

Tailor-made programs

Coastal gastronomy

Montenegrin cuisine represents a part of the Mediterranean cuisine, which is one of the healthiest and most creative in the world.

Montenegro is a small destination, a crossroad between east and west, a melting pot of cultures over the centuries, each of which left its own mark on the cuisine, through dishes which emulate the trails of Italian, European and Turkish cuisine. Coastal Gastronomy in Montenegro is specific in its abundant use of seasonal fruits and vegetables, which make the gastronomical experience different from one season to the next.

In order to let you experience the coastal cuisine in the best possible way, you will participate in the preparation of specialty-dishes (with each team member having a certain task), with the assistance of one of our local chefs. You will taste the Adriatic brancin, scallops, muscles and other sea-food, while enjoying the atmosphere of a traditional setting.

Special activity: collecting scallops – 'muslja'. You will experience the three characteristic ways of meal preparation from the Montenegrin Coastline

This program can be organized between April to November (weather dependant), when the scallops are most abundant.



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Continental gastronomy

Montenegrin Cuisine stands out with its traditional specialties from Njegusi, which were once served in the palace of King Nikola, and today represent one of the best known brands of destination Montenegro.

Njegusi are an authentic Montenegrin village, located in the foothills of Mt. Lovcen, in the Lovcen National Park.

Every visitor to Montenegro must taste: Njeguski prosciutto, oil cheese, Njeguski sausages and pancetta, and with our help, you will have the honor of participating in the preparation of these specialties, as well as making of the local drink 'medovina' (honey-wine), the drink of our ancestor, which is thought to be older than wine itself.

Today, only a few people make 'medovina', but for you we will uncover the secrets of its recipes.

Medovina is a drink which improves the circulation, cleanses the organism, increases appetite, and slows ageing!

In addition to this program, we are happy to offer the 'making of rakija', best known in this region as 'lozovaca', or rakija of grape variety.

Program can be organized from 15th September to 15th October.



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Olive picking contest

Fertile soil and Mediterranean climate have created the ideal conditions for olive cultivation, which according to myth were God's design. The olive trunk is deeply rooted in the culture and tradition of the Montenegrin coastal region – especially in the Pastrovske area. To fully understand this century-long tradition of olive cultivation in Montenegro, we will start the experience from your hotel and to the olive farms. With the help of our guides and olive specialists, you will start olive collecting, with the most effective participant winning a special prize... of course, we won't neglect the other participants. You will familiarize yourself with the authentic olive varieties, and your host will reveal the secret of olive oil, an essential ingredient in the Montenegrin cuisine.

Program can be organized from September to December



Tailor-made programs

Wineyard walk

Wine has been an integral part of Montenegrin culture and tradition for centuries. The proximity of sea and red earth give our wines a particular color and aroma. The wine represents an inseparable part of Montenegrin identity.

Your experience begins with the visit of our hosts from Crmnica area – the home of Vranac and its authentic variety of grape. The tour of the local winery and cellar is lead by the welcoming hosts and our expert guides. Our journey continues along the wine roads to Plantaze, Montenegro's best known wine producer, where you will have the opportunity to visit one of the oldest wine cellars. The trip concludes with an enjoyable lunch and unforgettable taste of this region's wine.

