

# **Montenegro**

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## **Best Places to Eat**

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# Best Places to Stay

- » Old Town Hostel (p575)
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- » Eko-Oaza Suza Evrope (p590)

# Why Go?

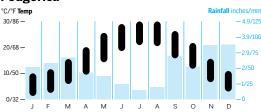
Imagine a place with sapphire beaches as spectacular as Croatia's, rugged peaks as dramatic as Switzerland's, canyons nearly as deep as Colorado's, *palazzi* as elegant as Venice's and towns as old as Greece's. Then wrap it up in a Mediterranean climate and squish it into an area two-thirds the size of Wales, and you start to get a picture of Montenegro (Црна Гора).

More adventurous travellers can easily sidestep the peakseason hordes on the coast by heading to the rugged mountains of the north. This is, after all, a country where wolves and bears still lurk in forgotten corners.

Montenegro, Crna Gora, Black Mountain: the name itself conjures up romance and drama. There are plenty of both on offer as you explore this perfumed land, bathed in the scent of wild herbs, conifers and Mediterranean blossoms. Yes, it really is as magical as it sounds.

# When to Go

# Podgorica



**Jun** Beat the peak-season rush and prices but enjoy the balmy weather.

Sep Warm water but fewer bods to share it with; not as scorching in Podgorica. Oct The leaves turn golden, making a rich backdrop to walks in the national parks.

### AT A GLANCE

- » Currency Euro (€)
- » Language Montenegrin
- **» Money** ATMs in larger towns, banks open Monday to Friday and Saturday morning
- » Visas None for citizens of EU, Canada, USA, Australia, New Zealand and many other countries

## **Fast Facts**

- » Area 13,812 sq km
- » Capital Podgorica
- » Country code 2382
- » Emergency Ambulance ☑124, fire ☑123, police ☑122

# **Exchange Rates**

Australia	A\$1	€0.82
Canada	C\$1	€0.77
Japan	¥100	€0.83
New	NZ\$1	€0.65
Zealand		
UK	UK£1	€1.18
USA	US\$1	€0.78

# **Set Your Budget**

- » Budget hotel room €10-15 per person
- > Two-course meal €10-30
- » Museum entrance €1-5
- » Beer €1.50

## Resources

- » Montenegrin National Tourist Organisation (www.montenegro.travel)
- » National Parks of Montenegro (www.nparkovi.me)
- » Explore Montenegro (www.exploremontenegro. com)

## **Connections**

Many travellers make the most of the close proximity of Dubrovnik Airport to Herceg Novi to tie in a visit to Croatia with a Montenegrin sojourn. At the other end of the coast, Ulcinj is the perfect primer for exploring Albania and is connected by bus to Shkodra. Likewise, Rožaje captures elements of Kosovar culture and is well connected to Peja (Peć). A train line and frequent bus connections make a trip to Montenegro's closest cousins in Serbia a breeze. Montenegro shares a longer border with Bosnia and Hercegovina (BiH) than any of its neighbours. There are three main crossings for drivers, as well as regular bus services to Trebinje and Sarajevo. Ferries connect Bar to the Italian ports of Bari and Ancona

## **ITINERARIES**

#### **One Week**

Base yourself in the Bay of Kotor for two nights. Drive through Lovćen to Cetinje, then the next day continue to Šćepan Polje via Ostrog Monastery. Go rafting the following morning and spend the night in Podgorica. Head to Virpazar for a boat tour of Lake Skadar and then take the scenic lakeside road to Ulcinj. Finish in Sveti Stefan.

### **Two Weeks**

Follow the itinerary above, but allow extra time in Kotor, Lake Skadar and Sveti Stefan. From Šćepan Polje, head instead to Žabljak and then to Biogradska Gora National Park before continuing to Podgorica.

## **Essential Food & Drink**

- » **Njeguški pršut i sir** Smoke-dried ham and cheese from the heartland village of Njeguši.
- » Ajvar Spicy spread of fried red peppers and eggplant, seasoned with garlic, salt, vinegar and oil.
- **» Kajmak** Soft cheese made from the salted cream from boiled milk.
- **» Kačamak** Porridgelike mix of cream, cheese, potato and buckwheat or cornflour.
- » Riblja čorba Fish soup, a staple of the coast.
- » Crni rižoto Black risotto, coloured with squid ink.
- **» Ligne na žaru** Grilled squid, sometimes stuffed (punjene) with cheese and smoke-dried ham.
- » Jagnjetina ispod sača Lamb cooked (often with potatoes) under a metal lid covered with hot coals.
- » Rakija Domestic brandy, made from nearly anything. The local favourite is grape-based loza.
- » Vranac Local red wine varietal.
- » Krstač Local white wine varietal.