

Montenegrin Cuisine

Montenegrin cuisine best combines the Mediterranean and northern regional cuisines of Montenegro.

It is faithful to tradition, but still open for experiments. Whether you eat in an authentic Montenegrin home or in a restaurant, you will encounter the same warm welcoming hospitality. We recommend this dining experience: roast lamb or kid meat, kajmak (special kind of milk cream), fish soup and boiled fish, roasted carp, grilled calamari and smoked bleak. Then pour wine Vranac or Krstac on it all, have something sweet like cheese cake, peach or water melon; then relax in the afternoon with Nicksicko beer, and in the early evening invigorate yourself with grape brandy, along with prosciutto, goat cheese, tomatoes and some seafood.