

Domaće
iz
Nikšića

Home-made
Product



MONTENEGRO



Turistička organizacija Nikšić
2023.



Domaće iz Nikšića

4

DOMAĆE IZ NIKŠIĆA

NIKŠIĆ JE PROSTORNO NAJVEĆA OPŠTINA U Crnoj Gori, po broju stanovnika je na drugom mjestu, iza Podgorice. Povija i Bogetići su sela koja se nalaze na 44mnm, a u opštini egzistiraju i sela na višim nadmorskim visinama, do 1300mnm. Lokalno stanovništvo se prilagođavalo uslovima prostora i klime pa se, danas, oni koji žive na selu, bave proizvodnjom različitih kultura ili uzgojem stoke. Obilje proizvoda biljnog i životinjskog porijekla u novije vrijeme sve više se preraduju do gotovog proizvoda vrhunskog, organskog, porijekla. Tražnja za prostorima očuvane prirode i zdrave hrane je u porastu pa se zbog toga osnivaju seoska domaćinstva koja pružaju usluge smještaja i ishrane.

Široka je paleta proizvoda koji se danas, zahvaljujući pregaocima i vrijednim domaćinima, proizvode u Nikšiću. Ova brošura je skromna pomoć proizvođačima u promociji kvalitetnih, domaćih proizvoda.

5 Home-made Product

HOME-MADE PRODUCT

NIKSIC IS THE LARGEST MUNICIPALITY in Montenegro, and the second one in terms of population, after Podgorica. Povija and Bogetici are the villages located at 44m above the sea level, and the municipality also has villages at higher altitudes, up to 1300m above the sea level. The local inhabitants have adapted to the conditions of space and climate and therefore, today, those living in the village, are engaged in production of various crops or livestock breeding. The abundance of plant and animal products have been more and more processed into the finished product of high-quality, organic origin. Demand for places with unspoilt nature and healthy food is on the rise, which is the reason why rural households offering accommodation and food services are being founded.

There is a wide range of products which are produced in Niksic today thanks to hardworking householders. This brochure is a humble help to producers in promotion of high-quality, home-made products.





"Aneta" company

Adresa/Address: Gornje Polje, Nikšić

Tel. /Phone: 068 861 565

e-mail: anetacompany.mne@gmail.com

instagram: Aneta'S handmade chocoholate



Porodica Božović iz Gornjeg Polja, nadomak Nikšića, proizvodi najukusnije proizvode od crne čokolade, a kroz umjetnost izrade čokoladnih pralina i kraft čokolade „**Aneta chocolates**“ koje nose ime po vlasnici Aneti, donose nam priču o snazi i upornosti.

Spoj crne čokolade(72% kakao) sa voćnim punjenjem od voća koje Aneta bere sa svog imanja(jagode, višnje, maline, orasi, lješnici i smokve), neobičnog su ukusa, bez dodatog šećera i aditiva, pa predstavljaju zdrav proizvod koji mogu konzumirati sve generacije.

Ove ručno pravljene poslastice od najkvalitetnije čokolade idealne su za originalan i unikatan poklon za sve prilike.

Domaće iz Nikšića 6

7 Home-made Product

The Bozovic family from Gornje polje, near Niksic, produce the most delicious products of dark chocolate, and through the art of making chocolate pralines and craft chocolate “**Aneta chocolates**” named after the owner Aneta, they bring us the story about strength and perseverance.

Mixture of dark chocolate (72% of cocoa) with fruit filling picked up by Aneta at her own property (strawberries, cherries, raspberries, nuts, hazelnuts and figs), have an unusual taste, with no added sugar or additives, and therefore they represent a healthy product that can be consumed by all generations.

These hand-made sweets made of the high-quality chocolate are an ideal and unique gift for any occasion.





Cornelian

Adresa/Address: Ozrinići, Nikšić

Tel. /Phone: 067 427 394

e-mail: dragimirjacic@gmail.com

instagram: proizvodi_od_drenjina



U porodičnoj firmi „**Cornelian**“ obavlja se proizvodnja različitih proizvoda od drenjina koja podrazumijeva proces proizvodnje po najvišim standardima.

U prijatnom ambijentu degustacione sale opremljene u etno stilu možete konzumirati široku paletu proizvoda (sirup sa i bez šećera, bistri sok, džem, liker...), kao i u obilasku kompanije gdje se možete upoznati sa postupkom i procesom proizvodnje kao i o upotreboj vrijednosti drenjina i hranljivim sastojcima koje sadrži.

Domaće iz Nikšića

8

9 Home-made Product

Family farm “**Cornelian**” has production of different kinds of dogwood products which means the production process of the highest standards.

In the pleasant ambience of the ethno-style tasting room you can taste a wide range of products (syrup with and without sugar, juice, jam, liqueur...), and in the tour of the company you can meet the procedure and process of production, as well as use value of dogwood and the nutrients it contains.





Porodična firma Miljanić Family company Miljanić

Adresa/Address: Gornje Polje bb, Nikšić

Tel. /Phone: 067 604 199

e-mail: miljanic.farma@gmail.com

facebook: Porodična firma Miljanić



Domaće iz Nikšića 10

Porodična firma „**Miljanić**“ lider je u proizvodnji mliječnih proizvoda a koristi isključivo najčistije kozje, ovčje i kravљe mlijeko od domaćina sa teritorije sjevera i sjeverozapada Crne Gore.

Proizvodi rađeni po tradicionalnim recepturama, donose na trpezu duh prošlosti i miris djetinjstva, čuvaju tradiciju i imaju za cilj očuvanje crnogorskog sela.

Firma je 2020. godine dobila dozvolu za izvoz proizvoda u EU, a posede i sertifikat poslovne izvrsnosti.

11 Home-made Product

Family company “**Miljanić**” is a leader in production of dairy products and they use exclusively the purest goat, sheep and cow milk of the householders from the territory of the north and north-west of Montenegro.

Products made according to traditional recipes bring on the table a spirit of the past and odour of childhood, nourishing tradition and trying to achieve the goal of preserving Montenegrin village.

In 2020, the company got a permit to export their products to EU, and they also have a certificate of business excellence.





Gazdinstvo „Turčinović“ Household "Turčinović"

Adresa/Address: Ratka Vujovića br. 33, Nikšić

Tel. /Phone: 068 581 267

e-mail: tunik.mne@gmail.com

facebook: Gazdinstvo Turčinović-„Tunik doo“

Domaće iz Nikšića 12

Ova porodična firma više od deceniju bavi se proizvodnjom raznih proizvoda od šumskih plodova, ljekovitog bilja, kao i voća sa našeg podneblja.

Radom, zalaganjem i usavršavanjem u oblasti proizvodnje i prerade kao i konstantnim unapređivanjem tehnologije u skladu sa savremenim tokovima, porodična firma „**Tunik**“, kroz svoje likere i rakije spojila je crnogorsku tradiciju i modernu tehnologiju proizvodnje.

Krnovski srčanik, nikšićka rakija od bobica kleke, liker od novljanskog limuna, pivskog šipuraka, barske narandže samo su neki od višestruko nagradivanih proizvoda ove vredne porodice.



13 Home-made Product

This family company has been engaged in production of forest fruit products, medicinal herbs, and fruit from our region for over a decade now.

Through work, dedication and improvement in the field of production and processing, as well as constant improvement of technology in accordance with modern trends, the family company “**Tunik**”, through their liqueurs and brandies, linked Montenegrin tradition with modern production technology.

Srčanik of Krnovo, Niksic brandy made from juniper berries, lemon liqueur of Herceg Novi, Piva rosehip, Bar oranges are just some of the multiple award-winning products of this hardworking family.



Gazdinstvo „Nikčević“ Household "Nikčevic"

Adresa/Address: Kličevo, Nikšić

Tel. /Phone: 068 081 722; 067 885 687

e-mail: milan.nikcevic@ening.me

facebook: Gazdinstvo Nikcevic



Primarna djelatnost porodičnog **gazdinstva Nikčević** u nikšićkom naselju Kličevo je svinjogoštvo i prerada mesa sa svoje farme. Na njihovom imanju nalazi se farma svinja i sušara, koja na godišnjem nivou, u periodu sušenja, može da primi i do deset tona sirovog mesa, a suše isključivo svoje proizvode.

Osim osnovne djelatnosti bave se proizvodnjom i preradom jagnjećeg i čurećeg mesa, pčelarstvom, proizvodnjom raznih vrsta rakija, sokova, kao i voća i povrća.

Domaće iz Nikšića 14

15 Home-made Product

Primary activity of the family **household Nikčević** in the Nikšić suburb called Kličevo is pig farming and meat processing from their own farm. On their own property there is a farm of pigs and meat drying room which, on annual level, during the drying period, can take up to ten tons of raw meat, and they exclusively dry their own products.

Besides the primary activity, they are also engaged in production and processing of lamb and turkey meat, bee-keeping, production of different kinds of brandies, juices, fruit and vegetables.





„Murgula“ proizvodnja meda "Murgula" production of honey

Adresa/Address: Banjani, Velimlje

Tel. /Phone: 067 513 830

e-mail: murgula@t-com.me



Med sa područja Banjana nastao kao spoj netaknute prirode, blage klime, raznovrsnog ljekovitog i medonosnog bilja, velikog truda i rada, ljubavi i iskustva pčelara **Veska Milovića** koji se više od 20 godina bavi stacionarnim pčelarenjem na području Banjana, dobijajući med sa cvjetova medonosnih i ljekovitih biljaka(zanovijet, maslačak, iva, nana, kantarion, lipa, vrijesak...)

Osim proizvodnje meda na imanju u Banjanima u ponudi se nalaze i med u saču, med sa maslom, propolis, prirodni pčelinji vosak i medovina „Murgula“ napravljena po starom Banjskom receptu, koja budi nostalгију, a njen ukus vraća nas u davna prošla vremena.

Domaće iz Nikšića 16

17 Home-made Product

Honey from the area of Banjani is a mixture of unspoilt nature, mild climate, various medicinal and honey-bearing herbs and plants, great effort and work, love and experience of the bee-keeper **Vesko Milovic** who has been engaged in stationary beekeeping at the area of Banjani for over 20 years, obtaining honey from the flowers of medicinal and honey-bearing herbs and plants (cytisus, dandelion, mountain germander, mint, St. John's wort, linden, heather...)

Besides honey production on the estate in Banjani, the offer also includes honey in honeycomb, honey with butter, propolis, natural beeswax and "Murgula" mead made according to the old recipe from Banjani, which evokes nostalgia, and its taste takes us back to ancient times.





Porodično gazdinstvo „Batrićević“ Family household "Batrićević"

Adresa/Address: Trubjela

Tel. /Phone: 069 047 120

e-mail: svetozarbatricevic63@gmail.com



Porodični biznis **porodice Batrićević** su seoski turizam i organska proizvodnja hrane. Ovi vrijedni domaćini uspješno se bave prizvodnjom meda, raznih vrsta rakija, likera, džemova, sokova i salata i sve isključivo od proizvoda sa svog imanja.

Sve proizvode Batrićevići proizvode na tradicionalan način uz uslove organske proizvodnje. Svoje proizvode plasiraju turistima koji ih posjećuju, gdje se mogu upoznati sa procesom proizvodnje svih proizvoda, običi ovo prelijepo imanje ali i uživati u ukusima hrane pripremljene na tradicionalan način.

Domaće iz Nikšića 18

19 Home-made Product

Family business of the **Batricevic family** includes rural tourism and organic food production. These hard-working householders have been successfully engaged in production of honey, different kinds of brandy, liqueurs, jams, juices and salads, all exclusively from the products from their own property.

The Batricevic family produce everything in a traditional way under conditions of organic production. They sell their products to tourists who visit them, where they can see the process of production of all products, tour this beautiful estate and enjoy the flavours of traditionally prepared food.





Vinarija „Dabović“ Winery "Dabovic"

Adresa/Address: Nudo, Grahovo

Tel. /Phone: 069 045 845, 067 450 845

e-mail: vinarijadabovic@gmail.com



Vina **“Vinarije Dabović”** dolaze iz najmanjeg vinskog regija u Evropi-Nudo.

Nudo je malo selo koje se nalazi u kotlini na samoj granici sa Bosnom i Hercegovinom. Vino napravljeno od autohtone sorte **“Žilavka”**, višestruko je nagradjivano za kvalitet. Osim degustacije vina, porodica Dabović u svojoj konobi priprema i tradicionalna jela, a u degustacionom podrumu mogu se isprobati i razne vrste rakija od voća i ljekovitih trava sa ovog područja kao i razne vrste likera.

Domaće iz Nikšića 20

21 Home-made Product

Wines of the **“Winery Dabović”** come from the smallest wine region in Europe-Nudo.

Nudo is a small village located in the basin on the very border with Bosnia and Herzegovina. The wine made from autochthonous variety **“Žilavka”** has been awarded for several times for its quality. In addition to wine tasting, the Dabovic family also prepares traditional dishes in their tavern, and in the tasting cellar you can try various types of brandy made from fruits and medicinal herbs from this area, as well as various types of liqueurs.





Seosko domaćinstvo "Guest house Miličić"

Rural household "Guest house Miličić"

Adresa/Address: Dućice, Župa

Tel. /Phone: 068 067 638

e-mail: 8062milicic@gmail.com



Primarno zanimanje **porodice Miličić** iz nikšićke Župe je proizvodnja sira i domaćeg mesa, a pored poljoprivrednog gospodarstva, farme krava i mini sirare porodica 2020. godine osniva i seosko domaćinstvo, kako bi svoje proizvode prodali na kućnom pragu i svim turistima koji borave na ovom imanju omogućili potpuni užitak.

Za sve proizvode imaju sertifikate za organsku proizvodnju izdatu od nadležnih laboratorijskih institucija, a na trpezi ovih domaćina, koji su nadaleko poznati po lisnatom siru, možete uživati i drugim proizvodima koji se tradicionalno pripremaju na imanju kao što su razne vrste mesa, rakija, sokova, domaćeg hleba od raznih vrsta žitarica...

Domaće iz Nikšića 22

23 Home-made Product

Primary occupation of the **Milicic family** from Zupa near Niksic is production of cheese and home-made meat, and in addition to the agricultural household, cow farm and mini cheese factory, the family also founded a rural household in 2020, in order to sell their products on their doorstep and enable all the tourists staying on their property a total enjoyment.

For all the products they have certificates for organic production issued by authorized laboratories, and on the table of these householders, who are well known for their leafy cheese, you can also enjoy other products prepared in a traditional way such as different kinds of meat, brandy, juices, home-made bread made from various types of grains...



„Gazdinstvo Perović“ "Household Perović"

Adresa/Address: Straševina

Tel. /Phone: 069 017 509

e-mail: pmilorad01@gmail.com

facebook: Hladno cijedeni sokovi Perović



Porodica Perović proizvodnjom hladno cijedenih sokova počela je da se bavi 2019. godine. Sokovi su dobijeni isključivo hladnim cijedenjem voća i povrća bez dodatih aroma, zaslađivača i 100% su prirodni.

Proces proizvodnje jedna je od najbitnijih stavki u ovom poslu, a voće i povrće iz kojeg se cijedi sok pažljivo se bira, te stoga njihov slogan glasi "Ništa ne dodajemo, ništa ne oduzimamo".

Domaće iz Nikšića 24

25 Home-made Product

The **Perovic family** started production of cold-pressed juices in 2019. The juices are obtained exclusively by cold pressing of fruit and vegetables with no added aromas, sweeteners and they are 100% natural.

The production process is one of the most important things in this business, and the fruit and vegetables from which the juice is squeezed are carefully selected, and therefore their slogan is "Nothing added, nothing taken away".





“Dar prirode” **“Gift of nature”**

Adresa/Address: VI Crnogorska S 4/1 Rudo Polje

Tel. /Phone: 069 415 085

e-mail: vesnavukovic93@gmail.com

Instagram/facebook: Prirodna kozmetika Dar prirode



Domaće iz Nikšića 26

Brend prirodne kozmetike “**Dar prirode**“ baziran je na izradi prirodnih preparata za kožna oboljenja kao i linije seruma i krema za luksuznu njegu kože.

Dar prirode kozmetika nastala je u želji da priroda postane dostupna svima, ne sadrži aditive i konzervante već se zasniva na 100% prirodnim sirovinama (pčelinji vosak, hladno cijedena ulja, eterična ulja...).

27 Home-made Product

The brand of natural cosmetics “**Gift of nature**” is based on production of natural products for skin disease as well as a line of serums and creams for luxurious skin care.

The Gift of nature cosmetics was created as a wish to make nature accessible to everybody, and it does not contain any additives and preservatives but it is based on 100% natural raw materials (beeswax, cold pressed oils, essential oils...)





„Čipranić company“ etno selo MONTEGOAT

“Čipranić company” ethno village MONTEGOAT

Adresa/Address: Dragovoljići bb

Tel. /Phone: 069 036 599

e-mail: irena.cipranic@gmail.com

facebook: etno selo MONTEGOAT



Poljoprivredno **gazdinstvo „Čipranić“** osnovano je 2015. godine sa ciljem obnavljanja i stavljanja u funkciju porodičnog imanja u Dragovoljićima. Imanje krase kamene kuće, mljekara, sušara, bungalovi, restoran, voćnjak, plastenici i baštne.

Mljekara izgrađena 2016. godine sa kapacitetom obrade i do 4 000 litara mlijeka dnevno, omogućava ciklus proizvodnje i preradu u gotove proizvode-meke, polutvrde i tvrde kozje sireve, sa i bez zrenja, pasterizovano kozje mlijeko i surutku, kao i fermentisane mliječne proizvode.

U okviru farme nalazi se i autentični restoran „Zavičaj“ gdje gosti mogu uživati u proizvodima isključivo sa imanja.

Domaće iz Nikšića 28

29 Home-made Product

Agricultural **household “Cipranic”** was founded in 2015 with the aim of restoring and putting into operation the family estate in Dragovoljci. The estate is adorned with stone houses, a dairy, a drying plant, bungalows, a restaurant an orchard, greenhouses and gardens.

The dairy, built in 2016 with a processing capacity of up to 4000 litres of milk a day, enables the cycle of production and processing into final products-soft, semi-hard and hard goat cheeses, with and without ripening, pasteurized goat milk and whey, as well as fermented dairy products.

Within the farm there is also an authentic restaurant called “Zavičaj” (Homeland), where guests can enjoy products exclusively from the estate.





Seosko domaćinstvo „Zavičaj“ Rural household "Zavičaj"

Adresa/Address: Orah

Tel. /Phone: 068 029 254

e-mail: pmilorad01@gmail.com

Instagram/facebook: zavičaj orah



U domaćinstvu „**Zavičaj**“ priprema se domaća hrana od proizvoda sa imanja ove vrijedne porodice. Osim kamene porodične kuće na imanju se nalaze štala, sušara i terasa sa koje se pruža predivan pogled na prirodu koja okružuje ovo imanje.

Osim osnovne djelatnosti proizvodnje meda i proizvoda od meda, raznih vrsta rakija, sokova i likera, obrađivanjem baštne, porodica se bavi proizvodnjom i sušenjem svinjskog i ovčjeg mesa po tradicionalnoj recepturi.

Domaće iz Nikšića 30

31 Home-made Product

In the “**Zavičaj**” household, homemade food is prepared from the products of the estate of this hard-working family. In addition to the stone family house, there is a barn, a drying room and a terrace with a wonderful view of the nature surrounding the property.

Apart from this basic activity of producing honey and honey products, various types of brandies, juices and liqueurs, cultivating the garden, the family is also engaged in production and drying of pork and mutton meat according to the traditional recipe.





Gazdinstvo „Mirković“ Household "Mirković"

Adresa/Address: Župa, Bjeloševine

Tel. /Phone: 067 365 333

e-mail: fmirkovic29@gmail.com



Mladi pčelar Filip Mirković odnedavno se bavi pčelarstvom, ljubav prema pčelarstvu desila se spontano pa svaki slobodan trenutak provodi u svom pcelnjaku.

Njegove pčele stacionirane su u Župi Nikšićkoj, tačnije u Bjeloševinama, njegovom selu, koje je poznato po bogatstvu ljeske i drugog medonosnog bilja pa se med sa ovog područja razlikuje i po boji i kvalitetu.

Planira da proširi ovaj biznis i da svoje imanje pored kojeg protiče rijeka obogati voćnjakom ali i većim brojem novih košnica.

Domaće iz Nikšića 32

33 Home-made Product

A young beekeeper Filip Mirkovic has recently started bee-keeping, and his love for beekeeping happened spontaneously and he is spending every spare moment in his apiary.

His bees are stationed in the village Zupa near Niksic, more precisely in Bjelosevine, his village, which is known for its wealth of hazelnuts and other honey-bearing plants, so the honey from this area differs in colour and quality.

He plans to expand his business and to enrich his property, next to which the river flows, with an orchard and a larger number of new beehives.





Vinarija „Dar“ Winery "Dar"

Adresa/Address: Zagorak

Tel. /Phone: 069 027 426

e-mail: krstoboskovic123@gmail.com



Vinarija „Dar“ i kompleks vinograda smješteni su u zaseoku Zagorak, na samo 1 kilometar udaljenosti od manastira Ostrog, najveće svetinje na našim prostorima, koju posjeti i do pola miliona ljudi godišnje.

Nadmorska visina, mediteranska klima, vodni potencijal rijeke Zete sa okolinom, izobilje flore i faune, bogat riblji fond čini ovaj kraj jedinstvenim i ostavlja utisak na svakog posjetioca.

Na oko tri rala zemlje, vrijedni domaćin Krsto uzgaja skoro tri hiljade čokota "vranca", "merlota", nešto malo "kratosije" i "kabernea" a svaki pedalj zemlje na kojoj se nalazi i kuća sa vinskim podrumom i zasadi voća i povrća, iskorišćena je i predstavlja pravu malu oazu za uživanje.

Domaće iz Nikšića 34

35 Home-made Product

The **"Dar" winery** and the vineyard complex are located in the village of Zagorak, just one kilometre away from the Ostrog monastery, the largest shrine of our region, which is visited by up to a half a million people a year.

The altitude, the Mediterranean climate, the water potential of the river Zeta and its surroundings, the abundance of flora and fauna, the rich fish stock make this area unique and leave an impression on every visitor.

On about three acres of land, the diligent host Krsto grows almost three thousand vines of "Vranac", "Merlot", some "Kratosija" and "Cabernet", and every inch of the land, on which there is a house with a wine cellar and fruit and vegetable plantations, has been used and represents a little oasis for enjoyment.



Alter Modus je mikrokreditna finansijska institucija osnovana 1997. godine sa ciljem pružanja kreditne podrške za razvoj porodičnih i malih biznisa u Crnoj Gori. Danas je Alter Modus sinonim za kompaniju koja postavlja i unapređuje standarde mikrokreditiranja na crnogorskom tržištu. Najveći broj kredita odobrava fizičkim licima i preduzetnicima i namijenjeni su za ulaganje u rast i razvoj biznisa, nabavku obrtnih sredstava i održivost poslovanja, ali i za rješavanje određenih egzistencijalnih pitanja te unapređenje kvaliteta života.

Alter Modus svoj put gradi zajedno sa zaposlenima i klijentima i sa jasnom vizijom da budu prvi izbor mikro i malih biznisa za finansiranje njihovih potreba u Crnoj Gori. Sa dugogodišnjom istorijom poslovanja, kao i iskustvom i znanjem djelatnosti mikrokreditiranja, prepoznat je u lokalnim zajednicama i opštoj javnosti kao snažan i pouzdan partner.

Sjedište Alter Modusa nalazi se u Podgorici, a djelatnost se obavlja u 18 poslovnica širom Crne Gore koje formiraju tri poslovne mreže - jug, centar i sjever. Usluge pružaju na brz, jednostavan i fleksibilan način što vodi do brojke od preko 19 000 aktivnih klijenata čiju su ideju podržali. Fizičkim licima koja se bave samostalnom djelatnošću pomažu da se uključe u zvanične finansijske tokove, dok preduzetnicima i mikro i malim biznisima omogućuju rast i unapređenje poslovnih procesa.

Poslovne odnose zasivaju na povjerenju i poštovanju integriteta, dok se preuzimljivost i predusretljivost afirmišu u svim aspektima poslovanja.



Tu smo za Vas!

Website:
<https://altermodus.me/>

Facebook:
<https://www.facebook.com/altermodus/>

Instagram:
<https://www.instagram.com/altermodus/>

Email:
info@altermodus.me

Alter Modus is micro-credit financial institution established in 1997 with the aim of providing credit support to development of family and small businesses in Montenegro. Nowadays, Alter Modus is a synonym for a company that sets and improves standards of micro-crediting in Montenegrin market. The largest number of loans is approved to natural persons and entrepreneurs and are intended for investment in business growth and development, procurement of current assets and business sustainability, but also for solving certain existential issues and improving life quality.

Alter Modus is building its pathway together with employees and clients with clear vision to be the first choice of micro and small businesses in Montenegro for financing their needs. With yearslong history of business, as well as with experience and know-how in the micro-crediting business, it is recognized in local communities and general public as a strong and reliable partner.

The Alter Modus' head office is in Podgorica while the operations are done in 18 offices throughout Montenegro that create three business networks – south, center and north. The services are provided in a swift, simple and flexible way which led to a number of over 19 000 active clients whose ideas were supported. Individuals generating income from their business activities are helped to get involved in official financial courses, while entrepreneurs and micro and small businesses are facilitated to grow and improve business processes.

Business relations are based on trust and respect of integrity, while entrepreneurship and responsiveness are affirmed in all aspects of business.



www.niksic.travel toniksic@t-com.me

Ivana Milutinovića 10 814000 Nikšić, Crna Gora +382 40 213 262



visitniksic



Turistička
organizacija
Nikšić