

Edition 2026 · Series I

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# Explore

# *Sarajevo.*

WHERE TO EAT

*Pocket Guide · Explore Sarajevo*

One pocket guide

[exploresarajevo.com](https://exploresarajevo.com)

Sarajevo, Bosnia and Herzegovina

EDITION 2026 · SERIES I

EXPLORE SARAJEVO

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# Where To Eat

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ONE POCKET GUIDE

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EXPLORESARAJEVO.COM

## COLOPHON

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### Where To Eat

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PART IV

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# Pocket Guides

*Practical, short, ranked.*

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# Where to eat in Sarajevo

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## POCKET GUIDE

*A short, opinionated list of restaurants, grills, and cafés worth returning to.*

**A** short list. Sarajevo has plenty of restaurants. The ones below are the most commonly cited in Bosnian and English-language press, grouped by what they do.

## Ćevapi (the four classics)

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The four institutions, all within five minutes' walk of the Sebilj. Each has its own page on the site.

- **Željo**, Kundurdžiluk 19. Opened 1968. Two locations facing each other; both are the same family. The most famous of the four.

- **Petica Ferhatović**, Bravadžiluk 22. Opened 1957. The oldest still-operating ćevabdžinica in the city.
- **Mrkva**, Bravadžiluk 13. Opened 1963. Argentine charcoal gives a slightly darker char.
- **Hodžić**, Bravadžiluk 34. Three-time Golden Crown winner. Quieter dining room, slightly more refined.

If you only eat ćevapi once, eat at Željo or Petica. Order 10, not 5.

## Burek & pite

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- **Buregdžinica Sač**, proper sač-baked phyllo. Open early.
- **Bosna**, beloved for the cheese *sirnica*.
- **Pekara AS**, locals' choice. No atmosphere, perfect bread.

## Old Bosnian cooking

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- **Inat Kuća**, historic, riverside, traditional dishes done right. *Begova čorba* is the order.
- **4 Sobe Gospođe Safije**, five tiny rooms, slow food, a love letter to a grandmother's kitchen.
- **Park Princeva**, for the view as much as the food. Book the terrace.

# Coffee

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- **Dibek**, the only café in Sarajevo where the beans are still pounded by hand on a stone mortar.
- **Morića Han**, Bosnian coffee in a 1551 Ottoman courtyard.
- **Ministry of Čejf**, third-wave specialty roaster on Kovači, with a terrace over the bazaar.
- **Čajdžinica Džirlo**, 53 teas in a tiny room above the Sebilj. Bosnian coffee here is excellent too.
- **Café Barometar**, the best-looking interior in the city centre.
- **Caffe Tito**, Yugoslav memorabilia inside, a real Yugoslav-army helicopter outside.

# Sweets

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- **Slastičarna Ramis**, baklava and *tufahija* (poached apple stuffed with walnut and cream).
- **Hadži Bajrić Pita**, hot pita straight from the oven.
- **Egipat**, the ice-cream institution.

# Wine bars & modern cooking

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- **Pod Lipom**, small plates, smarter than the average tourist menu.
  - **Mala Kuhinja**, chef-driven. You tell them what you like and they cook.
  - **Karuzo**, vegetarian, run by a former sea captain who cooks every plate himself.

## A drink

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- **Zlatna Ribica**, the best-decorated bar in Europe. Tiny, weird, perfect.
- **Pivnica HS**, Sarajevo's brewery. The dark beer is good.
- **Kuća Sevdaha**, coffee, music, intimate atmosphere.

## A note on reservations

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Friday and Saturday nights: book ahead. Otherwise just show up. If a place is empty at 8 p.m., that's normal. Sarajevans eat late.



**FIN**

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*For the city, and the people who keep it.*

EDITED & WRITTEN BY

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