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and drink
like a *local*.

DALMATIAN SPRITZ



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The Best of Split:
Diocletian's
palace tour

A LIVE, VIRTUAL TOUR TO
SPLIT, CROATIA

Famous Foods

PASTICADA

A beloved Dalmatian dish, this slow-cooked beef stew is marinated in red wine, vinegar, and aromatic spices like cloves and nutmeg, then served with fluffy gnocchi or homemade pasta. Often reserved for special occasions, Pasticada is a labor of love that reflects the warmth of Dalmatian hospitality.

BLACK RISOTTO (CRNI RIŽOT)

A signature dish of the Dalmatian coast, this risotto gets its striking black color from cuttlefish or squid ink. Freshly caught seafood, garlic, and white wine create a rich, briny flavor that embodies the Adriatic.

SOPARNIK

This ancient Dalmatian flatbread, filled with Swiss chard, garlic, and olive oil, is a simple yet iconic dish from the Poljica region near Split. Once a humble peasant meal, Soparnik is now a protected cultural treasure.

Mix Your Own

DALMATIAN SPRITZ

Ingredients:

- 1 part Maraschino liqueur
- 2 parts Prosecco or sparkling wine
- Splash of soda water
- Orange slice or Marasca cherry for garnish



Directions:

1. Fill a glass with ice.
2. Add Maraschino liqueur and Prosecco.
3. Top with a splash of soda water and garnish with an orange slice or cherry for a refreshing taste of Split.

Famous Drinks

DALMATIAN WINE (PLAVAC MALI)

The king of Dalmatian red wines, Plavac Mali, thrives in the rocky vineyards of the surrounding islands and hills. Its bold, fruity flavor with hints of dark berries and Mediterranean herbs pairs perfectly with grilled meats and seafood.

MARASCHINO LIQUEUR

This sweet, cherry-flavored liqueur has been produced in Dalmatia since the 16th century, using Marasca cherries from the region. Its rich, almond-like flavor makes it a favorite in cocktails and desserts.

TRAVARICA

A potent herbal brandy infused with local herbs like sage, rosemary, or anise, Travarica is a staple in Dalmatian homes. Often homemade and served as an aperitif or digestif, it's believed to aid digestion and warm the soul.

Make Your Own

PASTICADA

(DALMATIAN BEEF STEW)



- 1.5 kg beef (round or shoulder)
- 100 ml red wine vinegar
- 200 ml red wine (Plavac Mali preferred)
- 3 tbsp olive oil
- 2 onions, 4 garlic cloves, 2 carrots, 2 celery stalks (chopped)
- 2 tbsp tomato paste, 1 tbsp honey
- 1 tsp cloves, 1 tsp nutmeg, 1 bay leaf
- Salt, pepper, and optional prunes/figs

1. Marinate beef in vinegar, wine, garlic, and spices for 6+ hours.
2. Sear beef in olive oil, then set aside. Sauté onions, carrots, and celery. Add tomato paste and honey.
3. Return beef to pot, pour in marinade, add bay leaf, salt, and pepper. Simmer for 3-4 hours until tender. Add prunes/figs in the last 30 minutes.
4. Serve with gnocchi or pasta for a true taste of Split!

THE TOUR

In this walking tour, we will dive into the general history of the city and explore the hidden treasures of Diocletian's Palace! Split is one of the few cities in the world where an ancient Roman palace is not only preserved but is still a thriving, living part of the modern city. This "open-air museum" offers a rare glimpse into ancient history—without the need for a ticket to enter!

Our guide, a native of Split who has lived in the city center for over 30 years, is passionate about sharing the city's wonders with visitors. Join us as we uncover the secrets of Split, where ancient Roman history meets vibrant modern-day life.

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