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Montenegro

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Best Places to Eat

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Best Places to Stay

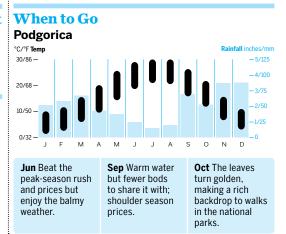
- » Old Town Hostel (p780)
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Why Go?

Imagine a place with sapphire beaches as inviting 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.



MONTENEGRO

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 2124, fire 2123, police 2122

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 Mon-

tenegro (www.nparkovi.me) » Explore Montenegro

(www.exploremontenegro. com)

Connections

Many travellers make the most of the close proximity of Dubrovnik Airport to the Bay of Kotor 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's longest border is with Bosnia and Hercegovina (BiH). There are regular bus services to Trebinje and Sarajevo. Ferries connect Bar to the Italian ports of Bari and Ancona.

ITINERARIES

Three Days

Base yourself in Kotor and consider day trips to Budva, Sveti Stefan, Cetinje or Ostrog Monastery.

One Week

Stay in Kotor for two nights and then spend a night in each of Budva and Ulcinj. Head north on the back road to Lake Skadar and trace the lake's southern shore to Virpazar, where you can take a boat cruise. Continue on to Cetinje and Ostrog Monastery en route to Šćepan Polje, where you can stay the night at one of the rafting centres. Go rafting the following morning and then head to Žabljak for a day's hiking in Durmitor National Park.

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 Porridge-like 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.