovor s lokalcima uz čašu dobrog vina**

# DISCOVER THE SECRET OF CENTENNIAL URSARIA

## OTKRIJTE TAJNU STOLJETNE URSARIE

### OLIVES DEMAND HARD WORK

MASLINE ZNAČE  
TEŽAK RAD

**Once the harvest starts, you work from sunset to sundown. It takes Radovčić family around 20 days to harvest all 5,000 trees with the help of a few additional pickers. Most of the varieties can be harvested with a machine; however, because they are so small, Buža olives need to be picked by hand.**

**HR** – Kad krene berba maslina, radi se od jutro do mraka. Uz pomoć nekoliko berača, Radovčićima treba 20-ak dana da obru savih 5000 stabala. Većina sorti može se brati strojno, no ne i buža koja ima sitan plod, pa ju se bere isključivo ručno.

**ON THE WESTERN COAST** of Istria, about half way between Rovinj and Vrsar, lies hidden one of the most beautiful natural jewels of the region – the Lim Bay. It has been the home for many species of animals, served as a film set for Kirk Douglas and The Vikings, and has been a sanctuary for the recluses and a hideout for the pirates.

All the interesting history of the Lim Bay aside, there is one element that has always been there – the olive grove that has been covering the surrounding hills for nearly two centuries. At nearly any time of the day, you can find Franko Radovčić and his son Hrvoje in that grove. Over the past ten years, the two of them have reared a grove with 5,000 olive trees. Some of the trees are around a hundred years old, regrown from the existing tree stumps, while others were planted only recently.

Olives are special plants, requiring attention all year long and bearing fruit for the first time after five years. Still, it's worth it, Mr. Franko says, as the olives will pay you back for all your efforts. The Radovčić family's olives provide them with the oils that have been winning gold medals in competitions across Croatia for the past eight years. This year alone, their monovarietal olive oils made from the Leccino olive and the native varieties Buža and Rosignola, as well as their multi-varietal olive oils bearing the name of the family company – Ursaria – won seven medals. Radovčić's Rosignola extra virgin olive oil is also the champion in terms of the number of points won, while the company itself has claimed the title of environmentally friendly production

**HR** — Na zapadnoj obali Istre, negdje na pola puta između Rovinja i Vrsara, krije se jedan od najljepših prirodnih dragulja tog kraja, Limski zaljev. Tijekom svoje bogate povijesti bio je dom raznim životinjskim vrstama, filmski set Kirku Douglasu i njegovim "Vikinjima" utočište samotnjacima i skrovište piratima.

Uz svu zanimljivu povijest Limskog zaljeva, jedan je element oduvijek tu. Maslinik koji već gotovo dva stoljeća stoji na njegovim obroncima. U gotovo svako doba dana među njegovim stablima pronaći ćete gospodina Franka Radovčića i njegova sina Hrvoja. U zadnjih deset godina njih su dvojica podigla maslinik od 5000 stabala. Među njima su ona stogodišnja koja su uspjeli obnoviti na starim panjevima, ali i neka nova, tek nedavno zasađena.

Maslina je posebna biljka, zahtijeva pažnju tijekom gotovo cijele godine, a prvi urod daje tek u petoj. No, isplati se, reći će gospodin Franko, jer vam maslina sav uloženi trud vrati. Obitelji Radovčić njihove masline dale su ulja koja već osam godina za redom osvajaju zlatne medalje na natjecanjima diljem Hrvatske. Monosortna ulja od leccine i autohtonih istarskih sorti buže i rosignole te višesortna ulje koje nosi ime obiteljske tvrtke - Ursaria - samo ove godine dobila su sedam medalja. Radovčićevo ekstraprevičansko ulje Rosignola šampion je i po broju bodova, a obiteljska tvrtka okitila se hvalevrijednom titulom šampiona eko proizvodnje. Maslinik koji se uzdiže nad Limskim zaljevom ne hrani se umjetnim gnojivima, ne šprica se nikakvim pesticidima niti se grubo ore. Koriste se isključivo ekološki prihvatljivi proizvodi, a kroz cijeli maslinik proveden je i sustav navodnjavanja. Iako je riječ o puno skupljem načinu uzgoja maslina, konačni rezultat neosporivi je dokaz da je to jedini ispravan način. Dokazuje to i zid prekriven priznanjima i plaketama s raznih natjecanja.

- Grafičar sam po struci, ali potječem iz obitelji u kojoj se živjelo od ulja i vina. A kad nešto zavolite, lako se priučiti. Stalno vam je knjiga u ruci - priča Franko Radovčić za kojeg poznanici kažu da je hodajuća enciklopedija.

Dok budete kušali njegova nagrađivana maslinova ulja i šetali među stoljetnim maslinama kroz čije granje puca pogled na more, rado će vam ispričati sve o njihovom uzgoju, ali i o gusarima u Limskom







champion. Even though environmentally friendly production is a much more expensive way of growing olives, the final result undeniably shows that it's the only appropriate way. It is also evidenced by a wall covered in diplomas and plaques from various competitions.

- I'm a graphic designer by trade but I come from a family that has lived off oil and wine. And once you start loving something, it's easy to get used to it. You constantly carry a book around – says Franko Radovčić, whom his friends and acquaintances call a walking encyclopedia.

While you're tasting his award-winning olive oils he will gladly tell you all about growing olives, but also about the pirates in the Lim Bay. He does everything together with his son Hrvoje. As an agricultural engineer, Hrvoje equally enjoys working in the olive grove and coming up with new products. They both agree you are just half way through once you have invested all you have in the environmentally friendly olive production. Then you have to harvest the olives, process them and bottle them...

- The harvesting starts when the olives are half-ripe, and they are processed as soon as they are picked. We keep the oil in special, stainless steel barrels. We also regularly decant it, so the sediment doesn't harm its taste and smell. One of the extra virgin olive oil indicators of quality is a low peroxide value. With good oils, sometimes it can be up to 10, but with our oils, made this year, it was only 4 – Franko Radovčić explains. ►



*Centuries-old olive grove produces only award-winning oils*

**Stoljetni maslinik daje samo nagrađivana ulja**

zaljevu. Frankov najveći uzdanik njegov je sin Hrvoje, inženjer agronomije koji marljivo radi u masliniku i smišlja nove proizvode. Obojica se slažu da je maksimalno ulaganje u ekološku proizvodnju tek pola posla u uzgoju maslina. Slijedi berba, pa prerada, punjenje boca...

- Berba počinje kad su masline poluzrele i odmah, čim se uberu, idu u preradu. Čuvamo ih u posebnim inox bačvama i redovno ih pretačemo kako im talog ne bi naštetio mirisu i okusu. Jedan od pokazatelja kvalitete ekstra djevičanskog maslinovog ulja je i njegov niski peroksidni broj. Kod nekih dobrih ulja on zna biti i do 10, a u našima je ove godine iznosio tek četiri - objašnjava gospodin Franko.

Koristi maslinovog ulja za ljudsko zdravlje prepoznali su još i stari Rimljani koji su zbog kvalitetne zemlje i pogodnog podneblja svoje maslinike sadili baš u Istri. Najkvalitetnije ulje od maslina ubranih baš u pravi trenutak, Rimljani su zvali ex albis ulivis. Upravo takvo ulje čeka vas u masliniku Ursaria. ►



*San Servolo's master brewers will tell you all you ever wanted to know about beer brewing*

**U San Servolu od vrhunskih majstora možete doznati sve što vas je ikad zanimalo o pivu**





# THE BOTTLE OF SAN SERVOLA IS AN EXCITING STORY OF BUJE'S RICH HISTORY

**BOCA SAN SERVOLA UZBUDLJIVA JE PRIČA O BOGATOJ POVIJESTI BUJA**

**ISTRIA'S FIRST BEER BREWERY** is located in the small town of Buje. If the weather is nice, you can see the Italian coast and even the Alps from its patio.

- We have a view and a beer like nobody else - says Luka Perhat, manager of the Bujska Pivovara brewery, which has grown from a small family craft into a major San Servolo craft beer producer.

The entire region has become enamored with this beer over a very short period of time. Since they started brewing it in 2013, San Servolo has garnered a craft beer enthusiast following in Croatia, Slovenia, Bosnia and Herzegovina, Serbia, Italy and even far-off Mexico.

In Buje, they create a completely natural beer, using natural spring water, unpasteurized and unfiltered, unfermented in bottles. It is brewed following a proprietary recipe, under the 1516 German beer purity law, which states that only four base ingredients go into beer production: barley malt, hops, yeast and water.

They offer lager beer – pale, dark and gold, and ales – Indian pale ale, American pale ale and dark ale. Most guests usually choose pale beer, but don't forget to sample the red ale, which is somewhat bitter, or the dark or pale ale, which bear the flavor of tropical fruits.

A visit to the brewery includes a tour of the manufacturing facility, where master brewers will tell you all you ever wanted to know about beer brewing and let you sample genuine local craft beer.

Even though Istria is most famous for its wines, San Servolo has placed it on the beer connoisseur's map as well. At its beginning, the small family brewery produced some 50 thousand liters of beer per year, but over the years the volume has grown to 600,000 liters, more than a million and a half of bottles each year. Besides its taste, San Servolo will thrill you with its medieval label design and its 0.5- and 0.75-liter bottles. ►

**HR** — Prva istarska pivovara smjestila se u malom mjestu Buje, a s njene terase za vedra vremena mogu se vidjeti talijanska obala, pa čak i Alpe.

- Imamo pogled i pivo kakve nitko nema - govori Luka Perhat, voditelj Bujske pivovare koja je od male obiteljske pivovare stasala u eminentnog proizvođača craft piva San Servolo.

Pivo je to u koje se u kratkom vremenu zaljubila cijela regija. Otkad su ga počeli proizvoditi 2013. godine, San Servolo je osvojio ljubitelje craft piva u Hrvatskoj, Sloveniji, BiH, Srbiji, Italiji, pa čak i u dalekom Meksiku.

U Bujama se proizvodi potpuno prirodno pivo, rađeno od prirodne izvorske vode, nepasterizirano i nefiltrirano, refermentirano u bocama. Proizvodi se po vlastitoj recepturi poštujući njemački zakon o čistoći piva iz 1516. koji kaže da se za proizvodnju piva koriste samo četiri osnovna sastojka, a to su: ječmeni slad, hmelj, kvasac i voda.

U ponudi su lager piva - svjetlo, crveno i gold te ale piva - indian pale ale, american pale ale i tamno pivo. Gosti najčešće biraju svjetlo pivo, no nipošto nemojte propustiti kušati crveno pivo koje je malo gorče ili tamno pivo te pale ale koji imaju okus tropskog voća. ►





If you take a walk through Buje, you will notice many historic monuments. One of them is the Church of St. Servulus, patron saint of Buje, after whom the beer was named. Many medieval spolia have been built into the church, and the beer is a medieval beverage as well, so San Servolo brewers instilled the bottle with the rich history of their town.

- Most producers in Istria make wine, but we are beer lovers. When we started our brewing operation, we were the first craft beer makers in the peninsula. We wanted to create something special, and that's how San Servolo came to be - Luka says about the brewery, above which you can find the rustic style San Servolo Beer & Steakhouse.

They offer the best grill delicacies and the famous beer soup, and the waiters will gladly recommend the best food to accompany your favorite beer. The red San Servolo goes perfectly with sheep milk cheese, olive oil and prosciutto, sausage risotto and tagliatelle, but the pale variety goes best with fresh cheese and cream, fuži pasta and chicken, bell-roasted veal, wild asparagus cream soup and pizza.

Back when they first opened it, Bujska Pivovara brewery was a pleasant surprise that enriched the Istrian offer, but they have many more surprises in store. The brew masters are working diligently on new beer types, which are sure to elevate beer drinking to a new level. ►

## Completely natural Istrian craft beer is popular even in Mexico

Potpuno prirodno istarsko craft pivo  
pije se čak i u Meksiku

**HR** — Posjet pivovari uključuje i obilazak proizvodnog pogona gdje od vrhunskih majstora iz prve ruke možete doznati sve što vas je ikad zanimalo o proizvodnji piva te kušati pravo domaće craft pivo.

Iako je Istra najpoznatija po vinima, San Servolo smjestio ju je i na kartu poznavatelja piva. Na samim počecima, mala obiteljska pivovara godišnje je proizvodila oko 50 tisuća litara piva, a taj broj je u međuvremenu porastao na 600 tisuća litara, odnosno više od milijun i pol boca pive godišnje. Osim okusom, San Servolo oduševit će vas i srednjovjekovnim dizajnom etikete i boce koje dolaze u zapreminama od pola litre i 0,75 l.

Prošetate li Bujama, primjetit ćete mnoge povijesne znamenitosti, a jedna od njih je i crkva svetog Servula, zaštitnika Buja po kojima je i pivo San Servolo dobilo ime. U crkvu su ugrađene mnogobrojne srednjovjekovne spolije, a i pivo je piće koje potječe iz srednjeg vijeka, pa su proizvođači San Servola u jednoj bočici piva zapravo saželi bogatu povijest svoga mjesta.

- U Istri većina proizvodi vino, a mi smo ljubitelji piva. Kad smo kretali s proizvodnjom, bili smo prvi proizvođač craft piva na poluotoku. Željeli smo stvoriti nešto posebno i tako je nastao San Servolo, govori Luka o pivovari iznad koje se nalazi i Beer & Steakhouse San Servolo uređen u rustikalnom stilu.

U ponudi su vrhunski specijaliteti s roštilja i poznata pivska supa, a konobari će vam rado preporučiti najbolju hranu uz vaše omiljeno pivo. Crveni San Servolo savršeno se slaže uz ovčji sir, maslinovo ulje i pršut, rižoto s kobasicama te tagliatellama, dok svjetlo paše uz svježi sir i skutu, fuže s piletinom, teletinu pod pekom, krem juhu od divljih šparoga i pizzu.

Kad je tek otvorena, Bujska pivovara bila je ugodno iznenađenje koje je osvježilo istarsku ponudu, a još mnogo iznenađenja tek nas čeka. Brewmasteri, naime, marljivo rade na novim vrstama piva koja će, bez imalo sumnje, uživanje u pivu podići na novi nivo. ►



# CHARMING LITTLE FAMILY TAVERN WHERE TUTTO IS BENE

## ŠARMANTNA OBITELJSKA KONOBA U KOJOJ JE TUTTO BENE

**WITH FRESH INGREDIENTS** and herbs, some good olive oil and a pinch of imagination, you can do wonders in the kitchen. This is exactly what Josip Vekić, owner and chef of Rovinj's L'osterie Tutto Bene, does every day. You can eat only healthy food at Tutto Bene, nothing is fried and there are no additives. All the foodstuffs are local, and Josip makes bread, pasta and various types of mayonnaise himself.

- To us, quality is of the utmost importance. Each dish that comes out of the kitchen must be love on a plate. The guest is our priority; when they leave Tutto Bene, they must be happy - Josip says.

He likes to play with food, which is why the restaurant bears the words *Modern twist Croatian cuisine*. His kitchen is brimming with tiny jars with herbs, and the menu depends on whichever fresh foodstuffs are available. Where Josip and Marina's restaurants stands, used to be a courtyard with a well, where women would wash clothes and bring donkeys to drink. The couple rebuilt the place themselves, but they kept the well which, for special occasions, transforms into the chef's table. To make the atmosphere more magical, there is a glass dome above the well that opens to the view of the sky.

The stone-lined walls and massive wooden tables were all handmade by Josip himself. Everything at Tutto Bene is unique, even the terracotta plates and the drawings on the walls. With a warm welcome and delicacies on their plates, when you visit Josip and Martina you will feel as if *tutto is bene*. ■

**HR** — Sa svježim namirnicama i začinima te dobrim maslinovim uljem i mrvicom mašte, u kuhinji je moguće napraviti čuda. Upravo to svakodnevno čini Josip Vekić, vlasnik i chef rovinjske L'osterie Tutto Bene koju je sa suprugom Martinom sam nanovo podigao, praktički iz temelja. U Tutto Bene jede se zdravo, nema pržene hrane niti bilo kakvih aditiva. Sve namirnice su domaće, a kruh, tjesteninu i razne majoneze Josip radi sam.

- Kvaliteta se ne smije dovesti u pitanje. Svako jelo koje izađe iz kuhinje mora biti ljubav na tanjuru. Gost je na prvom mjestu i iz Tutto Bene mora otići sretan - objašnjava Josip.

Za sebe kaže da se voli igrati s hranom, pa je zato i restoran dobio potpis "Modern twist Croatian cuisine". Pult njegove kuhinje pun je teglica sa začinskim biljem, a što će se naći na meniju ovisi o dostupnosti svježih namirnica. Na mjestu Tutto Bene nekada je bilo dvorište sa šternom na kojoj su žene prale robu i napajale magarce. Vekići su sami preuredili cijeli prostor, ali su sačuvali šternu koja se na posebnim večerama pretvara u *chef's table*. A da ugodaj bude još bajkovitiji, iznad nje je staklena kupola koja se otvara i pruža pogled na nebo.

I kamenom obloženi zidovi te masivni drveni stolovi djelo su Josipovih ruku. Sve je u Tutto Bene jedinstveno, pa čak i tanjuri od terakote i crteži na zidovima. Uz toplu dobrodošlicu i gastro-specijalitete na tanjuru, kod Josipa i Martine imat ćete osjećaj da je baš *tutto bene*. □

*Martina, Josip and their daughter Dora fell in love with Rovinj, moved here and set off on an adventure of a lifetime*

**Martina, Josip i kćerica Dora zaljubili su se u Rovinj, preselili i krenuli u avanturu života**









GIACOMO CASANOVA, WORLD'S GREATEST SEDUCER, LOVED THIS SMALL TOWN FOR IT'S FINE WINE AND BEAUTIFUL WOMEN

# A SEDUCTIVE TOUR OF VR SAR

## ZAVODLJIVA TURA VR SAROM

GIACOMO CASANOVA, NAJVEĆI SVJETSKI ZAVODNIK, ZAVOLIO JE OVO MALO MJESTO ZBOG DOBROG VINA I LIJEPIH ŽENA

“

The biggest mistake a man can make is to fall in love with a single woman. He is allowed to fall in love, but only in all women.” This statement has been attributed to Giacomo Casanova, an intellectual of its time, an author and an adventurer who, nonetheless, we best remember for his amorous conquests. Countesses, milkmaids, servant girls and even nuns were allegedly unable to resist his charm. In his memoir, he recounted more than 120 love affairs, which began with his simultaneous liaisons with two sisters when he was 17 and preparing to enter the priesthood. That experience forever changed his path in life and defined him as a person.

- I was born for the sex opposite to mine. I have always loved it and done all that I could to make myself loved by it, Casanova wrote in the prologue of his autobiography, *Histoire de ma vie* (Story of my Life).

On one of his travels, Casanova even reached the small Istrian town of Orsera, or Vrsar, as it is known today. In his memoir, he recalls eating tasty fish in olive oil, drinking excellent Istrian wine and enjoying the charms of the housekeeper of the priest who had taken him in.

- The housekeeper surrounded me with the kindest attentions – a proof that she was smitten ▶

HR — "Najveća je greška svakog muškarca zaljubiti se u jednu ženu. Zaljubiti se smije, ali samo u sve žene." Izjava je to koja se pripisuje Giacomu Casanovi, intelektualcu svojeg doba, spisatelju i pustolovu kojeg ipak najbolje pamtimo po njegovim ljubavnim pothvatima. Kontese, mljekarice, sluškinje, pa čak ni časne sestre nisu uspjele odoljeti njegovu šarmu. U svojim memoarima opisao je više od 120 ljubavnih avantura koje su započele istodobnim ljubovanjem s dvjema sestrama kada je imao 17 godina i pripremao se postati svećenik. To iskustvo zauvijek je promijenilo njegov životni put i definiralo ga kao osobu.

"Ja sam rođen za suprotni spol. Oduvijek sam volio žene i činio sve što sam mogao da i one vole mene", napisao je u predgovoru svojih memoara "Histoire de Ma Vie" ("Priča mog života").

Na svojim putovanjima Casanova je stigao i do malog, istarskog mjesta Orsera, današnjeg Vrsara. U svojim memoarima prisjeća se ukusne ribe u maslinovu ulju, izvrsnog istarskog vina i uživanja u čarima domaćice svećenika koji ga je ugostio.

"Učestale pažnje domaćice pokazaše mi da sam joj se svidio, a ja sam joj uzvraćao istom mjerom. Dan je svećeniku prošao kao tren, a sve zbog krasota koje sam otkrivao u njegovim stihovima. Meni je ipak vrijeme sporo prolazilo, u nestrpljivom očekivanju da me domaćica povede na počinak", piše talijanski zavodnik u memoarima.

Za Casanovu suvremenici kažu da nije bio pretjerano naočit, pa je svoje ljubavne uspjehe mogao ▶

*Casanova himself will take you on a tour of the town and tell you his fascinating story of Vrsar*

**Sam Casanova provest će vas kroz mjesto i ispričati vam svoju fascinantnu priču o Vrsaru**

with me; and, giving way to that pleasing idea, I felt that, by a very natural system of reciprocity, she had made my conquest. The good priest thought that the day had passed like lightning, thanks to all the beauties I had discovered in his poetry, but time seemed to me to drag along very slowly, because the friendly glances of the housekeeper made me long for bedtime, the Italian playboy wrote in his memoir.

Casanova's contemporaries said he wasn't overly handsome, adding that his love conquests were mainly due to his self-confidence and tales with which he attracted the ladies' attention. You will recognize his charm in every stone street in Vrsar, in the romantic lookout point dedicated to his courtships, and the friendliness of the locals. Vrsar residents will tell you that Casanova fared well when he had stumbled upon their town, which prides itself on its hospitality and pleasantness. Even Casanova loved Vrsar, so much so that he returned the very next year. Even today, hundreds of years later, you can see him wandering the streets of the old town on summer days and retelling his adventures to anyone willing to hear him out.

Since 2009, Vrsar has been organizing a festival dedicated to Giacomo Casanova and his love for Vrsar as a place of good food, *refosco* and beautiful women. As part of the new program titled *Casanova Tour - Zavodljiva tura Vrsarom* (Casanova Tour - A Seductive Tour of Vrsar), the renowned womanizer will take you around Vrsar and reveal some interesting details about the town's history and his own stay in Vrsar. He will take you from the waterfront all the way to the lookout point in the old town and his refuge in the former tower, right next to the castle and the parish church of St. Martin. At the lookout point, under the lote tree, he will be joined by

## JOIN US ON THE SEDUCTIVE TOUR OF VRSAR

PRIDRUŽITE NAM SE NA ZAVODLJIVOJ TURI

**Find out who Casanova loved and where he slept, how he accidentally made a local physician rich, and what he wrote about Vrsar, by going on the Casanova Tour - A Seductive tour of Vrsar on June 12 and 26, July 10 and 24, and August 7 and 21. To participate in the tour, contact the local Tourist Board, Obala Maršala Tita 6.**

**HR** – Otkrijte koga je sve Casanova ljubio, gdje je spavao, kako je slučajno lokalnom liječniku donio bogatstvo i što je sve o Vrsaru zapisao u sklopu "Casanova Tour - Zavodljiva tura Vrsarom" 12. i 26. lipnja, 10. i 24. srpnja te 7. i 21. kolovoza 2018. Za sudjelovanje se možete prijaviti u uredu Turističke zajednice Vrsar na Obali maršala Tita 6.



**HR** — zahvaliti uglavnom samouvjerenosti i pričama kojima je zaokupljao žensku pozornost. Njegov šarm prepoznat ćete i u svakoj kamenoj uličici u Vrsaru, romantičnom vidikovcu posvećenom njegovim udvaranjima, ali i prijaznosti njegovih stanovnika. Vrsarani će vam reći da je Casanova baš dobro zalutao u njihov grad koji se diči gostoprimstvom i ljubaznošću. Svidio se Vrsar i samom Casanovi, pa se već sljedeće godine u njega vratio. I danas, stotinama godina kasnije, možete ga za ljetnih dana sresti na ulicama staroga grada Vrsara kako prepričava svoje dogodovštine svima koji ih žele čuti.

Naime, Vrsarani još od 2009. godine priređuju festival posvećen Giacomu Casanovi i njegovoj privrženosti Vrsaru kao mjestu dobrog ića, refoška i lijepih žena. U sklopu novog programa "Casanova Tour - Zavodljiva tura Vrsarom", najveći poznati zavodnik provest će vas kroz Vrsar i otkriti zanimljive detalje iz povijesti mjesta, ali i svoga boravka u Vrsaru. Povest će vas s rive do vidikovaca u starogradske jezgri i svojeg utočišta u nekadašnjoj kuli, tik do kaštela i crkve sv. Martina. Na vidikovcu, ispod stabla ladonje, pridružiti će mu se još dvoje suvremenika koji će mu pomoći vratiti vas u prošlost, u doba Vrsarske grofovije i tajnih ljubovanja. "Casanova Tour - Zavodljiva tura Vrsarom" projekt je Turističke zajednice općine Vrsar, koji su oživjeli izvođači Istra Inspirita. Uz autentične kostime i vrhunsku izvedbu, glazbom, plesom i emocijama otkrit će vam zavodljivi svijet Giacoma Casanove, i to njegovim riječima. "Histoire de Ma Vie" cijelo je







*You can visit the house where Casanova stayed while he was in Vrsar and see his room as it was at the time*

**U kući u kojoj je boravio u Vrsaru, rekonstruirana je njegova soba**

two of his contemporaries who will help him take you back in time, to the days of Vrsar County and secret love affairs. Casanova Tour - Seductive tour of Vrsar is a project launched by the Vrsar Municipality's Tourist Board and brought to life by the Istra Inspirita performers. Enjoying their authentic costumes and top performances, as well as music, dances and emotions, you will discover the seductive world of Giacomo Casanova through his own words. For an entire century, *Histoire de Ma Vie* was censored and banned, and the French library kept it in a cabinet titled *L'Enfer*, or Hell. Only recently was it published in its full splendor, with all the witty, provocative, philosophical, tender and astounding details. Today's scholars believe it is perhaps the best written biography ever. Even though his name is synonymous with womanizer, Casanova wasn't just attracted to a woman's beauty; he liked deep conversations and had feelings for his mistresses. He hang out with Voltaire, Catherine the Great, Benjamin Franklin and perhaps even Mozart. He was a gambler, a spy and probably the only man to escape from Venice's prison. Born to poor actors, he managed to climb to the top of society, fall to the bottom and return to the top once again.

- My currency was an unbridled self-esteem, which inexperience forbade me to doubt, Casanova notes in his memoir. ■

stoljeće bila cenzurirana i zabranjivana, a u francuskoj knjižnici čuvali su ju u ormariću nazvanom *L'Enfer*, pakao. Tek je nedavno objavljena u svom punom sjaju, sa svim duhovitim, provokativnim, filozofskim, nježnim i zapanjujućim detaljima. Današnji učenjaci smatraju ju možda najboljom napisanom biografijom ikad. Iako je njegovo ime sinonim za zavodnika, Casanova nije pao samo na ljepotu nego je volio duboke razgovore i gajio osjećaje prema svojim ljubavnicama. Družio se s Voltaireom, Katarinom Velikom, Benjaminom Franklinom, možda čak i Mozartom. Bio je kockar, astrolog, špijun i vjerojatno jedini čovjek koji je uspio pobjeći iz venecijanskog zatvora. Rođen kao sin siromašnih glumaca, uspio se probiti do vrha društva, pasti na dno i opet se vratiti.

"Moja valuta bila je neobuzdano samopouzdanje u koje mi moje neiskustvo nije dalo sumnjati", napisao je u memoarima. □

## By fooling around with different women, Casanova accidentally made one doctor a rich man

Zbog njegovog ljubovanja s različitim ženama, jedan je liječnik stekao pravo bogatstvo

KRISTIJAN PAVIĆ, *President of the Management Board of ACI d.d.*

**HOW ONE OF THE MOST EXCLUSIVE MEDITERRANEAN MARINAS WAS BUILT**

# ACI ROVINJ: GEM IN THE CROWN

**KAKO SE GRADILA JEDNA OD NAJEKSKLUZIVNIJIH MARINA NA MEDITERANU**

KRISTIJAN PAVIĆ, predsjednik Uprave ACI d.d.

# R

**ovinj is getting the most exclusive marina in Croatia, bearing five anchors. What will this marina include?**

The new ACI marina in Rovinj will be the biggest advance in nautical tourism standards in Croatia to date. We are making a fundamental change in the very approach to nautical tourism, the marina's offer and the service for boaters. The marina's new concept is distinguished by exclusivity in each detail which, considering Rovinj's enviable advances in tourism in the past ten-odd years, is something the city deserves. The five-anchor category guarantees topmost quality standards for everything: a high facility furnishing and appearance standard, the way services are provided, the facilities the marina offers, and finally the implementation of the environmental principles.

**Does that mean that the world's biggest yachts can sail into Rovinj?**

The boating market is very demanding, the boats are much bigger, and there are more and more charter vessels each season. Rovinj is building up its destination image on the tradition of a Mediterranean spirit imbued by a note of luxury; this was the guiding idea for the marina's reconstruction: furnishing the marina with fewer berths that can accommodate bigger boats, offer a high level of security, giving it new technologies, and securing an expanded offer.

**The marina will also feature a helipad. What else is in the works? ▶**

*Rovinj's marina is one of the most significant projects and the pride of ACI*

**Marina u Rovinju jedan je od najznačajnijih projekata i ponos ACI-ja**

**HR — Rovinj dobiva najekskluzivniju marinu u Hrvatskoj od pet sidara. Što će sve imati marina?**

Nova ACI marina Rovinj donosi dosada najveći iskorak u standardima nautičkog turizma u Hrvatskoj. Radimo suštinski zaokret u cijelom pristupu nautičkomu turizmu, ponudi marine i usluzi nautičarima. Novi koncept marine prožet je ekskluzivnošću u svakome detalju, što s obzirom na zavidan turistički uzlet Rovinja posljednjih desetak godina taj grad i zaslužuje. Kategorija od pet sidara jamči najvišu razinu kvalitete u svemu: visokim standardima opremljenosti i izgleda prostora, načina na koji se usluge pružaju, sadržaja koji marina nudi te u konačnici i u primjeni načela zaštite okoliša.

**Znači li to da u Rovinj mogu uploviti najveće jahte na svijetu?**

Nautičko tržište je zahtjevno, brodovi su znatno veći, čarter plovila svake je sezone sve više. Rovinj kao destinacija gradi svoj image na tradiciji mediteranskog duha prožetoj notom luksuza i upravo je to bila vodilja za rekonstrukciju marine: opremiti marinu s manjim brojem vezova, ali za veće jahte, imati visoku razinu sigurnosti, opremiti ju novim tehnologijama, osigurati dodatne sadržaje.

**Marina će imati i heliodrom. Što je još predviđeno?**

Ekskluzivnost koju donosimo u arhitekturi i dizajnu bit će prisutna i u kvaliteti usluge. Na više od 1400 četvornih metara komercijalnih prostora nudit će najbolje ugostiteljske sadržaje, wellness, ▶









*We are continually getting asked about berths in the new marina, which is why we can say that the marina will soon shine in its full splendor*

**Kontinuirano stižu upiti za vezove u novoj marini, tako da možemo slobodno reći da će marina ubrzo zasjati punim sjajem**





The exclusivity we bring in architecture and design will be reflected in the marina's service quality. The commercial facilities spread over more than 1,400 square meters will offer only the best hospitality, wellness, and top brand stores. The marina will also feature offices for reputable luxury yacht sales agents, charter agencies, a service center for boats, as well as 100 parking spaces in the garage and another 50 in the marina itself... Both the offer and the service will be at the highest level.

#### **How well positioned is Rovinj's marina when compared to other Mediterranean marinas?**

The ACI marina in Rovinj has an ideal position: it is located in the elite Monte Mulini zone with luxury hotels and beautiful beaches just a few steps away, boasting a view of Rovinj's old town center. As such, the marina is known in the boating world as a very attractive location, be it for yearly yacht berths, or occasional visits to Rovinj and its cultural and entertainment offers during the season. As Rovinj itself is positioned on the tourist map, growing into an exclusive destination for guests of means, so is the demand for berths in the marina growing. All of this is having an effect on the structure of guests sailing these waters and we are noticing a repositioning of the marina and the destination itself. This is the reason why we launched the reconstruction in the first place. We hope the new marina will meet all expectations and reinforce its position and the profile that ACI has on the Mediterranean nautical map.

#### **The marina is located right in front of the new Grand Park Hotel Rovinj, which is going to bear a five-star rating. How will the hotel and the marina complement each other?**

The new marina will have a five-anchor rating, which is the equivalent of the hotel's five-star categorization. The two facilities make one whole. They are connected by a promenade and infrastructure allowing hotel guests to reach the marina, and vice versa. Every minor detail was minded so that the two facilities would merge into the natural surroundings of Monte Mulini. The design of the hotel and the marina complement each other ideally, making a unified but diverse whole. They are visually connected from the water-side, while on land they are connected by the promenade that will be open to public, where visitors will be able to enjoy exclusive hospitality facilities with wide patios, shops and a space to enjoy the most beautiful view of the city of Rovinj and the St. Euphemia Church. The promenade goes on to the Monte Mulini beach and toward the hotels Monte Mulini, Lone and Eden, offering a complete experience of nature and architecture in harmony.

#### **What will this reconstruction bring to the locals? ▶**

**HR** — trgovine brandiranim robnim markama. U marini će biti i uredi renomiranih zastupnika za prodaju luksuznih jahti, charter agencije i servisni centar za plovila te 100 parkirnih mjesta u garaži i 50 u samoj marini... Ponuda i usluga bit će na najvišoj razini.

#### **Kad govorimo o marinama na Mediteranu, kako se pozicionirala rovinjska?**

ACI marina Rovinj ima idealnu poziciju: smještena je u elitnoj zoni Monte Mulini sa luksuznim hotelima i prekrasnim plažama na samo nekoliko koraka udaljenosti te sa pogledom na staru gradsku jezgru Rovinja. Kao takva, marina je u nautičkom svijetu poznata kao vrlo atraktivna, bilo za cjelogodišnji boravak jahti, bilo za povremeni posjet Rovinju i njegovim kulturnim i zabavnim sadržajima tijekom sezone. Kako se i sam Rovinj već na turističkoj karti pozicionira i prerasta u ekskluzivno odredište gostiju više platežne moći, tako raste i interes za mjestom u marini. Zbog svega toga mijenja se i struktura gostiju koji plove ovim akvatorijem i primjećuje svojevrsno repositioniranje marine i destinacije. Upravo smo zato i krenuli u rekonstrukciju. Nadamo se da će nova marina opravdati sva očekivanja i dodatno ojačati svoju poziciju i prepoznatljivost ACI-ja u nautičkom svijetu te na nautičkoj karti Mediterana.

#### **Marina je točno ispred novog Grand Park Hotela Rovinj koji će imati pet zvjezdica. Kako će se nadopunjavati hotel i marina?**

Nova marina će imati pet sidara što je ekvivalent hotelskoj kategorizaciji pet zvjezdica. Oba objekta čine jednu cjelinu. Povezana su šetnicom i infrastrukturom koja omogućuje komunikaciju gostima hotela do same obale marine i obrnuto. Pazilo se na svaki detalj kako bi se oba projekta uklopila u prirodni ambijent Monte Mulinija. Dizajn hotela i marine idealno se nadopunjuju te čine jedinstvenu, a opet različitu cjelinu. S morske strane vizualno su povezani dok ih s kopna povezuje šetnica koja će biti otvorena za građanstvo, a na kojoj će šetači i posjetitelji imati mogućnost uživati u ekskluzivnim ugostiteljskim objektima sa prostranim terasama, trgovinama i prostorom za uživanje u najljepšem pogledu na grad Rovinj i sv. Eufemiju. Šetnica se nastavlja dalje prema plaži Monte Mulini te prema hotelima ▶

## **ACI ROVINJ WILL HAVE 192 BERTHS**

ACI ROVINJ IMAT ĆE 192 VEZA

**ACI Rovinj is designed as two "pools". One pool is intended for boats in transit, while the other is meant for boats on yearly berth contracts. We are talking a total of 192 berths for an average boat length of 17 meters, but the yearly berths will take yachts up to 35 meters in length, while the transit berths will accept much larger boats. All boats will receive an individual approach and the best service possible.**

**HR** – ACI Rovinj koncipirana je u dva „bazena“. Jedan je bazen predviđen za plovila u tranzitu, a drugi za plovila na godišnjem vezu. Govorimo o ukupno 192 veza za prosječnu duljinu plovila od 17 metara, s time da će se na godišnji vez privezivati jahte do 35 metara dužine, a u tranzitu i znatno veća plovila. Svima njima osigurat ćemo individualan pristup i najbolju moguću uslugu.

## **ACI Rovinj will fully meet the demands of the modern boaters**

ACI Rovinj u potpunosti će odgovarati zahtjevima modernih nautičara



*This ACI marina will meet all the expectations of our clients and they will have everything they need here*

**ACI u Rovinju ispunit će sva očekivanja naših klijenata i ponuditi im sve potrebno**



The two brand new and exclusive facilities, ACI Marina Rovinj and Grand Park Hotel Rovinj, will bring a new, luxury perspective and new standards in tourism. The bar of service quality will be raised, and the segment of guests who will be visiting both the marina and the hotel will be on a significantly higher level. We can also expect to see a considerable increase in spending in the destination. In time, the town's offer will adapt to such clients and all the businesses in the destination will be offering better-quality and more diverse services, thus increasing their revenues. One of the biggest benefits that we can expect from such guests arriving in Croatia is the promotion we will get around the world. Happy guests are the best promoters of a destination, its atmosphere, and the experiences and the services that they have had. ACI has been working hard on the promotion of the marina and the destination on the European nautical market. Think of how big of a promotion around the world was generated when the ACI Match Race was held in Rovinj. The news and the images of the regatta featuring top America's Cup skippers circled the globe, spreading especially through the sailing community and among those who are at the very top of the international sailing. Three decades later, ACI will reward that glorious time with a luxury marina and an offer for more demanding clients. ■

**HR** — Monte Mulini, Lone i Eden pružajući potpuni doživljaj sklada prirode i arhitekture.

#### **Što rekonstrukcija marine donosi Rovinježima?**

Dva potpuno nova ekskluzivna objekta, ACI marina Rovinj te Grand Park Hotel Rovinj donose novu vizuru luksuza i nove standarde u turizmu. Podiže se ljestvica kvalitete usluge, segment gostiju koji će posjećivati i marinu i hotel doseći će znatno višu razinu. Za očekivati je da će i potrošnja u destinaciji značajno porasti. S vremenom će se takvoj klijenteli prilagođavati i ponuda, odnosno svi poslovni subjekti u destinaciji nudit će kvalitetnije i raznovrsnije usluge te time i povećati prihode. Jedan od najvećih benefita je i promocija u svijetu koju možemo očekivati od takvih gostiju koji stižu u Hrvatsku. Zadovoljan gost najbolji je promotor destinacije, atmosfere koju je doživio, iskustva i usluga koje je koristio. ACI radi na intenzivnoj promociji marine i destinacije na europskom nautičkom tržištu. Sjetimo se samo koliko je promociju u svijetu imalo održavanje ACI Match Race-a u Rovinju. Vijest i slika regate sa vrhunskim America's cup skiperima prenosila se cijelim svijetom, posebno jedriličarskim krugovima koji su u samom vrhu svjetskog jedrenja. Tri desetljeća kasnije ACI će to slavno vrijeme nadograditi luksuznom marinom i ponudom za zahtjevnu klijentelu. □



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*Guests can enjoy many activities in Porto Sole and Vrsar throughout the year*

**Gosti mogu uživati u raznim aktivnostima u kampu Porto Sole i Vrsaru tijekom cijele godine**





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**PORTO SOLE CAMPSITE IS OPEN YEAR-ROUND FOR GUESTS WHO WANT A SPECIAL VACATION**

# THE SEA SMELLS EVEN MORE DIVINE IN WINTER

**MORE ZIMI MIRIŠE JOŠ BOŽANSTVENIJE**

**KAMP PORTO SOLE OTVOREN JE CIJELE GODINE ZA GOSTE KOJI ŽELE POSEBAN ODMOR**

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## PORTO SOLE CAMPSITE

KAMP PORTO SOLE

**The campsite has 221 lots between 50 and 100 square meters, with electricity and water connections and heated toilet facilities. Guests can opt for 32-square-meter mobile homes with two bedrooms, two bathrooms, a fully furnished kitchen and an outdoor patio to enjoy the untouched nature.**

**HR** – U kampu je 221 parcela veličine od 50 do 100 četvornih metara s priključkom na struju i vodu te grijanim sanitarnim čvorom. Gostima su na raspolaganju i mobilne kućice površine 32 četvorna metra s dvije spavaće sobe, dvije kućpaonice, potpuno opremljenom kuhinjom i vanjskom terasom za uživanje u netaknutoj prirodi.

**A** seaside vacation in mid-winter. If you haven't already, you need to experience the feeling when everything is more silent and calm, and the sea is

louder. The fresh salty air and the silence broken only by waves and seagull cries lend the word vacation a completely new meaning. If you wish to see the other side of life on the coast, Maistra's Porto Sole campsite in Vrsar is open throughout the year. The campsite is situated in its name-sake bay that protects it from the wind, with almost a kilometer-long beach that bears the blue flag, a guarantee that the sea and coast are clean, and the beach is safe and well furnished. The campsite is just several minutes' walk away from the old town, where you can follow in the footsteps of Giacomo Casanova, see the sculpture park by the famous artist Dušan Džamonja or the religious structures that have born witness to Vrsar's history for centuries. The gastronomic and cultural events, great bike paths, nearby wine trails and an olive-oil road will allow you to sample all the magic of Istria regardless of the time of year you decide to visit Porto Sole. You can choose from bike tours, Nordic walking, children's playgrounds, tennis, volleyball, soccer and basketball courts... The campsite's guests can have breakfast or dinner at the nearby Pineta Hotel, and relax in the hotel's saunas, swimming pool and fitness facilities. Even in wintertime, Istria offers various events, including St. Martin's celebrations in Vrsar, living nativity scene in Lovreč, Santa Clause's house in Kaštelir, and Truffle Days in Livade. For its bravest guests, Porto Sole organizes annual Christmas swims. With a DJ, mulled wine, tea and local fritters, the Christmas swim has become a tradition among campsite guests and the residents of Vrsar, who like to come wish happy holidays, put on a Santa hat and take a swim in the bay. ■

**HR** — Odmor na obali usred zime. Ako još niste, obavezno trebate doživjeti taj osjećaj kada je sve tiše i smirenije, a more glasnije. Svjež zrak pomiješan sa soli i tišina isprekidana jedino valovima i kricima galebova daju potpuno novo značenje odmoru. Poželite li upoznati i drugu stranu života na obali, Maistrin kamp Porto Sole u Vrsaru otvoren je tijekom cijele godine. Kamp je smješten u istoimenoj uvali, koja ga štiti od vjetrova, uz gotovo kilometar dugački žal s Plavom zastavom, koja garantira visoku čistoću mora i obale te sigurnost, opremljenost i uređenost plaže. Kamp je samo nekoliko minuta hoda udaljen od stare gradske jezgre, gdje možete kročiti stazama Giacoma Casanove, obići park skulptura cijennjenog umjetnika Dušana Džamonje ili sakralne objekte koji već stoljećima svjedoče o povijesti Vrsara. Gastronomske i kulturne manifestacije, odlične biciklističke staze, blizina vinskih cesta, kao i cesta maslinova ulja, omogućit će vam da iskusite sve čari Istre u koje god doba godine došli u Porto Sole. Na raspolaganju su i biciklističke ture, nordijsko hodanje, dječja igrališta, tereni za tenis, odbojku, nogomet, košarku... Gosti kampa mogu doručkovati i večerati u obližnjem hotelu Pineta, a opustiti se mogu i u hotelskim saunama, bazenu te fitnessu. U Istri vas i tijekom zime očekuju razne manifestacije, poput proslave Martinja u Vrsaru, živih jaslica u Lovreču, kuće Djeda Mraza u Kašteliru i Dana tartufa u Livadama, a za one najhrabrije kamp Porto Sole svake godine organizira Božićno kupanje. Uz DJ-a, kuhano vino, čaj i fritule, Božićno kupanje postalo je tradicija među gostima kampa, ali i stanovnicima Vrsara, koji rado dođu čestitati blagdane i s kapićom Djeda Božićnjaka na glavi zaplivati u uvali. □





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AMATIS, Monte Mulini

# DISCOVER THE MOST ROMANTIC BALCONY IN CROATIA

**OTKRIJTE NAJROMANTIČNIJI BALKON U HRVATSKOJ**

AMATIS, Monte Mulini

**I**f you were to imagine the most romantic restaurant ever, it would probably look exactly like this. A single table, hidden from view, but with a gorgeous sea vista. That's exactly what Amatis Restaurant looks like: the smallest and the most romantic restaurant in all of Croatia, with one of the most stunning views on the Adriatic coast. It is a tiny balcony on the terrace of the Monte Mulini Hotel, just above the Lone Bay, that most guests never even notice. Hidden from the prying eyes, Amatis gives its guests complete privacy, and as its name suggests, it is inspired by and dedicated to those in love. Bathed in the soft glow of candlelight and under the watchful eye of the culinary team led by Damir Pejčinović, Amatis rewards you with a unique experience of enjoying local cuisine and Rovinj's magnificent natural sites.

One afternoon, while relaxing on that very balcony, the staff at Monte Mulini got the idea of opening a tiny romantic restaurant where each guest would be a VIP. They came up with a seven-course dinner that they will happily ▶

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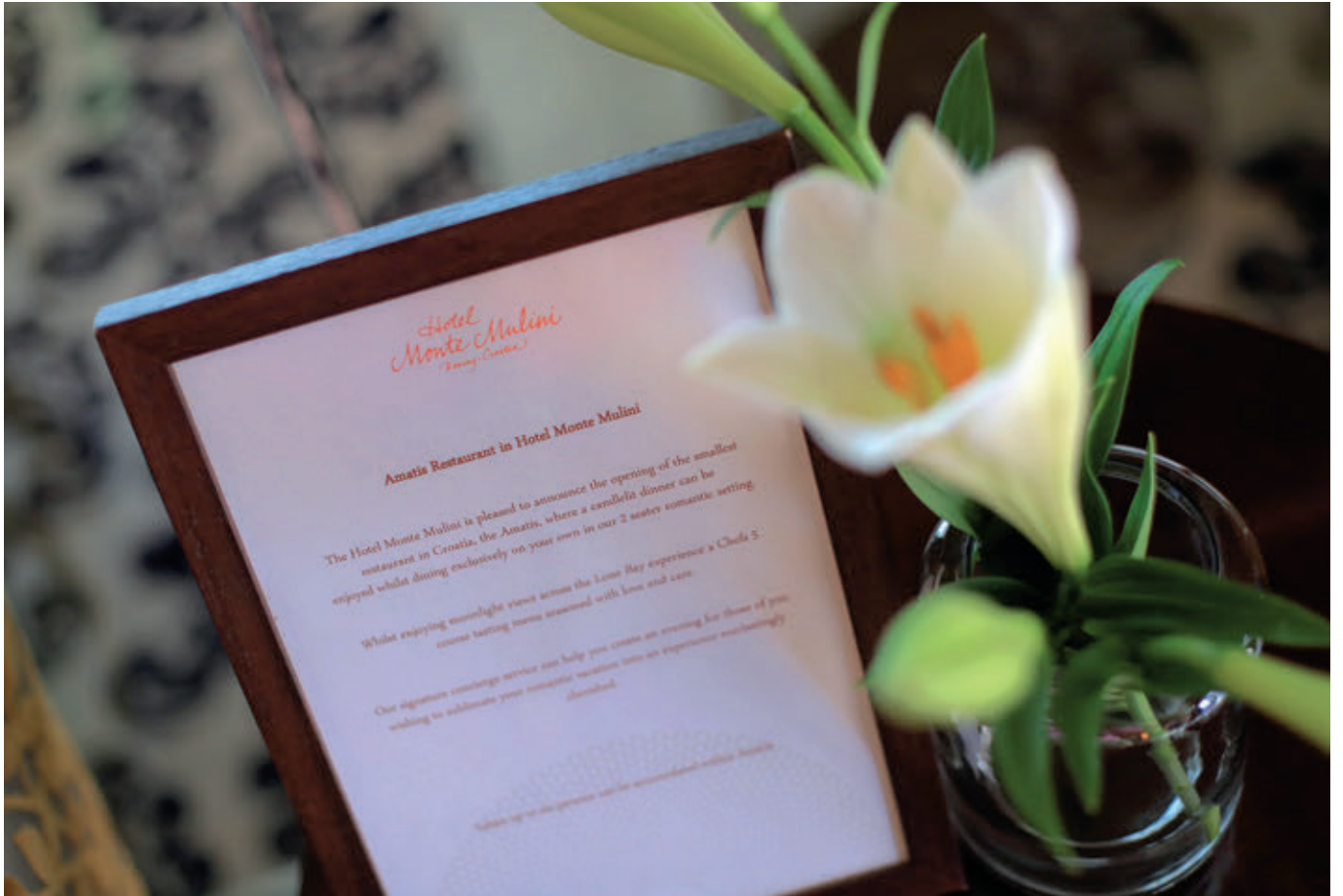
*Amatis gives its guests complete privacy and romantic atmosphere with splendid view*

**Amatis pruža potpunu privatnost svojim gostima i romantičnu atmosferu s predivnim pogledom**

**HR** — Kada bismo zamišljali najromantičniji restoran, vjerojatno bi izgledao baš ovako. Samo jedan stol skriven od očiju gostiju, ali s predivnim pogledom na more. Upravo tako izgleda Amatis, najmanji i najromantičniji restoran u Hrvatskoj, s jednim od najljepših pogleda na jadranskoj obali. Na terasi hotela Monte Mulini iznad uvale Lone uzdiže se balkončić koji većina gostiju niti ne primijeti. Amatis, skriven od znatiželjnih pogleda, pruža potpunu privatnost svojim gostima, a kako mu i ime kaže, inspiriran je i posvećen onima koji se vole. Obasjan nježnim svjetlom svijeća i pod paskom vrhunskog kulinarskog tima Damira Pejčinovića, Amatis pruža jedinstveno iskustvo uživanja u lokalnoj kuhinji i prirodnim ljepotama Rovinja.

Odmarajući se jednog poslijepodneva baš na tom balkončiću, osoblje Monte Mulinija došlo je na ideju o malom romantičnom restoranu u kojem će svaki gost biti VIP i osmislilo večeru od sedam sljedova, koju rado prilagođavaju željama gostiju. Amatis je savršeno utočište za zaljubljene i za intimne proslave godišnjica. Sada već kultni balkon ugostio je i malenu svadbu s mladencima i kumovima.

- Kad dođu u Amatis, gosti imaju osjećaj da su zakoračili u zemlju čudesa. Dok uživaju u jelima pripremljenim od lokalnih namirnica i u pogledu na mjesječinom obasjan zaljev, na raspolaganju im je vlastiti konobar koji će im pomoći pri odabiru ▶



*To dine at Amatis,  
one has to announce it to  
the hotel concierge the day  
before and let him know  
their wishes*

**Za večeru u Amatisu  
potrebno je tek najaviti se  
conciergeu dan prije i  
upoznati ga sa svojim  
željama**





*Here at Amatis, you will enjoy only organic, fresh ingredients grown locally, in Istria, and the menu is never repeated*

**U Amatisu ćete uživati isključivo u organskim i svježim namirnicama uzgojenim u Istri, a meni se nikada ne ponavlja**



adapt to meet their guests' wishes. Amatis is an ideal sanctuary for lovers and a perfect place to celebrate anniversaries. The already iconic balcony has even hosted a small wedding party with the newlyweds, maid of honor and best man.

- When they get to Amatis, the guests feel like they've stepped into a wonderland. And while they enjoy their dishes prepared from locally-grown ingredients and the view of the moonlit bay, they have their own waiter to help them choose the best wines. We will even adapt the menu to meet their wishes, thus making their night here even more special, the hotel staff said.

To have dinner at Amatis, one has to announce it to the hotel concierge the day before and let him know their wishes. The staff at the Monte Mulini Hotel and Amatis will then come up with the most romantic dinner.

Here at Amatis, you will enjoy fresh ingredients grown locally, in Istria, as well as olive oil made by the local olive oil makers, freshly caught fish, boškarin meat or lamb from the peninsula. The menu is never repeated. Pejčinović finds his inspiration in all the things that surround him in beautiful Istria, so he will serve your dinner in a glass bowl whose side walls have been filled with pebbles from the beach, or he will surprise you with unusual combinations of ingredients, such as vanilla ice cream with salt and olive oil.

- We wish to provide our guests with an experience that they can't find anywhere else apart from Istria and our Amatis Restaurant. We carefully choose the ingredients that we serve to them, constantly trying to come up with new combinations of different flavors and presenting them so that the guests feel like they've been on the boat with our fishermen or have picked the wild asparagus in the shade of an Istrian forest. While I sprinkle salt all over their ice cream and infuse it with olive oil, I tell them how the oil is made, and they can imagine standing in an olive grove overlooking the Lim Channel. That's what wows them every time, Pejčinović explained.

Completing their culinary walk through Istria, the guests at Amatis can relax on the velvet couch, enjoy some easy listening music, look at the starry skies and taste wines from the Istrian vineyards. The smallest restaurant for the most romance. Fact. ■

**HR** — vina, a rado ćemo i meni prilagoditi njihovim željama kako bi im večer bila još posebnija - poručuju iz hotela.

Za večeru u Amatisu potrebno je tek najaviti se conciergeu dan prije i upoznati ga sa svojim željama. Osoblje hotela Monte Mulini i restorana Amatis osmisliće najromantičniju večeru.

U Amatisu ćete uživati isključivo u svježim namirnicama uzgojenim u Istri, ulju lokalnih maslinara, tek ulovljenoj ribi ili pak boškarinu i janjetini s poluotoka. Meni se nikada ne ponavlja. Pejčinović inspiraciju pronalazi u svemu što ga okružuje u predivnoj Istri, pa će vam večeru poslužiti u staklenoj zdjeli čiju je stijenku ispunio kamenčićima s plaže i iznenaditi neobičnim kombinacijama namirnica poput sladoleda od vanilije s maslinovim uljem i soli.

- Gostima želimo pružiti iskustvo kakvo ne mogu dobiti nigdje drugdje, osim u Istri i našem Amatisu. Pažljivo biramo namirnice koje poslužujemo, stalno se trudimo osmisliti nove kombinacije okusa i prezentirati ih tako da gosti imaju osjećaj da su bili na brodici s našim ribarima i sami brali šparoge u hladu istarske šume. Dok pred njima solim sladoled i u njega ubrizgavam maslinovo ulje, pričam im kako ono nastaje, a oni se mogu zamisliti u masliniku poviše Limskog kanala. To je ono što ih oduševi - objašnjava Pejčinović.

Nakon gastronomske šetnje Istrom gosti se u Amatisu mogu opustiti na baršunastom kauču dok uživaju u laganoj glazbi, zvjezdanom nebu i vinima s istarskih vinogorja. Najmanji restoran za najveću romantiku. Dokazano. □

## **With a view of the moonlit Lone Bay and their own waiter, every guest is a VIP**

Uz pogled na mjesečinom obasjan zaljev Lone i vlastitog konobara, svaki je gost VIP

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HOTEL LONE, *Rovinj*  
PEEK BEHIND THE CURTAIN OF A COOKING SCHOOL  
AND LEARN LOCAL CULINARY SECRETS

# COOK AS THE ISTRIANS DO

ZAVIRITE IZA KULISA U ŠKOLI KUHANJA I OTKRIJTE  
KULINARSKJE TAJNE LOKALACA  
HOTEL LONE, Rovinj





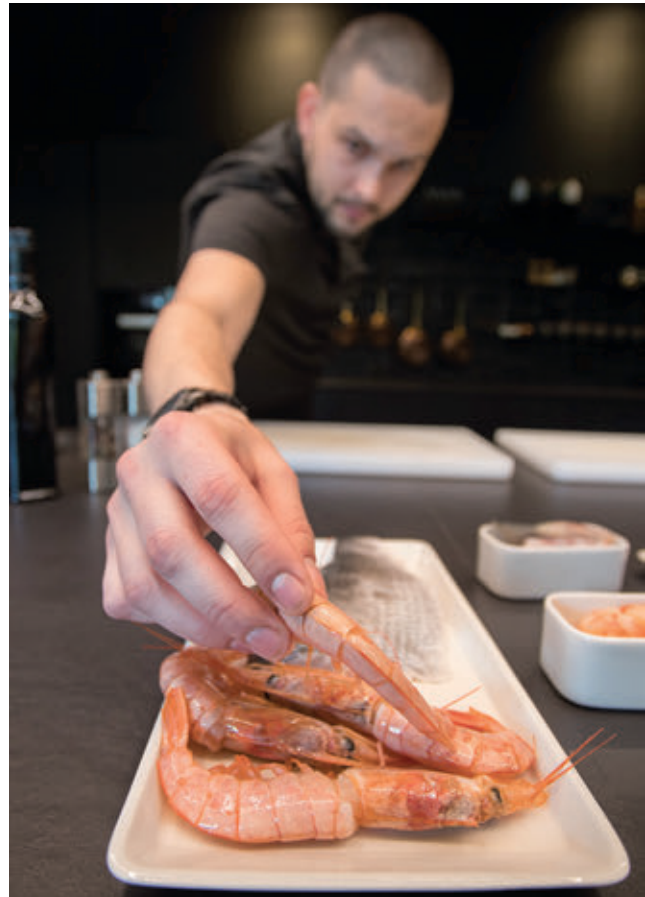


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*In Cooking school  
you will learn how  
to bring taste of  
Istria on your table  
at any given time*

**Škola kuhanja  
omogućit će vam  
da na svoj stol  
uvijek možete unijeti  
dašak Istre**





*Chef Jan Medak will answer all your questions and reveal his cooking secrets to you*

**Chef Jan Medak odgovorit će na sva vaša pitanja i otkriti vam male kulinarske tajne**





**A**t the very first glance, Istrians can tell if the fish is fresh or not. Judging by the color of its gills and its eyes, they will easily guess when it was fished out of the sea and whether it has been frozen. They know that lamb is most delicious if cooked in wine, and they know how to prepare the finest truffles. For Istrians, food is not just a mere survival mechanism, it is a boon to all the senses. They approach food with respect and great care; combined with the region's generous nature, this makes Istrian cuisine unique.

The Lone Hotel does not want you to return from your holidays with just the nice memories, so it puts together culinary programs that allow any guest to take away a portion of Istrian cuisine when they leave for home. Jan Medak, chef at Lone's signature restaurant ResoLution and head of the Sushi Nights program, will introduce you to the rules of the kitchen that any good chef abides by, and to the peculiarities of cooking in Istria that have been passed down from generation to generation for centuries. In the demo kitchen, Jan will show the guests how to prepare lamb in pot, truffle ravioli, brodetto or a vegetarian meal made of local ingredients by ResoLution chefs' recipes. The cooking school prepares the same meals, but it is the guests that do the cooking. Under the chef's watchful eye and guidance, in 90 minutes even ►

**HR** — Već na prvi pogled Istrani će znati je li riba svježija ili nije. Po boji škrga i očima, lako će zaključiti kada je izvađena iz mora i je li bila zamrznuta. Znaju i da je janjetina najfinija kad se kuha u vinu i kako je najbolje pripremiti tartufe. Hrana za Istrijane nije tek pusti mehanizam preživljavanja, nego blagodat u kojoj uživaju svim osjetilima. Pristupaju joj s poštovanjem i mnogo pažnje, što istarsku kuhinju, zajedno s velikodušnom prirodom, čini jedinstvenom u svijetu.

Kako s odmora ne biste otišli samo s lijepim uspomjenama, hotel Lone organizira kulinarne programe zahvaljujući kojima svaki gost kući može ponijeti i dio istarske kuhinje. Jan Medak, kuhar Loneova *signature* restorana ResoLution i voditelj programa *Sushi nights*, upoznat će vas s pravilima kojih se u kuhinji pridržava svaki dobar chef, ali i specifičnostima kuhanja u Istri koje se već stoljećima prenose s generacije na generaciju. U demonstracijskoj kuhinji Jan će gostima pokazati kako pripremiti janjetinu na padelu, ravioli tartufe, brudet ili vegetarijansko jelo spravljeno od lokalnih namirnica i prema receptu chefova ResoLutiona. U školi kuhanja pripremaju se ista jela, no gosti ih ►

## FOUR INGREDIENTS FROM ISTRIA THAT YOU SHOULD TAKE WITH YOU

ČETIRI NAMIRNICE KOJE MORATE PONIJETI IZ ISTRE

**It is hard to imagine Istria's gastronomy without a good-quality extra virgin olive oil, truffles that make every dish a gourmet experience, asparagus, that royal vegetable, and sausages made from the cattle indigenous to Istria.**

**HR** – Kulinarstvo u Istri teško je zamisliti bez kvalitetnog ekstrapročiškog maslinovog ulja, tartufa koji svaki obrok pretvaraju u gurmanski užitek, "carskog povrća" šparoga te kobasica spravljениh od mesa autohtonog istarskog govoda.

## With the expert guidance of chef Jan Medak, even total beginners will cook like pros

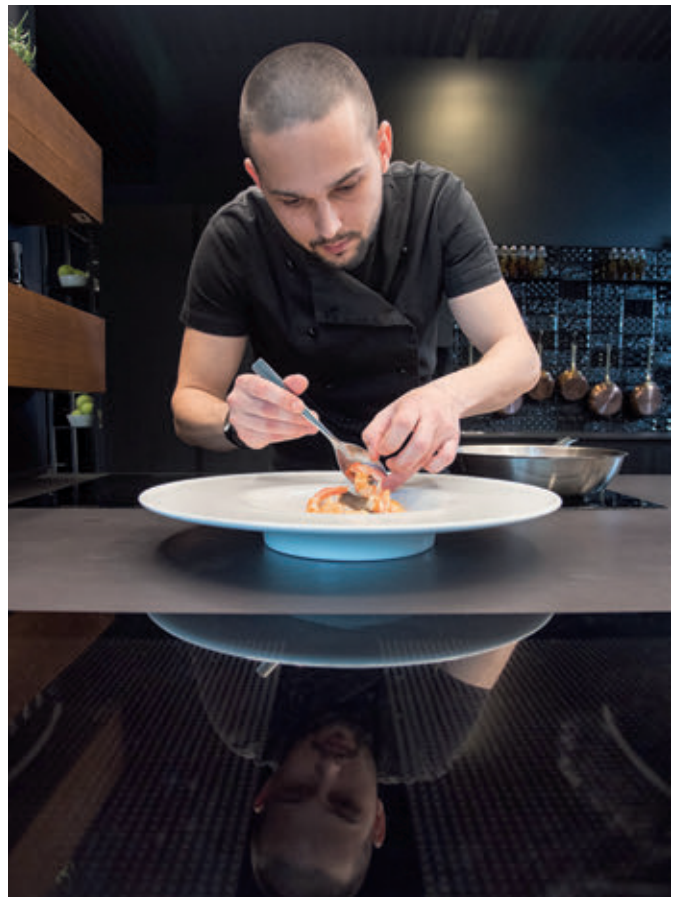
Uz stručno vodstvo chefa Jana Medaka, i početnici će kuhati poput profesionalaca





*There are two types  
of cooking schools:  
the participants either  
observe the chef prepare all  
the food or they prepare it  
themselves*

**Dva su tipa škole kuhanja: u prvom polaznici gledaju kako chef priprema jelo, a u drugom ga pripremaju - sami**







total beginners will be able to make the requested dish, and then enjoy it. After they go through the cooking process for the chosen specialty, the cooking students sit at the table with their chef and taste the dishes together.

- Participants don't need to have any prior cooking knowledge; I'm at their disposal for any questions and assistance. I try to teach them things they'll find useful and the dishes that will take them back to Istria even for a moment. All the ingredients we use are locally grown and fresh, we talk about their nutritional values and the best ways to prepare them. Participants can pick most of the herbs themselves in the garden in front of the restaurant. So far, all our students have made great meals –chef Medak says.

Next to the restaurant patio there is a garden where cooking school participants can pick their Mediterranean herbs, paprika, zucchinis, eggplants and peppers... They use professional kitchen tools, and the chef will explain the cooking process in several languages so that everyone can understand him. There are big plasma screens above the stoves so that students don't miss anything the chef does. The number of participants is unlimited, so the demo kitchen and cooking school are ideal for a good time with friends or corporate teambuilding. ▶

**HR** — sami spravljaју. Uz stručno vodstvo i savjete chefa, i potpuni početnici uspjjet će u 90 minuta programa pripremiti zadano jelo, a zatim u njemu i uživati. Naime, nakon što zajednički prođu cijeli proces pripreme odabranog specijaliteta, polaznici škole kuhanja sa šefom sjednu za stol i kušaju ono što su pripremili.

- Polaznici ne moraju imati nikakvo znanje o kuhanju, ja sam im na raspolaganju za sva pitanja i pomoć. Trudim se naučiti ih pripremiti jela kojima će se bilo kada na trenutak moći vratiti u Istru. Sve namirnice s kojima kuhamo su lokalne i svježje, govorimo o njihovim nutricionističkim vrijednostima i kako ih najbolje pripremiti, a većinu začinskog bilja polaznici mogu sami ubrati u vrtu ispred restorana. Do sada su svi sudionici izvrsno skuhalo sva jela - priča chef Medak. ▶

## FIVE DISHES YOU CAN ONLY TRY IN ISTRIA

PET JELA KOJA MOŽETE PROBATI SAMO U ISTRICI

**They say that those who have not tried the Istrian asparagus, do not know Istria, so do try either the asparagus frittata or *pljukanci* (pasta) with wild asparagus. The locals in Istria like fresh, homemade food, so they often make *fuži* (pasta), which they then serve with a *boškarin* beef sauce. *Maneštra*, or minestrone, with sweet corn and fennel, is a hearty dish for any time of year, while the Adriatic squid and common sole carpaccio is a treat for any foodie.**

**HR** – Kažu da Istru nije upoznao tko šparoge nije kušao, pa ne propustite probati fritaju ili pljukance sa divljim šparogama. Istrijani vole da je sve na tanjuru domaće i svježje, pa sami prave fuže koje poslužuju sa šugom od boškarina. Maneštra s bobičima i koromačnom okrijepa je za svako doba godine, a carpaccio od jadranske lignje i lista poslastica za gurmane.

## Participants pick herbs and organic vegetables from the restaurant's garden

Začinsko bilje i organsko povrće polaznici sami beru u vrtu restorana



*After preparing local delicacies such as brudet, the participants taste them together*

**Nakon kuhanja lokalnih delicija poput brudeta, polaznici ih zajedno kušaju**

- People will most often come in pairs, but everyone clicks really quickly so the atmosphere is relaxed and fun. Cooking is a creative endeavor that is more pleasure than work – says chef Medak, who has always known what he wanted to do in life.

He has worked in a Michelin-starred restaurant, and he equally enjoys teaching. All those who want to participate in the demo kitchen or cooking school can apply at the hotel reception, and they need to mention any dietary regimes if they have them, so that the chef can adjust the meal that will be prepared. At the Lone Hotel's demo kitchen and cooking school, you can take a peek behind the curtains and learn firsthand what makes Istrian dishes so special. ■

## Only local and fresh ingredients are prepared at Lone hotel's Cooking school

U Školi kuhanja hotela Lone pripremaju se isključivo lokalne i svježe namirnice

**HR** — Uz terasu restorana nalazi se vrt u kojem polaznici škole kuhanja mogu sami ubrati mediteransko začinsko bilje, paprike, tikvice, patlidžane, feferone... U kuhinji rade s profesionalnom opremom, a proces pripreme jela chef objašnjava na više jezika kako bi ga svi razumjeli. Kako polaznicima ne bi ništa promaknulo, iznad štednjaka su veliki plazma-ekrani na kojima se prikazuje svaki chefov potez. Broj polaznika nije ograničen, pa su demo kuhinja i škola kuhanja savršene i za druženja prijatelja ili team building tvrtki.

- Najčešće ljudi dođu u parovima, no jako se brzo sprijatelje s ostalima, pa atmosfera bude vrlo opuštena i zabavna. Kuhanje je kreativno zanimanje koje je više užitek nego posao - objašnjava chef Medak, koji je oduvijek znao čime se želi baviti te je radio i u Michelinovom zvjezdicom nagrađenom restoranu, a podjednako uživa i u podučavanju.

Za sudjelovanje u demo kuhinji ili školi kuhanja prijaviti se može na recepciji hotela, a uz prijavu treba spomenuti i poseban prehrambeni režim, ako ga imate, kako bi chef prilagodio jelo koje će se pripremati. U demo kuhinji i školi kuhanja hotela Lone zavirite iza kulisa i iz prve ruke doznajte što istarska jela čini tako posebnima. □



# resoLution

## Signature Restaurant

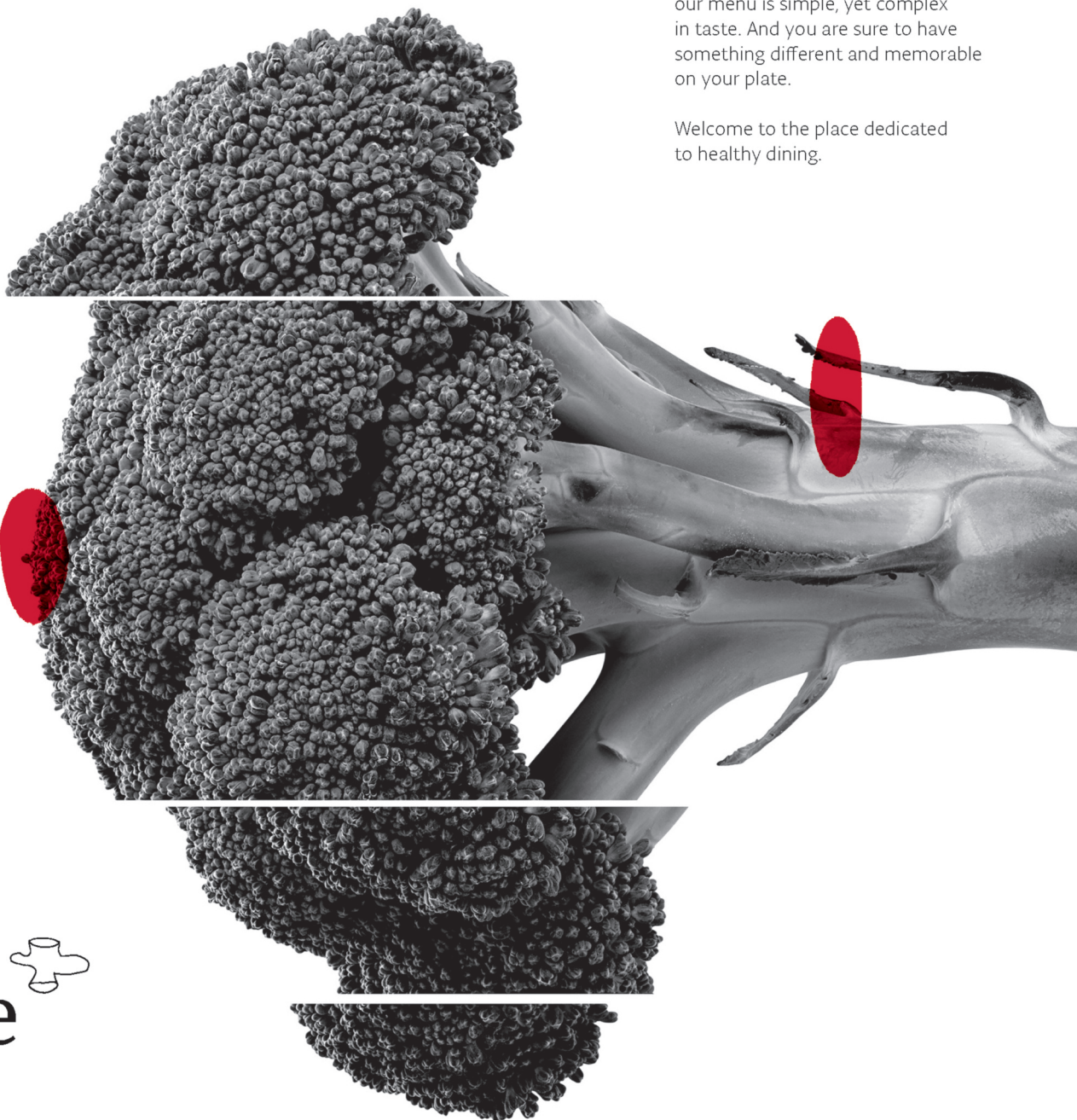
Hotel Lone's unique vision and imagination are reflected in its RESOLUTION SIGNATURE RESTAURANT.

Here the contemporary creativity of the hotel itself fully comes to life. In the attractive restaurant hall and beautiful garden that gently nudge you to see the world differently, you will be served food that inspires.

Made with fresh local ingredients, our menu is simple, yet complex in taste. And you are sure to have something different and memorable on your plate.

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healthy  
= eat  
well



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UNIQUE  
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MAISTRA *Collection*







THIRD ROVINJ BEACH POLO CUP

# POLO WITH UNIQUE ATMOSPHERE AND SPLENDID VIEW

**TURNIR S JEDINSTVENOM ATMOSFEROM I PREKRASNIM POGLEDOM  
TREĆI ROVINJ BEACH POLO CUP**

**T**eam Adris climbed the winners podium; nonetheless, all those who attended or participated in the third edition of the Rovinj Beach Polo Cup joined them in celebration of yet another top-notch sand polo tournament, only tournament of that kind in this part of the world. Over the three days of exciting matches, six professional polo teams who had arrived from all around the world, presented this royal sport in all its glory. Impressive athletic abilities, 60-odd thoroughbreds, fair play, a friendly atmosphere and a beautiful vista of the old town as the event's backdrop have lured many well-known faces to Rovinj. His Highness the Maharaja of Jaipur, Narendra Sing, competed in the Rovinj Beach Polo Cup, defending the colors of team Franck Dubarry. The opening ceremony featured a performance by Franka Batelić, while the star of CSI: Miami, Eva LaRue, threw in the ceremonial first ball to kick off the first game. There were also performances by UK-based Kelli-Leigh and Sophie Ellis-Bextor, with the latter turning the polo field into a dance floor for the night. At the same time, the ladies got to show off their best headpieces, and the tournament's sponsor, Caprice, rewarded Stephanie Göettmann for wearing the best fascinator. ▶

**HR —** Tim Adris popeo se na pobjedničko prijestolje, no svi koji su prisustvovali trećem Rovinj Beach Polo Cupu, slavili su s njima još jedno vrhunsko izdanje jedinog polo turnira na pijesku u ovom dijelu svijeta. Tijekom tri dana uzbudljivih mečeva, šest profesionalnih polo timova koji su stigli sa svih strana svijeta, prezentirali su ovaj kraljevski sport u svoj njegovoj raskoši. Impresivne sportske vještine, 60-ak rasnih konja, fair-play, prijateljska atmosfera i prekrasna panorama starog grada u pozadini, namamile su u Rovinj mnoga poznata lica. Jaipurski maharadža, njegovo veličanstvo Narendra Sing, pridružio se Rovinj Beach Polo Cupu na terenu braneći boje Francka Dubarryja. Turnir je svojim nastupom otvorila Franka Batelić, a prvu utakmicu početnim izbacivanjem lopte označila je zvijezda CSI: Miami, Eva LaRue. Nastupile su i Britanke Kelli-Leigh te Sophie Ellis-Bextor zbog koje se polo teren na jednu večer pretvorio u plesni podij. Dame su pokazale svoje najbolje šešire, a vrijedan poklon sponzora Caprice za najljepši fascinator dobila je Stephanie Göettmann.

Ove se godine polo na plaži Porton Biondi prvi put igrao u večernjim satima, pod svjetlima reflektora, a igrači su, sad već tradicionalno, na konjima i u pratnji luksuznih Bentleya prodefilirali gradom i družili se s Rovinježima. Uzbudljivu završnicu turnira, sraz između timova Adris i Miller, iz prvog reda pratile su i Jo i Leah Wood, bivša supruga i kćer legendarnog Rolling Stonea, ▶



Kelli Leigh



*Many stars attended the tournament that combined the very best of entertainment and sports*

**Mnogobrojne zvijezde prisustvovala su turniru koji je spojio najbolje od zabave i sporta**



Franka Batelić



Sophie Ellis-Bextor



Franka Batelić, David Flam, Eva LaRue, Douglas Friedman



*Visitors enjoyed truly attractive game, and for the first time, matches were played in the evening*

**Gledatelji su uživali u uistinu atraktivnoj igri, a prvi put utakmice su se igrale i u večernjim satima**

Uwe Zimmermann, Jo Wood, David Flam, Leah Wood





*The Maharajah of Jaipur defended the color blue of the Franck Dubarry team; eventually, Adris, a team representing the hosts, won the tournament*

**Jaipurski maharadža branio je plave boje Franck Dubarryja, no na kraju je slavio tim Adris koji je igrao u dresu domaćina**



For the very first time, this year's polo matches were played in the evening, under the floodlights on the Porton Biondi Beach. Following in tradition, the players paraded through the town on their horses and accompanied by luxurious Bentleys, stopping to chat with the locals. Jo and Leah Wood, former wife and daughter of the legendary Rolling Stone, Ronnie Wood, had front-row seats to the tournament's exciting finale, a match between teams Adris and Miller. In the end, Guillermo Steta, Juan Clemente Marambio, and Bruce and Davis Colley deservedly won the first prize, valuable Franck Dubarry watches, and celebrated by opening a bottle of Veuve Clicquot. All the other teams – Miller, Veuve Clicquot, Caprice Mevisto, Bentley and Franck Dubarry – joined the celebrations and said goodbye to the beautiful Rovinj in an excellent mood.

Even though it was only the third Rovinj Beach Polo Cup, the tournament has already become a favorite stop for the players and all those who enjoy the sport. Some of the most stunning images of Rovinj were sent out into the world from the Porton Biondi Beach, and we are already impatiently waiting for our new guests and next year's June, when once again Rovinj will become the center of the luxurious polo world. ■

**HR —** Ronnija Wooda. Guillermo Steta, Juan Clemente Marambio, Bruce i Davis Colley zasluženo su primili prvu nagradu, vrijedne satove Franck Dubarry, i proslavili otvaranjem pjenušca Veuve Clicquot. Svi ostali timovi - Miller, Veuve Clicquot, Caprice Mevisto, Bentley i Franck Dubarry - pridružili su se slavlju i u izvrsnom se raspoloženju oprostili od prekrasnog Rovinja.

Iako mu je ovo bio tek treći rođendan, Rovinj Beach Polo Cup već je postao omiljeno sastajalište igrača i svih koji uživaju u ovom sportu. S plaže Porton Biondi u svijet su odaslane najljepše slike Rovinja te već sad s nestrpljenjem iščekujemo naše nove goste i lipanj sljedeće godine kada će Rovinj ponovno na tri dana postati centar luksuznog polo svijeta. □

## Royal sport brings prestige, notable guests and a unique atmosphere to Rovinj

Kraljevski sport u Rovinj donosi prestiž, uvažene goste i jedinstvenu atmosferu







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**SOPHIE ELLIS-BEXTOR,**  
UK's queen of disco pop

# MY SONS ARE NOT IMPRESSED WITH MY SINGING

**SINOVI NISU IMPRESIONIRANI MOJIM PJEVANJEM**  
SOPHIE ELLIS-BEXTOR, britanska kraljica *disco* popa

**T**his owner of numerous international hit songs has turned her first visit to Croatia into a spectacular concert at the Beach Polo Cup, and to us she revealed why she fights with her husband and how having four sons had empowered her.

**What would be the perfect holiday for you?**  
Just simple things really. Richard and I with the family. Busy doing not much. Playing on the beach, eating nice food, just being with the kids.

**How does it feel to be praised and called The Dance Queen – Mademoiselle EB?**  
Ha-ha! It feels good. I make my children call me that too, of course.

**Have you ever had any other nicknames?**  
Not since I was a baby. My Mum and Dad used to call me "Monty Monsil" which was the name of a local Indian restaurant.

**How did you celebrate your birthday on April 10?**  
We had a low-key one this year. Richard is four days older than me, so we always have a joint thing. This year I cooked a massive Mexican meal and we had about 15 mates over. Very chilled.

**What are your favorite sports? Is polo one of them?**  
I've not really watched a lot of polo, but I love watching gymnastics, dancing and ice skating. ▶

**HR —** Svoj prvi dolazak u Hrvatsku vlasnica mnogobrojnih svjetskih hitova pretvorila je u spektakularan koncert na Beach Polo Cupu, a nama je otkrila zašto se svađa sa suprugom i na koji ju je način rođenje njihova četiri sina osnažilo.

**Što bi za Vas bio savršen odmor?**  
Nešto doista jednostavno. Richard i ja s obitelji. I da ne radimo ništa posebno. Da se zabavljamo na plaži, jedemo dobru hranu i provodimo vrijeme s klicima.

**Kakav je osjećaj kada Vas hvale i nazivaju Kraljicom plesa – Gospođicom EB?**  
Ha-ha! Sjajan. I svoju djecu tjeram da me isto tako zovu.

**Jeste li ikada imali i nekih drugih nadimaka?**  
Zadnji put je to bilo kada sam bila beba. Mama i tata su me zvali Monty Monsil prema lokalnom indijskom restoranu.

**Kako ste proslavili svoj rođendan 10. travnja?**  
Ove godine nismo imali veliku proslavu. Richard je stariji od mene četiri dana pa uvijek zajedno slavimo. Ove sam godine skuhala gomilu meksičke hrane pa smo pozvali 15-ak prijatelja. Bilo je vrlo opušteno.

**Koji su vam sportovi najdraži? Je li i polo jedan od njih?**  
Nisam previše pratila polo, ali zato volim gledati gimnastiku, ples i klizanje na ledu. Oduševljava me ▶

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*This was Sophie's first visit to Rovinj which she loved*

**Britanki je ovo bio prvi posjet Rovinju koji ju je oduševio**

## SONG SHE DIDN'T LIKE MADE HER FAMOUS

PROSLAVILA JU PIJESMA KOJU NIJE VOLJELA

**Sophie Ellis Bextor dreamed of becoming an actress but admits she was rather bad at acting. That is why she changed her mind and started singing. Early in her career, she used to phone famous brands pretending to be her manager Anna to get some free clothes and makeup. She rose to fame with the hit single *Groovejet (If This Ain't Love)*, which she didn't even like when she first heard it.**

**HR** – Sophie Ellis Bextor kao dijete je sanjala da postane glumica, no priznaje da je bila jako loša, pa se predomisli i počela pjevati. U početku karijere nazivala je slavne brendove predstavljajući se kao svoja menadžerica Anna ne bi li dobila nešto besplatne kozmetike i odjeće. Proslavila ju je pjesma "Groovejet (If This Ain't Love)" koja joj se u početku uopće nije svidjela.

I'm always impressed with the way folk can be graceful and precise but also incredibly athletic.

### What are your beauty secrets?

I don't really have any, but I do think being happy is a good tonic and helps you look a bit more youthful.

### What do you like the most about your husband? Do you argue a lot when you DJ together?

He is a good man and we like doing the same things like cooking and going on roller coasters – though not at the same time. We argue sometimes, but only because I like more disco and he likes harder stuff.

### How did you choose the names for your sons?

It's a fun game. I think when you have one you don't realize what a precedent you are setting. All the names have to go together. We have four little cowboy names I think.

### Did you sing a lot to them and what songs do you sing together?

I sing but they aren't impressed. Music is around them all the time and they usually choose what we listen to. It's an eclectic mix!

### How did the motherhood affect your career?

I think it made me more determined and more ambitious. If I'm out the house away from them it has to be for something I care about.

### Was it harder for you to deal with the highs or the lows in your career?

Weirdly, I think highs can be hard, failures is a more familiar sensation! But once you know that neither state lasts forever, you get on with it better.

### What would you like to teach your children?

To cook and to dance. That would be great. Alongside being lovely, open-minded and kind people, of course.

### What are your favorite songs from the new album *The Song Diaries*?

I love how "Heartbreak" has turned out and "Not giving up" has gone from trance to romance which is cool. It's been a wonderful album to make. Really fun.

### How do you like Rovinj and the hospitality in Croatia?

Everything's wonderful, the weather is great and everyone is in a good mood. It's perfect. This is my first time in Croatia even though I've wanted to visit for a while now. Croatia is very popular in the UK. We nearly came here last year, with the children in tow, but in the end, we didn't make it. Hopefully, we'll be here next summer. ■

**HR** — činjenica da ekipa može istovremeno biti graciozna i precizna, ali i nevjerojatno mišićava i snažna.

### Što je tajna Vašeg lijepog izgleda?

Zapravo i nemam neku tajnu, ali vjerujem da je sreća odličan tonik i da vam pomaže da izgledate mladoliko.

### Što najviše volite kod svog supruga? Svađate li se često dok zajedno puštate glazbu?

Dobra je osoba i volimo iste stvari, poput kuhanja ili vožnji u vlak u smrti – naravno, ne istovremeno. Znamo se i posvađati, ali samo zato što ja više volim disco, a on nešto žešće stvari.

### Kako ste odabrali imena za svoje sinove?

Zabavna je to igra. Mislim da kada imate jedno dijete zapravo i ne shvaćate kakav presedan postavljate. Sva imena moraju se slagati. Mislim da imamo četiri malena kaubojska imena.

### Jeste li im često pjevali i koje pjesme zajedno pjevate?

Pjevam im, ali mislim da nisu previše impresionirani. Glazba ih neprestano okružuje i obično su oni ti koji biraju što ćemo slušati. Uglavnom je riječ o raznolikom miksu!

### Kako je majčinstvo utjecalo na Vašu karijeru?

Mislim da sam zbog majčinstva postala odlučnija i ambicioznija. Ako ih i moram ostaviti same kod kuće, onda to mora biti nešto do čega mi je zaista stalo.

### Je li Vam bilo lakše nositi se s padovima ili usponima u karijeri?

Za divno čudo, mislim da je teže s usponima jer su mi neuspjesi poznati! No čim prihvatite činjenicu da niti jedno od ta dva stanja ne traje zauvijek, lakše se nosite sa svime.

### Što biste željeli naučiti svoju djecu?

Da znaju skuhati nešto i plesati. I, naravno, da budu drage i ljubazne osobe otvorenog uma.

### Koje su Vam omiljene pjesme s posljednjeg albuma *„The Song Diaries“*?

Sviđa mi se kako je ispala pjesma „Heartbreak“, i kako je „Not giving up“ prešla iz trancea u romantičnu pjesmu. Bilo je divno raditi na tom albumu. Doista zabavno.

### Kako vam se sviđa Rovinj i gostoprimstvo u Hrvatskoj?

Sve je divno, vrijeme je izvrsno i svi su dobro raspoloženi. Savršeno je. Prvi sam put u Hrvatskoj, iako odavno želim doći. Hrvatska je postala jako popularna među Britancima. Umalo smo i mi prošle godine došli s djecom, no nismo uspjeli. Nadam se da ćemo već sljedećeg ljeta ovdje doći na ljetovanje. □





*At the concert in Rovinj, she sang her greatest hits and made the crowd dance*

**Na koncertu u Rovinju otpjevala je presjek svojih najvećih hitova i rasplesala stotine gostiju**

GREGORY UGRIN, *Wellness Consultant*

# SPA AS YOUR OWN SOOTHING TEMPLE

## SPA KAO VAŠ VLASTITI UMIRUJUĆI HRAM

GREGORY UGRIN, savjetnik za wellness

**T**

his year, Gregory Ugrin, owner and consultant at Illyria Wellness, an advanced spa and wellness program, joined Maistra's wellness team as a wellness consultant. He has nearly 20 years of experience of working in the luxury spa world, including invaluable experience gained at elite hotels in Himalayas and Las Vegas. An expert in therapeutic effects of massages, Gregory told us how to be truly rested after a vacation, when and how often to visit spas, and which treatments not to miss.

### What is the core philosophy of Illyria Wellness?

At Illyria Wellness, we are focused on creating historically informed transformative wellness and spa experiences that draw on the ancient Mediterranean and Adriatic healing cultures. The primary point of our philosophy is this: That you, me, and everyone reading this article is already whole and beautiful. You are sufficient. A second point is that the power of healing doesn't have to come from exotic lands. That means in Istria, we don't need something from another continent. For the last 2000 years, Istria has been a health resort for everyone from the Romans to the Austro-Hungarian Empire. I am excited to discover and amplify the unique frequencies of Istrian healing for the benefit of all who visit.

### How much time do we really need to recharge from all the stress in everyday life?

Hurry up and relax! Isn't it so characteristic of our stressful lives that we schedule even our relaxation and recovery time? Or that we ask the question, "How long is this going to take?" Even an hour on a spa ▶

**HR** — Na mjestu savjetnika za wellness Maistrinom timu pridružio se ove godine Gregory Ugrin, vlasnik i konzultant Illyria Wellnessa, naprednog spa i wellness programa. Iza njega je gotovo 20 godina rada u luksuznom spa svijetu, a neprocjenjivo iskustvo prikupljao je u elitnim hotelima na Himalaji i u Las Vegasu. Gregory je stručnjak za terapijske aspekte masaže, a otkrio nam je kako se s odmora vratiti uistinu odmoran, kada i koliko često treba posjećivati spa, te koje tretmane nikako ne smijete propustiti.

### Koja se temeljna filozofija Illyria Wellnessa?

U Illyria Wellnesu nastojimo stvoriti transformativna wellness i spa iskustva povijesno utemeljena na antičkim mediteranskim i jadranskim kulturama iscjeljivanja. Glavna poanta filozofije jest: vi, ja i svi drugi koji čitaju ovaj tekst već su cjeloviti i prekrasni. Vi ste dostatni. Nadalje, držimo kako moć iscjeljenja ne mora dolaziti iz egzotičnih zemalja. To znači da nama u Istri ne treba nešto s drugih kontinenata. Zadnjih 2000 godina Istra je služila kao ljekovita destinacija za sve, od Rimljana do Austro-Ugarske. Drago mi je da mogu otkrivati i pojačavati jedinstvene frekvencije istarske ljekovitosti na dobrobit svih naših posjetitelja.

### Koliko nam vremena zaista treba da bismo se ponovno „napunili“ nakon svakodnevnog stresa?

Brzo se opustite! Nije li to tako karakteristično za naše živote pune stresa da su nam i vrijeme za opuštanje i oporavak regulirani rasporedom? Ili da se pitamo „Koliko ovo traje?“ Čak i sat vremena na stolu za spa tretman može promijeniti život, ali problem leži u činjenici da smo oko sebe navukli ▶

*Wellness experiences at Maistra are based on Mediterranean and Adriatic healing cultures*

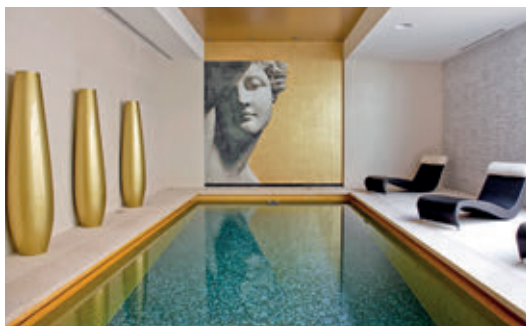
Wellness iskustva u Maistri temelje se na antičkim mediteranskim i jadranskim kulturama iscjeljivanja





*Luxury wellness centers, where you can relax your body and soul, await for you at Maistra's hotels*

**U Maistrinim hotelima čekaju vas luksuzni wellness centri u kojima ćete opustiti i tijelo i dušu**



## **RICH EXPERIENCE LEADS TO PERFECTION**

BOGATIM ISKUSTVOM DO SAVRŠENSTVA

**The most valuable experience I had was serving guests in the high volume luxury spa world of Las Vegas. I was in an astounding place with — 51 treatment rooms — and worked with clients all day long for over 17 years.**

**HR** – Najdragocjenije mi je bilo služiti goste u jako frekventnom luksuznom spa svijetu – u Las Vegasu. Bio sam na nevjerovatnom mjestu s 51 prostorijom za tretmane, radio sam po cijele dane s klijentima, i tako više od 17 godina.

treatment table can be life changing... but the trouble is, we may have built up so much protective armor around ourselves that it will take a process to release. Our wellness teams can put together a progressive series for you that will amplify the benefits.

### **Should they go to wellness every day?**

Absolutely! You're here, you have access to some of the world's best modalities for purifying, strengthening and energizing the body, so take advantage of it. In the morning, do a focused 20 minute workout in the gym to get your circulation moving, then a 30 minute thermal and hydrotherapy circuit (go into the different temperature rooms or pools, resting and showering in between) and conclude your morning with a treatment. Then, you can join friends and family for a day of activities. Take care of yourself first, while everyone else is sleeping in!

### **What treatments would you recommend?**

I have a few favorites at each location! Whether you are booking a treat for your loved one, or overdue for a little self-care, try:

**At Eden:** For body, I'd go for the 75 minute Ultimate Eden Signature Massage by Quarnero. You'll experience the healing ingredients of Istria, and on a practical level, the longer duration gives the therapist a chance to customize the massage.

**HR** — toliko zaštitnog oklopa da nam treba čitav proces kako bismo se opustili. Naši wellness timovi sastavit će vam progresivnu seriju kojom možete uvećati blagodati tretmana.

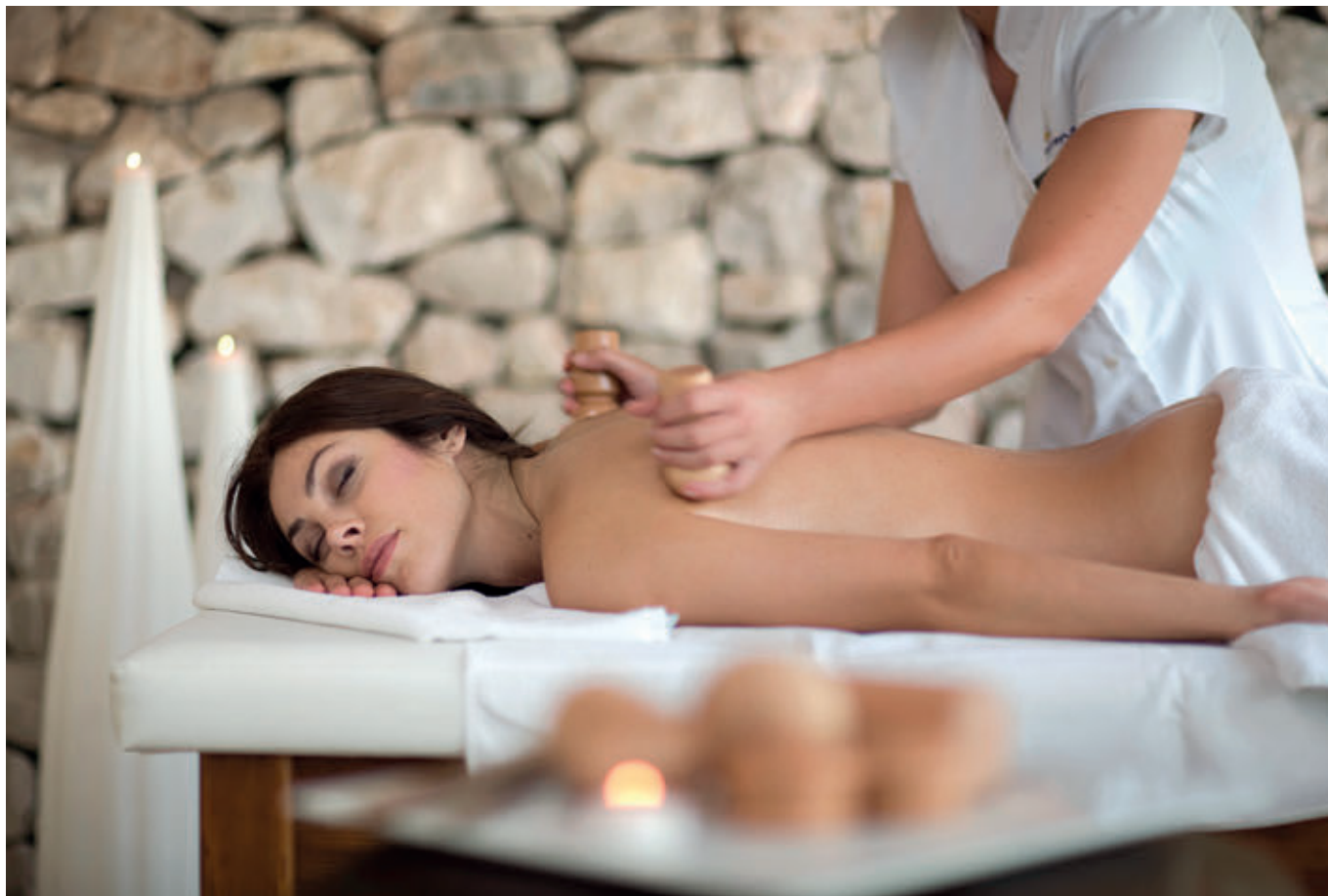
### **Trebaju li gosti u wellness ići svaki dan svog odmora i koliko bi tamo trebali ostati?**

Svakako! Tu ste i imate pristup nekima od najboljih načina pročišćavanja, osnaživanja i aktiviranja organizma. Iskoristite ih! Ujutro u teretani odradite 20-minutni trening kako biste pokrenuli cirkulaciju, a zatim provedite 30 minuta na termalnoj terapiji i hidroterapiji (provedite neko vrijeme u prostorijama i bazenima različitih temperatura zraka odnosno vode, i ne zaboravite se istuširati prije svake promjene), te zaključite svoj jutarnji ritual s nekim tretmanom. Tek nakon toga možete se pridružiti prijateljima i obitelji u raznim aktivnostima koje ste planirali za taj dan. Pobrinite se za sebe dok svi ostali još uvijek spavaju!

### **Koje biste nam tretmane preporučili?**

U svakom od hotela imam nekoliko najdražih tretmana! Bilo da želite rezervirati tretman za sebe ili voljenu osobu, svakako morate isprobati sljedeće: **U Edenu:** Za njegu tijela, isprobajte masažu pod nazivom Ultimate Eden Signature Massage by Quarnero u trajanju od 75 minuta. Iskusićete ljekovite istarske sastojke, a zbog duljeg trajanja masaže terapeut će je moći prilagoditi upravo vama.





For face, ask the Eden wellness team which of the Thalgo or Esensa Mediterana facials is best for your skin type. The Hyaluronic Filler facial from Thalgo might be good for you if, like me, you've gotten a little too much sun over time and you'd like to smooth the skin texture.

**At Lone:** Try the Signature Ritual by Istraorganic. It is a 2 hour head-to-toe experience, with exfoliating scrub, massage, and face treatment. It's a great gift to reserve for someone special. If you want a scrub plus massage in one 75 minute appointment, consider Lone Groove. It uses beautiful olive-derived products made by Helios Gea 45C. I also like Pharmos Natur's Love Your Age treatments with active Avellana and Moringa compounds, and you can reserve the facial, the body treatment, or make a combo.

**At Monte Mulini:** Don't miss the high-performance Biologique Recherche treatments for face and body, which target collagen restoration for tone, elasticity, and lift. Communicate in advance with the wellness team to reserve the option that will deliver the strongest benefits for your skin, and they can also help you pair it with a body ritual. The Gold Signature Massage is a luxurious 90 minute experience to start your holiday right. Longer massages allow you time to relax into the experience, and give your therapist more opportunity to adapt the massage based on your current situation. ►

Za njegu lica, upitajte tim Edenova wellnessa koji je od Thalgo ili Esensa Mediterana tretmana lica najbolji za vaš tip kože. Thalgov tretman lica Hyaluronic Filler mogao bi vam odgovarati ako ste se, poput mene, malo previše sunčali pa želite zagladiti teksturu kože.

**U Loneu:** Isprobajte Signature Ritual by Istraorganic. To dvosatno iskustvo pobrinut će se za vas od glave do pete, a sastoji se od pilinga, masaže, te tretmana lica. Mogao bi to biti izvrstan poklon za neku posebnu osobu. Želite li piling i masažu u trajanju od 75 minuta, za vas bi mogao biti Lone Groove. Tretman koristi prekrasne sastojke na bazi maslinovog ulja koje proizvodi Helios Gea 45C. Svidaju mi se i tretmani Love Your Age Pharmos Nature, s aktivnim sastojcima Avellane i Moringe, a moguće je rezervirati tretman lica, tijela, ili kombinaciju.

**U Monte Muliniju:** Ne smijete propustiti visoko učinkovite tretmane lica i tijela Biologique Recherche, koji ciljanim obnavljanjem kolagena vraćaju čvrstoću, elastičnost i zategnutost. Unaprijed dogovorite s wellness timom koja od opcija može najbolje pogodovati vašoj koži, a preporučiti vam mogu i odgovarajući ritual za tijelo. Gold Signature Massage predstavlja luksuzno 90-minutno iskustvo uz koje će vam odmor započeti baš kako treba. Dulje masaže daju vam dovoljno vremena da se opustite, a terapeutu ostaje dovoljno prostora da prilagodi tretman vašem trenutnom stanju. ►

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## MIND, BODY AND SOUL

UM, TIJELO I DUŠA

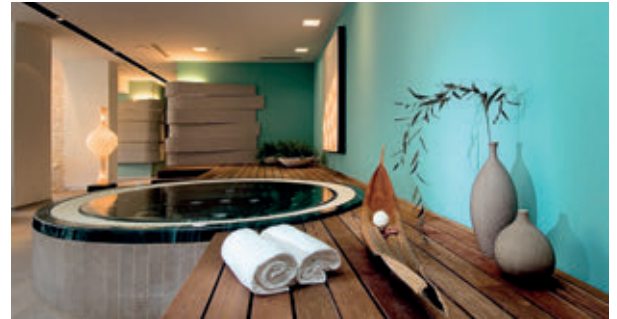
**Spa staff talk about "rituals" or "journeys," and of course that's a euphemism for "treatment." But for me, these words are charged with the responsibility of what we must offer every guest. Spa can be both Temple and Theatre.**

**HR** – Ljudi koji rade u spa centrima govore o "ritualima" ili "putovanjima", što su, naravno, eufemizmi za "tretman". No, za mene su ove riječi pune odgovornosti o tome što moramo ponuditi svakom gostu. Spa može biti hram i kazalište.



*In Maistra's wellness centers, you can try the miracle ingredients of Istria, including botanicals, clays, and marine salts*

**U Maistrinim wellness centrima možete isprobati magične istarske sastojke, uključujući razne trave, gline i morske soli**



## ESSENCE OF GOOD HEALTH

ESENCIJA DOBROG ZDRAVLJA

**If you're not quite active, a monthly massage is essential. Make it a standing appointment so you never miss it. Your therapist will be there to unwind the knots in your neck and remind you what's important.**

**HR** – Ako niste pretjerano aktivni, mjesečna masaža za vas bi trebala biti nezaobilazna. Bukirajte stalni termin kako ju nikad ne bi propustili. Vaš maser razbit će vam čvorove u vratu i podsjetiti vas na ono što je uistinu bitno.

**How does cosmetics affect your work and what cosmetic do you use in Maistra's hotels?**

The skin is the largest organ of the human body, so the products we apply matter tremendously. Especially when it comes to the more cosmetically-oriented treatments for face and body, our clients want to notice positive outcomes. We are lucky to be situated in Istria; we don't have to look far to obtain outstanding bio-active ingredients, from sea collagen to antioxidant-rich olive products. I am impressed with what our Croatian partners have achieved and also what they are working on for the future. Among our Istrian brands, you'll find Esensa Mediterana, Quarnero, Helios Gea 45C, and Istraorganic. Internationally, we are featuring Biologique Recherche at Monte Mulini, Pharmos Natur at Lone, and Thalgo at Eden.

**What are your plans with Maistra's wellness?**

The most exciting development is the Grand Park Hotel Rovinj, and with this project I hope you'll experience a new level of uniquely Istrian wellness, where discovering healthier and happier ways of being will flow through and beyond the walls of the spa facility, into everything from the fresh cuisine to joyful activities and cultural experiences. In the spa and wellness areas, we will be creating more chances for you to get hands on with the miracle ingredients of Istria, including botanicals, clays, and marine salts. ■

**HR** — Koliko kozmetički proizvodi utječu na vaš posao i kakvu kozmetiku koristite u Maistrinim hotelima?

Koža je najveći ljudski organ pa su proizvodi koje nanosimo na nju iznimno važni. Svi naši klijenti žele pozitivan ishod, posebice ako je riječ o kozmetičkim tretmanima za lice i tijelo. Imamo sreće jer se nalazimo u Istri. Ne moramo ići daleko da bismo pronašli izvanredne bioaktivne sastojke, od morskog kolagena do proizvoda od masline bogatih antioksidantima. Doista sam zadivljen svime što su naši partneri u Hrvatskoj postigli do sada te što rade za budućnost. Od naših istarskih brendova valja spomenuti sljedeće: Esensa Mediterana, Quarnero, Helios Gea 45C i Istraorganic. Što se tiče međunarodnih brendova, u Monte Muliniju koristimo Biologique Recherche, u Loneu Pharmos Natur, a u Edenu Thalgo.

**Kakvi su Vam planovi za Maistrin wellness?**

Najzbudljiviji projekt svakako je Grand Park Hotel Rovinj. Nadam se da ćete tamo iskusiti sasvim novu razinu jedinstvenog istarskog wellnessa, u kojem zdravlji i sretniji način postojanja prelazi zidove hotelskog spa i prodire u sva ostala iskustva, od jela pripremljenih od svježih namirnica do zabavnih i kulturnih aktivnosti.

U prostorijama za spa i wellness programe moći ćete isprobati magične istarske sastojke, uključujući razne trave, gline i morske soli. □





## Tradition of Rovinj on your plate

If you want to experience a part of the local authenticity, Kantinon is the right place for you. Enter the private world of local fishermen and enjoy the traditional local cuisine prepared with the freshest ingredients according to well kept recipes of our grandmothers and grandfathers.

The unique ambiance of Kantinon, situated at the very heart of Rovinj, is an ideal place for a relaxed dinner and a wide choice of authentic culinary specialties dominated by dishes connected with Rovinj's fishing tradition.

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tel.: (052) 816 075 / [kantinon@maistra.hr](mailto:kantinon@maistra.hr)  
[www.maistra.com/things-to-do/kantinon-tavern](http://www.maistra.com/things-to-do/kantinon-tavern)

ADRIATIC HOTEL

# HOTEL YOU WILL LOVE: PURE ART, INSIDE AND OUT

**HOTEL KOJI ĆETE OBOŽAVATI: ČISTA UMJETNOST IZVANA I IZNUTRA**  
HOTEL ADRIATIC

# A

driatic Hotel was one of the first hotels in the region and, today, it is one of the few in Rovinj's old town. Situated a stone's throw from the sea, on the outside, the hotel boasts an impressive, hundred-year-old façade, while its interior houses hundreds of artworks specially selected by curator Vanja Žanko. In an interview we had with her, she told us what inspired her when choosing the artworks and what effect she wanted them to have on the hotel's guests.

## **How did you go about selecting the artists and their works?**

The selection of the art pieces was in fact a curated process, as if I was working on a museum collection. The narratives the hotel offers were an inexhaustible source of inspiration for my processes. So I invited artists whose practice fit a certain context, who really created specific works inspired by the hotel's unique historical and spatial context. Another interesting criterion arose from conversations with Maistra, and we decided to work with artists from the countries most visitors came from, giving the whole story a geopolitical context, so the artists had indeed already been familiar with our culture of building and living. Finally, I need to say that all these artists are important authors in the current art world ▶

**HR** — Hotel Adriatic bio je jedan od prvih hotela u regiji, a danas je jedan od rijetkih u staroj gradskoj jezgri Rovinja. Smješten tik uz more, izvana zadivljuje svojim stoljetnim pročeljem, dok mu unutrašnjost prožimaju stotinjak umjetničkih djela koja je posebno za njega odabrala kustosica Vanja Žanko. Što ju je inspiriralo i kakav je efekt kod gostiju htjela postići, otkrila nam je u razgovoru.

## **Kako ste birali umjetnike i njihova djela?**

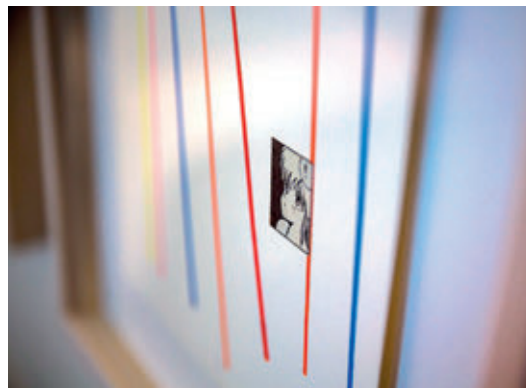
Selekcija umjetnina zapravo je bila kurirani proces, kao da sam radila na kolekciji za muzejsku instituciju. Narativi koje hotel nudi bili su neiscrpna inspiracija za moje procese. Stoga sam pozvala umjetnike i umjetnice koji u svojoj praksi odgovaraju na određeni kontekst te su doista stvarali specifične radove inspirirane jedinstvenim povijesnim i prostornim kontekstom hotela. Drugi zanimljiv kriterij iskristalizirao se u razgovorima s Maistrom te smo odlučili raditi s umjetnicima iz zemalja iz kojih pretežno dolaze gosti, što je cijeloj priči dalo i geopolitički kontekst, te su umjetnici doista bili već upoznati s našom kulturom građenja i življenja. Na kraju, važno je reći da su svi ti umjetnici važni stvaratelji svijeta umjetnosti danas te priznati od međunarodne struke. Neki su bili u usponu kada smo ih pozvali, a danas su doista postali autoriteti – što samo pokazuje da sam kroz inspirativne i zabavne dijaloge s klijentom, ▶





*Curator Vanja Žanko was inspired by the hotel itself; Adriatic has been a part of the old town's landscape since 1913*

**Kustosica Vanja Žanko inspiraciju je pronašla u samom hotelu koji krase vizuru starog grada još od 1913.**



and have been recognized by their international peers. Some of them were on the rise when we reached out to them, and by now they've become authorities – proving that my inspirational and fun talks with the client, architects and designers have really resulted in a wonderful selection of names.

### What types of art can we see at the hotel?

The hotel collection's wealth lies in the fact that we have a whole range of approaches, concepts and media. From small sophisticated drawings on paper to monumental installations – altogether forming the life of art at the hotel, in constant dialogue and relation. We started with bigger site-specific works that defined the atmosphere, and then we supplemented the environments with smaller works, which almost created an atmosphere of home. You can find them on shelves next to books or under wonderful wall-mounted headboard lamps, for example. They weren't created specially for the hotel, but most often I would find them among the artists' existing works. It was like a treasure hunt – we have some miniature masterpieces here.

I'm grateful to the 3LHD Studio for their fantastic concept of soft black hallways and comfy white rooms. I responded with light installations in the hallways, which draw hotel visitors into a magical world. Massimo Uberti created the Varco, a wall portal suggesting possible portals and openings adorning the hotel in times past, through its many transformations, many of which are gone without a trace. His work stems from the gaps in our archives and our memory of the place, and simultaneously opens the door to a romantic notion of the past. Just the other day I talked to him, and we realized that we'd installed the work exactly three years ago. Now that was an unexpectedly nice cause for this conversation.

### What effect did you want to achieve with guests by integrating art pieces into the interior?

*Every artist and every work of art has its story and energy which will astonish you*

**Svaki umjetnik i svaki rad ima svoju priču i energiju koja će vas oduševiti**



## A FANTASTIC TEAM FOR A UNIQUE HOTEL

FANTASTIČAN TIM ZA JEDINSTVEN HOTEL

**The architectural design was created by the 3LHD Studio, which then teamed up with the Franić Šekoranja Studio to deliver the new interior design as well. Graphic designers Lana Cavar, Marino Krstačić-Furić and Ana Tomić came up with the visual identity, while the staff uniforms were designed by the designers at Igle Studio.**

**HR –** Arhitekturu potisuje studio 3LHD koji je sa studijem Franić Šekoranja zaslužni i za novi interijer. Grafički dizajneri Lana Cavar, Marino Krstačić-Furić i Ana Tomić osmislili su vizualni identitet, a dizajn uniformi osoblja kreirale su dizajnerice iz studija Igle.



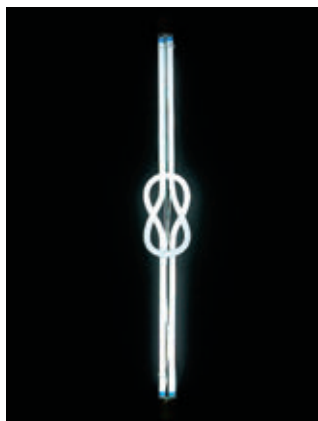
**HR —** arhitektima i dizajnerima stvarno došla do prekrasnog izbora imena.

### Koje su sve vrste umjetnosti izložene?

Bogatstvo ove kolekcije hotela leži u činjenici da imamo cijeli dijapazon pristupa, koncepata i medija. Od malih sofisticiranih crteža na papiru do monumentalnih instalacija – a svi zajedno čine život umjetnosti u hotelu, u stalnom dijalogu i odnosu. Krenuli smo od većih site-specific radova koji su odredili atmosferu, a zatim smo ambijente dopunjavali manjim radovima, koji gotovo daju atmosferu doma. Pronalazite ih na policama pokraj knjiga ili ispod divnih zidnih svjetiljki iznad jastuka, primjerice. Nisu stvarani posebno za hotel, nego sam ih često nalazila među postojećim radovima umjetnika. Bilo je to poput lova na blago – neka minijaturna remek-djela su tu.

Zahvalna sam studiju 3LHD na fantastičnom konceptu crnih mekih hodnika i bijelih udobnih soba. Na to sam odgovorila svjetlosnim instalacijama u hodnicima, koje potpuno uvlače posjetitelje hotela u jedan magični svijet. Massimo Uberti je napravio "Varco", prolaz na zidu koji upućuje na moguće prolaze i otvore koji su krasili hotel u prošlosti, kroz njegove brojne preinake, od kojih smo mnogima izgubili trag. Njegov je rad potaknut prazninama u našim arhivima i u našoj memoriji mjesta, a istodobno otvara vrata romantičnom poimanju prošlosti. Baš sam nekidan komunicirala s njim i shvatili smo da smo rad postavljali prije točno tri godine,





*Take your time to enjoy displayed art; there's at least one piece in every room*

**Uzmite si vremena i uživajte u umjetničkim djelima; nalaze se u baš svakoj prostoriji**

It's interesting to remember that art pieces are traditionally fitted into interiors because very often they are considered at the very end of an interior decoration process. In the case of the Adriatic Hotel, artists developed their works in dialogue with designers and architects. I hope the guests are enjoying the synchronicity flowing from the emotion of a unified team. I believe we have created an extraordinary situation in which the interior transforms with the art pieces and details are developed by honoring art sketches. The artists had first developed their sketches, and then the works were reproduced simultaneously to the architectural restoration work on the hotel. The art pieces were installed after all major construction work was done, at the end of the restoration process – almost up to the opening itself.

#### **What was it like working on a Maistra project?**

Everything I've just told you about the work process shows that the architects and Maistra had unreserved confidence in both the artists and me, and in my experience, and such a thing is possible only in museums. We are continuing our good professional relationship on the Artist Meets Chef project that was recognized by Maistra. It's a residential artistic program building upon the tradition of the City of Rovinj as an unavoidable artistic and culinary destination, placing the hotel at the ►

što je, zapravo, i neočekivano lijep povod za ovaj razgovor.

#### **Kakav ste učinak htjeli postići kod gostiju uklapajući umjetnine u interijer?**

Zanimljivo je prisjetiti se da se umjetnine uobičajeno uklapaju u interijere jer se vrlo često o njima misli na kraju cjelokupnog uređenja unutarnjeg prostora. U slučaju hotela Adriatic, umjetnici su razrađivali svoje radove u dijalogu s dizajnerima i arhitektima. Nadam se da gosti uživaju u sinkronicitetu koji proizlazi iz osjećaja jedinstvenog tima. Vjerujem da smo stvorili izuzetnu situaciju u kojoj se interijer transformira s umjetninama i detalji se razvijaju poštujući skice za umjetnine. Naime, umjetnici su izradili skice, a zatim su se radovi producirali usporedo s radovima na obnovi arhitekture hotela. Umjetnički su se radovi postavljali tek nakon završetka grubih građevinskih radova, na kraju cijelog procesa obnove – gotovo do samog otvorenja.

#### **Kako vam je bilo raditi na ovom Maistrinu projektu?**

Sve što sam vam upravo ispričala o procesu rada, pokazuje da su arhitekti i Maistra bezuvjetno vjerovali umjetnicima i meni, a prema mojem dosadašnjem iskustvu, to je bilo moguće jedino u muzejskim institucijama. Dobar profesionalni odnos nastavljamo na projektu "Umjetnik susreće kuhara", koji je prepoznala Maistra. Radi se o rezidencijalnom umjetničkom programu ►



*Maistra placed their complete trust in Žanko, so she curated the artworks for the hotel as if she were preparing a museum exhibition*

**Maistra je Žanko angažirala s punim povjerenjem, pa je kustosica umjetnine birala kao da priprema izložbu u muzeju**

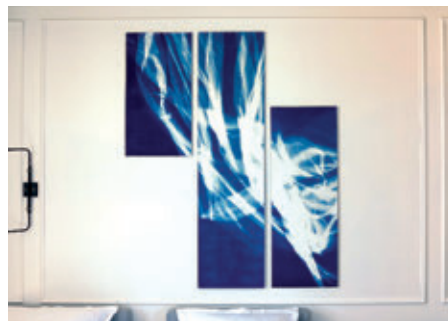


## GREAT ART NAMES

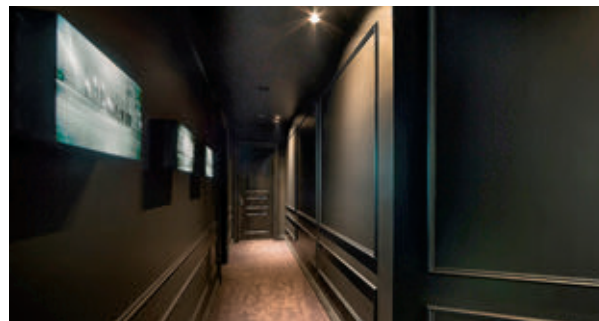
VELIKA UMJETNIČKA IMENA

**Adriatic houses works of art by Abdelkader Benchamm, Jasmina Cibic, Igor Eškinja, Chris Goennawein, Kristina Lenard, Federic Luger, Charles Munka, Goran Petercol, Valentin Ruhry, SofijaSilvia, Saša Šekoranja, Massimo Uberti, Zlatan Vehabović and the Žižić/Kožul duo.**

**HR** – U Adriaticu su izložena djela Abdelkadera Benchamma, Jasmine Cibic, Igora Eškinje, Chrisa Goennaweina, Kristine Lenard, Federica Lugera, Charlesa Munka, Gorana Petercola, Valentina Ruhryja, SofijeSilvie, Saše Šekoranje, Massima Ubertija, Zlatana Vehabovića i dua Žižić/Kožul.



heart of this idea. The invited artists spend a week at the hotel and participate in a series of curated activities, with a focus on learning about food, fishing, winemaking, olive oil and the artistic production of the City of Rovinj and the Istria County. At the end of the week filled with activities and carried out with the help of local partner programs, the artist shares their experience over dinner with ten participants of the international artistic circle and art enthusiasts. Artists prepare the dinner with the hotel chef, whose talent translates the artists' visual language into a dinner that strives to establish a dialogue with the invited artists' works. For instance, a dinner devoted to the artist Ivana Franke was done in complete darkness, evoking the visual and physical experience of a visitor to her art installations. Over dinner, which takes place in the central space of the Adriatic Hotel, a bistro in front of the hotel's open kitchen, guests get the opportunity to meet the artist in person, and the artist's philosophy and practices are made more approachable through in-person conversation. I am grateful to Tomislav Brajnović, with whom I started this project, and Jelena Tamindžija, the culture manager heading the project today, since I've moved to Berlin and taken over new challenges working for the artist Olafur Eliasson. ■



**HR** — koji predstavlja nadovezivanje na tradiciju grada Rovinja kao nezaobilazne umjetničke i gastronomske destinacije, a postavlja hotel u srce te ideje. Pozvani umjetnici provode tjedan dana u hotelu te sudjeluju u nizu kuriranih aktivnosti, pri čemu je naglasak na upoznavanju hrane, ribarstva, vinarstva, maslinova ulja te umjetničke produkcije grada Rovinja i Istarske županije. Na kraju tjedna ispunjenog aktivnostima koje se odvijaju uz pomoć lokalnih partnera programa, umjetnik dijeli svoja iskustva tijekom večere koja okuplja desetak sudionika međunarodnog umjetničkog kruga, kao i ljubitelja umjetnosti. Umjetnici večeru pripremaju s glavnim kuharom hotela, koji svojim talentom prevodi vizualni jezik umjetnika u večeru koja nastoji uspostaviti dijalog s radovima pozvanog umjetnika. Primjerice, večera posvećena umjetnici Ivani Franke bila je u potpunom mraku, evocirajući vizualno i tjelesno iskustvo posjetitelja u njezinim umjetničkim instalacijama. Tijekom večere koja se odvija u središnjem prostoru hotela Adriatic, bistrou ispred otvorene kuhinje hotela, gosti imaju priliku osobno upoznati umjetnika, pri čemu se njegova filozofija i umjetnička praksa nastoje približiti u živom razgovoru. Zahvalna sam Tomislavu Brajnoviću, s kojim sam pokrenula projekt, i Jeleni Tamindžiji, kulturnoj menadžerici koja projekt danas vodi, s obzirom na to da sam se preselila u Berlin i preuzela nove obaveze radeći za umjetnika Olafura Eliassona. □





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*Alongside a thousand native plants, many foreign ones were brought in and planted under the shade of the centuries-old trees*

**Uz tisuću domaćih biljnih vrsta, u stoljetni hlad unesene su i mnoge strane biljke**



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GOLDEN CAPE IS JUST A SHORT WALK FROM CITY CENTER

# OASIS OF PEACE IN THE MAGICAL FOREST

**OAZA MIRA U MAGIČNOJ ŠUMI**

ZLATNI RAT UDALJEN JE SAMO 15 MINUTA HODA OD CENTRA GRADA

**T**he Zlatni Rt (Golden Cape) Park Forest is just a 15-minute walk from the center of Rovinj. The entire forest spreads over 52 hectares, providing visitors with an experience of a completely different world of an unparalleled splendor of plant species and precious shade during the long summer days. Known as Punta Corrente, it is the most significant nature park in the northeastern part of coastal Croatia. The park boasts around a thousand native plant species but also many foreign ones. There are Himalayan cedars, which were planted in the shape of a six-pointed star, as well as cypress and pine tree alleys, and meadows surrounded by Douglas firs and Italian pencil cypresses – they are all integral parts of this impressive forest oasis. The cleaning up of the Golden Cape began in the late 19th century, owing to the efforts of Count Johann Georg Hütterott. His wife's pavilion is still there, in the forest, alongside the gamekeeper's house. There are also traces of a small boatyard, old piers, a quarry, dry stone walls and a large wall on the edge of the count's estate. ▶

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*The Golden Cape was designated a protected area in 1948, and a forest park in 1961*

**Još 1948. godine Zlatni rt proglašen je prirodnom rijetkošću, a od 1961. uživa zaštitu u kategoriji park-šume**

**HR** — Park-šuma Zlatni rt od centra Rovinja udaljena je samo 15-ak minuta hoda, a na površini od 52 hektara pruža potpuno drugi svijet neviđene raskoši biljnih vrsta i dragocjenog hlada za dugih ljetnih dana. Poznat i kao Punta corrente, najznačajniji je park prirode na području sjeveroistočnog Jadrana. U njemu se nalaze tisuće domaćih biljnih vrsta, ali i mnoge strane. Himalajski cedrovi posađeni u obliku šestokrake zvijezde, aleje čempresa i pinija, livade okružene duglazijom i soliternim egzotičnim čempresima čine zadivljujuću šumsku oazu. Uređenje Zlatnog rta započeo je grof Johann Georg Hütterott krajem 19. stoljeća. Paviljon njegove supruge i danas stoji u toj park-šumi, kao i lugareva kuća. Vidljivi su i ostaci malog brodogradilišta, starih molova, kamenolom, suhozidi te veliki ogradni zid koji je označavao granicu grofova imanja. ▶

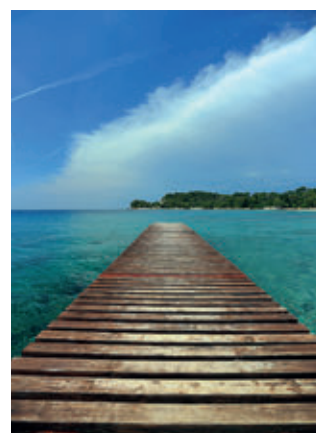






*You can visit the pavilion and the gamekeeper's house, dating back to the late 19<sup>th</sup> century, or go swimming*

**Možete obići paviljon i lugarevu kuću s kraja 19. stoljeća ili uživati u kupanju**





WORLD  
FAMOUS  
ATTRACTION

1818  
2018

# PARK POSTOJNSKA JAMA

## Wonderworld does exist

### Baby dragons

People used to believe that Postojna Cave olms, which spur the imagination even today, were actually baby dragons.

### Predjama castle

The largest cave castle in the world dazzles with its impressive location high in the rocks and with a romantic story about its former lord. Predjama Castle is the Guinness World Record Holder as the largest cave castle in the world.

### Postojna cave

There is nothing more impressive than experiencing the majestic halls while travelling on a unique underground train.



**PARK  
POSTOJNSKA  
JAMA**



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*An elegant swimsuit boasting a timeless design, a silk robe and a feminine, handmade hat make a perfect combination for a day on the beach. The beach tote bag fits all your necessities, including a Polaroid camera for capturing all the amazing moments*

**Elegantni kupaći kostim svezremenskog dezena, svileni ogrtač i ženstveni, ručno rađeni šešir, savršena su kombinacija za provesti dan na plaži. U tote torbu za plažu stat će vam sve potrepštine, uključujući polaroid da zabilježite sve divne trenutke**





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**SALT HELPS PRESERVE THE ENVIRONMENT  
WITH ITS COLLECTIONS**

# CLOTHES WOVEN FROM THE SEA

**ODJEĆA SATKANA IZ MORA**  
SALT SVOJIM KOLEKCIJAMA POMAŽE U OČUVANJU OKOLIŠA

**I**n just a few square meters, the irresistible pop-up store at the Monte Mulini Hotel boasts a wide variety of clothes that will give you a perfect combination for any occasion. SALT Clothing has it all, from bathing suits and evening gowns to scented candles, sunglasses and bags by selected brands.

Still, what makes SALT so unique is the fact that each and every item they sell is labelled eco-friendly. And with their own clothing line, the owners of SALT, Chiara Fumagalli and Luca Franchini, have gone a step further by making it from – ocean waste.

Fishing nets collected during sea cleanups are processed and turned into the so-called Econyl® yarn, used in making the stunning SALT creations.

- SALT is a lifestyle concept, and we include in it only those things that we would wear or use ourselves, both Luca and Chiara agree. Apart from their pop-up store in front of Monte Mulini Wellness, the two also have a concept store in Rovinj's Montalbano Street. The store's furniture was made from repurposed materials, and if you buy anything from these two, you can only get either paper or canvas bags. There are no plastic ones. That way, SALT buyers leave their stores not only with new clothes but also a lifestyle, which is both elegant and sustainable. The SALT Clothing store will delight you with a timeless chic clothing collection, ethically and sustainably Made in Italy. ▶

**HR** — Neodoljivi pop up store u hotelu Monte Mulini, u svojih par "kvadrata" nudi raskošan izbor odjeće u kojoj ćete naći savršenu kombinaciju za svaku priliku. SALT Clothing nudi sve, od kupaćih kostima do večernih haljina, mirisnih svijeća, sunčanih naočala i torbica probranih brandova.

No, ono po čemu je jedinstven je činjenica da u SALT-u svaki brand nosi predznak eco-friendly. A sa vlastitom kolekcijom su vlasnici SALT-a, Chiara Fumagalli i Luca Franchini, otišli i korak dalje te ju izradili od - oceanskog otpada.

Ribarske mreže izvučene prilikom čišćenja mora prerađuju se u pređu nazvanu Econyl®, a od nje pak nastaju SALT kreacije.

- SALT je lifestyle koncept i u njega uključujemo samo ono što bismo i sami nosili i koristili, slažu se Luca i Chiara koji, osim pop up storea koji se nalazi ispred wellnessa u Monte Muliniju, imaju i concept store u rovinjskoj Ulici Montalbano. Sav namještaj u njemu napravljen je od prenamijenjenih materijala, a pri kupovini dobiti možete samo papirnate ili platnene vrećice. Nikako plastične. Tako iz SALT-a kupci ne izlaze samo s novom odjećom, nego i lifestyleom - elegantnim i održivim. SALT Clothing oduševit će vas bezvremenskom chic kolekcijom, etički i održivo proizvedenom u Italiji. ▷







*Once the sun sets, go and relax at the Mulini Beach Bar, wearing a light and airy, uniquely patterned outfit. You certainly won't go unnoticed in a matchy-matchy set. A white canvas purse will match the outfit perfectly*

**Kad sunce zađe, opuštanje nastavite u Mulini Beach Baru u laganoj i prozračnoj kombinaciji upečatljivog uzorka. U matchy-matchy kompletu sasvim sigurno nećete proći neopaženo. Bijela platnena tobica savršeno će pristajati uz kombinaciju**



*For hot summer nights choose the shades of blue which seem to have been created specifically for the summer and the beach. The Salt Clothing store will delight you with the clothes made of recycled fishing nets left in the sea*

**Za vrelе ljetne noći odaberite nijanse plave koje kao da su stvorene za lјeto i plažu. U Salt Clothing storeu oduševit će vas odjeća napravljena od recikliranih ribarskih mreža ostavljenih u moru**

*Wearing a pair of marine-patterned swim shorts with a classic cotton T-shirt, you will enjoy a relaxed summer and be stylish at the same time. Protect your eyes with a pair of high-quality sunglasses and don't forget your eco-friendly steel water bottle. Your towel, book and GoPro camera will fit nicely in a canvas sailor bag that will serve you all year round*

**Uz kupaće hlačice "morskog" uzorka i klasičnu pamučnu majicu, uživat ćete u opuštenom ljetu, a istovremeno ostati stylish. Oči zaštitite kvalitetnim sunčanim naočalama i ne zaboravite eco-friendly čeličnu bocu za vodu. Ručnik, knjiga, go-pro kamera - sve stane u platnени mornarski ruksak koji će vam poslužiti tijekom cijele godine**









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CONFINED WITHIN ITS CENTURIES-OLD WALLS,  
THE WHOLE TOWN IS A MONUMENT

# HUM - WORLD'S SMALLEST TOWN

**HUM - NAJMANJI GRAD NA SVIJETU**

HUM SE I DANAS NALAZI UNUTAR STOLJETNIH ZIDINA TE JE U CIJELOSTI SPOMENIK

**O**nce upon a time, giants lived in Istria, and they erected towns on hilltops using big blocks of stone. So came to be Motovun, Grožnjan, Sovinjak, Završje...

From the remaining pebbles, the giants built Hum, the smallest town in the world.

Istrian people have a fondness for the legend of the giants and they pass it generation to generation, but it was human hands that built Hum. The town was mentioned in writing for the first time in 1102.

To this day, the town is completely surrounded by ancient walls beyond which nothing much was built. That is why the whole of Hum is a monument. It is around 100 meters long and 35 meters wide, and there are only two streets ►

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*The whole city is a monument and its walls keep a genuine historical treasure*

**Cijeli grad je u biti spomenik, a unutar njegovih zidova nalazi se pravo povijesno bogatstvo**



**HR** — Jednom davno u Istri su živjeli divovi koji su na vrhovima brežuljaka od velikih kamenih blokova podizali gradove. Tako su nastali Motovun, Grožnjan, Sovinjak, Završje... Od kamenčića koji su im preostali, divovi su sagradili Hum, najmanji grad na svijetu.

Legenda o divovima Istrijanima je draga i prenosi se s generacije na generaciju, no Hum je ipak stvoren ljudskom rukom, a prvi je put u povijesnim zapisima spomenut davne 1102. godine.

I dandanas je gotovo sav okružen starim zidinama, izvan kojih se nije previše gradilo, zbog čega je Hum u cijelosti i spomenik. Dugačak je oko 100 i širok oko 35 metara, ima samo dvije uličice i 30-ak stanovnika. A unutar njegovih zidina pravo je povijesno blago. Humske zidine čuvala su grad od čestih prodora Mlečana i Turaka, a na njima još stoje jedna stoljetna vrata s rukohvatima u obliku volovskih rogova i 12 medaljona koji označavaju mjesece u godini. Kad prođete kroz vrata, prestaju sva buka i užurbanost modernog života jer se u grad ne može automobilima.

Odmah iza vrata gradska je "polača" i trg, crkva svetog Jeronima iz 12. stoljeća oslikana freskama te gradska loža i crkva Uznesenja Blažene Djevice Marije sa 22 metra visokim zvonikom iz 15. stoljeća. S obližnjim Ročem Hum povezuje Aleja glagoljaša - sedam kilometra dugačka staza sa 11 spomenika posvećenih glagoljici, prvom slavenskom pismu, jedinstvena u svijetu.

U najmanjem gradu na svijetu još čuvaju srednjovjekovni običaj biranja novog župana ►



inhabited by 30-odd residents. But its walls keep a genuine historical treasure. The walls of Hum protected the town from the frequent Venetian and Turkish incursions, and they still support a centuries-old gate with handles shaped like ox horns and 12 medallions signifying the months of the year. When you pass the gate, all the clamor and rush of modern life stop, because you cannot take a car into town.

Just beyond the gate is the town's palace and the square, the 12th century fresco-adorned St. Jerome Church, the town loggia and the Church of the Assumption of Mary with its 22-meter 15th century bell-tower. Hum is connected to the nearby Roč by the Glagolitic Alley – a seven-kilometer path lined with 11 monuments to the Glagolitic script, the first Slavic script, unique in the world.

The world's smallest town still maintains the medieval custom of appointing new governor for a year, where local judges gather in the loggia and carve their votes into a tally pole to choose the town's ruler. The fairytale town is appropriately located among dense forests, meadows and hills that provide a perfect getaway from everyday life and some rest in intact nature. Hum boasts its own *biska*, or mistletoe brandy, made to a recipe that could be more than two thousand years old. Hum's *biska* helps normalize blood pressure, and allegedly has aphrodisiac properties as well. Although its origin story may only be a quaint legend, Hum is a town with a panorama fitting any fairytale. ■

**HR** — "na leto dan", kada se u gradskoj loži okupljaju mjesni suci i urezivanjem glasova na "raboš" biraju "staratelja grada". Bajkoviti gradić prikladno je smješten među guste šume, livade i brežuljke koji pružaju savršen bijeg od svakodnevice i odmor u netaknutoj prirodi. Hum se diči i svojom biskom, rakijom od imele, spravljenom prema receptu koji je star možda i više od dvije tisuće godina. Humska biska pomaže u regulaciji tlaka, a navodno ima i afrodisijazna svojstva. Iako je priča o njegovu nastanku samo simpatična legenda, Hum je grad koji bi se svojom vizurom savršeno uklopio u bilo koju bajku. □

*Take a break in Hum with a shot of biska, mistletoe brandy with healing and aphrodisiac properties*

**U Humu odmorite uz bisku, rakiju s ljekovitim i afrodisijaznim učinkom**







# LIFE YOUR WAY

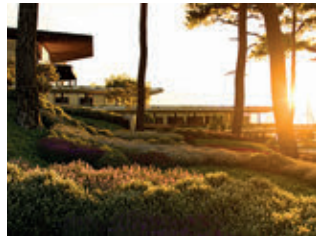


*Samo je pivo u savršenoj ravnoteži – pivo  
u kakvom želimo uživati.*

# MAISTRA PORTFOLIO

## MAISTRIN PORTFELJ

### MAISTRA *Collection*



**Grand Park Hotel Rovinj**  
Rovinj



**Hotel Monte Mulini**  
Rovinj



**Hotel Lone**  
Rovinj



**Hotel Eden**  
Rovinj



**Hotel Adriatic**  
Rovinj

### MAISTRA *SELECT*



**Hotel Amarin**  
Rovinj



**Island Hotel Istra**  
Rovinj



**All Suite Island Hotel Istra**  
Rovinj



**Island Hotel Katarina**  
Vrsar



**Hotel Pineta**  
Vrsar



**Resort Belvedere**  
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**Resort Petalon**  
Vrsar



**Resort Amarin**  
Rovinj



**Resort Villas Rubin**  
Rovinj



**Apartments Riva**  
Vrsar



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Apartmani**  
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**Naturist park  
Koversada Villas**  
Vrsar



**All-inclusive Resort  
Funtana**  
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## MAISTRA *Camping*



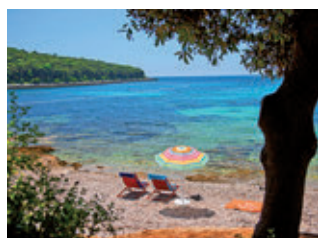
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**Veštar**  
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*Marko Obradović is chef at Riva restaurant in Vrsar which will delight you with Istrian specialities*

**Marko Obradović chef je u restoranu Riva u Vrsaru, koji će vas oduševiti istarskim specijalitetima**



SIGNATURE DISH BY CHEF MARKO OBRADOVIĆ

# BLACK CUTTLEFISH RISOTTO ON A CODFISH CREAM

SIGNATURE JELO CHEFA MARKA OBRADOVIĆA  
**CRNI RIŽOTO OD SIPE NA KREMI OD BAKALARA**

## **Ingredients (feeds two):**

*200g cleaned Adriatic cuttlefish  
100g onion, chopped  
50g garlic, minced  
1dl white wine  
50g codfish in bianco  
20g fresh parsley, chopped  
1dl olive oil  
1 cherry tomato  
100g butter  
160g Arborio rice  
1 tsp honey*

## **Preparation:**

Sauté onion until golden yellow. Add garlic and cuttlefish cut into small pieces. Save some ink for the risotto when cleaning the cuttlefish. Cook until the cuttlefish releases its own juices. Add white wine and cook until all the alcohol evaporates. Add either fish stock or water and cook until the cuttlefish is soft. Add breadcrumbs to thicken the mixture and, once the cuttlefish is done, throw in a sprig of rosemary. Throw rice into a cold pan and toast it. Add olive oil and fish stock. Add cuttlefish stock and cook everything for 18 minutes, until the rice is al dente. Five minutes before the risotto is done, add some cuttlefish ink. Boil the codfish in fish stock and put some on the bottom of the plate. Leave some codfish so you can later drizzle it over the risotto. Put butter and honey into a pan, add the cherry tomato, and glaze it. ■

## **Sastojci (za dvije osobe):**

*200 g očišćene jadranske sipe  
100 g crvenog luka  
50 g češnjaka  
1 dl bijelog vina  
50 g bakalara na bijelo  
20 g peršina  
1 dl maslinova ulja  
1 cherry rajčica  
100 g maslaca  
160 g riže arborio  
1 žlica meda*

## **Priprema:**

Pirjajte luk dok ne poprimi zlatnožutu boju pa mu dodajte češnjak i sipu izrezanu na kockice. Pri čišćenju sipe sačuvajte crnilo za rižoto. Kad sipa ispusti svoju tekućinu, dodajte bijelo vino i kuhajte dok ne ispari sav alkohol. Zatim sve zalijte ribljim temeljcem ili vodom te nastavite kuhati dok sipa ne omekša. Dodajte krušne mrvice kako bi se smjesa zgusnula, a kada je sipa skuhan, ubacite i grančicu ružmarina. U hladnu tavu stavite rižu i tostirajte je, onda dodajte maslinovo ulje pa sve zalijte ribljim temeljcem. Dodajte i temeljac od sipe te pirjajte 18 minuta kako bi riža bila al dente. Pet minuta prije nego što je rižoto gotov, dodajte mu sipino crnilo. Bakalar prokuhajte u ribljem temeljcu. Stavite ga na dno tanjura te ga na kraju pokapajte i po rižotu. U tavi na maslacu i medu glazirajte cherry rajčicu. □



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