



FARM TO TABLE

Where fresh, healthy, and
nutritious meets local



Our *Farm to Table* philosophy

We believe that great meals start with great ingredients - fresh, local, and responsibly sourced. That's why we embrace the Farm-to-Table concept, creating seasonal dishes made with produce, meats, and dairy from nearby farms and trusted local artisans.

This approach not only supports local farmers and reduces our environmental footprint, but also ensures every guest enjoys meals that are as nutritious as they are delicious.

By dining with us, you're not just savouring a meal; you're becoming part of a community that values sustainability, health, and the joy of wholesome food shared with loved ones.



FAMILY FARM NATURA RAB

The magical world of hardworking bees



The inhabitants of the island of Rab have been engaged in beekeeping since ancient times. That same tradition continues in the village of Barbat, carried on by the fourth generation of the Kaštelan family. In the idyllic surroundings of Family farm Natura Rab, we produce authentic Rab honey with an irresistible taste.

Our hardworking bees collect sweet nectar from the enchanting nature of Rab Island, the dense forests of Gorski Kotar, and the flower-filled meadows of Lika. Our honey is a true guardian of health, boosting immunity and protecting against inflammation. Sweeten your life with a spoonful of honey and discover why honey is both food and medicine.



ADORABLE - CRAFTED BY FAMILY DRČEC

Sea salt from Pag enriched with Rab's herbs



Throughout history, salt has been one of the most important seasonings, with diverse applications. The possibilities are endless, and in our harmonious blend, we have combined natural flavors, colors, and aromas.

Coarse crystalline sea salt from Pag is harvested by hand and enriched with Mediterranean herbs from Rab. This simple and natural combination enhances every dish, bringing out its full flavor. Discover the benefits of sea salt and nourish your body with essential nutrients and minerals.



CHICKEN FARM PERFEX

Happy hens that
lay healthy eggs



In the picturesque town of Donja Stubica, hens are raised with care in a natural, free-range environment. Surrounded by fresh Zagorje air, they roam freely and live stress-free, which contributes to their overall wellbeing.

Fed with natural and organic ingredients, these hens produce eggs that are rich in protein, full of flavour, and ideal for a healthy everyday diet. A simple, honest product from a clean and peaceful region.





FAMILY FARM JOSIP DEDIĆ

Authentic Valanga olive oil from Rab



Our grandfather Josip was a hardworking farmer from Rab who planted the first Orkula olive tree on his land. Olives have always been a part of our family, and we proudly continue this olive-growing tradition.

Each drop of our Valanga olive oil unites 48 different olive varieties. This unique selection gives our oil a mild bitterness and a pleasant aroma. Enrich every bite with authentic Rab olive oil.





FAMILY FARM FRANJUL

The secret of the rich taste of Istrian prosciutto



The secret behind the rich flavour of Istrian prosciutto lies in the heart of our village, Sv. Petar u Šumi. Here, on our own land, we raise pigs with care and tradition, crafting premium cured meat products.

Our Istrian prosciutto is air-dried - never smoked -allowing the natural aromas to develop slowly and authentically. The result is a delicate texture and a full, refined flavor that captures the true essence of Istria.



CHEESE DAIRY VEDRINE

Organic yogurt and cheeses from Lika



Surrounded by pristine nature, our cows graze freely on pastures in the heart of Lika. In the picturesque village of Vedrine, we produce organic yogurt and cheeses, working according to traditions that have been passed down in the family for years.

The feeling of the untouched nature that surrounds us inspires us to create top-quality dairy products. Enjoy the natural flavors of our products and feel the original richness of Lika's pastures.





FAMILY FARM PAVAN LEON

The full flavors of the island of Krk



We produce cheese in Vrbnik, one of the most special places on the island of Krk. Our meadows offer a view of the beautiful sea and natural surroundings, and it is this environment that is responsible for the uniqueness of our pure sheep cheese.

The sheep feed on the island's herbs. It's thanks to this natural diet that our cheeses are full of flavor and special aromas. Experience the unique characteristics of the original flavors of the island of Krk and enjoy every bite.





FAMILY FARM BURETIĆ

Cheeses from the green pastures of Učka



Our green pastures are located at the foot of Učka and in this peaceful environment we run a dairy farm. We take great care of our cows so that they can provide first-class milk for cheese production.

With delicate aromas and creamy textures, our cheeses will convey to you our proud story of the tradition of livestock farming and dairy farming that has been passed down for generations.





VILMA SWEET TREATS

The sweet flavors of middle-aged Rab



The tastes and scents of the Croatian coast, experience and craftsmanship nurtured since the 12th century all come together in the harmonious sweet treats of Rab – the Rab cake and muštačoni. In honor of Rab's cake, which was first made in 1177, they named their gin 1177. The gin and the cake share the same aromas.

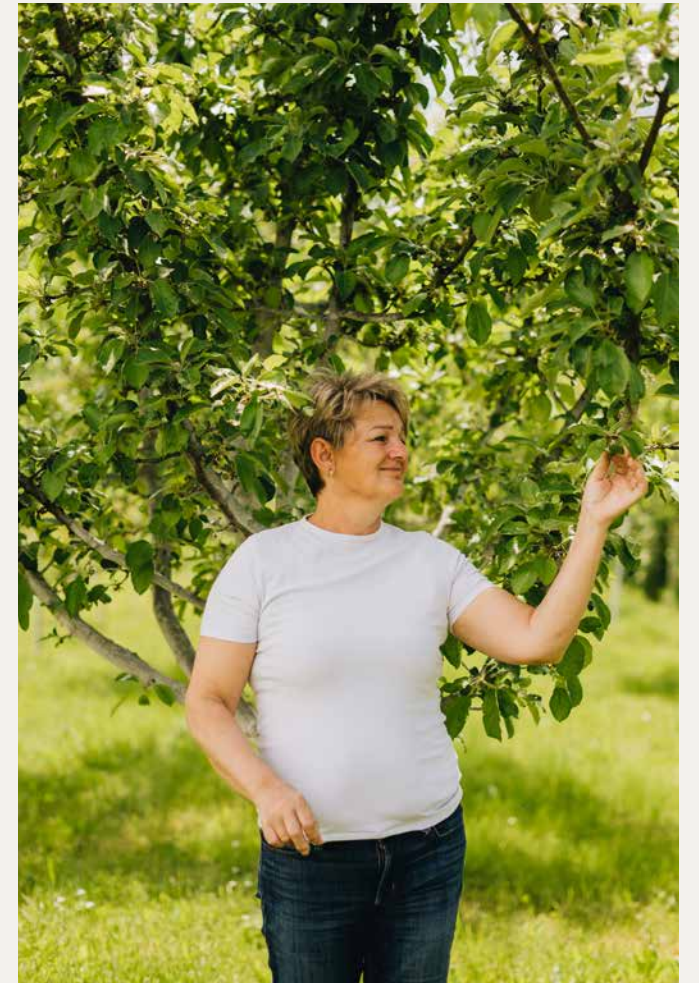
From classic chocolate and almond to aromatic lemon, cinnamon and clove, Mrs. Vilma dedicated herself to preserving the traditional delicacies that rewarded hardworking sailors upon their return to the island. Just like Rab's sailors, our sweets and gin await to sweeten your day and brighten your stay.





FAMILY FARM BOGDANIĆ

A variety of rich and
vibrant jam from Lika



Family farming along the Gacka River is the life-giving, fruit-bearing source of our delicious jam. The organic fruit production transforms our selection of fruity jam to a mouthful of freshness and flavor.

The taste of our juicy jam will instantly take you back to the beautiful orchards and awaken your taste buds.



KOMIŽA FISHERMAN'S COOPERATIVE

The freshest fish from the cleanest Adriatic



In 1177, the great seamen from the island of Vis saved pope Alexander III from a storm at sea. Their excellence in navigation continues to bring success in their continuous hunt for rich fishing grounds.

Experienced sailors and the cleanest Adriatic bring the freshest hake to your plate. It doesn't get better than a bite of our hake. Savor each bite and feel the love and harmony of fishermen and fish from Komiža Fisherman's Cooperative.



From the green hills of Zagorje to the aromatic pastures of Istria, from the flower-filled meadows of Lika to the sun-drenched shores of Rab and Krk - every ingredient tells a story of care, tradition, and connection with nature.

Our farmers, beekeepers, cheese makers, and producers don't just create food - they cultivate heritage, nurture health, and pass down knowledge through generations. Their hands bring honest, nourishing products to the table, each infused with the flavor of its origin and the spirit of the land.

By choosing local, we support sustainable farming, preserve cultural heritage, and celebrate the diversity. Every bite becomes a journey through regions where food is more than nourishment - it's a way of life. And in every flavor, there's a trace of sun, soil, sea, and love - the essence of the Farm to Table philosophy.



VALAMAR
COLLECTION

**ARBA
RESORT**