

# Welcome dear traveler!

Well, Hello there! It's nice to meet you — I am your new best friend that will tell you everything about sweet spots in the city of Zagreb.

After hours of walking, you deserve to treat yourself a bit. You can rest your feet in some sweet caffe bars or have a bite of some most delicious cakes. Have a snack — bagel, toast, or some bomb of calories in a shape of a crepe. We have it all — so decision is all yours.

We are your little helpers so you don't have to scroll down numerous „top 10“ list, reviews, instagrams etc. — here you have it all in one spot. And after fulfilling your belly and sweet soul, don't forget to stop and buy some sweets for the way.

In case your candies don't make it home, we have something special for you — a recipe of a traditional croatian cake. You see, we got you all covered!

## Recipe

What is the best way to bring home a souvenir that you can enjoy again and again and again? Well, here we give you a sweet little something that you can remake at home and brag to your friends about. Tell them everything about your trip while eating a traditional Croatian cake. Just follow this recipe and we'll make a confectioner out of you!

Recipe for *Chocolate Coconut Cubes — Mini Sponge Cakes from Croatia aka Čupavci*: Btw, čupav means hairy in Croatian- we're sure you'll figure out why

**PREPARATION TIME:** 45-60 minutes

**BAKING TIME:** 20-25 minutes

**YOU WILL ALSO NEED:** A deep baking tray & grease proof paper

**KEEPS:** up to a week in the fridge

### PREPARATION

1. Have the eggs and margarine at room temperature to ensure the dough doesn't curdle.
2. Preheat the oven to 180°C/160°C fan (350°F/325°F fan)
3. Line a 5cm (2 in) deep, 20x30cm (8x12 in) square cake tin with grease proof paper.
4. Beat together the sugar, margarine and vanilla with an electric whisk/stand mixer until light and fluffy.
5. Beat the eggs and add a little at a time to the sugar-margarine mix until all is well incorporated.
6. Mix the flour and baking powder and sieve over the dough mix. Stir carefully and add the milk, bringing it all together into a smooth batter.
7. Pour the mixture into the lined baking tray and even out with a spoon.
8. Bake on the middle shelf for 20-25 minutes until risen and light golden. A wooden skewer needs to come out clean when pricked into the sponge.

### INGREDIENTS

- 120g margarine
- 200g sugar
- 1 tsp vanilla essence
- 2 eggs
- 300g plain flour
- 2 tsp baking powder
- 250ml milk

### CHOCOLATE SAUCE

- 250ml milk
- 100g dark chocolate (40% cocoa)
- 175g sugar
- 120g butter

### COCONUT SPRINKLE

- 200g desiccated coconut

9. Once removed from the oven, cool for five minutes in the baking tray before moving on a cooling rack to cool down completely.

**NOTE:** The sponge has to cool down completely before dipped into the chocolate sauce.

### FOR THE CHOCOLATE SAUCE:

10. Add the milk, butter, chocolate and sugar in a pan and gently simmer until the sauce thickens.
11. Let to chocolate sauce cool down a bit but not completely as otherwise it will be too thick to be absorbed by the sponge. If it's too warm it will be too thin and your sponge might be drenched in chocolate and fall apart.
12. Once the sponge is completely cooled down, cut into bite sized cubes.
13. Dip each cube briefly in the chocolate mix from all sides and immediately coat with the coconut.
14. Leave to rest on a lined tray and store for up to a week in an air tight container in the fridge. Bring back to room temperature before serving.

Happy baking!

## Coffee

And what is better with cake than some fresh roasted coffee. Here you have some tips about Croatian coffee habits so you can have full feast: Number one rule for Croatia is — make time for coffee! Croats are among biggest coffee-lovers in the world. And it's not that we need caffeine to wake up, we use it as an excuse to socialize. So don't guzzle your coffee, enjoy it!

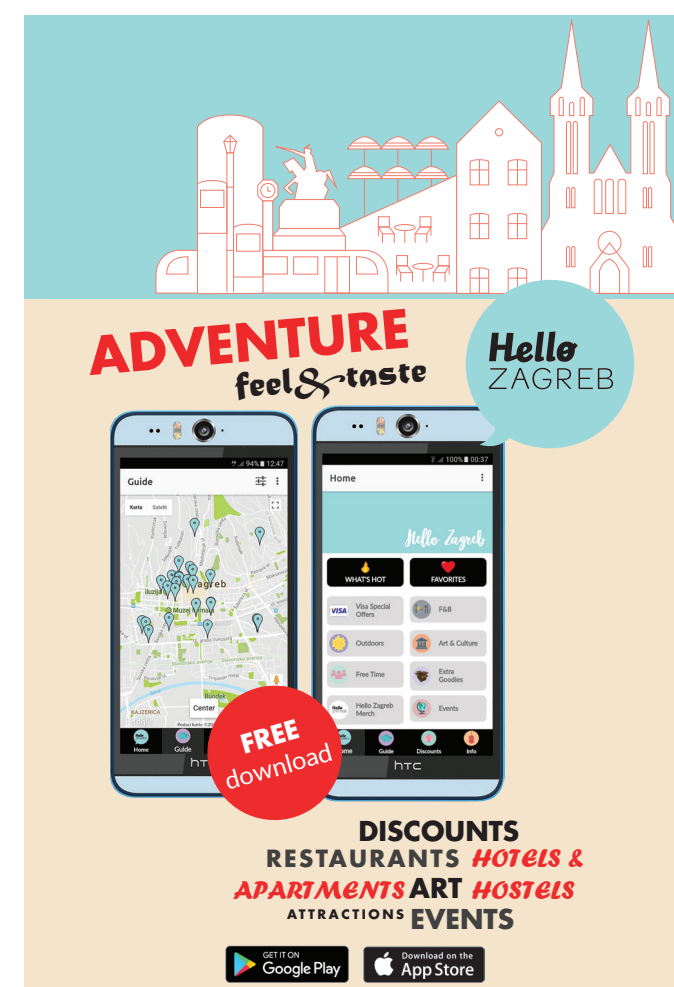
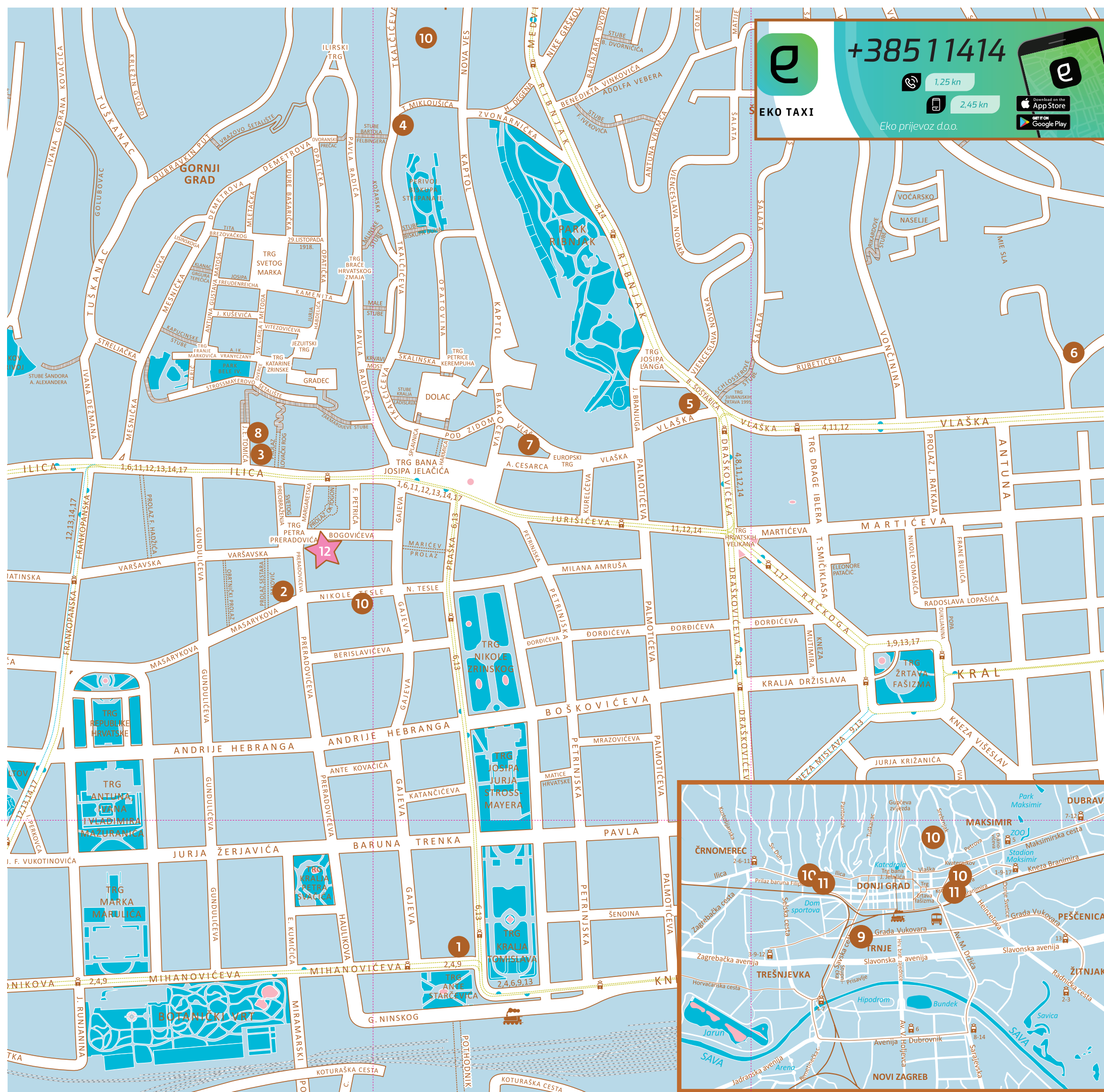
**AJMO NA KAVU** [let's go for coffee] is the most widespread invitation to socialize.

**DODI NA KAVU** [come round for coffee] is a genuine invitation to visit someone's home.

Perfect way to invite your friends over for some coffee with cake.

While espresso may be the coffee of choice in a cafe, at home, we still like to brew Turkish coffee. Buy a džezva and try it yourself!

Coffee makes a perfect gift when you visit someone's home. For ages, a golden standard has been bringing Franck cigla [a brick] — a brick-shaped 250 grams vacuum-packed coffee of the Franck brand (Croatia's oldest coffee roaster).



## Croatian Traditional Cakes\*



### KREMŠNITA — Cream Cake

Puff pastry top and bottom, custard cream filling and powdered sugar finishing- simple yet heavenly fluffy and delicious. Most popular are the ones from Samobor city where they serve them warm.



### ŠTRUDLA OD VIŠANJA / JABUKE — Sour Cherry / Apple Strudel

Authentically Croatian cake that is passed from one generation to the next and making this tasty pastry is definitely an art form.



### MAĐARICA — Layer cake, but literally means Hungarian girl

A layer of dough, a layer of chocolate, a layer of dough, a layer of chocolate, a layer of dough, a layer of chocolate...



### FRITULE

Small fried dough balls made fresh and topped with your favorite add-on. It can usually be found at night markets and fairs.



### ROŽATA

A specialty from Dubrovnik, essentially a cross between a Panna Cotta and a Crème brûlée. Imagine that deliciousness!



### ORAHNJAČA AND MAKOVNJAČA ROLL

A sweet bread filled with either walnuts (Orahnjača) or poppy seeds (Makovnjača). Most eaten during Christmas time and always come in couple.



### KNEIDLE

Sweet dumpling filled with plums. Usually topped with breadcrumbs and sugar.

\*This list literally has no end, but due to limited space, we were forced to shorten it out. Our desserts also vary depending on which part of the country you are visiting. Don't hesitate to discover your own favorites in many cake shops around the city! And we apologize in advance for that extra pounds that you'll come back home with.

## Enjoy your stay & save money with







# Sweet spots in the city

Hello ZAGREB



## 1. NEFERTITI Authentic Egyptian spice & sweets store

If you would like to bring back home some of the exquisite Egyptian flavors, we are delighted to receive you in our Authentic Egyptian Shop for the Sweet Oriental Delights (Malban), Dates with Chocolate, Palestinian Majdool Dates, Oriental Baklava, Halva pistachio, Halva chocolate, Black Honey, Mango, Guava, Peach, Hibiscus Nectars and the orient spices! Nefertiti: the best sweets gift in Zagreb!

INFO  
IMPORTANNE CENTAR  
(TRG ANTE STARČEVIĆA 7, SHOP # 35)  
+385 1 6535 254  
FB: NEFERTITI\_ZAGREB  
INST: NEFERTITI\_ZAGREB



## 5. JUTRO Caffe

Domestic art cafe with homey atmosphere is a joyfull experience to visit anytime of the day, not just in the morning - which is what jutro means. For breakfast, you will be delighted with homemade hummus, chia pudding, toasts and some healthy and delicious sweets. Don't miss our organic fresh squeeze juices! Sip a cup of coffee and tea, or try the special bio brewed canabis beer. At the end, treat yourself with purchasing one of our handmade souvenirs.

INFO  
VLAŠKA UL. 45  
+385 91 8855 771  
FB: JUTROARTCAFE  
INST: ART.CAFE\_JUTRO



## 2. LA CHOCOLATE The most famous chocolate pralines

La Chocolate is the most known chocolate and tea shop in Zagreb. With almost 40 different kinds of chocolate pralines and handmade chocolate bars with different flavors. Try famous dark chocolate with salt from Adriatic sea or figs dipped in chocolate and bring home sweet souvenir. Located close to Nikola Tesla monument, near Cvjetni square.

INFO  
MASARJKOVA UL. 6  
+385 1 4926 592  
FB: COKOLADELACHOCOLATE  
INST: LA\_CHOCOLATE\_COKOLADNICA



## 6. LE KOLAČ Cake shop

We are small family pastry shop. Our cakes are perfect combination of first class ingredients and love, of course. Homemade flavor, kind hosts and Valrhona chocolate is what makes us special. We don't go with the flow. Try it and swim with us upstream. Have a coffee on our lovely terrace and enjoy.

INFO  
PETRETIČEV TRG 3, ZAGREB  
+385 1 4662 176  
FB: LE KOLAČ  
INST: LE\_KOLAC



## 3. VINCEK Pastry and Ice-cream Shop

With almost 40 years of existence, Vincek has become the leading Croatia producer of pastries, cakes, ice cream, chestnut puree and other unique delicious desserts such as famous Zagreb custard slices (Zagrebačka kremšnita). Located close to the main square, for many became a must-visit destination during their stay.

INFO  
ILICA 18  
+385 1 4833 612  
WWW.VINCEK.COM.HR



## 7. NUTELINO BAR Creperie, Breakfast, Coffee

Right in the heart of Zagreb, between main square and Cathedral you can find this super cute creperie with 2 terraces, one overlooking the Cathedral and the other on the main square. In addition to a large selection of sweet crepes, they also offer salty ones, waffles, ice cream and yummy breakfast.

INFO  
VLAŠKA 10  
+385 95 2392 508  
FB: NUTELINO BAR  
INST: NUTELINOBAR



## 4. CAFE SJEDI 5 Coffee bar

In Tkalčićeva Street, at the number 84, you'll find a small, charming garden oasis - Cafe Sjedi 5! Whether you're searching for a nice and calm place to sit, drink coffee and read a book on a sunny day, enjoying your colorful coffee or single malt in the evening, or a groovy night out refreshing yourself with some good cocktails - this is the place to be. See you in Tkalčićeva 84!

INFO  
TKALČIČEVA 84  
+385 97 6637 626  
FB: CAFE5JEDI5  
INST: CAFE SJEDI 5



## 8. VIS A VIS BY VINCEK Pastry and Ice-cream Shop

Little cake and pastry shop Vis-a-Vis by Vincek is located just around the corner from our famous Ilica Vincek. This shop offers only gluten-free products, vegan and raw-food cakes and pastries sweetened with brown sugar, stevia or agave syrup.

INFO  
TOMIČEVA 2  
+385 1 4831 551  
WWW.VINCEK.COM.HR



# Fun & interesting facts

Save the Earth- it's the only planet with chocolate!

There's no problem that can't be solved with a piece of cake!

Vegetables are a must on a diet. I suggest carrot cake, zucchini bread, and pumpkin pie. (Jim Davies)

There's a famous Croatian song by Marina Perazić which says 'Pojest ću sve kolačiće, tebi u inat postat ću debela', which literally means 'I'm gonna eat all the cookies, I'm gonna become fat, just to spite you'

You know you're getting old when you get that one candle on the cake. (Jerry Seinfeld)

I'm not saying I don't enjoy the days that I'm not eating chocolate cake. But I do particularly like those days when I am eating chocolate cake. (Trisha Yearwood)

Love is when you have a really amazing piece of cake, and it's the very last piece, but you let him have it. (E. Lockhart)

Bakers make the world smell better!

Dear Diamond, we all know who is really a girl's best friend. Sincerely, Choholate Cake

I eat cake because it's somebody's birthday somewhere.

Diet plan: make all your friends eat cupcakes — the fatter they get the thinner you look.

If you eat an entire cake without cutting it, you technically only had one piece.

Skinny people are easier to kidnap. Stay safe — eat cake!

MELENIUM  
slastičarnica

Your sweet spot is right in the heart of Zagreb



## 9. GREENERY PROCAFFE Coffee bar

Newly opened coffee bar in Zagreb with unique offering of printing image or text atop the foam layer of coffee beverages via Coffee Ripples mobile app. You can enjoy your personalized coffee while swinging on one of wooden swings which have become

the trademark of this place. Aside for excellent coffee the bar offers wide range of alcoholic beverages, including 15 different types of gins which can be combined with various tonic waters and spices at your preference.

INFO  
ULICA GRADA VUKOVARA 52E  
FB: GREENERY PROCAFFE  
INST: GREENERYPROCAFFE



## 10. TORTE I TO Dessert and Bagel Cafe and Bar

The first cheesecake in Zagreb origins in TORTE I TO. Since 2005, they offer a variety of fresh homemade cakes and chocolates. You can enjoy the cosy interior and excellent Ily coffee while having a cake or a real salmon and cream cheese bagel. Their two terraces offer enough seating outside, while inside consists of sunny glass garden

and a more secluded bar type seating. Indulge into a fresh made Bellini, Aperol Spritz or a selection of wine, beer and spirits. This is a place where locals have their first morning coffee and read the newspaper, where people come with laptops to work, and where you surely want to go when your blood sugar is low.

INFO  
NIKOLE TESLE 7 / OTHER LOCATIONS:  
CENTAR KAPTOLE, BABONIČEVA 121,  
VRBANJEVA 22, GRAHOROVA 5  
+385 91 3434 133

WWW.TORTE-I-TO.HR  
MONDAY-THURSDAY 8-23  
/ FRIDAY-SATURDAY 8-24 / SUNDAY 9-23  
NON-SMOKING



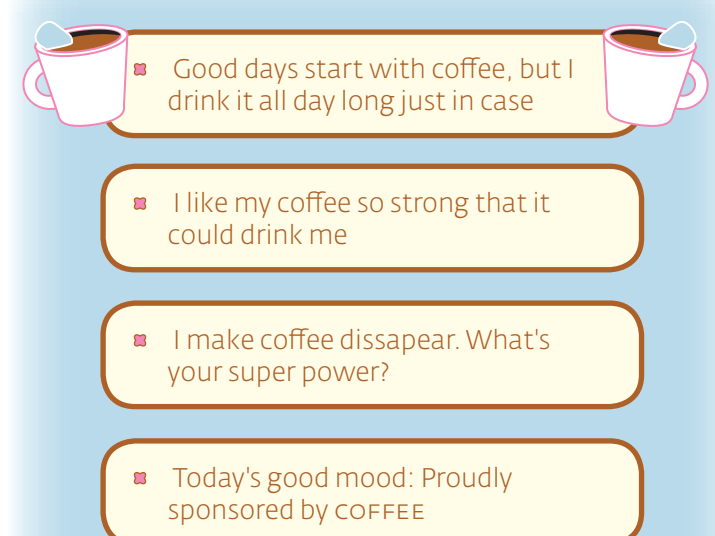
## 11. MRKVICA HOMEMADE PRODUCTS Croatian traditional products

Just a 5 minute walk from the city center both east and west you will find these charming shops with traditional Croatian products from the coastal to continental, all regions are covered so you can indulge and purchase the best

of Croatia to bring home or enjoy while in Zagreb.

INFO  
UL. GRADA MAINZA 11  
+385 92 5025 368  
UL. KNEZA LIJUDEVITA POSAVSKOG 34A  
+385 98 9487 893

FB: MRKVICADOMACE  
INST: MRKVICA- DOMAĆI PROIZVODI



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I like my coffee so strong that it could drink me

I make coffee dissappear. What's your super power?

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Bogovićeva ul. 7, Zagreb