

## RESTAURANTS AND HOTELS of the Pro



Përmet consortium include services such as coffee bars and organization of family events. Restaurant menus offer different typical local dishes and many other specialties such as: lamb shoulder filled with

vegetables; wild fowl stuffed with rice/ nuts or dried plums; oven-roasted hare/boar; traditional meat soups; stuffed sheep intestine; smoked veal; stuffed zucchini; pizza; and fresh seafood.

## RESTAURANT AND BAR AMEL

provides a family atmosphere with a harmonious blend of colors and lighting that characterize the decor in classic style; it has a capacity of 110 seats and provides quick, quality service. Additionally, the Bar Amel is a perfect combination of contemporary style with the alpine environment; with pleasant music, this is the ideal place to spend your free time.

## HOTEL ALVERO

offers comfortable accommodations and quality services, and from the veranda it is possible to enjoy a picturesque view of the city and the Vjosa river. The hotel has 16 rooms: 2 suites, 3 double rooms, and 11 twin rooms with TV, internet, air conditioning and bathroom facilities. The hotel also offers a meeting room for 60 people. At the reception you can find tourism information in both English and French.



## RESTAURANT EDJON

offers a pleasant environment with quality service. With a capacity of 60 seats, the restaurant offers both inside and outside dining, typical local dishes, wild animals and fowls dishes, and various national dishes.

## RESTAURANT ANTIGONEA

alludes to the ancient city of Antigonea in its name and environment. The restaurant has a capacity of 70 people; it offers traditional dish, quick and quality service.

## POULTRY FARM KASO

includes a two-story building intended for raising 15.000 chickens on each floor. There is also a slaughterhouse, as well as modern grinding mills for chicken feed. Additionally, the farm has a refrigerator for the preservation and conservation of slaughtered chickens. The farm has a professional management for the maintenance and repair of machinery and equipment.

## EMBROIDERY NAQELLARI

employs forty women from the town of Përmet, who have years of experience in the art of embroidery. For many years it has been managed by Mrs. Marie. In the embroidery shop it is possible to buy or order any desired embroidery.



Each of these businesses is part of the Consortium Pro Përmet. This consortium aims to promote the territory of the Përmet district, to develop tourism through promoting typical agro-food products and crafts, reception and accommodation facilities, and preservation of the environment.

  
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# CONSORTIUM PRO PËRMET

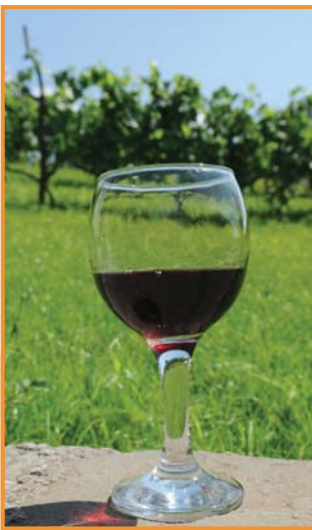
## A Guide to Local Products and Touristic Services

Enhancement of Përmet's  
Tourism Environment  
and its Typical Products  
AID8669/CESVI/ALB



**WINERIES** of the Pro Përmet consortium offer hospitality for those who want to visit the wineries, taste their products and retail sales.

**BUALIOTI** has a long history of grape processing, observing technical regulations and sanitary-hygienic conditions. The high quality of Bualioti winery products, as well as their labeling and packaging, have given the possibility to trade within as well as beyond the Përmet district.



**ATOS** provides consumers quality, local products with a winning combination of professionalism and tradition. Atos has oriented its activities towards quality, with a range of services in wine technology (laboratory and consulting services).

**BEJKO** is surrounded by vineyards and constructed in a traditional style. It offers typical and quality products. Grape processing, wine production, and storage all take place in natural conditions. After much experience, the winery Bejko has expanded to promote its products throughout the country.

**ILJARË** is made of local stones and situated in a wonderful location that offers a spectacular view of the Nemërçka Mountain and the surrounding hills. It has a capacity of 500 hl, with new modern technology. The Iljarë winery was built by a CESVI project, funded by MAE;



this was done with the participation of the Association Vine-Growers of Iljarë.

## CHEESE MAKERS

of the Pro Përmet consortium sell their products not only in the district of Përmet, but also in other cities such as Sarandë, Fier, Durrës, Tiranë, etc. They offer white cheeses of goats and sheep (feta), kaçkavall cheese, butter, cottage cheese; and also other products, according to customer orders.

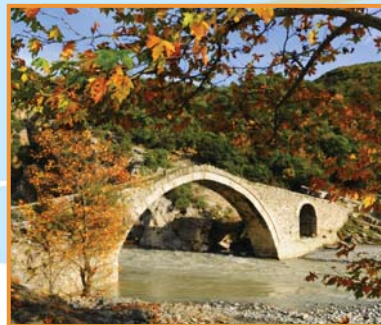


## MESHINI (BUNKER)

processes milk that comes from flocks of the Përmet area, which are controlled and vaccinated by the district veterinary service. The early tradition of milk processing, the rich and numerous pastures of the area have a positive influence on the quality of the products.



**NDONI** began operating in 1964; today, thanks to a long experience and modern equipments, it is well known and one of the best in all the district. The milk used in the factory comes exclusively from pastures of the highlands of Trebeshinë and Dhëmbel mountains.



## GLIKO PRODUCERS

of the Pro Përmet consortium offer several types of gliko, such as: walnut, fig, plum, cherry, watermelon, apricot and marmalade of cherry, fig, etc. They sell not only in the Përmet district, but also in many other places such as Tiranë, Durrës, Fier, Vlorë, Gjirokastër, Korçë, Sarandë, etc.



**BONJO** is located in the Mejden neighborhood, in the old existing building of fruit factory. It is characterized by the much variety of the organic fruit that processes; the long tradition of Gliko përmetare is fully reflected in the products of this factory.

**ALMEG** began the artisanal processing of fruit in 1992 with a staff that has many years of experience in food production. The products that this factory offers have very good quality, because all the elements used are natural.

## APIARY ROBERT MALE

has nearly 150 beehives. During the winter and spring seasons they are located on both sides of the Vjosa valley, while in the summer are moved to the mountainous area of Dangëlli because of the rich pastures offered during this period.

There are more than 3.000 kind of plants for the raw materials of the honey, so their qualities and properties are present in it. The apiary offers: wildflower honey, strawberry tree honey, honey with honeycomb, flower pollen, propolis, wax, and royal jelly.

