



THE ULTIMATE GUIDE TO GRILL, BEER & BURGER

• by Hello Zagreb •

START HERE

So, you are up for hot burgers or grilled meats? Say no more. We searched and investigated, tested and sampled (of course!) and hand-picked the best places every burger, grill and beer lover should not miss when in Zagreb.

But this is just our humble opinion, so why don't you contribute yours too? Head to our Hello Zagreb Facebook page or use #hellozagreb and we'll share your story at our Instagram account Hello Zagreb.

And while you wait for your juicy steak, ice cold beer or delicious burger, here is some trivia to pass your time!



BURGER STUFF

- Burger is short from Hamburger, a town in Germany — and this is one of the three theories of where burgers originate from.
- 40% of all sandwiches sold globally are actually burgers!
- May 28 is National burger day in the US (actually, entire May is national burger month...)
- Hamburgers are also called the Liberty Sandwich because soldiers during WWI wanted to avoid using the German name.
- Americans eat 50 million burgers per year. If placed next to each other, the burger conga line would go around the earth 32 times!
- Big Mac was 49 cents when it was first introduced...



1. DIDOV SAN
Tavern

Hiding in the medieval streets of the Upper Town (Grich), with rustic interior, Didov San will make you feel as if you are magically transported into Dalmatian Hinterland. We think you cannot go wrong with grilled frogs with prosciutto, Hunter's steak, lamb cutlet or grilled eel. Just appropriately, you can wash it all down with a large glass of Grička Vještica (The Witch from Grich), the strongest Croatian dark beer.

INFO
MLETAČKA 11
+385 1 485 1154
WWW.KONOBA-DIDOVSAN.COM



2. MAREDO GRILL
Restaurant & Night Club

Right next to football stadium and basketball hall is one of the most visited grills in Zagreb, also doubling as nightclub with live music. Although their deliveries are fast and smooth, you just have to experience how comfortable the restaurant itself is. Burgers and steaks are proper but chewapi (minced meat sticks in unleavened bread) are legendary. Paired with fries and onions, they are ideal for carnivores of all kinds!

INFO
FLORIJANA ANDRAŠEČA 14
+385 99 4574 000
WWW.MAREDOGRILL.COM



3. AMERICAN STEAK & GRILL HOUSE
Restaurant

You cannot miss them on the main city square where they will be baiting you with juicy burgers, mouthwatering steaks and other specialties. Kavana Dubrovnik prides itself with traditional recipes that go beyond steaks, and also includes dishes like Zagorski štrukli or apple strudel. Their doors are open from breakfast time until dinner time, every day of the week. So, why not a steak already for breakfast and right in the city center!

INFO
LJUDEVITA GAJA 1
+385 1 4818 913
WWW.HOTEL-DUBROVNIK.HR/GASTRONOM



4. CAPUCINER
Restaurant

Right across from the cathedral, at the most touristic spot, you can meet this Capuchin monk in restaurant guise. Do not be fooled by pizza and pasta bar facing the street, step into the courtyard and you will find one of the best looking steak and grill bar in the center. A great choice of volcanic hot seasonings just adds to the experience. What else? Ah, the atmosphere — you are dining in a true local eatery, snap some selfies!

INFO
KAPTOL 6
+385 1 481 9615
FB CAPUCINERGRILLANDSTEAK



5. SOFRA

Sofra is a true traditional Bosnian restaurant whose name became almost a generic brand for Bosnian cuisine. You can dive straight into historical delicacies such as classic chewapi (minced meat sticks in unleavened bread), meat pies, dolmas (stuffed peppers) and japraks (grapevine leaf rolls). Leave some room for hyper sweet desserts — tufahija (stuffed apple) is particularly tasty. We recommend visiting as a group and ordering a variety of foods so you can share and taste them all!

INFO
RADNIČKA CESTA 50
+385 1 4111 621
FB SOFRAGREENGLD



6. BURGERAJ

In one of our most bohemian streets, you will find this true rhapsody. Right in the middle of a jungle of bars and restaurants, Burgeraj is an oasis that has no palms or ponds but has brutally tasty burgers and craft beers worthy of your thirst. Recently voted by Croatian chefs as a place to have the best burger, this small joint with store front straight out of Brooklyn is super cozy. But do not worry, their top quality meats are presented not in celluloid but in burger form.

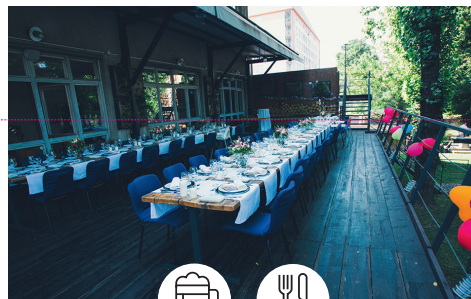
INFO
PRERADOVIČEVA 13
+385 1 4876 791
FB BURGERAJ_ZAGREB



7. TACO'S & BURGER BARR

At the time of writing, this was the youngest burger bar in our city, set in a small courtyard right off the edge of the main square. Their three variants of burgers are as good as expected, but their twist are seven types of tacos, which are exceptional and a pretty rare offer in the city. Carefully selected meats and vegetables raise this place high above the average and selection of beers is also nothing to frown upon — crafts such as Garden's, Nova Runda or San Servolo.

INFO
JURIŠIČEVA 2A
+385 91 766 4438
FB TACOSBURGERBARR



8. ROUGEMARIN
Restaurant

At the very edge of downtown, there is a small wooden shack inside the industrial courtyard that will present every imaginable thing from local meat and burger scene to weary city explorers. Their burgers follow worldwide trends and fusion cuisine, including burger surprises and burger sampling events. Burgers, steaks and ribs will surprise your taste buds, and it will be a rare day you will come back to the city sober and still hungry.

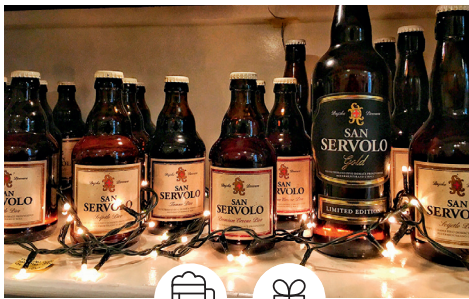
INFO
POLNEGOMIČEVA 10
+385 1 618 7776
WWW.ROUGEMARIN.HR



9. SUBMARINE BURGER

It all started with a single small bar, but quickly grew into our first local burger chain. Ok, it's not a long chain but it is a great start and with their rock-firm quality policy. The name of the game here is constantly playing with local ingredients and heavenly tastes. This is true not only for burgers but also for fries (truffles anyone?) and sweets. There is one issue with Submarine, though — you will need to keep coming back to sample all the great tastes and combos.

INFO
FRANKOPANSKA 11, BOGOVIČEVA 7
+385 1 483 1500 / +385 1 627 2690
WWW.SUBMARINEBURGER.COM



10. KREDENCA
Souvenir & Gift Shop

If you are looking to bring back home some of the exquisite Croatian smells or tastes, this deli and souvenir shop is one of the best places to get stocked. Originally from small resort town of Crikvenica, they bring to Zagreb foods and drinks made in Croatia by small Croatian manufacturers. For beer lovers, this is also one of the places to get gift bottles of homemade Istrian beer San Servolo — golden yellow beer made of Pilsner malt.

INFO
RADIČEVA 13
+385 91 544 7294
WWW.KREDENCA.COM



11. SPICY DAYS
Chili, Spice, BBQ, Beer

Wanna try a picnic or need perfect snacks to go with board games, movies or drinking games? This place is where you will get all you need. Already famous crew of Volim Ljuto (I love it hot), producers of all things hot, now opened their first store under the proud name of Spicy Days, that soon became unavoidable for all fiery hedonists. Their offer fits into four words — Chili, Spice, BBQ and Beer, and they are making the best of them.

INFO
TRATINSKA 38
+385 1 550 5979
WWW.SPICYDAYS.COM



12. ŠALŠA

A real hidden gem, close to Tresnjevka square. It will delight you with a fantastic terrace and balcony where kitchen smells will water your mouth long before you even start to browse the menu. Burger here is just massive, with a strong taste, made from rump steak and is definitely their top bait for meat lovers. If you also get at least an order of ribs, you are sure to seal your own fate — to return here again and again, as there is nothing truly like it in Zagreb.

INFO
KOSTELSKA 1
+385 1 199 5459
FB BISTRO.SALSA.HR



13. NOVA RUNDA
Craft beer

Nova Runda holds a prestigious title of first Croatian craft beer. First brewed in microbrewery in Daruvar, production since moved to sleepy historic city of Jastrebarsko just south of Zagreb (great daytrip idea for hikers!). Our craft beer scene is a scene that makes no concessions when it comes to beer quality. Say no to industry and surrender to waves of pleasure and noble bitterness brought to you by Marko and Miroslav, creators of craft craze in Croatia!

INFO
WWW.NOVARUNDA.COM



14. BRLOG BREWERY
Craft beer

Beer is domain of the corpulent and the beardy? Wrong! Can you imagine the bliss that becomes once the other sex takes brewing into their gentle hands? No need to dream when you can just as easily try the Plavuša (Blonde) beer brought to you by two jolly girls from Zadar that took it upon them to spread this light, soft, merry and blonde beer newcomer to all of Croatia and beyond. This beer is sure to cheer up your day! Bliss!

INFO
FB BRLOGPIVOVARA



15. VARIONICA
Craft Brewery

In alphabet of Croatian craft, V for Varionica comes close to last, but best stuff is reserved for the patient, right? A bunch of enthusiasts gathered from all corners of the country and proceeded to brew a beer that will slap silly all the boring industrial classics and write a new page in Croatian brewing history. Their prides are Pale Ale and Neon Stout, two beers that nobody with a taste for quality beer can afford to miss.

INFO
WWW.VARIONICA.COM



16. BROOM BAR
Craft Beer Bar

The charming place decorated in medieval style hidden at the very beginning of the Opatovina street. Broom bar has a mighty impressive line — up of all Nova Runda beers and also some cool live gigs and exhibitions during weekends. Extra tip: if you get tired of pleasant conversation molded with beers, downstairs there's a dance floor where you can show off your dance moves that are certainly more creative after a couple of beers.

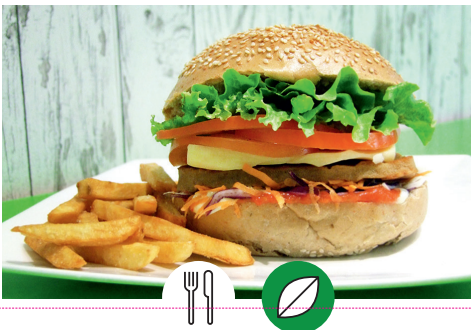
INFO
OPATOVINA 17
+385 92 244 4232
FB ROCKKLUBIBJAK



17. HOP IN
Craft Beer Bar

Start with a board with simple crayon drawn daily tap offer and hop onto a full ride with sports, smiles and peanuts. All that you ever imagined alternative craft bar will be is now available at just one address in our city. Talkative waiters and a bunch of beers, can be found in this wood-and-brick establishment created only for true lovers of craft beers. This can be your home for the evening!

INFO
DUBRAVKIN TRG 3
+385 1 664 6653
FB HOP.IN.ZG



18. GREEN POINT
Natural Food Store

The original street food store with healthy choices in Zagreb. Many followed, but their veggie burgers such as cannabis burger, seitan burger or tofu burger are as good as ever. Or you can go for some tortillas, falafel, wok dishes, salads and lots of other tasty snacks. And if you have a craving for some sweets, they also make healthy raw cakes or cannabis cookies! It's in to eat Green, do we have a point?

INFO
VARŠAVSKA 10
01 4833 667
FB GREENPOINTZAGREB

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BEER ME UP!

- Beer is one of the world's oldest prepared beverages, possibly dating back to the early Neolithic or 9500 BC and the oldest known recipe in the world is for beer!
- At any given time, 0.7% of the world population is drunk. So, 50 million people are drunk right now. You're not alone!
- World's strongest beer is Brewmeister's "Snake Venom" with 67,5% alcohol. Your regular lager has around 5%, so be really careful with that one.
- Cenosisilicaphobia is fear of an empty beer glass. And we are having it already!
- Beer contains all vitamins and minerals necessary for good health!

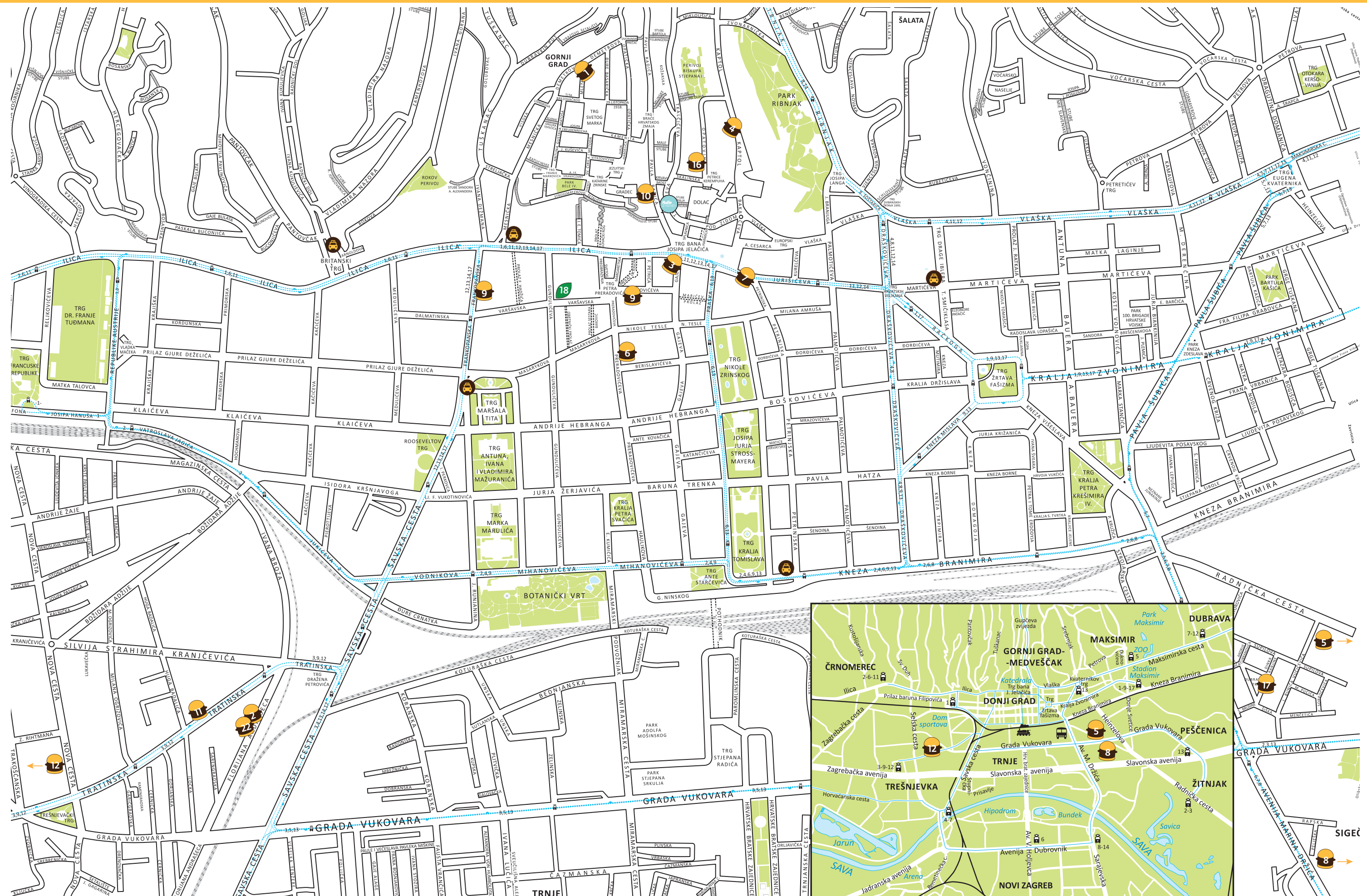
FOOD AND BEER IS A MATCH MADE IN HEAVEN!

... and here is your quick and easy guide on how to match the two.

- Salads and seafood — Pale lagers and Pilsners.
- Fried (oily) and Mexican foods — Pale ales and India pale ales.
- BBQ pork dishes and pasta in red sauce — Amber
- Grilled chicken — Brown ales
- Desserts — Cream stouts and Porters

GRILL MANIA

- Steak is flipped only once. Insist on it!
- There is science behind grill marks and each grill master has his own method of placing the meat on the grill.
- The Arawak tribe of Hispaniola used to cook meat on a frame of sticks over a fire, calling it barbacoa. No surprise, Spanish conquistadores took the idea.
- Coal briquette was patented not by Henry Ford but by one Ellsworth B. A. Zwoyer
- Oldest grill unearthed is in Czech Republic – a 31.000 years old pit with mammoth on a spit.
- Grill is not synonym for barbecue – grilling is fast and crispy, barbecuing is slow and tender.



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INFO CENTAR & GIFT SHOP
| RADIĆEVA 14

