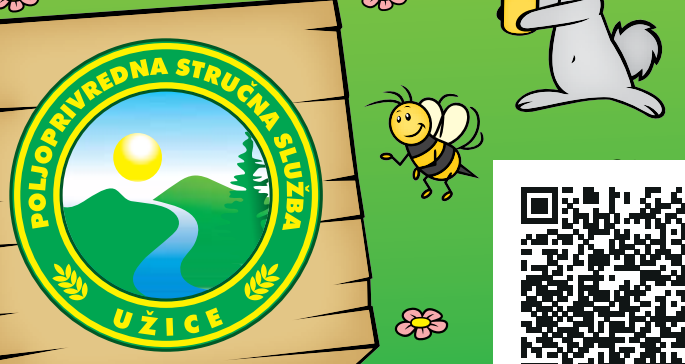


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The Gastro Map of Western Serbia Tourism Region

Common yet Unique

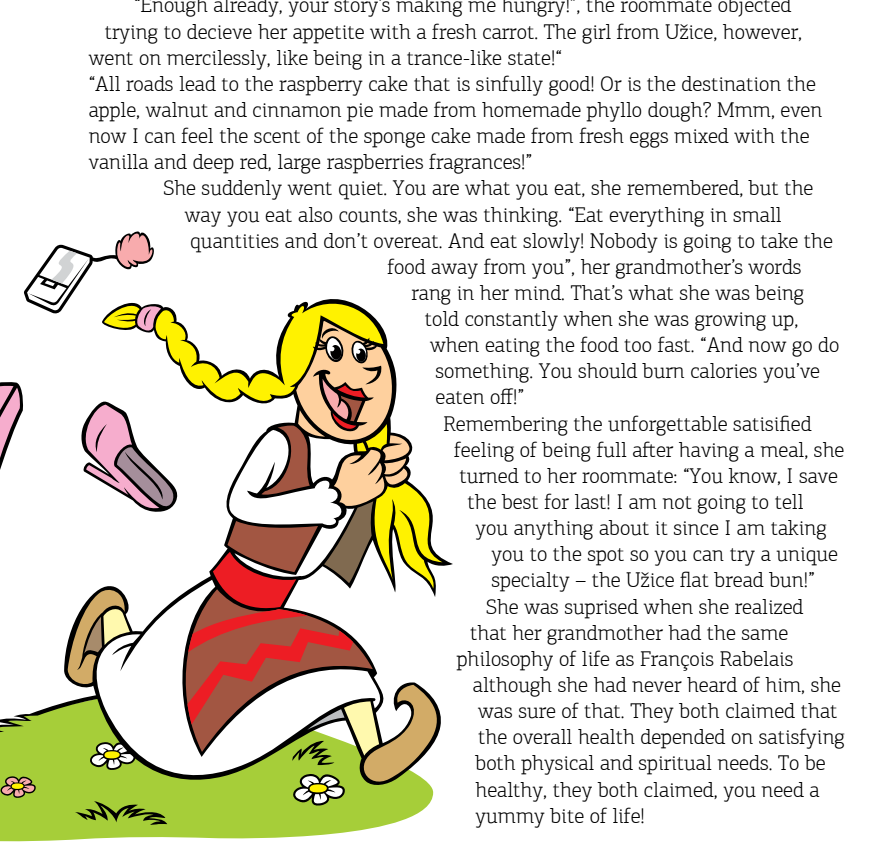
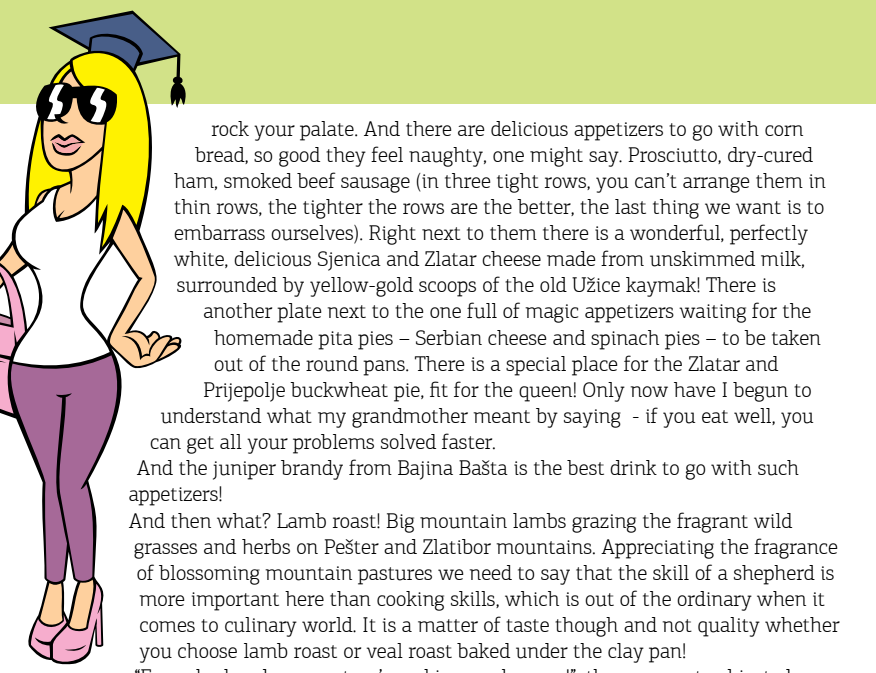


About Her (Ercovka) YUMMY!

Educated through oral tradition saying that health enters through the mouth, she believed it was no sin to dive into delicious gourmet dishes from her granny's kitchen consisting of the best ingredients her home town in the Zlatibor region had to offer. And she felt perfectly fine! Until she left home to study at the University, that is. It was then when she entered a completely different world. She is a typical girl from Užice. She likes all the things young people enjoy doing: she makes friends with liberal young people, and hates simpletons and yokels; she studies political correctness and is a well-informed independent and objective media viewer. She is not only smart but very beautiful, too. She collects stuffed toys and mobile phone charms; she subscribes to the magazines that explain what's hot and what's not and she has learned the entire list of best weight loss teas and pills by heart. "For Christ's sake, what has changed in the meantime", she couldn't help but wonder when she stepped on a scale for the 99th time in one day! The ideal beauty turned into a masochistic proportion of 90-60-90 seemed unachievable. What an absurd thing! She was living a really healthy life and always had healthy meals garnished with weight loss supplements. But again, truth be told, a sane person can't stand so much "health" all the time, so she used to treat herself to a fast food meal every once in a while. "I believe I have forgotten basic lessons on life and good health given by my uneducated yet wise grandmother, darling", she was complaining to her roommate. Respect for food is a respect for life, she used to say claiming that eating many different foods helps maintain a healthy diet. She was also saying it's not all about the ingredients used to make foods – it's also about getting emotionally invested in cooking!

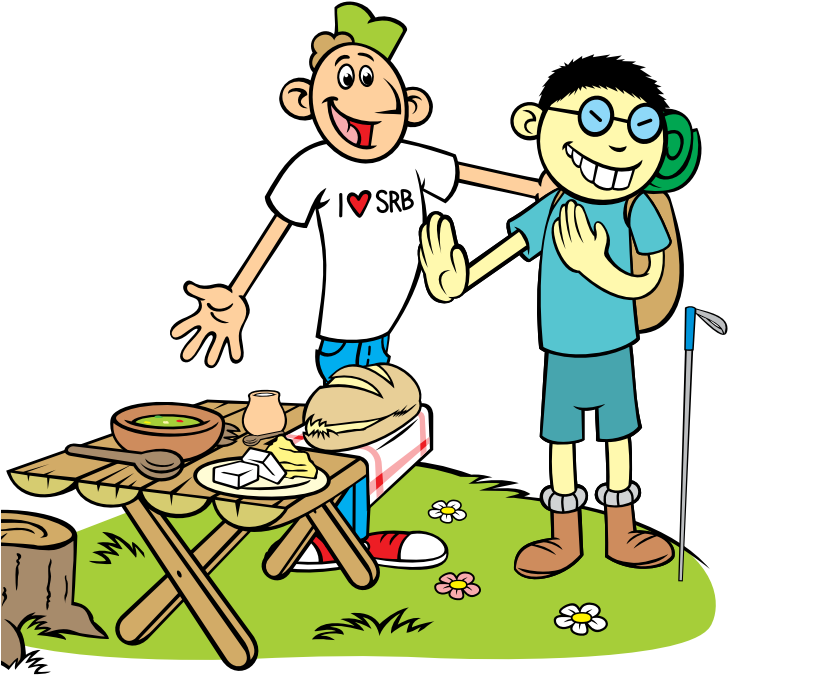
And that is the very concept of my cuisine – common yet unique! There is a vital ingredient I use when cooking, officially undefined but proved to exist! She also used to say you eat better in the company of friends! Carried away by her feelings, she dived into memories and scents of her home town cuisine thinking out loud. Talking about sweet home cuisine is as dangerous as discussing the world poetry. It is easy to turn to declamatory banality! Then again, there is nothing banal about wild strawberry preserve and a glass of ice cold, crystal clear mountain spring water offered to everyone who enters your home. It's a gesture of hospitality so you can refresh yourself, or regain your strength and come to your senses, as my grandmother used to say. Sipping a welcome cup of coffee one can chat for hours before noticing it's a lunchtime. The guests usually hesitate then, they feel uncomfortable, they feel it's not very polite to stay, say they haven't planned to have lunch, and so on and so forth... "Well, you can make plans while I am serving food", the host would quickly react thus making a final decision.

And what's for lunch? It depends on the season - whether it is winter or summer! On second thought, it doesn't really make the difference! Always start with the Užice corn bread made from cornflour ground at a nearby water mill, still preserving the scent of the rocks and mountain river. No, I am not talking about the corn bread made by the modern feminists using low fat yoghurt, reduced fat cream and industrial cheese! Oh, no! I am talking about the Užice corn bread with a crisp, deep-gold crust you didn't even know you loved before you tried it! You know, there is a saying in Užice about being able to eat corn bread even when you are full! You use the same type of flour to make the Zlatibor polenta. You can add a tablespoon of kaymak and some cold milk...It's a flavour combination to



About Him (Era) THE SECRET OF FOODS TO ENJOY

Spending the best part of his life at the table, unfortunately not the longest one as well, Era (A guy from Western Serbia) has already been convinced that delicious meals create the same kind of euphoria as drinking does, especially when you eat them at the proper place and time. The proper place is anywhere in the Zlatibor region and the right time depends on your preferences. To make it clear, the secret of our common yet unique food is to eat your lunch at the place where it has been grown with the "ljuta", field and flock to go with it. (Plum brandy stronger than 20 grad (54% alc) is known as ljuta, A/N). You will have a revelation while taking breaths of fresh air among mountain peaks of Zlatibor, Tara, Golija and Zlatar. The secret ingredient is the nature! Without its active participation you could not have any of our traditional dishes or products. The air is the main ingredient of the dry-cured meat, dried by the mountain wind. That is how the Zlatibor prosciutto gets its deep red blush and its wind flavour. The clear and swift flowing mountain water contributes a great deal to the food and products quality. It gives us both good flavour and plenty of delicious fish – trout, carp, zander, huchen, grayling... Scarce land covering local mountains turns into blossoming meadows during the summer with cows grazing in them. They are like bees since they live at the very source of nectar. It makes their milk sweet, Sjenica and Zlatar cheese unique and Užice kaymak irresistible. Dairy products are delicacies here!



UZICE FLAT BREAD BUN

For preparing a flat bread bun you need the following:

- 1 bun
- 1 egg
- 1 tablespoon of the old Užice kaymak (clotted cream)
- 4 tablespoons of gravy (roast lamb or pork gravy; it can be found in any barbecue restaurant)
- Solid fuel stove or the "smederevac" stove (you can use an electric stove as well, but in that case we cannot guarantee the full experience)

Cut off the top third of the bun. Coat the bottom part with kaymak. Add the egg to kaymak. Use the fork and mix the egg and kaymak on the bun until it is completely covered with the mixture. Make small holes in the bun using the fork so the mixture is easily absorbed. Put it in the "smederevac" stove oven. When the bun is baked, pour warm gravy on it!

Making the bun
 Mix flour and salt to make dough. Mix yeast and sugar in the warm water and leave it to rise. Add sunflower oil and raised yeast to flour. Let the dough rise in a warm place. Divide dough into 4 pieces and make four buns. Grease the baking sheet and bake in the "smederevac" stove oven or any other solid fuel stove. Do not bake in the electric stove!

Dough

- 500gr of flour
- 250ml of warm water
- 3 tablespoons of oil
- 1 teaspoon of salt
- 1/2 teaspoon of sugar
- 1 package of yeast

Serve with yoghurt.

Enjoy your meal!!!

Užice flat bread bun HOW TO EAT IT PROPERLY
 Eat only with bare hands – do not use cutlery! Break a top of the bun into small pieces with your hands and dip them slowly into gravy and baked egg and kaymak. When you are done eating the top, eat the rest of the bun in the same way. Chin and hands smeared with gravy are the clear sign you have eaten the Užice flat bread bun properly. Do not take bites like you do when eating a hamburger (the top and the bottom part of the bun are supposed to be apart). Do not add prosciutto, grilled skinless sausages or anything else to the Užice flat bread bun! Only ignorant people will tell you the right time for consuming the speciality is in the morning, for breakfast. No! The right time is any time during the day or night for that matter. It is best when eaten at about 2 a.m. after a good party, concert or some other similar event! If you don't believe us, go past any Užice bakery at that time.

TRADITIONAL DISHES OF OUR REGION

I have never a happier alliance than the one of the Užice flat bread bun and homemade fermented buttermilk or yoghurt getting united in the cool winter morning.



Veal roast baked under the iron pan: soft, lush, melting in the mouth...you feel blessed happiness and hedonic contentment once you try the dish! A rich vegetable side dish eases a possible "gourmand" remorse saying – this is really healthy! Lamb roast baked under the clay pan (and/or) veal roast baked under the clay pan, that is the question!



Some Zlatar and Sjenica cheese, some Zlatibor prosciutto, several slices of Zlatibor bacon, a few slices of Užice dry-cured ham, a handful of pork cracklings, some corn bread and old Užice kaymak and a bottle of aged plum brandy... It is called the Užice appetizer. If you omit just one element, the whole concept of the full local experience is gone. Polenta: powerful, delicious and healthy! It's better than any corn flakes or cereals. It can be consumed just with milk, just with kaymak or cheese, or using all the additional ingredients, or combining some of them, or... Each way is the right way – it is a matter of taste.



TRADITIONAL PRODUCTS IN THE WESTERN SERBIA REGION

Clean and intact, far away from all the kinds of pollutants, forests and meadows of Zlatibor, Tara, Golija, Zlatar and Mokra Gora are a unique treasure full of diverse plants and herbs. Many of them are melliferous and ideal for bee pasture and production of honey, royal jelly and propolis! Mountain honey from this region is of high quality and has medicinal benefits!

Buckwheat grain and flour as well as products made from them are recommended as a healthy food rich in special nutritional and medicinal properties. There are several specialties made from buckwheat flour originating from our region, but it is buckwheat pie that has a special place in our menus. It is remarkably good and just must be tasted!

There are no such potatoes as the ones from Ivanjica. It is wide well known for its quality, which is not strange knowing the fact that the largest amount of potatoes grown in Ivanjica come from the protected area of the Golija Nature Park and Biosphere Reserve!

Have you already forgotten a long slice of homemade bread with plum marmalade spreaded all over it? Well, we are offering the very same marmalade that brings back memories from childhood, cooked in large pans for a very long time without added sugar and conservatives!

Thyme, yarrow, mountain gerdander, ("makes a dead man alive"), St. John's wort, geranium, gentiana, tetterwort, wild marjoram... Medicinal herbs from the mountain meadows as ingredients of supreme tea blends.

Sjenica cheese: it reflects the beauty of nature of its origin. It is of exceptional quality and has a recognizable flavour

Enjoy yourself while having a glass of blackberry wine! The authentic aroma and perfect flavour are preserved since the fruit is handpicked manually and prepared to traditional recipes. In order to have an intense experience given by a fruity aroma all you need to do is degustate a glass of cold blackberry wine!

What makes Zlatar cheese different from all the others is geographic position, more than 1.000 metres altitude above sea level, flowery, fragrant meadows and the traditional way of production. Water, air, wind, grass and aromatic herbs give it a natural, recognizable quality seal. That's why the famous cheeses are recognizable by their geographic origin.

Zlakusa pottery, the soul of Zlatibor cuisine, has been replaced by modern metal pans. Clay pots are good because you neither cook nor braise meat in them, but stew it on low temperature for a long time so it can absorb all the authentic flavours of spices.

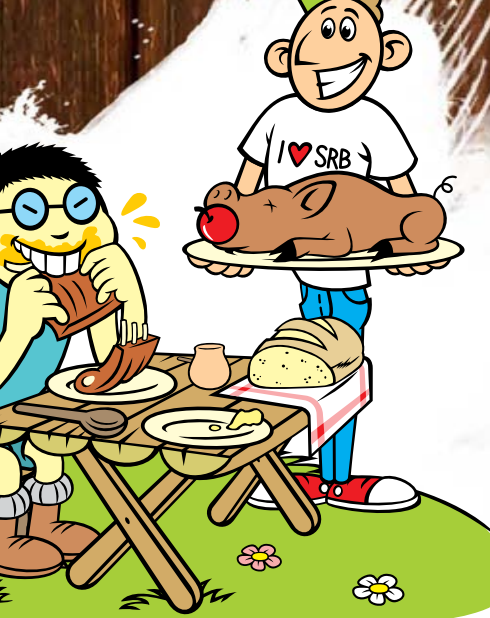
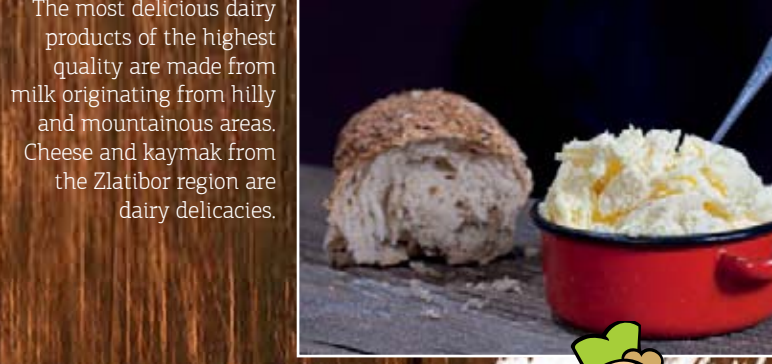
There is no low quality prosciutto in the Zlatibor region. We don't make it! Zlatibor prosciutto – unbelievable price and a high reputation you will easily believe in!

Cured meat of this region, an unavoidable part of the menu, is of a superb aroma and flavour – Užice dry-cured ham, Sjenica smoked beef sausage.

It is a folk remedy, salvation of the soul, a great aperitif, it is both melody and pain, inspiration and a problem... You can't do without it whether you are happy or sad! It is rakija – Serbian brandy - plum brandy, juniper brandy, quince brandy, pear brandy, mint brandy, honey brandy, dogwood brandy...

Artle raspberry: healthy, delicious, sensual and sophisticated. Irresistible! The most delicious desserts, juices, pies, fruit salads and thin fruit preserves are made from it... When combined with chocolate – it is a pure, sweet sin!

The most delicious dairy products of the highest quality are made from milk originating from hilly and mountainous areas. Cheese and kaymak from the Zlatibor region are dairy delicacies.



Welcome to the Tourism Region of Western Serbia!

Here you will eat well!



NATIONAL CUISINE RESTAURANTS

Name	Address	Location/Contact	Phone Number
ARILJE			
Faraon	N10 Stevana Čolovića bb	On the highway, near the gas station, 1 km until the pedestrian zone	+381 31 891 382
Drač	N10 3, Prvoboraca	Arilje side road	+381 31 891 382
Ribar	N10 Grdovići bb	A few km before Arilje, the highway Požeška - Arilje	+381 31 891 718
BAJNA BAŠTA			
Dve lipe	F6 98, M. Topalovića	The town Main Street	+381 31 865 148
Jezero Perućac	D7 Perućac	At Perućac Lake	+381 31 859 081
Kačara	D8 Mitrovac	At Mitrovac	+381 31 859 727
Kurta	F8 Kaluderske bare bb	Kaluderske bare	+381 31 359 433
Studenac	F6 145, M. Topalovića	The town Main Street	+381 31 864 659
Tara	F6 20, Aleksandra Karađorđevića	In the centre of Bajina Bašta	+381 31 864 799
Tara Lux	F8 Kaluderske bare bb	Kaluderske bare	+381 31 359 403
ČAJETINA - ZLATIBOR			
Bajo	J10 Mačkat	In the centre of Mačkat	+381 31 834 061
Beban	H10 Šljivovica	On the highway	+381 31 383 163
Bel dvor	H11 Zlatibor Shopping Mall	In the centre, near the open market	+381 31 841 310
Botero	H11 Zlatibor Shopping Mall	In the centre	+381 31 845 666
Fortuna	H11 Zlatibor Shopping Mall	In the centre	+381 69 444 5974
Gošba	H11 Zlatibor Shopping Mall	In the centre	+381 31 841 192
Gurman	H11 Zlatibor Shopping Mall	In the centre	+381 31 841 617
Knežinja	H11 Zelenkada bb, Zlatibor	Across the Mona Hotel	+381 31 841 949
Koliba kod Miluke	H11 Obudojevica bb, Zlatibor	At the foot of Obudojevica	+381 31 841 638
Laguna	I11 Prote Milana Smiljanica	In the centre of Čajetina	+381 31 831 433
Leskovac	H11 The Bus Station	Near the bus station	+381 31 845 972
Lojo	I11 The Highway Užice-Zlatibor	500m before turning to Mokra Gora from Užice direction	+381 31 831 887
Mačkat	J10 Mačkat	Near the old Bajina kafana restaurant	+381 31 834 195
Mirćs dunja	H11 140, Rujno	The Rujno settlement, the turning across the Mona Hotel	+381 31 841 801
Mona-Perun	H11 26, Naselje Jezero, Zlatibor	Near the bus station	+381 31 841 021
Oval	H11 Andrije Jevremovića bb, Zlatibor	The Palсад settlement	+381 31 802 010
Park kod Novice	H11 51, Đurkovac, Zlatibor	Near the bus station	+381 31 841 818
Pego	H10 Šljivovica	On the road to Mokra Gora past the Braneško field	+381 31 383 040
Petica	H11 Đurkovac bb, Zlatibor	Near the bus station	+381 31 845 972
Rujno	H11 Zlatibor Shopping Mall	At the King's Square	+381 31 841 430
Ski kuća Tornik	H13 Tornik	At the Tornik ski trail	+381 62 887 6257
Sloboda	H11 Čaldov put bb, Zlatibor	The Sloboda settlement	+381 64 288 2721
Skolski restoran	I11 2, Miladina Pećinara, Zlatibor	At the entrance to Zlatibor	+381 31 845 543
Udar vetrova	H11 Kiridžijska bb, Zlatibor	The Sloboda settlement	+381 31 842 878
Vizitorski centar Tornik	H13 Tornik	At the Tornik ski trail	+381 62 887 257
Zlatiborski pastuv	I11 Naselje Farms bb, Zlatibor	On the highway, 2km to Tornik	+381 31 841 128
IVANJICA			
Boem	P13 Grabovica	A few kilometres before Ivanjica	+381 31 641 996
Dobar pogled	Q13 At Vidik	200m away from the town centre, at the lookout	+381 32 662 470
Dubrava	Q13 Prilike	On the road to Arilje	+381 32 656 102
Elit	P13 Senjak	3km to Arilje	+381 32 662 470
Hotel Logos	N14 Katoli	Katoli	+381 32 673 306
Izlet	Q12 Bioč	8km to Gula	+381 32 670 135
Javor	Q15 Javor	Kušići	+381 32 678 202
Kod bankrota	Q13 10, Milinka Kušića	In the centre, the pedestrian zone	+381 65 669 6162
Krčma	Q13 At Vidik	On the Vidik hill	+381 61 230 4919
Kvin	Q13 Senjak	On the road to Arilje, 3 km away from the town	+381 32 651 017
Lep vidik	Q13 35, I proleterska	On the hill above the Moravica river, in the vicinity of the town centre	+381 32 661 374
Lido	Q14 Buk	4km to Golja	+381 32 681 238
Lipac	Q13 Javorska	On the street in the town centre	+381 32 681 003
Lovac	Q13 Majina lića	In the centre	+381 32 681 698
Park	Q13 10, Venjamina Maninkovića	In the pedestrian zone	+381 32 681 387
Pivnica	Q13 18, Milinka Kušića	The town centre	+381 32 681 150
Sweet home	Q13 18, Mića Matovića	The town centre	+381 69 691 441
Vodopad	Q13 Hydroelectric power plant	The town centre	+381 32 681 315
KOSJERİĆ			
Izvor	L5 148, Karadorđeva	At the corner of the Main Street and highway	+381 31 783 330
Korner	L5 2, Živojina Mišića	At the end of Kosjerić	+381 31 782 873
Park	L5 3, Karadorđeva	In the very centre of the pedestrian zone	+381 31 783 222
Skrapaž	L5 35, Karadorđeva	In the Main Street, on the Skrapaž River	+381 31 781 651
Vujić	L5 3, Mića Zarića	The town centre	+381 31 783 813
NOVA VAROŠ			
Dvor	I17 Bistrica	On the road in Bistrica	+381 64 268 1611
Elit	K18 Zlatar	On Mount Zlatar, past the Kolpa 1. maj and the Hotel	+381 64 2144 607
Filipović	I17 Bistrica	100m before the Priboj-Prijepolje crossroads	+381 33 80 800
Jelena	K18 Zlatar	On Mount Zlatar, near the Pika, Loma restaurant and the Kolpa 1. maj (May 1st Cottage)	+381 63 64 291
Koliba 1. maj	K18 Zlatar	The centre of Mount Zlatar	+381 33 61 379
Nana	K17 Centre	Centre/Jelić Nikola-Brdjo	+381 33 61 372
Rival	K18 Road to Aljinovići	The highway to Aljinovići	+381 696 333 00
Planinarska kuća	L19 Zlatar, Vodena poljana (field)	Road to Aljinovići, the turning to Vodena poljana	+381 33 61 096
Vihor	I17 Bistrica	In Bistrica, near the asphalt-base	+381 33 672 394
Zlatarska jezera	K16 Kokin brod	At the Kokin Brod dam	+381 33 66 236
Zlatarska zora	I17 Bistrica	At the Nova Varoš-Priboj-Prijepolje crossroads	+381 33 870 797
POŽEGA			
Bajo	M9 The highway Požeška-Užice	6km away from Požeška-Užice on the right side	+381 63 766 3330
Dve lipe	M8 Nikole Pašića bb	Near the bus station	+381 31 3816 590
Krčma	M8 1, Majara Ilića	Near the town square	+381 31 829 362
Magnet	M8 5, Braće Micić	On the Požeška loop route	+381 31 811 695
Požega	M8 6, Nikole Pašića	In the town centre	+381 31 381 261
Vinka	M9 Ruplejevo bb	Ruplejevo	+381 31 820 248
			+381 64 3100 865
PRIBOJ			
Dabar	G16 At the spa near the monastery	At the spa near the monastery (church)	+381 65 5473 482
Gaj	G16 Priboj Spa	Priboj Spa, on the highway	+381 64 615 6171
Gurman	G15 Near the stadium in Priboj	Near the stadium in Priboj	+381 33 244 8747
Konoba Gala	G15 308, Dragojuba Savica	A few kilometres along the river	+381 33 454 618
Zlatibor	F15 Limska bb	New Priboj	+381 64 6488 537
	G15 4, Proleterska	Old Priboj	+381 64 6488 537
PRIJEPOLJE			
Gradska kafana	I19 48, Valterova	Town centre	+381 60 0713 679
Lovac	H19 Kolovrat	On the highway, Kolovrat	+381 69 781 800
Pingvin	H20 Kolovrat	Kolovrat	+381 33 782 292
Stara Jabuka	I19 1, Bratstva i jedinstva	In the town centre	+381 33 711 695
SJENICA			
Berlin	N21 Transition road	Town centre	+381 63 620 433
Bonić	N21 M. Jovanovića bb	On the highway (roundabout)	+381 20 741 242
Lane	N21 Stadion bb	Town centre	+381 63 698 558
UŽICE			
Cira	K8 Omladinska bb	Near the stadium in Užice	+381 60 323 0298
Dva cveta	K8 103, Radničkog bataljona	At Terazijski	+381 31 552 024
Knežinja	K8 15, Vidke Dabića	At Knežinja	+381 31 514 260
Konak	K8 16, Kralja Petra I	Town Centre	+381 31 510 207
Krčma kod Ere	K8 142, Dimitrija Tucovića	Across the I Primary School	+381 31 518 645
Kula	L8 Sevojino	On the highway in Sevojino	+381 31 533 737
Naša kuća	K8 Banjička bb	Near the Jedinstvo stadium	+381 31 565 731
Omorika	F8 Tara, Kaluderske bare	Mitrovac	+381 31 593 901
Osmica	E10 Mokra Gora	In the centre of Mokra	+381 31 800 505
Pistolato	K8 1, Kosovska	Near children's dispensary	+381 31 519 893
Restorani u Drvengradu	F9 Mokra Gora	Drvengrad	+381 31 800 686
Sargan	F9 Kremna	Kremna	+381 31 3808 455
Sarganska osmica	F9 Mokra Gora	Railway Station	+381 31 800 545
Tabana	K8 3, Medaj	At the Užice quay	+381 31 510 267
Terzića avlija	L9 Zlakusa	Zlakusa	+381 31 546 118
Zlatiborska noć	J9 Bela Zemlja	On the highway to Zlatibor	+381 31 571 910

ETHNIC RESTAURANTS

Name	Place	Address	Location/Contact	Phone Number
Koliba kod Jara	N10 Arilje	Visočka banja	At Visočka Spa/MilanMilojević	+381 31 498 486
Jokino vrela	H10 Čajetina	Branešići	1km after the turning from the highway/Mić Zunić	+381 64 9497 370
Konoba	H11 Čajetina	Zlatibor Shopping Mall	In the centre	+381 60 502 500
Krčma Gaj	I12 Čajetina	Naselje Gajevi bb, Zlatibor	In the open museum "Staro selo"	+381 31 841 674
Krčma Staro selo Sirogojno	L12 Čajetina	Sirogojno bb		+381 31 302 291
Moj zavičaj	K12 Čajetina	Sirogojno bb		+381 31 802 110
Pećinar	L13 Čajetina	Ljubiš	In the centre of Sirogojno	+381 31 801 170
Stara Ceza	K8 Užice	Veliko Zabuće bb	On the hill above Užice, reservation obligatory	+381 64 124 788
Vaneša	K16 Nova Varoš	The Kokin Brod-Priboj highway	3km away from Kokin Brod in Priboj direction	+381 33 674 234

DEGUSTATION CENTRES

Name	Address	Location	Contact
Acim	J10 Mušvete	6km away from Čajetina on the road to Kriva Reka	+381 60 31 32 705
Destilarija Zarić	L5 Kosjerić	42, Maksima Markovića	+381 11 840 9604
Sopalović	J10 Mačkat	On the highway, halfway between Užice and Zlatibor	+381 63 638 035
Tortak	H10 Šljivovica	On the road to Mokra Gora	+381 31 3830 151

FISH RESTAURANTS

Name	Place	Address	Location/Contact	Phone Number
Riblj restoran Krušica	L11 Arilje	The village of Krušica	The town street leading to Rogaćica	+381 31 898 045
Belvi	F6 Bajna Bašta	64, M. Topalovića		+381 31 864 909
Simex	L13 Čajetina	Ljubiš bb, Zlatibor	The village of Ljubiš	+381 31 801 151
Sidro	K16 Nova Varoš	Kokin brod	The village of Ljubiš	+381 33 862 58
Kanjon	I19 Prijepolje	The Mileševka River canyon	At the entrance to the canyon, near the Mileševa monastery	+381 64 8756 824
Gold Fish	K8 Užice	7, Vuka Karadžića	On the road to the Old Town	+381 31 554 336
Pećina	L9 Užice	Potpече	Near the Potpec Cave	+381 31 546 377
Vodeničar	L9 Užice	Potpече	Near the Potpec Cave	+381 31 546 658
Potpечеki vodopadi	L9 Užice	Potpече	Near the Potpec Cave	+381 31 582 507

OPEN MARKETS

Place	Address	Market Day
Arilje	N10 Stevana Čolovića bb	Friday
Bajna Bašta	F6 1, Nedžli Milentijica	Friday
Ivanjica	Q13 Branislava Nušića bb	Friday
Kosjerić	L5 Mića Zarića bb	Friday
Nova Varoš	J17 114, Karadorđeva	Friday
Požega	M8 Zelena pijaca bb	Monday
Priboj	G15 Sandžačka bb	Thursday
Prijepolje	I19 Valterova bb	Friday
Sjenica	N21 Milorada Jovanovića bb	Saturday
Užice	K8 Lipa bb	Thursday
Zlatibor	H11 Shopping Mall, Pijaca	Every day

MAKE YOUR OWN POLENTA
 Pour 2 litres of water to a pot, add a tablespoon of cooking grease or oil and some salt and bring it to a boil. While water simmers, add 1/2kg of corn flour and keep stirring the mixture with a wooden spoon while pouring flour until the polenta detaches from the pot walls. Pour the polenta into a deep serving dish or bowl and pour over some hot milk. It can be served plain or with cheese, kaimyak or butter, any way you like it. Serve it hot!

FAST FOOD

Place	Name	Address	Location/Contact	Phone Number
Arilje	N10 Aska (grilled meat)	1, Tržni centar		
Arilje	N10 Ločava	1, Viktora Zevnika		
Bajna Bašta	F6 Kikan Bakery	28, Milana Drenovića		
Bajna Bašta	F6 Obradović Bakery	12, Vojvode Putnika		
Bajna Bašta	F6 Bina Grill Housea	16, Javoriska		
Ivanjica	Q13 Fast Food Fontana	167, Ivanjica		
Ivanjica	Q13 Sunco Bakery	106, V. Marinkovića		
Ivanjica	Q13 Žito promet Bakery	5, P. Rajevića		
Kosjerić	L5 Fast Food Pera Zdera	48, Karadorđjeva		
Kosjerić	L5 Monako Burger House	18, Svetosavska		
Nova Varoš	K17 Boki Bakery (burek pasty)	35, Svetog Save		
Požega	M8 SUR Nikolić Branko (At Šaban's)	24, Kneza Miloša		
Priboj	G15 Fast Food Kruž	Nemanjina bb		
Priboj	G15 Arilje Bakery	2, Njegoševa		
Prijepolje	I19 Kebab Shop Center	49, Valterova		
Prijepolje	I19 Atina Bakery	Trg oslobođenja bb		
Prijepolje	I19 Nova Bakery	Svetozara Markovića bb		
Sjenica	N21 AMP Bakery	Javoriska bb		
Sjenica	N21 Šuštro Ljajić Bakery (Pešter lamb)	Duga Poljana		
Užice	K8 Burek Shop Blue Moon	15, Kralja Petra		
Užice	K8 Čest le Vie	Nikole Pašića bb		
Užice	K8 Cole	22, Nade Matić		
Užice	K8 Cvetić	Dimitrija Tucovića		
Užice	K8 Franki	Petra Celovića		
Užice	K8 Hogor	64, Dimitrija Tucovića		
Užice	K8 Lasta	30, Nikole Pašića		
Užice	K8 Luis	M. M. Magazićević		
Užice	K8 Nova Bakery	3, Nikole Pašića		
Užice	K8 Plato	Near the old railway bridge		
Užice	K8 Skradinski	Nikole Pašića bb		
Užice	K8 Srpak Mek	Dimitrija Tucovića		
Užice	K8 ŠIPR Šiljajev	29, Petra Celovića		
Užice	K8 Vaončić	24, Petra Celovića		
Zlatibor	H11 Fast Food Gozba	Tržni centar bb		
Zlatibor	H11 At Zora's Kafana (Užice flat bread buns)	Borava glava		
Zlatibor	H11 Dukat Bakery	Tržni centar bb		
Zlatibor	H11 Montana Bakery	1 partizanske bolnice bb		

INTERNATIONAL CUISINE

Name	Place	Address	Location/Contact	Phone Number
Milinar san	N10 Arilje	Pogled bb	2km away from the town centre by the Rza River	+381 31 895 114
Koral	N10 Arilje	Trešnjevica	2km away from the town centre (the highway Arilje-Ivanjica)	+381 31 890 058
Grand Jezero	H11 Čajetina	Zlatibor Shopping Mall	In the centre	+381 31 845 301
Krčma na bregu	H11 Čajetina	Kraljevi konaci bb, Zlatibor	Next to the Lake	+381 31 841 100
Mona i Mila	H11 Čajetina	Sirogojno	N	