



Serbia

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Best Places to Eat

- » Little Bay (p808)
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Best Places to Stay

- » Hotel Moskva (p807)
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- » Hostel Sova (p814)
- » Leopold I (p814)

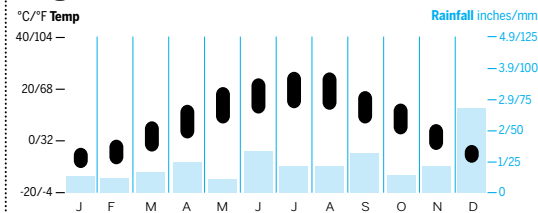
Why Go?

Warm, welcoming and a hell of a lot of fun – everything you never heard about Serbia (Србија) is true. Exuding a feisty mix of élan and *inat* (Serbian trait of rebellious defiance), this country doesn't do 'mild': Belgrade is one of the world's wildest party destinations, the northern town of Novi Sad hosts the rocking EXIT festival, and even its hospitality is emphatic – expect to be greeted with *rakija* and a hearty three-kiss hello.

While political correctness is about as commonplace as a nonsmoking bar, Serbia is nevertheless a cultural crucible: the art nouveau town of Subotica revels in its proximity to Hungary, bohemian Niš echoes to the clip-clop of Roma horse carts, and minaret-studded Novi Pazar nudges some of the most sacred sites in Serbian Orthodoxy. And in the mountainous Kopaonik and Zlatibor regions, ancient traditions coexist with après-ski bling. Forget what you think you know: come and say *zdravo* (hello)...or better yet, *živeli* (cheers)!

When to Go

Belgrade



Apr Watch winter melt away with a scenic ride on the nostalgic Šargan 8 railway.

Jul & Aug Rock out at Novi Sad's EXIT, go wild at Guča and get jazzy at Nišville.

Dec–Mar Head to Kopaonik and Zlatibor for alpine adventure.

AT A GLANCE

- » **Currency** Dinar (DIN)
- » **Language** Serbian
- » **Money** ATMs in all main and midsized towns
- » **Visas** None for citizens of the EU, UK, Australia, New Zealand, Canada and the USA

Fast Facts

- » **Area** 77,474 sq km
- » **Capital** Belgrade
- » **Country code** ☎381
- » **Emergency** Ambulance ☎94, fire ☎93, police ☎92

Exchange Rates

Australia	A\$1	91.56DIN
Canada	C\$1	86.25DIN
Euro Zone	€1	112.03DIN
Japan	¥100	92.89DIN
New Zealand	NZ\$1	73.38DIN
UK	UK£1	132.63DIN
USA	US\$1	87.66DIN

Set Your Budget

- » **Budget hotel room** 1500DIN
- » **Two-course meal** 1000DIN
- » **Museum entrance** 100DIN
- » **Beer** 150DIN
- » **City transport ticket** 50–70DIN

Resources

- » **National Tourism Organisation of Serbia** (www.serbia.travel)
- » **Serbia Travel Club** (www.serbiatravelers.org)

Connections

Serbia is landlocked by accessible neighbours. The northern town of Subotica is 10km from the Hungarian border, Vršac is the same distance from Romania, and Bulgaria is 45 minutes from Pirot. When things are calm on the Kosovo border, €5 and three hours get you from Novi Pazar to Priština. The Zlatibor region stretches to Bosnia and Hercegovina (BiH); travellers with wheels can take a day trip to the famous bridge on the Drina. All of Europe is accessible from Belgrade: Bucharest, Budapest, Ljubljana, Moscow, Sofia and Zagreb are a train ride away, and regular buses serve destinations including Vienna, Sarajevo and Podgorica.

ITINERARIES

One Week

Revel in three days of cultural and culinary exploration in Belgrade, allowing for at least one night of hitting the capital's legendary night spots. Carry on to Novi Sad for trips to the vineyards and monasteries of Fruška Gora and Sremski Karlovci.

Two Weeks

Follow the above itinerary then head north for the art nouveau architecture of Subotica, before slicing south to Zlatibor en route to Ottoman-influenced Novi Pazar and the lively city of Niš.

Essential Food & Drink

- » **Kajmak** Along the lines of a salty clotted cream, this dairy delight is lashed on to everything from bread to burgers.
- » **Čevapčići** The ubiquitous skinless sausage and *pljeskavica* (spicy hamburger) make it very easy to be a carnivore in Serbia.
- » **Burek** Flaky meat, cheese or vegetable pie eaten with yoghurt.
- » **Svadbarski kupus** Sauerkraut and hunks of smoked pork slow-cooked in giant clay pots.
- » **Karadordjeva šnicla** Similar to chicken Kiev, but with veal or pork and lashings of *kajmak* and tartar.
- » **Pasulj prebranac** The Serbian take on baked beans, just fatter and porkier.
- » **Urnebes** Creamy, spicy peppers-'n'-cheese spread.
- » **Rakija** Distilled spirit most commonly made from plums. Treat with caution: this ain't your grandpa's brandy.