

ŠTO NUDIMO!

tepli brek
NOT DOG

porko nero
primitivo

Salame od crne svinje
SALAMI FROM BLACK PIG

kozje mlijeko
GOAT MILK

sirutka
WHEY

jogurt
YOGURT

skuta
RICOTTA

HERE'S WHAT WE OFFER!

BRDO
Zlatnih medalja

MOUNTAINS
of Gold Medals

LACTIC GOAT CHEESE
WITH NOBLE MILD
BASTARLOK

laktični kozji sir
s plemenitim
pljesnivim
bastarlak

karamel od kozjeg mlijeka
CARAMEL MADE FROM GOAT MILK

svjezi kozji sir sa istarskim
saffronom
FRESH GOAT CHEESE WITH ISTRIAN
SAFFRON

polutvrdi kozji sir
SEMIHARD GOAT CHEESE

LOVE



KUMPARIČKA

3	4		8	2	6		7	1
		8				9		
7	6			9			4	3
8		1		2		3		
3						9		
7		9		4		1		
8	2			4			5	9
	7					3		
4	1		3	8	9		6	2

Stancija Kumparička je obiteljsko gospodarstvo koje se nalazi u području bogatom povijesnog naslijeđa. Izgrađena je u 14. stoljeću, a danas je u potpunosti obnovljena. Doći ćete do nas ako krenete prema Marčani, pa istočno prema Mutvoranu, povijesnom gradiću o kojem se nižu priče o davnim bitkama Histra, Rimljana, ali i o templarima. Na 60 hektara zemlje, prirodne oaze pašnjaka šuma punih aromatičnog bilja, pase oko 200 koza. U neposrednoj blizini mora, u specifičnoj mikroklimi, povoljni su uvjeti za proizvodnju vrhunskih prehrambenih proizvoda. Uživajte u degustiranju svježeg nepasteriziranog kozjeg mlijeka, skute, svježih laktičnih sireva, polutvrdih sireva, jogurta i ostalih gastronomskih delicija.

Kumparička farm is located in an area with historical heritage. It was built in the 14th century, and has been fully restored. You can reach us if you go to Marčana and head east towards Mutvoran, historic town which carries the stories of ancient Histri, Romans and the Templars. At our farm 200 goats graze at 60 acres of pastures and forests full of aromatic herbs in the proximity of the sea. Visit us and enjoy tasting our fresh unpasteurized goat's milk, ricotta, fresh lactic cheese, semihard cheeses, yogurts and other culinary delights.

KOZA (HR) GOAT (EN) CHÈVRE (FR) αίγα (EL) CAPRA (LA) KECSKE (HU) GEIT (NL) ZIEGE (DE) KOZA (PL) CABRA (PT) КОЗА (RU) КОЗА (SR) KOZA (SR) CABRA (ES) CAPRA (IT) 山羊

DOK ČEKATE SIR...
PRONADITE 5 RAZLIKA
WHILE WAITING FOR
YOUR CHEESE SPOT
5 DIFFERENCES

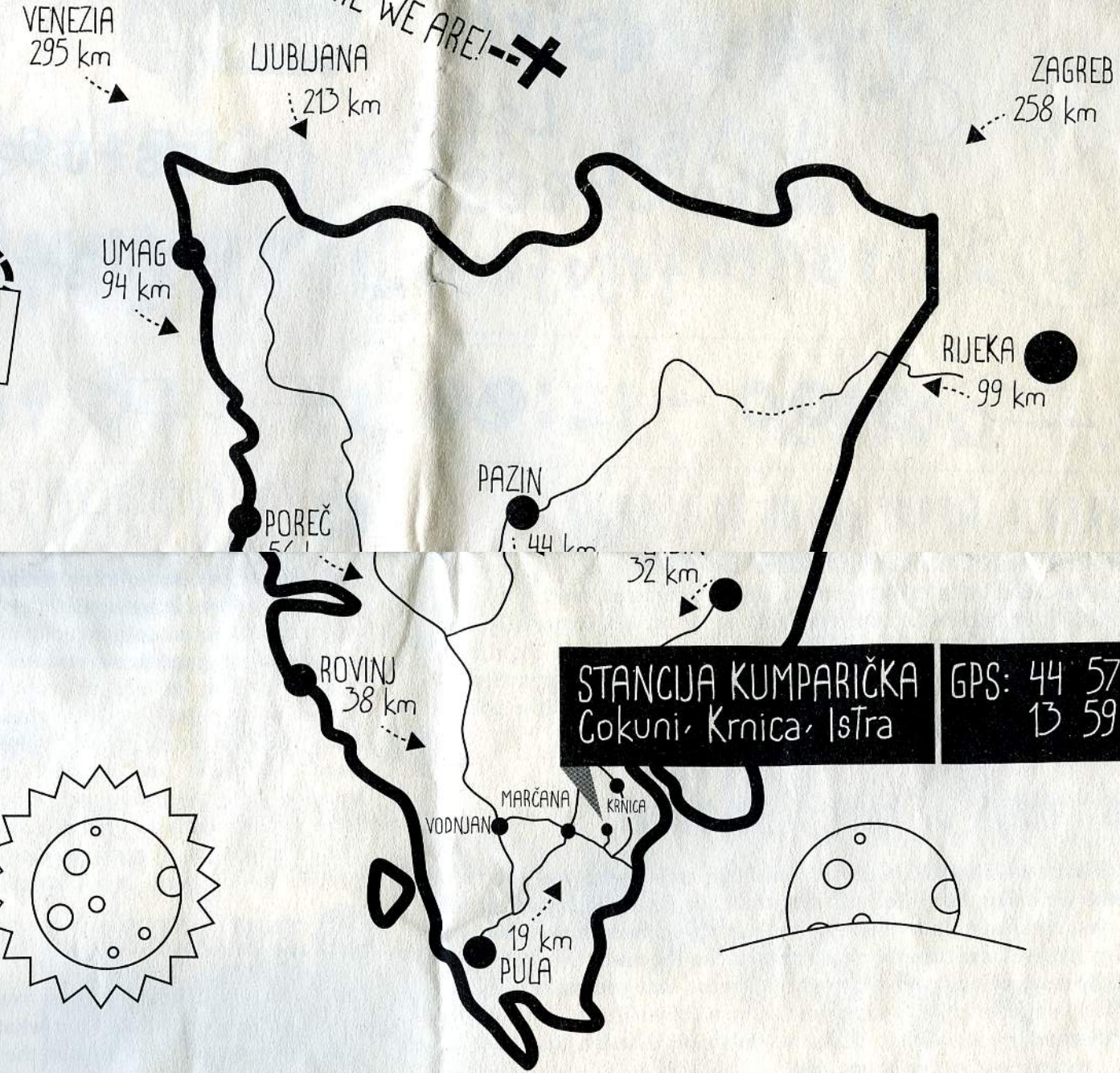


POTRAŽITE NAS

BUDITE PASTIR
BE A SHEPHERD

DOZNAJTE KAKVE SU
NAŠE BAKANALJE
JOIN US FOR A
GOURMET FEAST

DOĐITE NA PARTY
PARTY WITH US



STANCIJA KUMPARIČKA
Čokuni, Krnica, Istra
GPS: 44 57 44.61
13 59 56.66

OTKRIJTE KAKO PROVESTI NEZABORAVAN DAN S NAMA
SPEND AN UNFORGETTABLE DAY WITH US

MOLIM VAS NAJAVITE VAŠ DOLAZAK
PLEASE CALL OR E-MAIL US FOR RESERVATIONS:

+385.92.26.32.079

www.kumparicka.com
st.kumparicka@gmail.com

Praćite nas na i Follow us on



KOZE
NOSTRE

24 SATA 1 HOURS

KK

KUMPARIČKA

NA KUMPARIČKI ŽIVIMO, BRINEMO O NAŠIM ŽIVOTINJAMA TE RADIMO SIR I SVE OSTALO ŠTO NAM PADNE NA PAMET, A MOŽE SE POJESTI. VEĆINU VREMENA PROVODIMO DOMA – NA KUMPARIČKI CI NE ŽALIMO SE, ALI VOLIMO UPOZNAVATI ZANIMLJIVE LJUDE. ZATO VAS POZIVAMO DA PROVEDETE DAN ILI DIO DANA S NAMA. UPOZNAJTE NAS I NAŠ KUTAK ZELENE ISTRE SAMO NEKO LIKO KILOMETRA OD MORA, NA STANCIJI S 200 KOZA, KOJE SU NAM POMOGLE DA OSVOJIMO 6 ZLATNIH MEDALJA ZA SIR I NAGRADU ŠAMPIONA KVALITETE NA HRVATSKOM NACIONALNOM NATJECANJU. AKO NE MOŽETE PROVESTI S NAMA CIJELI DAN, ODABERITE DIO DANA KOJI VAM ODGOVARA. ZATO SMO GA PODIJELILI NA 4 DIJELA SUKLADNO NAŠEM ŽIVOTNOM RITMU, A VI STE OVAKO I ONAKO NA ODMORU.

ON KUMPARIČKA WE LIVE, TAKE CARE OF OUR ANIMALS, PRODUCE CHEESE AND EVERYTHING ELSE THAT COMES TO MIND AND CAN BE EATEN. MOST OF OUR TIME WE SPEND HERE AT HOME – AT KUMPARIČKA (AND WE'RE NOT COMPLAINING), BUT WE LOVE MEETING INTERESTING PEOPLE. SO SPEND A DAY OR PART OF THE DAY WITH US (THAT SUITS YOU BEST). GET TO KNOW US, OUR CORNER OF GREEN ISTRIA CLOSE TO THE SEA AND OUR FARM WITH ITS 200 GOATS WHICH HAVE HELPED US WIN SIX GOLD MEDALS FOR CHEESE AND CHAMPION PRIZE FOR QUALITY AT THE CROATIAN NATIONAL COMPETITION. OUR DAY REFLECTS RYTHIM OF OUR LIFE AND IS DIVIDED IN 4 PARTS. YOU ARE WELCOME TO JOIN US AT ANY, YOU ARE ON VACATION ANYWAY, ENJOY IT!

DOBRODOŠLI!

NapraVimo
zajedno sir!
Let's
make Cheese
together!

8:00 - 12:00

HR ZA JUTARNJE TIPOVE IMAMO RIJEŠENJE!

NapraVimo plan koji sir ćemo raditi danas. Obučemo vas u zaštitna odjela, temeljito operete ruke - u siranu! Pod budnim okom sirara, zajedno ćemo od svježeg mlijeka stvoriti vrhunski sir, a u zricionici ćemo istraživati kako se sir razvija. Sireve koje ćete napraviti čuvati ćemo do njihove zrelosti, a to je minimalno 45 dana pa do 3 godine i, ukoliko to poželite, poslat ćemo ih na vašu adresu tako da ih možete degustirati s vašim prijateljima. Kad završimo akciju u sirani, čeka nas dobar brunch, a poslije toga vam predlažemo izlet našim krajem.

EN FOR EARLY BIRDS WE HAVE A SOLUTION!

By 8 am the goats have been milked, we drink morning coffee with you and then decide what cheese we make today. You put on protective suits, wash your hands tho-roughly and - you are ready! Under the watchful eye of our cheesemakers we will produce top quality cheese from superbly fresh milk and in the maturing room we'll explore how the cheese develops. We will keep the cheese that you make until it's mature, at least for 45 days and up to 3 years, and if you want we'll send them to you so you can enjoy them with your friends. When we finish, we'll have a good brunch, and afterwards we recommend a tour of our area.

JUTARNJI PAKET
MORNING PACKAGE

UKLJUČUJE - INCLUDES:

doručak	breakfast
radionicu o sirarstvu, degustacija sireva	cheese making workshop, cheese tasting
topli brunch od vrhunskih lokalnih namirnica	warm brunch made of high quality local ingredients
svaki sudionik dobiva dva koluta sira	each participant gets two rolls of cheese
moćnost otkupa cijele dnevne serije sira (s dostavom) do max 3 godine zrijeanja u našoj zricionici	possibility of buying the daily batch of cheese (including delivery) up to a maximum three years in our maturing room

max 6 osoba/persons
min 3 osobe/persons
nazovite za cijenu /
call for The price

WELCOME!

to pasture with goats
Izlet s kozama

15:00 - 18:00

HR VAŠ POPODNEVNI PASTIRSKI POSAO!

Naše koze jedu samo vani. Svako jutro i popodne vodimo ih na ispašu. Upoznajte se sa kozarstvom. Sa sobom nosimo pastirsku torbu s laganom marendom. Predi-van je osjećaj prileći uz rub livade, pritom nešto popiti i pojesti i gledati što koze jedu i što rade u prirodi. Vidjet ćete kako ovčarski pas obavlja posao, upoznat ćete neopisivu prirodnu raskoš Istre. Umorni od čiste prirode i svježeg zraka vraćamo se na stanciju. Kad se dadimo, čeka nas ozbiljna degustacija sireva i ostalih plodova Istre. Moći ćete pomustkozicu i probati što to nastaje iz biljaka koje smo vidjeli.

EN YOUR AFTERNOON GOATHERD JOB

Our goats get all their nutrition from the pastures, where we take them every mning and afternoon. Join us and find out what it means to herd the goats. No hard work fr you. Just enjoy being outside, lie down on the grass, have a bite and watch the grazing goattherd dogs doing their thing and absorb unspoilt nature in its colours and smells. Upon our rurn to the farm, when we cool ourselves down, we will throw ourselves into the serious busness of tasting cheese and other food. Anyone feels like trying to milk a goat? No problem

POPODNEVNI PAKET
AFTERNOON PACKAGE

UKLJUČUJE - INCLUDES:

pastirska torba s pravom domaćom hranom i pićem	shepherd bag filled with homemade food and beverages
radionica o kozarstvu	goatkeeping workshop
degustacija sireva uz prava domaća pića	cheese tasting and drinks

max 20 osoba/persons
min 4 osobe/persons
nazovite za cijenu /
call for The price

BENVENUTI!

Bakanalije/feast na/at
Kumparički

19:00 - 22:00

HR UPOZNAJTE NAŠE BAKANALIJE

Mi naravno jedemo svaki dan. Oko 19h počinjemo pripremati hranu. Uvijek volimo pojesti nešto na žlicu te nešto s vatre na otvorenom. Ako je dan bio dobar, ako su vibracije dobre i atmosfera oko nas, onda volimo dobro i popiti. Sve što pripremamo je iz našeg kraja. Sunce je na zalazu, a mi smo u usponu.

EN TAKE PART IN OUR EVENING GOURMET PARTIES

Yes, we love to eat! And we cook every day! Every ingredient we use in our dishes comes from the area. We eat like gods - join us in it! At the end of a nice day, when the vibrations are good, we just as well love to have something good to drink... And when the sun is setting down the spirit is rises.

VEČERNJI PAKET
EVENING PACKAGE

UKLJUČUJE - INCLUDES:

vrhunske namirnice i prava domaća pića
radionicu o gastronomskim običajima Kumparičke

Evening package includes top quality food and home-made beverages and drinks

Kumparička gastro workshop

max 30 osoba/persons
min 4 osobe/persons
nazovite za cijenu /
call for The price

WILLKOMMEN!

Party
na/at
Kumparički!

23:00 - ...

HR NOĆ JE MLADA, VRIJEME SATIRA I NITRA DOLAZI...

Do sada je sve dobro prošlo i vrijeme je za cocktail party. DJ će tražit naš groove, a mi cocktaile koji mogu pratiti stvar. Plesat ćemo oko vatre i dočekati zor.

EN THE NIGHT IS YOUNG. THE TIME OF SATYRS AND FAIRIES IS COMING...

It's the right time for a cocktail party! The DJ comes up with the groove and we come up with cocktails that can flow with the music. Let's dance around the fire!

PARTY PAKET
PARTY PACKAGE

UKLJUČUJE - INCLUDES:

radionicu s tri vrste koktela	cocktail making workshop
free bar od 23:00 do 0:00	free bar for an hour
0:00 cheese bar & finger food	midnight cheese bar and finger food
party till dawn	party till dawn
5:00 detox food (sirutka, jogurt)	5am detox food

max 60 osoba/persons
min 20 osoba/persons
nazovite za cijenu /
call for The price

+385.92.26.32.079

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