



## Tour Name

---

Dalmatian Wine and Dine

## Tour City

---

Split

## Tour Snapshot

---

Mediterranean cuisine is some of the healthiest food you can eat — and also some of the most delicious, which, let's be fair, is what we really care about! On this Croatia tour, dig into a traditional Dalmatian meal, sample local wines and olive oils, and learn all the culinary secrets of Split.

### Highlights

- Sample authentic Dalmatian food in a historic corner of Croatia
- Learn about (and taste!) the region's famous olive oil, paired with local bread
- Discover the birthplace of Zinfandel wine and indulge in a glass (or two — we won't judge!)
- Enjoy a traditional Dalmatian meal of cheese, smoked ham, octopus, and more
- Linger over a sweet ending of local dessert and coffee with new friends!

Inclusions: Local English-speaking guide, food and wine samples.

Exclusions: Additional food or drinks, souvenirs and items of a personal nature, tips or gratuities for the guide, transportation to and from the meeting point.

### **Schedule details**

- Duration: 3 hours
- Meeting point:  
Beginning of the Riva (Promenade) near the mock-up model of the city, 21000 Split, Obala Hrvatskog narodnog preporoda Street No 23.  
  
View on [Google Maps](#).
- Starting time: 9.00 AM
- Ending point:  
Riva (Promenade)

### **Full Itinerary**

---

A little bit of history and a whole lot of food, this Split culinary tour will show you hundreds of years of heritage while feeding you until you're full! (We take no responsibility if you, ahem, "Split" your pants.)

You'll head to the heart of the picturesque city, spying the UNESCO heritage site of Emperor Diocletian's palace and walking the city's promenade as you learn how locals live (and eat!) in the city of Split.

We'll dive into our Split food tour with a visit to the symbolic Queen of Dalmatia: olive oil! True Croatian royalty, Dalmatian olive oil's intense green colour and strong flavour are completely unforgettable, and it's considered to be some of the best olive oil in the world! You will try a few different types of olive oil and we'll teach you how to choose the best one. You'll also get to pair your oil with flower of salt, *aceto balsamico*, and traditional Dalmatian bread. Delicious!

The other indulgence that Dalmatia is known for is wine — specifically, Zinfandel. Did you know Dalmatia is the original birthplace of the Zinfandel grape? Which means of course you have to sip this bit of heritage! We'll head to a wine bar where you can enjoy a glass while learning about the history of Croatian wine.

Then, we hope you're hungry, because it's time for more food! We're heading to a local *taverna* for you to taste a typical Dalmatian plate — maybe some smoked ham (*prsut*), cheese, octopus salad, olives, or Adriatic anchovies. And, of course, an obligatory part of any Dalmatian's meal is a glass of wine!

We'll finish it all off with something very important to Dalmatians: coffee! Locals typically like theirs good and strong, and drink several small cups throughout the day. We're going to opt for one of the smoother versions: cappuccino with light foam, paired up with one more classic Split treat for dessert: cake with dried fruit. A totally sweet ending!

### **Additional information**

Inclusions: Local English-speaking guide, food and wine samples.

Exclusions: Additional food or drinks, souvenirs and items of a personal nature, tips or gratuities for the guide, transportation to and from the meeting point.

Your Trip: For your Urban Adventure you will be in a small group of a maximum of 12 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Child Policy: Children under the age of 12 are not permitted to join this tour.

### **Local contact**

Office phone number: +385 99 233 13 83

Email address: [info@shuttletours.net](mailto:info@shuttletours.net)