

TASTE OF DILIJAN

The GoToDili team embodied the taste of Dilijan in an alcoholic cocktail HOVQ – this drink tells guests about the city, its traditions and nature. It consists of Dilijan apple distillate Dilvados, the drink of the Armenian kings Balasan and gin VOGIS. Balasan contains 54 types of herbs that are harvested throughout Armenia. Recipes and descriptions of this drink are stored in the Matenadaran – the Institute of Ancient Manuscripts of Armenia. The cocktail itself can be tasted only in Dilijan! In addition to the Classic HOVQ, there are 4 more versions related to the seasons: Autumn, Winter, Spring and Summer. Each of them is unique, but at the same time reflects all the shades and emotions associated with Dilijan.



WHAT TO TRY IN DILIJAN? *Our recommendations for gastronomists!*

vegans

HORSE SORREL SALAD

This is a Dilijan salad with a lot of useful properties. It is prepared with the onset of cold weather and this dish is often served to the festive table.



sweet lovers
DILIJAN SALI

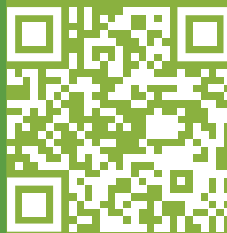
Try the sali flatbread – this is the national Dilijan dessert. It is baked according to the traditional method from simple ingredients: rustic puff pastry, melted butter and sugar.



meat eaters

SAUERKRAUT STEW WITH PORK

This recipe was adopted by the locals from the Molokans who live in the vicinity of Dilijan. According to this recipe, pork is stewed with sauerkraut and the meat becomes very appetizing.



EXPLORE DILIJAN
with us!



go to
DILIJAN

GASTRO TOURISM
in Dilijan





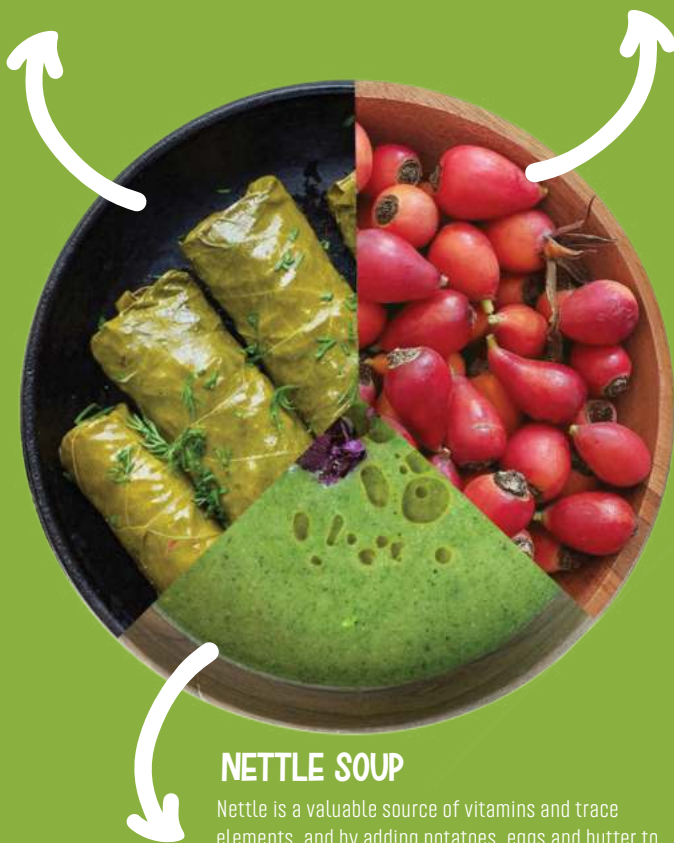
TRADITIONAL DILIJAN

DILIJAN TOLMA

Tolma is one of the most famous Armenian dishes. The locals have their own unique recipe - May butter is added to the minced meat. Crushed wheat and fresh herbs are also part of the minced meat, and it's all wrapped in "mother-and-stepmother" leaves.

MASRAMATSUN

In the winter months, in the homes of local residents, you can try masramatsun, a sauce made from rosehip fruits. Scarlet rosehip fruits are the gifts of the Dilijan forest. Masramatsun is served as a drink, dessert or soup.



NETTLE SOUP

Nettle is a valuable source of vitamins and trace elements, and by adding potatoes, eggs and butter to the soup, soup from it turns out to be very useful. In addition to soup, tinctures and stews are prepared from nettles in Dilijan.

The visiting card of Dilijan forest in *tree mushrooms*. Locals add mushrooms to soups, pies, salads. These mushrooms are eaten fried, salted or pickled.



Dilijan is known for its green forests and meadows. The local cuisine is rich in the gifts of the forest: fragrant herbs, berries, nuts and mushrooms. At the same time, dairy products and meat are present in the ration of local residents - most of all they like to eat pork here.

WE WILL TELL YOU ABOUT DISHES WITH A TRUE DILIJAN FLAVOR AND TASTE!

DILIJAN TODAY

Dilijan is a city where old recipes transform and give birth to new ideas. We tell you about the most interesting gastro-projects of the region!

ARMENIAN BREAD



Otelie is a small bakery in Dilijan that researches the history and culture of Armenian bread, combining traditional and modern technologies and baking natural bread. Otelie uses only natural ingredients, ferments the dough slowly and for a long time, bakes bread in a wood-burning oven, in tonir and modern ovens.

FRUIT DISTILLATES

The territory of Dilijan is famous for fruit vodkas. The ingredients for them are collected in the national park. One of the most popular examples is the Dilvados brand. Dilvados is a well-known producer of fruit distillates in Armenia. It produces 11 different types of fruit distillates: from wild pears, wild blackberries, wild dogwood cherries, wild apples and other peau de vries fruits.



DILIJAN WINES

In the picturesque village of Agavnavank there is a local production of KinEa wine, and in the city of Dilijan there is a tasting wine hall Hovaz Wine Rooms. There is a unique opportunity to participate in the production of sparkling wine according to the traditional method. Part of the proceeds of the Hovaz winery goes to the fund for the protection of wild animals.



DILIJAN BEER

In addition to wine, beer is produced in Dilijan - delicious water from local springs is taken as the basis of Dilijan beer. Beer is produced in modern laboratories with European equipment.

