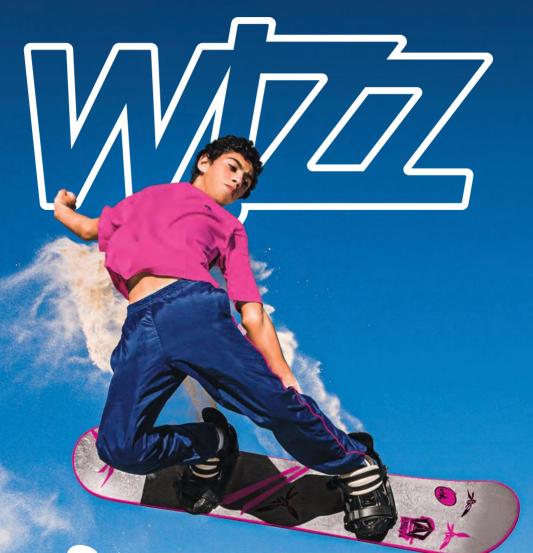


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Surf the desert in Saudi Arabia

Plus 25 other reasons the Kingdom's on our bucket list this autumn





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"It's time to jet off to our great autumn destinations"

Hello, and thank you for choosing to fly with Wizz Air today. It is my pleasure to welcome you on board.

It is also my pleasure to reveal that Wizz Air has been named the Most Sustainable Low-Cost Airline for the third consecutive year at the World Finance Sustainability Awards 2023. The judging panel praised the airline's choice of aircraft, and commitment to reducing emissions intensity by the end of the decade.

This year our commitment has been aided by the arrival of Wizz Air's first Airbus A321neo aircraft produced in China. We are the first European airline to receive the model from the Airbus' Tianjin factory, increasing the share of 'neo' technology within Wizz Air's global fleet to more than 50%*.

This means our passengers can look forward to ever-greener getaways, including those to some of our newer destinations. This year we are expanding the network with flights to and from Luxembourg, and three new routes to Bucharest, Rome and Skopje. We also have a brand-new destination, flying to Erbil in Iraq for the first time.

In addition to these new spots, we have hundreds of great options for an autumn getaway to one of our enchanting destinations that are perfect for a shoulder-season break. Jet off to Milan for some shopping, perhaps. Take a trip to Albania to explore its incredible scenery and great-value lifestyle. Spend time in Stockholm, soaking up the sights and the very special cuisine. Or how about a trip to Saudi Arabia for a truly underrated and exotic holiday?

No matter where you're heading today, I and everybody at Wizz Air wish you a safe journey.

József Váradi

Chief Executive Officer





Editor's letter

It's not often that travellers get to go to a place that has world-beating sights and few crowds, however the opening of Saudi Arabia to mainstream tourism in 2019 has given us all that opportunity. Perhaps best known for its oil-production, the Kingdom is aiming to diversify its economy and move towards a more sustainable future - a plan its government refers to as 'Vision 2030'. One part of this involves using its considerable wealth to transform cultural assets into tourist attractions.

Luckily for us, there are plenty of potential bucket-list blockbusters here: from the iconic Nabatean tombs of AlUla to the ancient Salwa Palace at Diriyah, as well as natural wonders like the Al Wahbah volcanic crater and the vast dunes of Rub' al Khali, 'the Empty Quarter'. Not to mention views across the capital Riyadh from the 99-storey Kingdom Centre. In the future there are even plans for an adventure park on an abandoned oil rig, complete with helipads and bungee jumping. For now though, the country has a fraction of its possible tourism, so follow our guide and get planning for your own almost-crowd-free trip (p39).

Also in this issue we drive a tuk-tuk around Northern Italy (p28), taste natural wines in Stockholm (p50) and mix conservation and adventure travel on a rafting trip down Europe's last truly wild river (p58). Enjoy the issue - and your flight.

Sarah Warwick, Acting Editor



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in this ISSUS



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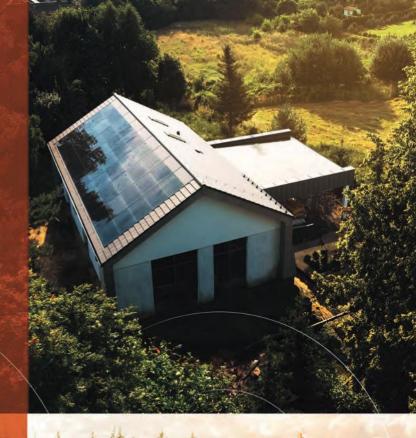
p99 Café & Boutique

Our onboard café and duty-free shopping options



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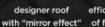
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Look at the stars in Munich

POV: You're on your way to Munich for the world's best beer festival - but a weekend of unlimited steins and currywurst is an appetite for disaster. What do you do? Take a break from the Oktoberfest hoopla at the city's bumper group of great museums, that's what. Our pick for this autumn includes Germany's first retrospective of former British infant terrible Damien Hirst at the Museum of Urban and Contemporary Art (MUCA); a geek-out on bike design at Die Neue Sammlung design museum; and a recap of 100 Years of the planetarium at the Deutsches Museum. Perfect for adding some high culture to your hedonistic holiday. All run until 2024. muca.eu; dnstdm.de;

deutsches-museum.de

₹ Wizz Air flies to Munich

Did you know?

The first ever planetarium show was held in Munich on 21 October 1923

The first Zeiss projector which illuminated 4,500 stars at the Deutsches Museum in 1925

Witness the world's only inner-city regatta

in Venice

Venice's watery landscapes host many boating events each year but the Venice Hospitality Challenge is the only regatta where maxi-yachts are permitted to sail within city limits, making for dramatic scenes and the odd close shave. Devised back in 2014, the race invites teams from all the big hotels in Venice – like the Belmond Hotel Cipriani and the Danieli – to go bow-to-bow to compete for the 'Doge's Hat', a hideous yet coveted glass statue.

Mirko Sguario, the inventor of the event, claims it's comparable to the F1 Grand Prix in Monaco when it comes to mixing great scenery and high-class sport. "It represents the best side of the city and its naval traditions that have made Venice great," he says. The race will be held on 14 October. yachtclubvenezia.it

★ Wizz Air flies to Venice



Experience freefall in London

If you've always liked the idea of flying but feel a bit squeamish at the thought of jumping out of a plane, you're in luck. Virtual skydiving company iFLY has opened an indoor facility at London's O2. First timers are accompanied by two instructors who will help them get the most out of the experience. Get it right and you can soar up, dive down and even try a loop the loop. **iflyworld.co.uk**

 Wizz Air flies to London









CANNOLI

Don't get them confused with tube-shaped pasta – that's *cannelloni* – these fried pastry tubes stuffed with sweet ricotta are the most popular treat on the island. Their name comes from the Arabic *qanawāt*, meaning 'tubes'.



PASTA ALLA NORMA

Hailing from Catania, this pasta dish is said to be inspired by the Bellini opera. It consists of pasta (often macaroni) with roasted aubergines, capers and tomatoes. Makes good use of Sicily's outstanding produce.



ARANCINI

The main rice dish of the island, these fried delicacies are found everywhere but their shape and flavours differ. In Catania's conical variety, a beef ragu is popular; while in the centre of the island the balls are often filled with liver.



MINNE DI SANT'AGATA

Saintly breasts in cake form, these cherry-topped marzipan pastries are enjoyed during the festival of St Agatha. Filled with ricotta, they represent the breasts that Catania's patron saint was robbed of in her tragic life.



PANI CÂ MEUSA

A traditional street food from Palermo, its name means 'bread with spleen' - and this sandwich also features veal lung fried in lard so won't necessarily be to everyone's taste.



Eat your way across the island

in Sicily

It always seems strange to talk about 'Italian food' as all the regions have such different cuisines. This is particularly true in Sicily, where centuries of colonists have brought their culinary influences – braised meats from the Normans; spices and dried fruit from the Arabs; peppers, corn and tomatoes from the Spanish. Now tour company Tourissimo has come up with a great idea for getting people closer to this melting pot of flavours, while also burning off the extra calories consumed. Its new eight-day culinary bike tour around the island, including guides, accommodation, meals, cookery classes and bike rental, sounds wheely good to us. *Oct 15-26 and future dates*.

tourissimo.travel/western-sicily-bike-tour

₹ Wizz Air flies to Catania, Palermo and Comiso



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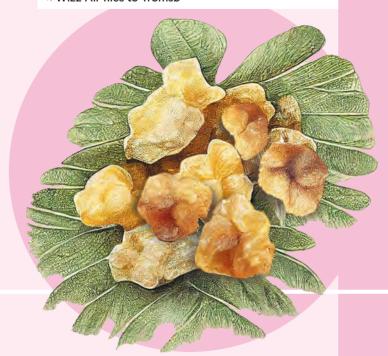


Kayak under the northern lights

in <u>Tromsø</u>

Winter is coming... but there is at least one bright spot to the dark season – the aurora borealis, or northern lights, which are clearer and stronger from October to February each year. This winter, and for the next couple, the lights are set to be even stronger as we approach the "solar maximum" of our current cycle in 2025. Tick this experience off your bucket list in Tromsø, where you can take a two-day trip out to the beautiful island of Rebbenesøya, stay in a yurt camp and enjoy kayaking, hiking and Nordic skiing as well as the cosmic light show. Not such dark times at all.

elementsarcticcamp.com



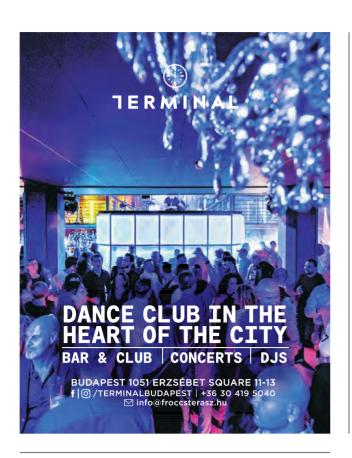
Learn the secrets of frankincense

in Salalah

You might only have heard of frankincense from the story of the Three Wise Men but there's more to it than Biblical baby gifts. An aromatic tree resin, it's been prized for several thousand years as a fragrance and beauty product – once the preserve of Kings. In Salalah, on the coast of Oman, you can hike the remains of the frankincense trail, see and even pick the resin from the spindly Boswellia trees; haggle for it in Salalah Al Husn Souk; or opt for a four-handed "frankincense ritual" massage to truly feel like a king. The latter can be found at Al Baleed Resort Salalah hotel by Anantara, which is right next to the Museum of... yep, you guessed it.

anantara.com/en/al-baleed-salalah

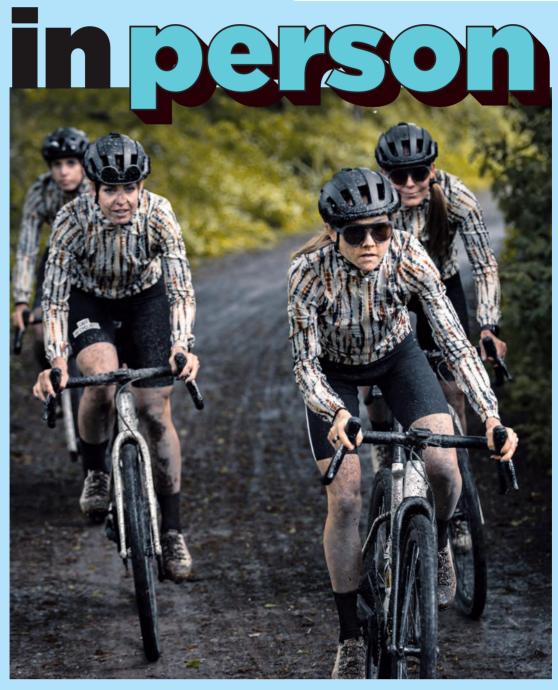
▼ Wizz Air flies to Salalah











A worldchanging farm in <u>Lisbon</u>

p18

Earth-shaking cyclists in Nice

p23

"Our factories should produce like nature"

We take a tour of NÃM, the first circular economy urban farm in Portugal, where its founder is aiming to change the world: one mushroom at a time

Words by Amy Rose Everett

didn't expect to find the perfect cappuccino at an urban mushroom farm in Lisbon, but that's just one of the ways that NÃM surprises its visitors. Buzzing on quality caffeine after visiting the farm's café, I'm now standing in one of its outdoor shipping containers, staring at sprouting clumps of fungi.

There must be thousands of oyster mushrooms growing here, protruding from the clear bags that hang from the ceiling and line the walls. The connection with the great coffee becomes clear when you realise that those bags contain not compost, but used grounds taken from the café here, and from eateries all over town.

I've come to the trendy suburb of Marvila to take a tour of NÃM, the first circular economy urban farm in Portugal, after noticing a trend. Across Lisbon, menus – from cutesy café Dede's to laidback pizzeria Lupita and high-end eateries Ofício and Attla – proudly proclaim the eateries' use of NÃM products. "Many of our clients will share on their menu that they are using our mushrooms," says Belgian-born environmentalist and NÃM founder Natan Jacquemin, who is showing me around his facility. These same restaurants and cafés will then give their waste coffee grounds to

be used as a growth medium (the team have been known to collect 30kg in one day). Any waste from the mushroom-growing process will then be made into a mycelium-rich fertiliser and used to grow other fruits and vegetables.

Natan set up the farm in 2020 after graduating from the Catholic University of Portugal. It now has the capacity to transform three tonnes of coffee grounds into one tonne of mushrooms per month, plus four tonnes of fertiliser.

"I believe the biggest challenge of the 21st century is to reconcile economy and ecology," says Natan. "I decided to create NÃM because I wasn't happy with the way I was taught economics. I was taught that if you create economic growth, you will certainly harm nature, and if you protect nature, you will miss economic opportunities and growth."

He is proud to have proven his economics lecturers wrong, by creating a thriving business that works on a circular economy and generates zero waste. Now, as well as growing mushrooms, he spends much of his time educating people, using tours of the facility to spread the word about how individuals can affect the health of the planet.









This kind of 'factourism' (factory tourism) is growing in popularity in Portugal, as more ethical brands aim for full transparency in their production process, and interested tourists want to understand more about how their behaviour can make a change. Natan's mission is to spread the word about coffee grounds, mushrooms and above all, nature's endless possibilities.

"A visit to our farm is a great way to get to know the fantastic world of mushrooms and the role they have in nature," he explains, gesturing to a quote by economist Gunter Pauli stamped on one wall, which sums up the team's philosophy: "We should not ask nature to produce like our factories, but rather ask our factories to produce like nature."

With that perspective, waste-free isn't some impossible dream but a necessary instinct. "Nature is a great inspiration for our businesses because in nature, waste doesn't exist – and everyone has a job," says Natan.

As well as seeing the farm's own processes, on my tour I learn about the negative impact the current food

system has on the planet. When the guide tells me that the average meal travels more than 15,000km to reach our plates, I'm reminded of how disengaged I can sometimes be from my food, thoughtlessly grabbing pre-packaged sandwiches to eat at my desk.

After the tour, I shell out for one of NÃM's DIY grow kits, and ask Natan whether he ever gets disheartened in his mission. He tells me his motivation comes from other entrepreneurs and doers. "The ones that believe change is still possible and that if we focus all our energy on building the new, not on fighting the old, change will happen."

My visit definitely leaves me feeling fired up and more connected to where my food comes from. Despite still using supermarkets for some things, I shop local where possible, and stay mindful of how far the food I eat has travelled to get to my plate. When ordering at my local brunch spot, my thoughts return to NÃM, prompting me to go for the veggie option instead of imported sausages, and check if the eggs used are local and free-range.

I even ask the owner if I can take home my coffee grounds to test out my DIY kit, so I guess you could say my experience has come full circle. My new attitude to food production is an unlikely, but welcome, souvenir of my time in Lisbon.

nammushroom.com

₹ Wizz Air flies to Lisbon

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"Gravel is aggressive, raw and brutal"



The latest trend in cycling is for off-road or 'gravel' racing. We speak to Nice's Café du Cycliste gravel team about the highs and painful lows

Words by Sarah Warwick

here's a sadistic note to the laughter when the team members answer our question about what beginners need for gravel biking. "A really good chamois," says Isabelle Beckers with feeling.

"Yes, a *really* good pair of shorts," agrees Anabel Fisher.

And then there's a chorus of knowing chuckles.

Isabelle, Annabel, María Ögn Guðmundsdóttir and Lydia Iglesias Barés might well laugh. Their team is riding high after a successful season in the saddle as the world's first all-women gravel-racing team. Their trademark mottled uniforms have appeared on the podium at all their major races across three continents. But they say that, unlike in road racing, winning isn't everything. "In gravel, the most important thing is about having fun and about adventure," says the team's 40-year-old Belgian rider, Isabelle. "The results come because we love it so much."

the tribe

Gravel racing or gravel grinding is the latest trend in the cycling community. Like a feral lovechild of various other disciplines – road cycling, mountain biking and cycle-cross – it basically involves going hell for leather down unsurfaced roads. In addition to leg strength and laser focus needed for all cycling sports, it demands a pioneering spirit and serious resilience, and rewards participants with the opportunity to get down and dirty in exciting locations.

"Gravel is something you get into if you've had enough of the road scene and you want to try something adventurous," says Annabel, a British-born athlete who lives and trains in Switzerland, and is the only one of the four to cycle as a full-time job. "I'm a bit too savage for road cycling so it was a simple choice for me really."

Annabel was already a regular on the gravel scene in 2021, when she and Maria – an Icelandic champion who'd been gravel biking for three years – were contacted by staff at Café du Cycliste, a Nice cycle café and clothing brand, about joining their team. Lydia joined late in its first season last year, after she aced her first-ever 200km race at The Traka in Girona; then Isabelle joined them this May. "Café du Cycliste don't have any men's teams. They just wanted to focus on women in the sport," explains Isabelle. "Their goal is not necessarily to win races, it's about supporting women cyclists. It's about showing that strong women can ride bikes all over the world."







The team have certainly done that in their first few months together, appearing in their natty matching kit at races in far-flung races across the world. They've ground the gravel in Germany, France, Spain and the US; skirted live volcanoes in Iceland; and swerved giraffes on the road in a four-day, 600km stage race across the Masai Mara in Kenya. There was also the chance to compete in the Gravel World Championships, which debuted last year (Isabelle came third in her age category).

Gravel is unusual in cycling, as in 80% of races competitors are mixed. The genders fight it out together, and 150 pros will mingle in the peloton with up to 800 amateurs. Victory is hard won and conditions are brutal. Last year in Iceland's The Rift, Annabel broke two ribs after 30km but still finished the 205km epic. "Gravel is a really honest way to show your strength and abilities," she says. "In a road race you can hide and use tactics, but in gravel you can't lie. It's raw and brutal. It's a really truthful sport."

After an event, the effect of the bike's juddering along unsurfaced roads means the team are forced to get off their gravel bikes until the wounds fully heal. "You create so much damage when you're racing that afterwards when you get on a road bike you're like, 'Ahhhh, silky'," Annabel laughs again, darkly.

Pushing themselves to laughable limits is all part of the game, it seems. When we chat, Annabel has a broken foot but is still training seven days a week, as are the other girls, around their jobs of cycle-tour



guide (Maria), medical advisor (Isabelle) and nurse (Lydia). Despite all the hardships, they aren't thinking of quitting gravel any time soon – particularly now they've found each other.

"It's great to now be part of the team with these other girls, learning from each other, and sharing experiences," says Isabelle.

Maria agrees: "Even though it's super-long days on the bikes, and it's super messy, it's super fun and we all just love it." **cafeducycliste.com**

₹ Wizz Air flies to Nice

- Join a group ride and then follow other members on apps like Komoot to see where they go
- You don't need any serious padding apart from a helmet as you shouldn't be on super-bad roads, just unpaved ones
- Look out for specific gravel bikes. These tend to have drop handlebars for added stability. Frames should be longer and higher than road bikes, but stiffer and faster than mountain bikes
- More importantly than what you ride, though, is getting comfortable on your bike and gaining confidence through practice
- Find the ultimate guide to gravel cycling around Nice on **cafeducycliste.com** or join a local tour at **gravelup.earth**

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Getting to the heart of the story



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Plan a trip to <u>Saudi</u> <u>Arabia</u>

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Sip some natural wines in <u>Stockholm</u>

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Raft a wild river in Albania

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Three-wheeled race

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Clockwise from above The Mission: Impassable tuk-tuk tackles the hillsides around Lake Como; the ferry from Griante to Belgio; and small cobbled lanes around the lake, which are easier to explore in a tuk-tuk



ocals chuckle as we rollick pass them, through the tiny villages of Northern Italy in our Piaggio Ape tuk-tuk. We're driving this classic vehicle, with a 'Mission Impassable' sign splashed along the bottom of the windshield, on a two-day trip from Milan to Lake Como. You can forgive them for giggling at us – we're the odd couple bringing rattling axles and scruffy backpacker vibes to this A-List destination.

No doubt they're more accustomed to the area's many affluent visitors and their Ferraris and Lamborghinis. Celebrities like George Clooney, Madonna and Ronaldinho have houses in the area and Daniel Craig famously skirted the shores in an Aston Martin as James Bond at the start of *Quantum of Solace*. What people don't often see is an adorable rickshaw that's about as powerful as a horse, with a similar level of grunting.

"But what's the point of a vehicle built for speed, when you can only go 40km/h along these busy and narrow streets?" I ask my travelling companion Tim, as we cruise along, feeling smug when the owners of fancy cars get stuck at bottlenecks in cobbled roads and tiny lanes, while we pass freely in our compact Piaggio Ape.

They might look a bit unusual, but tuk-tuks are the latest mode of transport to arrive in Northern Italy, courtesy of adventure travel company Large Minority, which offers Amazing Race-style trips. Over eight nights these vintage three-wheelers are pitted against others as teams compete over a 500km journey, with sleepover checkpoints in gorgeous settings, and a raft of challenges to complete.

"It's amazing how competitive they get," says Mark Van Rossum, owner of Large Minority, of teams who rival each other to take the best picture of a Ferrari with their tuk-tuk or a sequence of their whole team drinking espressos.

Luckily for more laidback travellers, Large Minority's vehicles can also be hired for a customised rental period, which is how we've ended up on this two-day trip with our quirky Piaggio transporter (which is imported from India and put together locally). We've no rivals or challenges, as such, although we have vowed to enjoy as much delicious food as we can along the way.

Mark gives us a quick briefing, explaining that we have ultimate road trip freedom – provided we "take breaks every hour" to let the Piaggio cool down. Then our first task is simply getting to grips with our unusual, retro vehicle. It's got handlebars, a motorbike throttle, a little switch for signal changes and manual gears – and the biting point has... well, bite. Its four-stroke engine purrs into action, but on gear changes it clunks wildly.





with an occasional Buckaroo-like jolt that shoots us a few inches up in the air.

After a few attempts at smooth gear changes, we're somehow trundling north along the small empty roads on the outskirts of Milan. Even when deliberately avoiding motorways and with a top speed of 55km/h, it's just 90 minutes until we reach the opulent and iconic shores of Lake Como. Italy's third largest lake, it's traditionally a holiday hotspot for the Milanese upper classes, framed by the verdant foothills of the Alps, and scattered with pastel-painted houses and Neoclassical villas.

Despite it being 38°C outside, our open-air vehicle keeps us cool, without messing up our hair, thanks to a nifty windscreen and canvas cover. Above the rattle of the engine and gear jolts, we can hear the sounds of the sailing boats clinking, and breathe in the smells of garlic-infused pasta being served at street-facing restaurants.

The ferry from Griante, a village on the lake's western shore, whisks our tuk-tuk to the charming hilltop commune of Bellagio. Nicknamed the 'Pearl of the Lake', Bellagio sits at the tip of a penninsula that juts into





the lake and was once a Roman garrison, where naval and army commander Pliny the Elder had his favourite villa. Its maze of narrow, steep stone streets are lined with red-roofed artisan boutiques with green shutters. We turn off the tuk-tuk engine to roam around on foot, perusing the fancy Italian-made handbags at Bellagioseta, sampling the fresh pasta from Dai Viga in the main piazza, and savouring a grapefruit gelato from Smooth Bellagio.

Suitably refreshed, we rattle south along the coastal road towards Como and soon realise that the best fun – and views – can be had when climbing up into the small hillside roads adjacent to the lake. The tuk-tuk labours up the steep empty tarmac

around hair-pin bends to secret attractions away from Bellagio's crowds.

Tiny villages and local churches dot the hillsides while signs point to off-the beaten-path waterfall hikes (with a picture opportunity at the tumbling Cascata del Budanchen) and peculiar points of interest – like the Grotta Madonna Di Lourdes, a cave shrine dedicated to the Madonna of Lourdes.

Getting wonderfully lost and making unusual discoveries is all part and parcel of this type of slow travel. As Mark tells us, when you're driving around in a tuk-tuk it's not about the destination. "The adventure is in getting to these beautiful places. People are pushed slightly outside their normal comfort zone... Then it's really up to the



drivers what they make of it. The whole experience is life affirming."

Mark got hooked on this way of travelling after he took a similar three-wheeled trip. Soon after his ride, in 2009, he swapped a stable corporate job to roam around in tuk-tuks full-time, hosting three-wheeled explorations in Sri Lanka, Pakistan, India, Cambodia, and now Italy.

To give the tuk-tuk, and my claw-grasp hand on the throttle a rest, we stop to sample the food at lakeside Ristorante Aurora Lezzeno, which has a gorgeous terrace overlooking twinkling Lake Como. We're seated waterside and order up the house speciality: lavarello spineto alla griglia (boneless white lake fish with butter



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* of study participants after six weeks of in-vivo tests

The lotion contains natural active ingredients providing a warming, antibacterial effect. It stimulates scalp microcirculation, improving blood supply and oxygenating the hair follicles.

*of study participants after four weeks of in-vivo tests

The serum contains natural moisturizing and regenerating ingredients. It has antibacterial and antifungal effects and also regulates the sebaceous glands.



Darling

Clementine

ANWEN



and crispy sage), plus paccheri ai frutti di mare (seafood pasta with spicy sauce and shrimp), kicked off with an Aperol Spritz (for the non-driver) and finished with a bowl of coffee sorbet (for the driver).

It's fair to say things couldn't be going much better and we are beaming when we crash for the night at the Hotel Lario, a no-frills but very comfy hotel with lovely views of the lake. However things are about to take a slight (which is to say hairpin) turn for the worse. When we hit the ignition the next morning, the tuk-tuk won't start. After a dozen attempts at turning over the engine, Mark guides us through using the choke by phone. "Sometimes the engine can get a big cold and needs a little help" he says. "It's all part of the vintage vehicle fun."

We clearly haven't yet mastered the knack though, so Mark swaps the vehicle (all part of the Large Minority service) with a more reliable model. It's captioned with another windscreen sticker: 'Thelma and Louise'. It seems riding these three-wheelers is all about having a sense of humour.

Engine roaring again, we trundle southwest along the lake's shore, stopping at the tiny commune Ossuccio, which is recognisable by the Romanesque church of St Maria Maddalena with its striking Gothic bell tower. Locals come here to splash around at the 600m-long lido on the lake's edge. Confident swimmers can even cross the channel to reach the tiny architectural



Top left Limoncello
ice cream is a good
way to cool down
Above Prawns at
Ristorante Aurora

Lezzeno

island of Comacina, covered with ruins, lush olive and hornbeam trees, and hackberry and black mulberry plants.

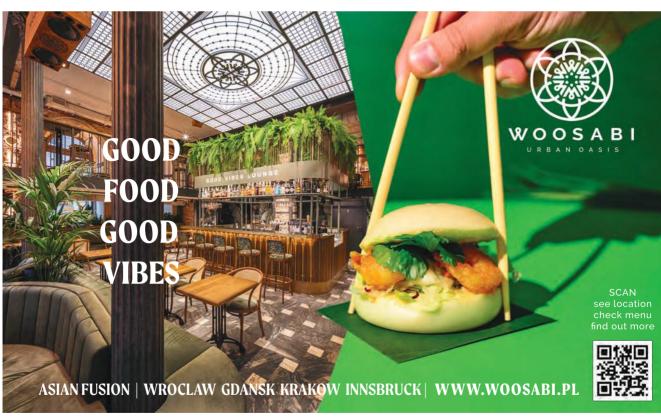
After a refreshing wild swim for us, there's time for one final feed, before the last road back to Milan. Hidden in a tiny unnamed lane, we stumble upon the deliciously rustic Antica Trattoria Del Risorgimento. The house serves fine local produce and classic dishes: risotto with roasted onion and dried tomato; ravioli with black truffle, stracchino cheese from the Orobic valleys and 36-month-aged parmesan – delicious fuel for the final leg of our jaunt.

Rattling through flat pastures and farmlands on our way back to the airport, we laugh as a Ferrari zooms past. Northern Italy is far better seen at a slower pace.

largeminority.travel

◄ Wizz Air flies to Milan









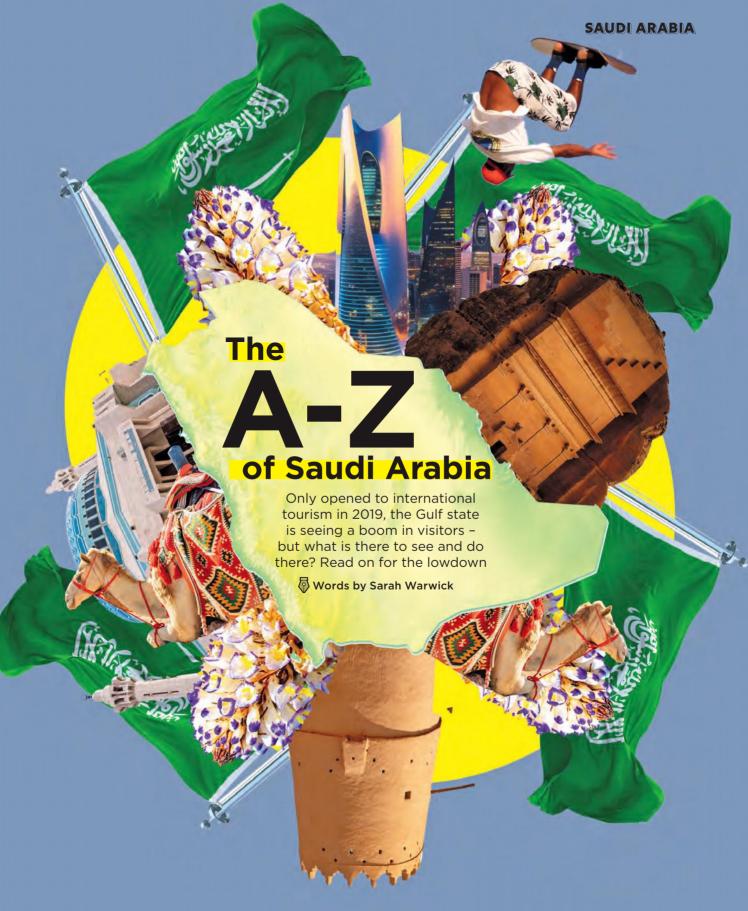
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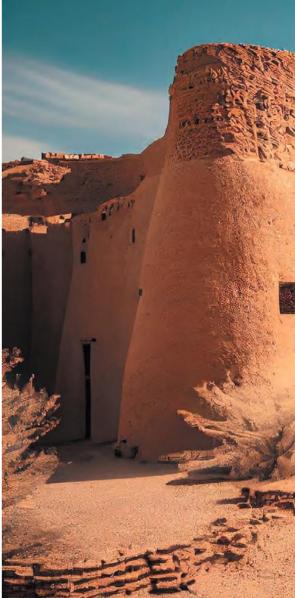


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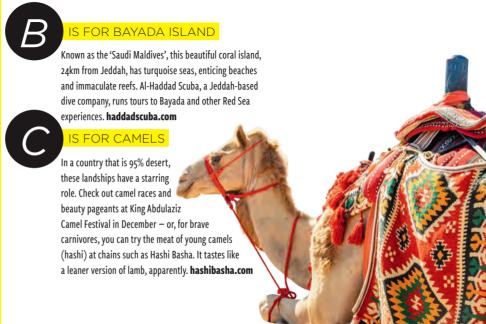








The Kingdom's cultural opening up in recent years has led to a boom in filmmaking, comedy, music and, above all, visual art. The contemporary scene is fuelled by homegrown artists like Manal AlDowayan and Ahmed Mater (his work, *Magnetism*, is shown above) whose formerly banned works can now be found in cool spaces such as ATHR in Jeddah and Mono Gallery in Riyadh. Next year outdoor sculpture park Wadi AlFann, 'Valley of the Arts' will open in Al'Ula, making 2024 a particularly great year for culture vultures. athrart.com; mono.gallery





Just outside the main sprawl of Rivadh, you'll find the ancient city of Diriyah - the historic capital of Saudi and now a major development in the Saudi state's Vision for 2030 (see V). Founded in the early 18th century, it became the first capital in 1744, when various nomadic states were brought together as a nation. Its Salwa Palace and the surviving buildings of the Al-Turaif district (the original home of the Saud royal family) were declared a UNESCO World Heritage Site in 2010, Today the area hosts dozens of events, including the Diriyah ePrix (arquably the electric car world's answer to Monaco's F1 race), and is home to the bouil Bulairi Terrace, opened last year. The latter has more than 20 high-end restaurants - perfect for special meals overlooking the walls of this ancient city.



IS FOR THE EMPTY QUARTER

One of the most barren places on Earth, Rub-al-Khali (AKA 'The Empty Quarter') has fascinated explorers for hundreds of years. Spanning more than 650,000km² of desert, its otherworldly sandscapes have found fame in memoirs, adventure novels and various sci-fi movies, including *Star Wars: The Force Awakens* and *Dune*. Self-drive fans can access and explore its dunes – they're up to 300m high! – along route 10, jumping off from the small town of Layla, three hours from the capital, but it is probably easier (and safer) to book onto a tour from Riyadh. havatour.com

AGNETISM, 2009, BY MATER AHMED (B. 1979), RON FILINGS ON INSTALLATION, CABINET WHITE SIZE ARTWORK:CMBOSOXIZO BASE CABINET, M90X90X73: CASE GLASS, C90X90X200 OTHER PHOTOS: ADOBE STOCK, USGS



Saudi football has been attracting headlines over the last year or so for gobbling up big-name players for its Pro League, Cristiano Ronaldo's transfer to Al Nassr in December 2022 has been followed by other stars including Jordan Henderson, Karim Benzema, N'Golo Kante, Fabinho and Nevmar. Check out the game listings for King Fahd International Stadium or Prince Faisal bin Fahd Stadium in Rivadh and go soccer-star spotting. mos.gov.sa

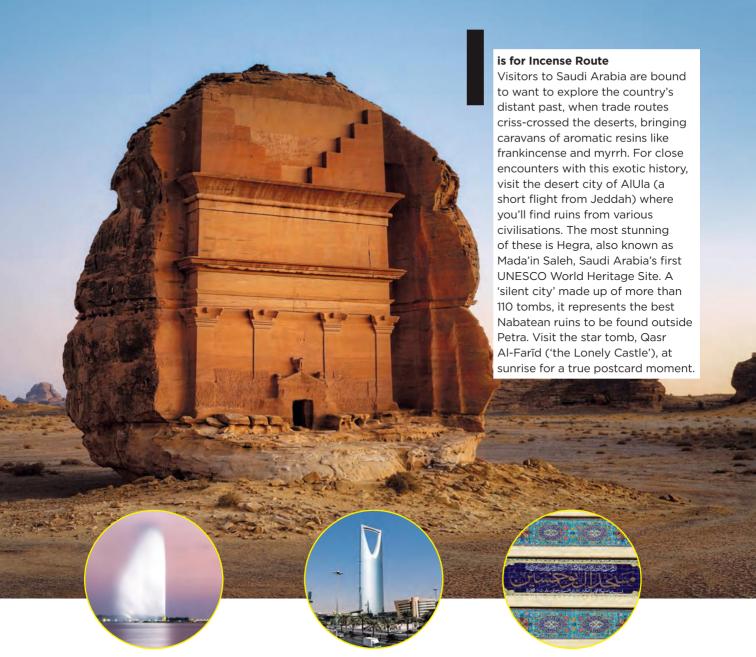
is for Green Riyadh

down the scorching summer

degrees, and reduce the

the city one of the most





J is for Jeddah

It might be Saudi's second city but there's nothing second rate about Jeddah's sights. Its two unmissable ones are King Fahd's Fountain, which can shoot water over 300m and is lit by 500 spotlights at night, and Historic Jeddah, the 7th-century 'Gate to Mecca', through which Muslim pilgrims would travel when arriving by sea. There's also a thriving street-food scene, outdoor sculpture parks and the Jeddah Seasons festival, held annually since 2019. Good times.

K is for Kingdom Centre

This 302m-high icon of Riyadh, has been a symbol of the city since it was created in 2002. You can tick off three of your Saudi must dos here: go shopping in various high-end boutiques; have a look at one of the world's highest mosques, King Abdullah Mosque on the 77th floor; and get a dramatic birds-eye view of the city from the building's Sky Bridge on the 99th floor. Be warned though: it's no friend to those with vertigo.

kingdomcentre.com.sa

L is for Language

It's polite to pick up some basic language so you can converse with locals when visiting any country. But while it's fairly obvious that the language spoken in Saudi Arabia is Arabic, don't assume any Arabic phrasebook will do. Saudis speak three main variants – Najdi, Hejazi and Gulf – rather than the type spoken in North African countries (for which most phrase books are written), so make sure you invest in one specifically for Saudi speech.

SAUDI ARABIA

is for Mosques

As the birthplace of Islam, Saudi Arabia has some of the most important and ancient mosques in the world. which are incredible to visit, even for secular travellers. Jeddah's 'floating' Al Rahmah Mosque (right) is a case in point. Many mosques are open to non-Muslims outside prayer time, but make sure to check on this before you go, plus dress modestly and always take off your shoes.





IS FOR NAJDI

This classic style of architecture is unique to central Saudi Arabia, and defines many of the main sights of the old Kingdom, including At-Turaif in Diriyah (see D) and Masmak Fortress (see R for Riyadh). Buildings in this style were made using local materials such as mud and stone, with walls a metre thick, tiny windows and a central courtvard, providing privacy and protection from the sun. Modern buildings may adopt a faux Najdi style to appear authentic.



IS FOR OIL

Arguably this is what the Saudis are most famous for, having struck lucky in the mid-20th century and lived like Midas on their 'black gold' ever since. But now the country is looking to expand its tourism economy, its government is funding the development of ever-more exciting attractions. That's where The Rig comes in - a 150,000m² 'steam-punk theme park' that's a perfect marriage of the country's petroleum past and its fantastical future. By 2025, this offshore platform on Saudi's east coast will be transformed into an adventure park with everything from top-tier restaurants to bungee jumping, paragliding, diving, bouldering, waterslides and much more.



IS FOR PRINCESS SOUK

Riyadh's famous second-hand market is said to be named after members of the royal family who donated designer clothes here. Whether that's true or not, you can snap up some seriously cheap ball gowns, kids clothes and abayas.



Commonly served at Ramadan, gatayef is a delicious sweet dumpling, stuffed with cream or nuts with sugar and vanilla, and often dipped in syrup or honey. It's just one of the dishes you need to try that are unique to the region. Other Saudi specialities include: mutabbag, a spicy folded omelette; kabsa, meat and rice spiced with clove, cinnamon, saffron and black lime; and jalamah, a lamb stew cooked with onion, fat and traditional spices. Yum!





SAUDI ARABIA

R is for Riyadh

If you're looking for an unusual winter city break, you could do worse than jet into Riyadh, which has balmy average temperatures in the low-20s even in January and February. The city is a cool mix of ancient Arabic city and modern metropolis, with both upmarket boutiques and atmospheric souks (see P), a bustling business centre and antique sights, like the Masmak Fortress. Don't miss the National Museum, part of the King Abdulaziz Historical Centre, for a background on Saudi history.



is for (low) Tourism

One great thing about visiting Saudi Arabia is just how empty many of the country's world-class sights are. The Kingdom only opened to non-domestic tourism in 2019, so you won't be deafened by coachloads of loudmouths, or trampled by walking tours.

U is for Umrah

More than eight million Muslims travel to Saudi Arabia for religious reasons each year. Around a third of these come for the annual Hajj (a special pilgrimage to the birthplace of Islam) — the rest undertake what is called Umrah, religious travel at other times. Be warned: non-Muslims are not permitted to visit Mecca and Nabawi Square in Medina, the two holiest places.

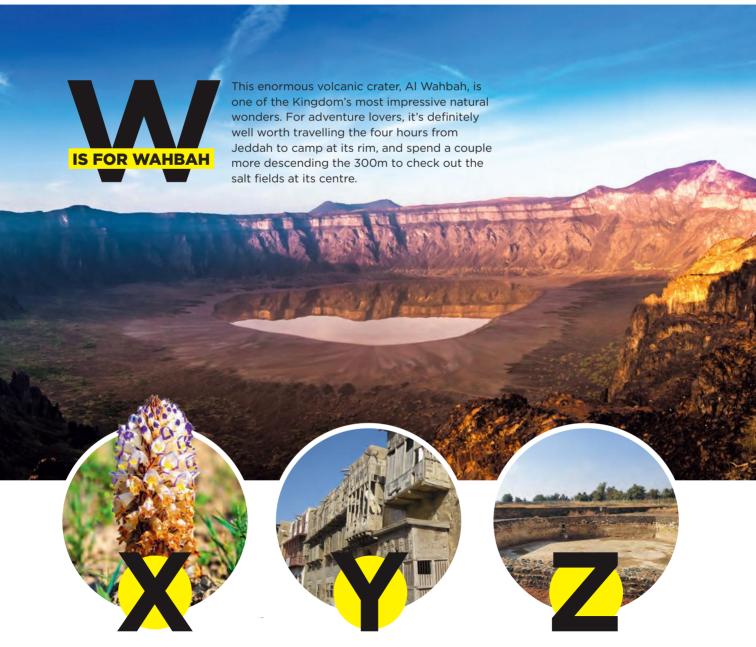




IS FOR VISION 2030

Seven years ago, a new plan for Saudi Arabia was unveiled as the government announced Vision 2030, a "blueprint" for economic and social reform. Much of what was forbidden in Saudi Arabia – cinema, music, theatre, women driving – is now acceptable, and huge development projects, such as the futuristic 273km-long city of NEOM (pictured), are now underway.





is for Xerophytic

The country's arid conditions means you'll encounter plants and trees that are particularly drought tolerant or 'xerophytic'. Look out for the dazzling Desert Rose, showy Desert Hyacinth (shown), and thorny Red Acacia. The latter is used to make Gum Arabic, used in cooking, and its wood is utilised for making coffins.

is for Yanbu

This town, about 300km north of Jeddah on the Red Sea coast, is best known as a hub for the oil industry, but venture into its Old Town (the former home of T.E. Lawrence "of Arabia") for beautiful wooden architecture, great seafood and souks. There's also the palm-fringed Yanbu Al-Bahr area for watersports and diving.

is for the Zubaydah Trail

One of the many pilgrimage routes that once transported believers to Mecca, the Zubaydah Trail brought pilgrims from Kufa in Iraq. Today the trail is being preserved and restored to be used by both pilgrims and future tourists who are interested to understand more about the origins of faith within Saudi Arabia.



The Hyatt Regency Agaba Ayla Resort

is a 5-star hotel situated amidst the Red Sea, beach sands, mountains, and the lively Ayla Oasis. Guests can experience an authentic indigenous oasis with spacious rooms, signature suites, and pools.

The resort offers exceptional lifestyle and dining experiences, with outdoor pools, a private beach, a 600-square-meter Aqua Spa, and unique restaurants and lounges led by an exceptional culinary team.

Younger guests can enjoy Hyatt Camp, while in-house guests can access retail, dining, and entertainment venues within a 3-minute walk and Jordan's first 18-hole golf course, designed by Greg Norman.

The hotel is 8 minutes away from the city centre and Aqaba airport, and a complementary daily scheduled shuttle bus is available for in-house guests. The resort provides Destination Guides to share Ayla activities and secrets and expand guests' perspectives on their visit to the pearl of the Red Sea.

Moreover, even during winter, Aqaba's weather remains relatively warm, adding to the allure of this inviting destination. As Christmas and New Year's approach, the resort comes alive with an abundance of activities, including specially curated menus for this time of year. Guests can partake in a variety of experiences during this celebratory time, enjoying festive culinary delights that further enhance their stay and create lasting memories. From savouring seasonal delicacies to immersing themselves in the joyful atmosphere, the combination of warm weather and delightful dining at places like the Hyatt Regency Aqaba Ayla adds an extra layer of enchantment to this wonderful season.

For reservations & inquiries please call +962 3 204 1234 or visit www.hyattregencyaqaba.com

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STOCKHOLM



alk around Stockholm on any day of the week and vou'll find its citizens, dressed in typically pared-back style, hanging out in minimalist venues and indulging in a variety of simple pleasures. The Swedish concept of lagom - meaning everything in moderation, but to a high standard - is a cultural touchstone which guides everything from people's behaviour to their wardrobes and thoughtful habits. This is a city where appetites are contained, where the aesthetic is unshowy and where home comforts - like fika (coffee and cake) - take on a legendary status. It's also a city where sustainability and reduced ecological impact are of paramount importance.

It's no surprise then to find that many of the minimalist venues around the hip areas of Södermalm and Vasastan now serve natural wines - small-batch bottles made with careful thought by winemakers who are attuned to their product's environmental impact. Indeed. Stockholm has proved such fertile ground for the growth of a naturvin scene, it's now one of the best places in the world to sample these tipples. But to the outsider, natural wines can be intimidating. We went on a bar crawl to see why they're becoming so popular.

I meet up with Olly Bartlett, a British wine seller who took his knowledge to the Nordics years ago, and ran Stockholm Brewing Company, the first organic brewery in Sweden. At a table outside Bar Ninja, one of the trendiest spots in Södermalm, he's brimming with passion for his subject.

"Natural wine bars are great places to hang with friends," he says. "They're staffed by knowledgeable, passionate people - and the wines are paired with delicious, well-thought-out food. What's not to love?"



Clockwise from top left Bar Ninja; Niklas Jakobson and Ollv





"Natural wine is one way we're learning again how to work with nature and not against it"

"Natural wines reflect the terroir," he says. "That's the place, soil, weather and vintage they're from, among other things. They do this in a way that more industrially-produced wines don't. Think of a supermarket cheese versus an artisanally produced one. They normally taste 'more'. Without the addition of additives or chemicals, you get a true expression of where the wine comes from."

We're soon joined by another Brit, Ruth Osborne. Olly's friend and contemporary, she started her career at London tasting event Wine Car Boot in 2013, before moving to Sweden. She tells me that, as well as being full of unusual flavours, natural wines are "absolutely" better for the planet. As former director at Paul Taylor Lanthandel for many years – a high-end restaurant with impressive sustainability credentials – she comments that. "we

support the small scale productions that rear animal protein that's delicious and regenerative. Why then, would we not do the same for those that make the drinks we serve?"

Olly agrees. "Natural wine is one way we're learning again how to work with nature and not against it."

For him, Stockholm is superior to London in terms of the natural wine scene because its size (basically a big village in comparison to the UK capital) means visitors can hop between the best drinking spots easily.

"You can now find natural wines on the lists at restaurants across the city, from the lauded Michelinstarred spaces to hangouts like this, from large event bars to out-of-town farms," adds Ruth.

In addition, the city now has two natural wine festivals - the Avskalat (meaning 'stripped down') fair in November showcases drinks from importers, while Natural Mystics in June has "very much a party vibe".

He starts by talking me through the wine list. Bar Ninja was opened by Niklas Jakobson, the first to import natural wine to the country in 2007, and its selection, although fast-changing, is around 99% natural. Olly orders 'Le temps est bon' from Domaine Bobinet: a Pét-Nat, short for *Pétillant Naturel*, natural fizzy wine. "Hipster bubbles!" he jokes.

This is no common Prosecco though. What sets these wines apart from your usual plonk is the lack of any added commercial yeast and/or sulphites. Instead, small batches of organic grapes are fermented using wild yeasts that occur naturally in the air or on the grape skins. The resulting lack of control over flavour is something of a divisive issue in the wine world, and purists criticise these wines for occasional 'funky' flavours. 'farmyard' smells and unattractive sediments.

Far from being put off by these wines' diverse flavour profiles, Olly loves that every bottle tells a story.

STOCKHOLM

MICHEUN 2023 3.23





Clockwise from left Tyge & Sessil; Babette; wines, art and a canine customer at Chewie's





Natural wine know-how

Biodynamic

A spiritual-ethical-ecological approach to organic agriculture, food production and nutrition, which uses animals as pest control and farms by the phases of the moon.

Brett

Short for 'Brettanomyces'; Brett is an organism that produces volatile phenols, compounds that can add funky odours to your wine – including notes of barnyard, or even bacon.

Orange wine

No, it's not made with oranges – orange wine is like rosé, except it's made using skin contact with white-wine grapes for an orange-hued wine with layers of complexity.

Organic

Organic wines are made from grapes grown with no chemical fertilisers or pesticides and manufactured without chemicals, but many still contain egg whites and animal enzymes as well as commercial yeast.

Pét-Nat

Short for Pétillant-Naturel, Pét-Nats are sparkling wines that only go through one fermentation in a single process. They tend to be sweeter and wilder than Champagne.

Vegan wine

Commercial winemaking often includes animal by-products like isinglass (fish bladders). Winemakers have evolved intentionally vegan wines that eschew these elements.

Zero-zero

As the name suggests, zero-zero wines have nothing added (like sulphites or yeast) and nothing taken away (no filtration), so wines will likely be cloudy. Zero-zero winemakers use naturally occurring yeasts on the grapes and in the cellar to ferment their fruit.





STOCKHOLM



BEST BAR FOR: SUPPORTING LOCAL BUSINESSES Anna Mellfors, Gemla Vinbar

Anna launched Gemla Vinbar in 2020 with Gemla Fabrikers, Sweden's oldest furniture factory: "I got a lot of training in explaining what natural wine is. Many think that 'natural wine' is a taste - but it's a lifestyle and a philosophical commitment." gemlavinbar.se



Opposite pageWine-lovers gather for some top tipple at Tyge & Sessil, celebrity chef Niklas Ekstedt's wine café



Markus has made it his mission to share natural wine with as many people as possible. "Savant is about spreading the culture and community of natural wine," he says of his zero-waste veggie wine bar. "All you should know is if what you're tasting is good for you, and that you like it." savantbar.se





They are eager to show me what the city has to offer, so we head off in the direction of Babette, a pizza and wine joint owned by hospitality heavyweight Johan Agrell. Stracciatella thin crusts, pork rillettes, cured halibut and dozens of excellent bottles (natural or not) are on the menu here. Due to Sweden's strict drinking laws, it's illegal to serve wine without warm food, so bar crawls will always include the option for small plates – very helpful if you're the kind of person who can forget to eat on a night out.

Olly outlines his dream itinerary for a Stockholm bar crawl. "Have a glass at Tyge & Sessil, take a stroll to Savant and end in Babette if you're central. If you're on Södermalm, grab a glass at Bar Ninja, take a walk to Gemla Vinbar, then pop to new spot Triton for dinner."

Ruth nods, adding a few more gems to the list. "Chewie's, Grus Grus, Café Nizza and Agnes."

Whatever the venue is, they agree beginners to natural wine should always ask the sommelier to recommend something easy to start with. "Natural wines are not all cloudy and funky," explains Olly. "Rather than jump into the wildest examples, you can ease yourself in with the more approachable styles."

They demonstrate this by filling the table with small glasses and small plates, ordering cabernet sauvignons, syrahs and orange wines until my vision starts to blur, and it's almost time to wobble home. As we part company, Ruth has one more thought for me, and it's the rallying cry of the natural wine enthusiast. "Who wants to drink wine that all tastes the same? It makes no sense to me."

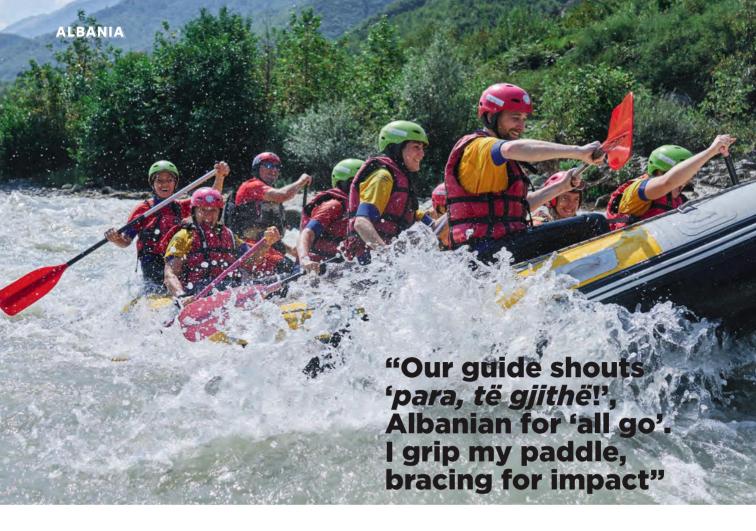


The blue wild heart of Europe

The continent's first wild river national park is a boon for Albania's growing adventure travel scene. We travelled to the Vjosa to raft its rapids and discover its secrets

- Words by Jessica Vincent
- Photography by Ben Read





n southern Albania, you hear the rapids before you see them. It's a soothing sound at first, like thousands of marbles scattering on glass. But as our inflatable raft and my pounding heart quicken, it sounds like we're approaching a motorway.

A bend in the river reveals where we're headed: granite-smooth boulders, big as elephants, rise from churning whitewater that snakes its way through the forested valley like a cobra. From the back of the raft, our guide shouts "para, të gjithë!", Albanian for, "all go". I grip my paddle, bracing for impact.

This is where my journey along the Vjosa, Europe's first wild river national park, begins. Flowing freely for 270km from the Pindus Mountains in Greece to Albania's Adriatic coast, Vjosa is one of the last rivers in Europe without dams or any other artificial barriers.

This is significant, as Europe's largest free-flowing river is a haven for over 1,000 plant and animal species, including the critically endangered Balkan lynx. It's also a lifeline for rural communities who rely on the river for fresh drinking water, agriculture, fishing and, increasingly in the last decade, tourism.

Campaigners say that building new hydropower

plants, which can flood entire villages while leaving other parts of the river completely dry, would destroy Vjosa's delicate ecosystem and drive entire communities from their homes.

"A lot of people think that hydropower is green, but in fact, it's one of the worst energy resources in relation to nature and to people," says conservationist Ulrich Eichelmann in clothing brand Patagonia's *Blue Heart* documentary. And there were worrying signs as the Vjosa had been under threat from proposed hydropower projects for years. "Albania is probably the worst country in the Balkans in relation to dam construction," continues Eichelmann. "They want to build more than 500. Every little creek is threatened."

In March this year, however, after almost a decade of campaigning by environment NGOs including RiverWatch, Albania's Prime Minister declared the Vjosa River a national park, the first of its kind in Europe. Today I'm getting the chance to experience the Vjosa Wild River National Park for myself, rafting from Kaluth village to Përmet city, and we're about to hit a tree trunk the size of a large crocodile. The sun is blinding, and the air smells of pine and damp soil.



HOUSE



ASTOR GARDEN

ASTOR GARDEN
— HOTEL



Cappuccine Cappuccino













MOKATE

MANGO Z MARAKUJA



MOKATE

Cappuccino

"Tourists made us see that our country is beautiful. That it is worth fighting for"

"Right go, left back!" shouts our guide Zamo Spathara, who with his wife Alma Spathara founded Albania Rafting Group in 1999, the country's first adventure tourism company. Zamo and Alma have been fighting for Albania's wild rivers ever since.

"When we started rafting on Vjosa, there were zero tourists in Albania," says Alma. "Everyone thought we were crazy. After Communism, Albanians didn't see the beauty of their country. Life was very hard then. People would say to us: "Why would tourists come here? We have nothing."

During its Communist period (1944-1985), Albania was one of Europe's most isolated countries, with very few people allowed in or out. This led to antigovernment protests and widespread poverty, but for Albania's rivers and wild spaces, the effects were surprisingly positive. "The reason our rivers are still wild is because we were cut off from the world for almost 50 years," explains Zamo, who as a teen would raft the Osum river in Albania that he and Alma fought to protect from hydropower — in old truck tyres, using his hands as paddles. "Now Albania is open, we must not make the same mistakes as the rest of Europe. We must fight to keep Viosa free from dams."

Protecting Vjosa is part of 'Save the Blue Heart of Europe', an international campaign to save waterways from dams across the Balkans, including Mavrovo National Park in North Macedonia and rivers in Bosnia and Herzegovina and Serbia, which campaigners say are threatened by over 3,000 new hydropower projects. According to the International Union for Conservation of Nature (IUCN), Vjosa's category II national park status will protect it from harmful industries like dam building and gravel extraction, while allowing low-impact activities like kayaking and rafting to help boost Albania's tourism industry.

"When tourists started coming, things changed," says Alma. "Tourists made us see that our country is beautiful. That it is worth fighting for. Now many Albanians who left after Communism are returning to start tourism businesses."

Following Zamo's command to turn the raft, our team of eight paddlers jab desperately at the whitewater, but to little effect - the raft is heading straight for the tree trunk. Luckily Zamo, who trains Albania's national rafting team, has it under control, and we miss the driftwood with millimetres to spare.

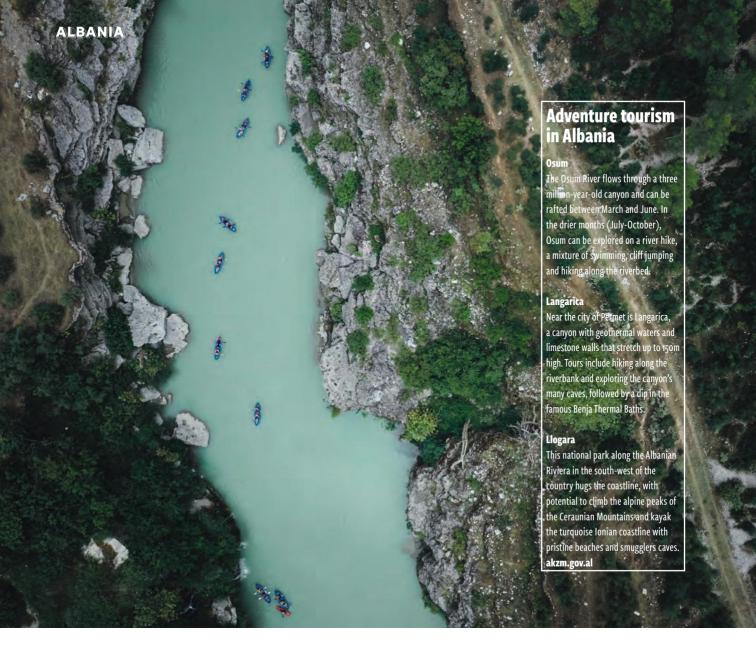
My trip to Vjosa was booked as part of a multiadventure tour through southern Albania with Much Better Adventures, a B-Corp adventure company that joined the efforts to save Vjosa in 2018. They partner with Albania Rafting Group to promote adventure tourism as the antidote to dams.

"It's about building nature-based economies," says Much Better Adventures co-founder Sam Bruce. "Adventure tourism is a much more sustainable way to extract value from a river than building a dam. It also protects the cultures and communities that exist there rather than decimating them."

We emerge from the whitewater soaked to the bone, but unscathed. The river quickly calms to a mirror-like stillness, the surrounding mountains reflecting on the tea-coloured water. Vjosa is famous for its dazzling turquoise-green colour, but a storm last night has turned the water a milky brown. Still, the river is a glorious sight, its banks smoothed into







waves by mighty currents. Leaves sprout between the cracks in the rock; nesting swifts flit between trickling waterfalls. On the banks, a young eagle circles above a fisherman, waiting for trout.

The next morning we're back on Vjosa, this time in two-man inflatable kayaks. We're paddling a calmer stretch of the river through Këlcyrë Gorge, finishing close to the city of Përmet. The day starts with clear skies, but a thunderstorm soon rolls in.

Raindrops the size of golf balls crash into the river. Then lightning strikes, lighting up Vjosa in a strange silvery-purple glow. For a moment, I'm mesmerised. But then I remember that water is a conductor, and head back to shore as fast as I can possibly paddle.

Luckily we survive and make it back to Përmet just before dark. I look out onto Vjosa from my

hotel balcony, where a call to prayer is sending hundreds of swifts flitting across the pale blue sky. In a restaurant below, tourists clink glasses filled with local rakia (a grape spirit); forks clatter over plates of barbecued lamb. Above it all is the rumble and rush of the river, the familiar soundtrack to my week in Southern Albania.

As I sit here, the setting sun turning the river and sky a candyfloss pink, I can't help but think how empty this place would seem without Vjosa, its wild, free-flowing blue heart.

"There is no life without rivers," Zamo told me when he outlined his hopes for the future of river tourism in Albania. "We've had to climb to get to this point. But now we must fly."

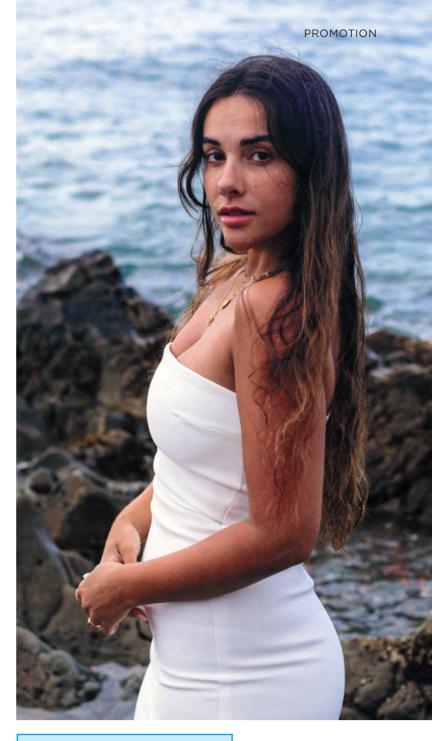
Number one in a million

Kira Brown is Madrid's up-andcoming superstar songwriter. We found out more about her

It's not many musicians who start writing songs at the age of nine, but then Kira Brown is no ordinary singer. The Madrid-born talent has been at music school since the age of eight, before training in London where she developed her composing career. During her time abroad, Kira focused on perfecting her English while developing her unique sound. Inspired by the R&B and Afrobeat scenes in the UK, she created a new wave by mixing these two with her Spanish influence.

Her first single, the 2020 hit 'Amigos', has reached 1.3 million listeners on Spotify. Critics hailed Kira as the representative of New Pop in Spain. Her genre-defying style spans dance, pop and RnB, and Kira loves to experiment with new sounds and rhythms. Boppy floorfiller '(a)Marte', released earlier this year, allowed her to play with uptempo vibes, while soppier single 'Lluvia de Verano' showed off the pure soft power of her vocal.

Not just as a performer but songwriter, executive producer and video director, Kira's musicality and perseverance have made her a hit with her growing fan base. Her new concept album 'AMANECER' that will be released on October 6, 2023 will be her biggest project to date. The album concept was inspired by Greek Mythology, and it will include ten tracks through which Kira tells a story of overcoming hardships with the metaphor of her journey from the underworld to Heaven.



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Better ways to live, work and travel

Wherever you're travelling to this season, we've got you covered. Read on for our selection of the best restaurants, bars, hotels, travel essentials and more across the Wizz Air network





Bunkier Nightclub

Bunkier in Gdańsk is a great place to have fun. Located in a WWII air-raid shelter, the venue hosts music events, comedy shows and concerts. The underground location creates a one-of-a-kind atmosphere that makes for an unforgettable experience. Whether you're looking to dance the night away or just enjoy a drink with friends, Bunkier Nightclub is the perfect spot. Don't miss out on this hidden gem in the heart of Gdańsk. For further information visit: bunkierclub.pl or instagram @bunkierclub



Hotel Monte Gudauri

Fancy an adventure? Visit Gudauri, the best ski resort with the longest slopes in Georgia. Hotel Monte is situated at 2200m altitude with stunning mountain views. We offer a choice of guest rooms for couples or families, a warm and friendly atmosphere, the fusion of Georgian and international cuisine and refreshing cocktails. With a Finnish sauna, steam room, rain shower and indoor pool, our spa is an ultimate relaxation space. For further information visit: montegudauri.com or email info@montegudauri.com



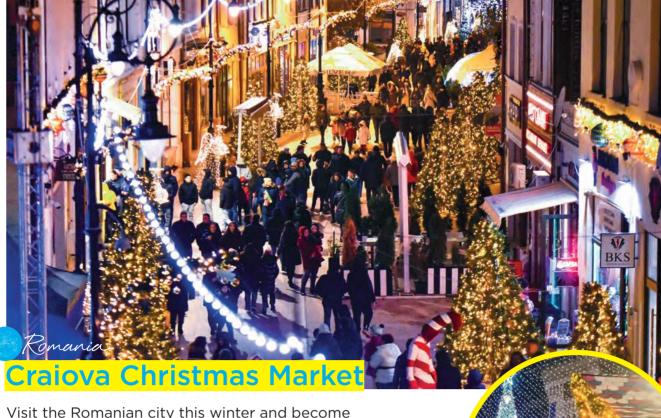




Laimgrube

The restaurant and bar Laimgrube, located in Vienna's bustling 7th district near Mariahilferstraße, is a haven for foodies and for cocktail enthusiasts. Seamlessly merging the realms of snacks and fine dining, Laimgrube places a strong emphasis on quality and fresh offerings for discerning travellers exploring Vienna. Open from 14:00 till 23:00 every day except Monday, it is truly a dining destination not to be missed! laimgrube.at





Visit the Romanian city this winter and become part of a true fairy-tale wonderland

This year, rediscover the joy of childhood by visiting Craiova Christmas Market - which has been voted among the Best Christmas Markets in Europe for three years running. Craiova offers the best of Christmas in a family atmosphere, with its exceptional artistic program, amazing decorations, a giant Christmas tree, an ice rink with oversized, cheerful and colourful dolls a huge panoramic wheel, and some of the most beautiful Christmas lights in Europe. One million light bulbs illuminate the center of Craiova during this period with warm or bright white lights, fly lanterns of all colours and luminous figurines.

Visitors will also find the magic of Hans Christian Andersen's fairy tale, *The Snow Queen;* plus concerts, drone shows, stilt-walkers, Santa's workshops and food stands in four different parts of the city, with tasty, traditional Romanian fare.

Most amazing are the Christmas cottages, which have been painted and carved with different characters from fairy tales by the most talented artists from Romania. These cottages are an example of how the city's creativity and audacity are invested in the market, transforming Craiova into a unique and amazing winter destination for everyone.

This year, Craiova Christmas Market opens on 17th November with a spectacular show of the most important Romanian artists and lasts until 2nd January 2024. Book your flights and you will discover a city of creative and generous people, amazing old buildings, good vibes, fascinating traditions and gastronomy. Let yourself be carried away by the fairytale atmosphere of Craiova at Christmas time!

Find out more at **primariacraiova.ro** or **facebook.com/targdecraciuncraiova**









Dubai's first Mega Music Festival will debut, with a stellar line-up, in February 2024

UNTOLD is set to make its highly anticipated Middle East debut in February 2024 at Expo City Dubai, bringing with it a roster of the hottest international live acts and DJs. Globally renowned as one of the world's largest and most aweinspiring festivals, its expansion into the UAE city will make it the first Mega Music Festival in the region, and the latest major icon of the city.

As a first step in Dubai, UNTOLD teamed up with world-renowned DJ Armin Van Buuren and the majestic Burj Khalifa for a unique performance, breaking two world records in the process: the highest performance at the top of the tallest

building on the planet and used the entire building as a LED backdrop for the impressive show.

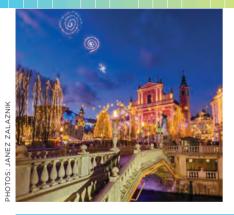
The legendary Dutch DJ and producer delivered one of the most unforgettable sets on the 149th floor of this globally recognisable building, creating an iconic and historical moment in music history. The set is available to watch on Armin van Buuren's YouTube channel.

Van Buuren developed a special relationship with the UNTOLD Festival, being known worldwide for the record-extended sets he played at UNTOLD Europe (over eight hours non-stop playing at UNTOLD Europe,

in Romania, in 2019). The Dutch artist is now the ambassador of UNTOLD Dubai's first Mega Music Festival.

The anticipation for the festival's debut in the UAE continues to grow, and this record-breaking performance is only a glimpse of the grandeur and magic that awaits festivalgoers in February 2024.

Featuring a stellar lineup of the biggest international live acts and DJs, UNTOLD Dubai is set to captivate audiences with its unique blend of music, culture, and aweinspiring performances. Time to book your tickets before they sell out? For more information head over to untold.com/dubai





December in Ljubljana

For the ultimate festive experience, don't miss the December in Ljubljana festival. Ljubljana's vibrant atmosphere, with its charming Christmas decorations at every turn, scenic riverside strolls, romantic boat rides, free outdoor concerts, the tempting aroma of mulled wine, and culinary delights at festive Christmas markets, all combines to create the recipe for an unforgettable city getaway. For more information, see **visitljubljana.com**



Restauracja Wrocławska

This hearty restaurant is known for serving authentic Polish cuisine, specifically recipes from pre-war Wrocław. Expect specialities like Bigos Wrocławski (hunter's stew), Silesian Heaven (pork stew with fruit), sour rye soup and unusual takes on Wrocław's famous dumplings – including a new duck and spinach variety. You can try many regional products from Lower Silesia, wine from Trzebnica or beer from local breweries, plus Wrocławska vodka and homemade tinctures in 30 different flavours. wrocławska.com.pl







Synergy Therm

Synergy Therm is a Romanian brand that is boosting skincare with thermal water-infused products. We are not just a brand – we are a movement towards better skincare. Harnessing the timeless benefits of thermal water, our products redefine skincare through nature's gift. Every drop is a testament to purity and quality, as we embrace the essence of clean beauty.

We proudly stand as a cruelty-free brand and with a commitment to making skincare better, our products are crafted with passion, backed by scientific innovation, to offer you skincare that's not just a routine, but an experience.

Join us in this skincare revolution, where each product is a step towards a healthier, radiant skin. With our recent launch in the UK and Italy, we're excited to share the transformative potential of our products with a global audience. See more at **synergytherm.com** and **synergytherm.co.uk**

best of POLAND

From sizzling restaurants and mouthwatering patisseries to those bars you'll want to be seen at, these are the best places to enjoy in our Polish destinations



WROCŁAW

Przystań i Marina and Przystań Tu

Agnieszka and Marcin Chmielewscy have been inviting guests to their restaurants in Wrocław, Przystań i Marina and Przystań Tu, since 2008. The pair are driven to inspire their guests to share their passions for good coffee, wine and Mediterranean food as well as for travel and culinary innovations. Everything in the restaurant is geared towards creating an atmosphere of cosiness, from the delicious dishes on the plate, to the cordial service, relaxing decor, and beautiful views of the University of Wrocław. przystan.wroc.pl

WARSAW/POZNAŃ/SOPOT/ŁÓDŹ

DESEO Patisserie and Chocolaterie

DESEO Patisserie & Chocolaterie is a chain of boutique confectioneries specialsing in petit gateau cakes, artisan ice cream and bean-to-bar chocolate. It was founded by Łukasz Smoliński and Natalia Sitarska, who run Tasteaway: the most popular travel and culinary blog in Poland. During their culinary journeys, Natalia and Łukasz fell in love with modern confectionery and, in 2015, they decided to open their own shop in Warsaw. Now DESEO outlets can be found in Warsaw, Poznań, Gdańsk, Sopot and Łódź – the largest chain of boutique confectioneries in Poland. **deseopatisserie.com**





GDAŃSK

Gdański Bowke: legend with the taste

This is a place where you can feel the authentic atmosphere of Gdańsk harbour from more than 200 years ago, while enjoying the taste of Polish cuisine and the finest wines. We knead our own dumplings and put all our passion and skills into the preparation of exceptional meals, so that the greatest gourmets and lovers of traditional Polish flavours are more than satisfied. **gdanskibowke.com, +48 583 80 1111**





LUBLIN

Mandragora - Jewish Restaurant

Those who visit this temple of traditional Jewish (*żydowski*) cuisine, opened in Lublin in 2004, comment on its friendly atmosphere of hospitality and cordiality. Traditional dishes, such as salt beef, schnitzel, gefilte fish, pipek (goose neck) and challah (braided sweet bread), are presented with modern flourishes in this family-run restaurant. Guests are often treated to live klezmer music concerts too. A real taste of Lublin's Jewish community. mandragora.lublin.pl, Stare Miasto, Rynek 10

KRAKÓW

Nago Sushi & Sake

Nago in Polish means 'naked', and the owners of this Kraków sushi chain chose the name because they have nothing to hide, and because they wanted to share the natural taste – without additives or embellishments. The flavour of fresh seafood, fish of the best species, rice of the noblest varieties and local vegetables: the Nago secret is the art of extracting their most subtle assets and creating a balanced composition.

Gertrudy 7. Make a reservation: +48 517 144 448





POZNAŃ

62 Bar & Restaurant

Jarek Kin's kitchen at 62 Bar & Restaurant is undoubtedly a gourmet flavour of Poznań. Inspired by the culinary heritage of Greater Poland, our tastings are conducted in a relaxed atmosphere, close to the open kitchen, which is the heart of our restaurant. The perfect combination of exquisite, delicious food, friendly staff and a warm atmosphere are sure to make you feel special. This year 62 Bar & Restaurant's team was appreciated by Michelin Guide inspectors and they received a recommendation. **michala62.pl**



Soak up the amazing vibe at Ferencváros

There will be some special nights in Budapest this autumn, as Ferencváros has qualified for the UEFA Europa Conference League group stage

Ferencvárosi Torna Club (FTC) is Hungary's most successful and popular sports club; home to 26 Olympic, 35 world and many European champions as well as the only Hungarian football player to receive the Ballon d'Or, Flórián Albert. FTC is also known throughout Europe for its fanatical supporters, who will, once again, be creating a hellish atmosphere in autumn 2023 at Groupama Arena, as the team are in the group stage of a European Cup for the fifth year running.

FTC participated in the group stage of the Champions League in 2020, Europa League in 2019, 2021 and 2022, and qualified for the UEFA Europa Conference League group stage in 2023. They face tough opponents against 2023 Conference League finalist Fiorentina; Belgian giant Genk, and the Serbian Cukaricki. They began in September with a game against the Serbs, will continue with Genk visiting Budapest on 9 November and end against Fiorentina on 14

December. FTC will also be playing in their domestic league weekly, hosting their arch-rival, Újpest FC, at the Groupama Arena on the last weekend of October.

As well as buying tickets for home matches (see end), Ferencváros also offers VIP match experiences. The Fradi Experience, a special matchday program, includes a special museum visit, a glimpse into the Ferencváros dressing room in the pre-match hours, a star-chef-inspired dinner







with three Fradi celebrities and several gifts. The Telekom VIP area fills the stands with youthful energy, where you can enjoy a themed and redesigned fan zone. A truly exclusive experience awaits those who buy tickets here.

Next to the main entrance of the Groupama Arena is the official merchandise store of Ferencváros. which offers over 1.000 different products in a 272m² space. There are traditional match-day accessories such as scarves and team jerseys, as well as clothing and items for children, gifts and even chocolate specialties or the Fradi-branded version of the pálinka, a popular fruit spirit in Hungary. Whatever you choose, the relics you buy at the club's shop will serve as an everlasting memory of the Fradi match experience.

The Fradi Museum is also a great place to visit, where you can see



the history of Ferencvárosi Torna Club. The museum was first among Hungarian sports clubs to receive official museum status in 2015, and last vear it underwent a major refurbishment. The 200m² museum displays all the important relics of the club's history, including Flórián Albert's Ballon d'Or, as well as locker rooms of the times. pastjerseys and equipments of star athletes. The renewed Fradi Museum has also been extended with several interactive sections, so visitors can experience the museum virtually as well.

Come and join us for an unforgettable match experience, let's meet in the autumn of 2023 at the Groupama Arena! **fradi.hu**

DON'T MISS OUT!

You can buy tickets for the home matches online: **meccsjegy.fradi.hu**

Or at the ticket office of Groupama Arena, 1091 Budapest, Üllői út 129., Open Tue-Fri: 10.00-18.00, Sat: 9.00-13.00 (or start of match) Closed Sun and Mon, unless matches

To purchase a ticket to the general stands you need to have a supporters' card available at the Groupama Arena ticket office.

Tickets for the VIP sections of the stadium can be purchased without a supporters' card.





BULGARIA - SOFIA

Two restaurants serving traditional national dishes and live folk music



Hadjidragans restaurants take you on a culinary journey through time without leaving the capital. Two restaurants in the heart of Sofia function as museums, with original exhibits donated by old Bulgarian families. Thousands of household items from ancient Bulgarian villages will be brought to life before your eyes, together with stunning

costumes, painted carts, a weaving loom, and more. Come and sample some traditional Bulgarian dishes including oven roasted lamb, chicken in an egg, banitsa and shopska salad. Choose one of the two restaurants, relax, savour your meal, and take comfort in the knowledge that you have just passed by a number of Bulgaria's most exciting sights.



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Where to have a good meal

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Where to rest
your head

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THE EATS

Where to go for a great meal across the WIZZ network



BAO Mary

London

The culinary powerhouse BAO chain already has four restaurants in London, but they've been so well embraced by the British capital it seems to be a case of the more the merrier. Especially when each of BAO's openings focuses on a different aspect of Taiwanese cuisine – buns, noodle soups, karaoke – and this new launch in Marylebone is no different.

BAO Mary is a take on a Taiwanese dumpling house, and the menu goes heavy on these heavenly parcels. There's the boiled cull yaw mutton dumplings and spicy chilli oil that are well known from their other outposts and, of course, the pillowy gua bao that made them famous. New ones include pan-fried mushroom guo tie with a black garlic dip, and boiled prawn dumplings floating in kelp broth. Then diners can fill up on other small plates too, such as street food-style sesame paste Ma Jiang Mian noodles, Lu Wei soy sauce braised vegetables and beef tendon nuggets with chilli sauce.

Don't miss the prawn shia song: perfectly cooked king prawns with carrot, celery and water chestnut, stuffed inside a long doughnut-like fried bao bun. It's based on a classic Taiwanese dish often served at banquets and weddings – fitting, as it's so good you'll probably consider marrying it.

baolondon.com



Beina

Tel Aviv

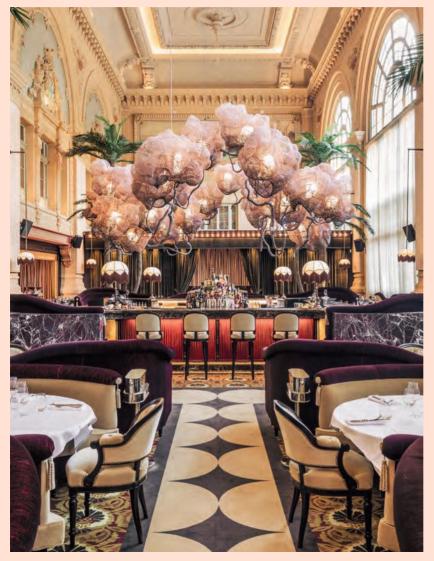
This recently opened foodbar has been getting some well-deserved hype. The name means 'in between' in Arabic, perfect for what it offers: small, snacksize plates and a compact drinks menu. Luckily dishes like tortellini with celery root and blue cheese with sage-butter sauce and hazelnuts, and beef tartare on top of gently grilled brioche are anything but so-so. @ @beina.tlv



The Penthouse by WOW

<u>Madrid</u>

Inspired by the hotel's old owner, who lived in its penthouse for 50 years, this restaurant has been designed to feel like you're eating in a 1960's apartment – one with a terrace that offers an incredible view over the Gran Vía. Chef Javier Goya from esteemed restaurant Triciclo is in charge of food. The menu is a modern – and sometimes Asian – take on traditional Spanish dishes such as grilled cod in pil pil sauce, or scallop and white shrimp tiradito. Wow indeed. wowconcept.com







CoCo Lyon Lyon

If you want to snoop on the upper echelons of French society, CoCo Lyon is the place to go. Based inside a former train station, Gare de Brotteaux, the upscale restaurant has been designed by renowned interior expert Corinne Sachot. Both the main room and terrace ooze refined decadence with their plush velvet banquettes, mahogany accents, high ceilings and indoor palm trees.

Following the success of its Parisian counterpart, owner Laurent de Gourcuff brought the CoCo concept to the country's gastronomic capital. The food is traditional French cuisine – grandmère's cooking served in a highend way. Dishes include snail and mushroom vol-au-vents, artichoke carpaccio with vinaigrette and truffled croque monsieur. Not forgetting the chocolate soufflé

and the vanilla tart with salted butter caramel for dessert.

At its centre, there's a 32-seat grand bar that's the ideal spot to while away an evening – especially when there are nightly musical performers who flit about between tables. It's hard not to feel bougie when you're sipping on a bellini while a saxophonist gives you a personal performance.

restaurant-coco.com/lyon

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THE STAYS

The best places to rest your head across the WIZZ network



Morocco

This evocative new bed and breakfast is an excellent addition to Morocco's surfing coast. A glorious riad in the sleepy, up-and-coming surf district of Tamraght, it's a sister to the Mint brand's first surf guesthouse in neighbouring Taghazout and is within easy walking distance of two excellent beginner surfing breaks, Devil's Rock and Banana Beach.

Guests enter through a lobby lined with weavings, and stairs lead to a palm tree-lined courtyard with a calming pool at its centre. Smart, bohemian rooms are clustered around the courtyard over two floors, along corridors with big open windows and ornate lamps, and topped with a charming roof terrace. The decor throughout is rich with hand-painted details, and the all-important lattice shutters keep the interior beautiful and cool throughout the day.

Nightly yoga classes bring guests together, while an onsite boardroom is well stocked with wetsuits and surfboards, which they can take to nearby beaches. Mint's owners will gladly arrange surfing safaris via minibus to the more famous breaks along the Atlantic coastline, for those wanting to explore further afield.

REVIEWS: JADE BREMNER, JULIA BUCKLEY, SARAH WARWICK

Municipal Hotel Liverpool by MGallery

Liverpool

Town Hall-style hotels are proving increasingly popular in the UK, as civic institutions sell off their valuable buildings and move their staff to suburban industrial parks (we presume). Here, at this Grade-II listed council offices turned fabulous new stay, the civil servants' loss is Liverpool's gain.

The hotel feels opulent from minute one, with all the glamorous touch points you'd expect from a £40-million, four-star makeover. Its modern Art Deco styling is a note-perfect performance from designers Koncept ID. The Palm Court bar is the star of the show – already a see-and-be-seen

destination for Liverpool's smarter out-out contingent. The rooms are small but (with super-high ceilings) feel perfectly formed, and the spa features a laconicum, experiential rain shower and salt sauna as well as steam room and treatments.

Its brasserie, Seaforth, cleverly pins its theme to the city's maritime connections, providing a menu full of vibrant, global notes made with local fare, such as *acqua pazza* (Italian poached fish), cod with bok choy and lotus root, and the a posh take on the famous Scouse (lamb stew). Overall, the vibe here is much less municipal and much more cosmopolitan.



To book any of these hotels, visit **wizzair.com** and find your best deal with our trusted partner

Booking.com



Shalai

Catania

A 45-minute drive north of Catania, Linguaglossa is swiftly becoming Mount Etna's foodie hub. Shalai is at the centre of it: a Michelin-starred restaurant with 13 whitewashed minimalist rooms above, in a grand 19th-century mansion in the town centre. It's a lovely taster of the real Sicily – and just a couple of blocks away from the owners' delicious trattoria in their butcher's shop, Dai Pennisi.



Sopra Moltivolti

Palermo

In a peaceful little square in the heart of Palermo, two apartments have been transformed into simple but super-comfy bedrooms, with some spectacular views over the city centre. They belong to non-profit refugee restaurant Moltivolti, which is one of Palermo's most exciting places to eat right now, but make a perfect bijou bolthole to collapse whether you eat there or not.

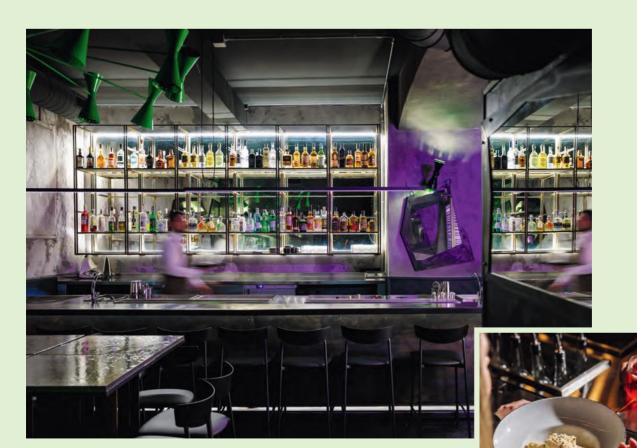






THE DRINKS

Where to go for a strong cocktail across the WIZZ network



Veleno

Rome

When one of the youngest Italian chefs to be awarded a Michelin star opens a pasta and cocktail bar, you sit up and take notice. Luciano Monosilio has launched Veleno in the basement of his Italian restaurant, Luciano Cucina Italiana. Those who wish to enter must locate an inconspicuous black curtain at the back of the restaurant and peel it back to get to this speakeasy-style bar.

The quirks don't stop there. Indeed, each speciality drink on the zero-waste cocktail menu created by mixology whizz Luca Fanari is made from the kitchen's leftovers, focusing on a single ingredient being used in the restaurant upstairs. Don't imagine some mouldy crusts though – the concept is elevated by some crafty mixology techniques. Take 'Bread', for example, the bar's twist on a

negroni, featuring carrot-coloured liquid in a classic lowball glass. Or 'Coffee': a mixture of amaretto, pineapple juice and bitters, among other ingredients, topped with a tower of foam. Each cocktail is such a coalescence of flavours and visuals that it's a meal in itself. Although a side of pasta (delivered to your table from the upstairs restaurant) never goes amiss.

@ @veleno_cocktailbar

Gulden Draak Lisboa

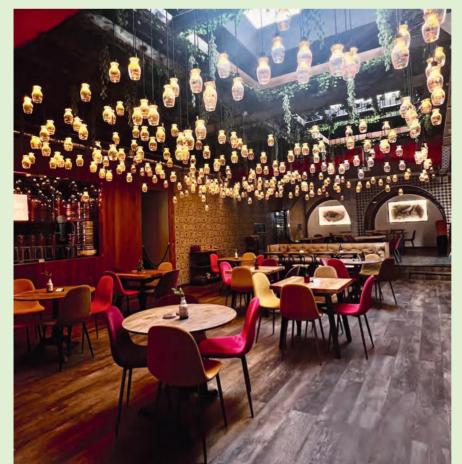
Lisbon

In Portugal, beer usually comes in two forms: Sagres or Super Bock. But things are changing, thanks to Brazilian couple Verónica Fernandes and Neko Pedroso. Six years ago, the pair opened Delirium Café Lisboa, the first beer bar in the country from the famed Belgian brand. Now they have opened Gulden Draak, a beer bar centred around another famous Belgian beer.

It's not just the Low Countries represented here, though. The bar has 50 taps and an assortment of bottles of Portuguese, Scottish, German and Spanish beers. Plus there are ciders and wines for those dragged along by their beer enthusiast friends.

And there are almost as many food options as beers. The cuisine is from Portugal and beyond, but every dish is designed with beer pairing in mind. You can order everything from roasted octopus with sweet potato and sauteed spinach to stewed beef cheek with mashed potato and celery. All with their perfect partner available on draught.

@@guldendraaklisboa





The Beach House

Hurghada

The main draw of this beachfront bar is its sweeping views of the Red Sea. Spend the day sipping sangria on the terrace or in a VIP cabana, with a Caribbean soundtrack and light Mediterranean dishes. Evenings bring rum cocktails and dance music. Located in the five-star hotel Chedi El Gouna, near Hurghada, luxury is palpable yet The Beach House manages to retain a chillled vibe. **chedielgouna.com**



La Casa de Cookie

Palma de Mallorca

It's rare that the sign of a good night out is silence, but that's what this bar in Plaça del Banc de l'Oli is all about. Guests are given a pair of headphones with their first drink, so they can listen to rock, electro and pop soundtracks in the bar's basement. What is extra special about this permanent silent disco is the fact that you can add songs to the playlists. **lacasadecookie.com**



Revkiavik

• Alesund

Bergen

· Haugesund

Stavanger

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Aberdeen

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187 aircraft

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Marrakesh •

Agadir

84 WIZZ MAGAZINE

Tenerife.

Fuerteventura





Want to know where we're flying next, how to get the most out of your journey and what's new in the dynamic world of WIZZ? Then read on...



Wizz Air first to get Airbus A321neo from China

Wizz Air has become the first European airline to receive an Airbus A321neo aircraft assembled at the Airbus factory in Tianjin, China. This moment marked a significant milestone in the airline's relationship with the A321neo, arriving exactly four years after it received its first of this model. Wizz Air now has more than 90 of these aircraft, meaning the share of 'neo' technology within its global fleet has increased to more than 50%*.

The Airbus A321neo is the most efficient narrow-body aircraft flying today, delivering the lowest fuel burn per passenger kilometre. It also has a 20% CO₂ saving, and almost 50% reduction in noise footprint compared to the previous generation of aircraft. Wizz Air has plans to add more than 350 of these aircraft by the end of the decade to reduce fuel costs and deliver the lowest carbon intensity of any major European airline**.

József Váradi, Group Chief Executive Officer of Wizz Air, said: "As the most efficient single-aisle aircraft flying today, the Airbus A321neo is our aircraft of choice. As well as delivering exceptional operating economics, it provides the foundation to maintain our position as one of the world's most sustainable airlines. This will help ensure we continue to decrease our carbon intensity per passenger kilometre, even as we grow."









34 bases in 16 countries









H MORE THAN 90 BEING A32INEO "BASED ON THE LATEST PUBLICLY DISCLOSED EMISSION FERENCES IN REPORTING PERIOD, THE FIGURES AND TIMEFRAME ARE NOT TPLLLY ALIGNED ""FIGURE FOR 2022

WIZZ award for sustainability

Wizz Air has been named the Most Sustainable Low-Cost Airline for the third time at the World Finance Sustainability Awards 2023. World Finance praised the airline's sustainability credentials and commitment to reducing emissions intensity by a further 25% by the end of the decade.

The judging panel also recognised the airline's continued investment in the latest technology, the renewal of its aircraft fleet, fuel efficiency initiatives, sustainable aviation fuel (SAF) partnerships, including investments in research



and development, and exploration into hydrogen-powered aircraft.

Yvonne Moynihan, Corporate and ESG Officer at Wizz Air, said: "We are truly honoured to receive recognition for our unwavering commitment to sustainable practices within the aviation

industry from World Finance for the third year in a row. At Wizz Air, we are dedicated to prioritising the reduction of carbon emissions intensity and adopting pioneering practices. This award is a testament to the hard work and dedication of our WIZZ team."



Wizz Air arrives in Luxembourg

Wizz Air has officially inaugurated its first ever flight from the Grand Duchy of Luxembourg – one of three new routes to and from the charming country. Flights to Bucharest, Romania, Rome, Italy and Skopje, North Macedonia, will all start this year and be operated year-round, offering 60,000 seats from Luxembourg: affordable travel options on board the airline's efficient Airbus A320 family aircraft for business, holidays or to visit friends and family.

New routes

Abu Dhabi - Antalya, Bishkek, Erbil, Larnaca

Catania - Brussels, Frankfurt, Hamburg, Malta, Paris, Sharm El Sheikh

Craiova - Dortmund

Debrecen – Hurghada

Gdansk - Alicante, Copenhagen, Tenerife

Katowice – Alicante, Copenhagen

Kraków - Tirana, Valencia

London Gatwick -Hurghada, Prague



London Luton - Cairo

Skopje - Ljubljana, Luxembourg

Timisoara - Zakynthos

Tirana - Birmingham, Bremen, Brindisi, Bucharest, Crete, Edinburgh, Liverpool, Malta, Palermo, Prague, Sofia, Thessaloniki, Valencia

Wroclaw - Malaga, Valencia

Yerevan - Dortmund, Katowice, Prague, Sofia

Where to next?

From eye-popping light installations and traditional treats to Santa's workshop and rollercoasters, don't miss these Christmas markets on Wizz Air routes

hen European cities get dressed up for the holiday season it's a sight to behold. A forest of Christmas trees groan under the weight of baubles, ice rinks spring up around town and gables shimmer with LED lights. And at the centre of it all is the Christmas market – a magical mix of wooden chalets, gorgeous food, warming local tipples and beaming shoppers – the beating heart of the city during the festive season.

Wizz Air is proud to fly passengers to cities that have some of the best Christmas markets in Europe. So wrap up warmly and let the festive cheer wash over you at one of these merry destinations.



17 Nov-23 Dec

With its wide range of cuisine and spectacular light installations, it's small wonder the Gdańsk Christmas Fair has been voted the second best festive market in Europe after Budapest. And Poland's favourite Xmas treat is even bigger this year, adding the Forum Gdańsk Courtyard to its regular locations on Targ Węglowy (the Coal Market) and Tkacka and Bogusławskiego Streets. Hop between the different sections of the market, dropping by the Santa Corner. Artistic Corner and



Moose Corner, among others, and try some traditional Christmas snacks like moreish gingerbread biscuits. And don't forget to take in the Advent Gate, where every day from 1-23 December at 6pm soldiers of the Gdańsk Garrison open windows to reveal a sweet treat or Christmas quest.

Craiova 17 Nov-2 Jan 2024

Spread over four parts of the Romanian city – Mihai Viteazul Square, the Old Center, William Shakespeare Square and Doljana Fountain – the Craiova Christmas Market has a dizzying array of events, stalls, concerts, creative workshops and food stands. The quartet of areas are linked by magnificent illuminations featuring millions of LED lights, but what really sets Craiova apart are its unique Christmas cottages, beautifully painted and carved with characters from fairy tales by local Romanian artists.

Cologne 23 Nov-23 Dec

You can't swing a Christmas stocking in Cologne over the festive season without hitting a



market. While they are all special in their own way, the crown iewel is the Cologne Cathedral Christmas Market. Set against the tallest twin-spired church in the world - Germany's most visited tourist sight - the market is a beguiling collection of decorated Christmas chalets. exceptional handmade gifts and treats like bratwurst and reibekuchen (potato pancakes). And when Jack Frost starts nipping at your nose, warm up with a cup of glühwein or eierpunsch (eggnog).

Prague 2 Dec-6 Jan 2024

Need to do some last-minute Christmas shopping? The markets in Prague - held mainly at the Old Town Square and Wenceslas Square - have you covered. Ceramics, jewellery, embroidered lace, glassware, wooden toys, candles, tree ornaments and, as you would expect from a city with its own National Marionette Theatre, puppets dressed in traditional costumes are all up for grabs as stocking fillers. For grub, make sure you swing by the Eco Market where food and drink are served with 100% biodegradable plates and cutlery.



Gothenburg 19 Nov-30 Dec

If you like your festive period with a pinch of adrenaline, Gothenburg might be more your speed – in particular the 100-year-old Liseberg Amusement Park. Home to one of the city's oldest Christmas markets, the funfair adds a number of nerve-shredding rollercoasters to yuletide treats like Santa's workshop, ice skating and a Swedish Christmas buffet.

Esslingen 23 Nov-21 Dec

Step back in time at the Esslingen Medieval Market, set against the impressive Rathaus in the southern German town. Going all in with the 'ye olde' theme, there are Medieval festive stalls, jugglers and stiltwalkers. Over at Marktplatz, you'll find a more traditional Christmas market with nearly 100 stalls selling gifts and treats.



From left Festive fun in Craiova, Prague, Esslingen and Prague

"It's like being a conductor with his orchestra"

We catch up with some of the busy members of Wizz Air's training team to find out how they upskill all 8,000+ members of the airline's staff

t's not surprising that safety is paramount when you're working at an airline. For Attila Tóvári, Head of Training for Wizz Air's Approved Training Organisation (ATO), it's the biggest part of his job.

"To support the airline's highest 7-star safety rating, it requires a dedicated alignment on standardisation of instruction," he tells us from his office at the Wizz Air Training Centre, located in Budapest, Hungary.

This is no small feat. Every person who joins Wizz Air must be trained before they can fly. As well as 2,000 new pilots and cabin crew, each year the training centre provides recurrent training for 8000+ staff. At times Atilla says he feels "like a conductor trying to create harmony within his orchestra" – particularly as most of the ATO personnel are also active WIZZ pilots, so it's challenging to fit training into airline operations.

Luckily the Wizz Air Training Centre is one of the largest in Europe, equipped with state-of-the-art simulators, which mimic real Airbus A320s. "Pretty much everyone who works for Wizz Air will have visited this centre at least once during their career," says Ádám Orbán, Crew Training Device Manager, who manages use of the three full-flight and one fixed-base simulators. On any given day



there will be pilots in training here – "from the rookie trainees to the most senior pilot and cabin crew instructors." Such is the demand for these machines that all four are in use 20 hours per day.

The fully immersive visual system of the full-flight simulators "creates the sensory feeling of flying for the pilots to the level that we can even imitate realistic weather conditions of wind and turbulence," explains Ádám.

The airline's expansion requires fast and creative solutions for staffing and, as well as the Budapest Training Centre, the airline works with other pilot schools in Greece, Italy and Hungary to ensure a flow of newly trained pilots are available for WIZZ Flight Deck crew jobs - as many as 500 each year.

The Wizz Air Pilot Academy Programme (WAPA) is a unique training scheme in which Wizz Air pre-pays 70% of a cadet's tuition fee. Its aim is to have a dedicated flow of Cadet Programme pilots to cover 70% of required First Officers in each year. WAPA schemes include the She can fly cadet programme, for women who aim at becoming commercial pilots. While only 5% of pilots are women, Wizz Air is committed to supporting gender equality. Also the Cabin Crew to Captain

Join the WIZZ family

Programme allowing cabin crew employed by Wizz Air for 18 months or more to train for free. The results of this scheme give back ten-fold, according to Attila.

"These cadet pilots feel more connected, dedicated and enthusiastic about the programme based on their lovalty and better understanding of Wizz Air values." Feel inspired to become part of the Wizz Air family? There are plenty of opportunities for vou to join Europe's fastest growing and most sustainable airline Wizz Air flies to 54 countries and has a team of more than 8.000 enthusiastic

professionals in various fields of the company, representing more than 100 nationalities. Visit careers. wizzair.com to see what exciting vacancies are available at WIZZ. whether it be pilot, cabin crew or office jobs. We look forward to meeting vou.

MEET OUR WIZZ AIR TRAINERS



ÁDÁM ORBÁN. Crew Training Device Manager and A320 Captain

Ádám wears several hats for the airline, flying a mixed roster of flights and trainings, while also overseeing the simulator operation in the Training Centre, "It may seem a lot," says the pilot and trainer, "but it's a perfect and diverse mix of tasks requiring different skills, knowledge and creativity, so it never gets boring." As someone who had childhood dreams of being a pilot. Ádám savs sharing his knowledge comes naturally. "Being in the footsteps of the inspiring trainers I had is so motivating - as is seeing our new colleagues becoming better pilots every day. I feel like I've travelled a complete circle from being motivated by my dreams coming true to motivating new pilots to reach theirs."

ATTILA TÓVÁRI, ATO Head of Training

Pilot education has been a passion for Attila ever since he received his first commercial license in the USA in 1995. When he returned to his native Hungary. he joined Wizz Air as a First Officer and advanced through all career steps to become Head of Training for Wizz's Approved Training Organisation (ATO) in 2016. In the same year he was a founding member of the Wizz Air Pilot Academy (WAPA) and has been leading the evolution of its training schemes ever since. "It is a gift to share your valuable experience and establish a secure path to our future pilots who dare to dream." he says. "We instructors are able to educate our cadets to become the best versions of themselves, to become good people managers and creating the safest pilots for our operations."





More about sustainability at Wizz Air:



How we fly in the most environmentally sustainable way*

We launched Wizz Air with the strong belief that air travel should not be a privilege. That we will create a world of opportunity for all through affordable travel. And we are delivering on that promise.

And while giving more and more people the freedom to travel, we have also proven that growth and sustainability can go hand in hand. As well as breaking down barriers between people and air travel, we've shown a whole industry how aviation can be more sustainable.

Crucial business model and design decisions, from pricing to seat density, make sure we fly with high-load factors. We've never even thought about business-class seats. Or a huband-spoke model. Or substituting short train rides for flights. We've instead focused on flying with the youngest, most efficient fleet and the most modern engines possible, to consume less fuel.

This all delivers the lowest CO₂ emissions per passenger kilometre in the industry, beating not just legacy carriers, but also low-cost airlines operating in a similar way to us.

A plane will never be greener than a train or an electric vehicle. But we are and will be the greenest choice of flying. Because when it comes to a crucial issue like sustainability, we believe in the facts of today. Not promises of the future.

Did you know?

24

Is the number of sustainability ambassadors we have. These are cabin crew and office colleagues from 22 bases and 2 offices in 13 countries who support local sustainability initiatives across our route network.

Paperless flight deck

We use tablets in our flight decks, saving over 25,000 printed pages in the aircraft

Lighter seats

We're continuously investing in newer, lighter seats to reduce the aircraft's weight, which decreases fuel hurn and emissions

Single-engine taxiing after landing

We save fuel by turning off one of the engines after arrival

Noise pollution reduction

Our A321neo aircraft use two Pratt & Whitney GTF engines, which reduce our noise footprint by almost 50% compared to previous generation aircraft

Sharklets

These amazing inventions can reduce fuel burn by 2% and ${\rm CO_2}$ emissions by 800 tonnes per year per plane. The whole fleet will be equipped with them by 2024

Washing the engines regularly

We wash every engine around 10 times per year the cleaner they are, the smoother they run, and therefore less fuel is needed

* Wizz Air was named Global Environmental Sustainability Airline Group of the Year by the Centre for Aviation (CAPA) at its Awards for Excellence 2022

Our fleet

Younger, greener and growing

Wizz Air has a single-type fleet of 187 aircraft from the Airbus A320 family. It's among the youngest and most efficient in the world – and the safest. The average age of our aircraft is 4.2 years, well below the average fleet age of our major competitors, which is around 10 years. Our planes already have the most sophisticated safety equipment and, by 2030, we will have 500 aircraft. Our neo aircraft feature advanced systems and engines that reduce our carbon footprint, as well

as noise and cost, helping us keep fares low and accessible and providing the most responsible choice of air travel available. Wizz Air is currently the largest operator of the most sustainable Airbus A321neo aircraft in Europe.

Airbus A320ceo

Max. cruise speed 903km/h Economical cruise speed 840km/h

Wingspan 35.8m (117ft 5in)

Number of aircraft* 40

Seat capacity 180/186
Flight crew 2 Cabin crew 4



Airbus A321ceo

Max. cruise speed 903km/h
Economical cruise speed 840km/h

Wingspan 35.8m (117ft 5in)

Number of aircraft* 41

Seat capacity 230
Flight crew 2 Cabin crew 5



Airbus A320neo

Max. cruise speed 903km/h Economical cruise speed 840km/h

★ Wingspan 35.8m (117ft 5in)

Number of aircraft* 6

Seat capacity 186
Flight crew 2 Cabin crew 4



Airbus A321neo

Max. cruise speed 903km/h Economical cruise speed 840km/h

Wingspan 35.8m (117ft 5in)

Flight crew 2 Cabin crew 5

Number of aircraft* 100
Seat capacity 239

Range 7,400km (38ft 7jn)

Top marks for safety

Wizz Air is registered under the International Air Transport Association's (IATA) Operational Safety Audit (IOSA), the global benchmark in airline safety recognition. Wizz Air has also been awarded the **highest seven-star safety ranking** from the world's only one-stop airline safety and product rating agency, **AirlineRatings.com**

World of WIZZ

At wizzair.com you'll find the answers to all of your travel needs, from adding luggage and changing flights, to car rental, airport parking and more

The right fare for you

t tare for	<u>you</u>	BASIC	WIZZ PRIORITY	WIZZ GO	WIZZ PLUS
BAGS	Carry-on bag 40x30x20cm	√	√	√	√
	Trolley bag 55x40x23cm		✓		✓
	20 kg checked-in bag				
	32 kg checked-in bag				✓
SEATS	Seat selection				
	Premium seat selection				✓
CHECK-IN	Online check-in	✓	✓		✓
	Airport check-in				✓
	Priority check-in		✓		✓
	Auto check-in				✓
BOARDING	Priority Boarding		✓	✓	✓
FLEXIBILITY	WIZZ Flex				✓
	Refund to WIZZ account				✓



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Booking cheap flights is now even easier. Use our app to buy WIZZ Discount Club membership, review bookings, add baggage, upgrade, choose or change seats, get travel insurance, check in, check your flight status and board.



eSIM data roaming

Stav connected with lightningfast speeds no matter where you go with this revolutionary product provides 5G-ready data roaming in over 150 countries worldwide.



Fly with us for less

Our WIZZ Discount Club offers a wide range of discounts on travel* and related services.



Join the WIZZ Discount Club Light and enjoy your discounts on the WIZZ Café & Boutique







Special onboard coupons and Café & **Boutique promotions**

Flexible travel

Fare lock

You can secure the fare of your selected tickets for 48 hours before you complete your booking for bookings made more than seven days prior to the outbound flight's departure date.

WIZZ Flex

You can modify your tickets (including passenger name) without paying a flight change fee, or cancel your flight and request a full refund (additional services will not be refunded) to your WIZZ account, which can be used for 90 days to purchase new tickets.

Travel insurance

Our comprehensive travel insurance includes medical expenses and cancellation cover. Add your insurance to your basket together with your flights or buy it later in Manage My Booking.

Flexible travel partner

Create a new reservation without providing each passenger's name at the time of booking.

On the ground

Car rental

Book your flights and car rental in one easy step. Just add your car rental to your basket together with your flights. Get attractive discounts and enjoy our WIZZ credit back promotions.

Airport parking

Our long-standing partner ParkVia offers great prices and availability for airport parking across Europe, with fast and easy booking and significant savings, whether you're travelling for business or pleasure. Book online at wizzparking.com.

Airport transfer

For a comfortable trip, simply book your airport transfer when purchasing your ticket or visit **wizztransfer.com**. You can travel by shuttle, bus or private transfer – as you wish.



Suitable if you usually travel solo or with one companion, as they'll also enjoy the discount.

€39.99



Suitable for those who fly with families and friends, as you'll get the discount for up to five other passengers.

€69.99



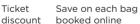
Member + one companion



Member + up to five companions









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Standard membership €19.99 Group membership €34.99





Ticket discount**

WIZZ Priority

Your onboard safety

Please show consideration for fellow passengers and pay attention to the following information. Remember that by purchasing your Wizz Air ticket, you have accepted the Wizz Air General Conditions of Carriage (available in full at wizzair.com)



Safe handling of hand luggage

Ensure hand luggage remains safely stowed in the locker or under the seat in front of you for takeoff, landing, and at any time as instructed by the crew. Passengers seated in the emergency rows and first row must store their cabin bags in the overhead lockers. Take care when opening lockers, as falling items may injure fellow passengers.

In case of evacuation, all baggage must be left on board and the instructions of the cabin crew must be strictly followed.



Safety equipment

It is an offence to tamper with or remove safety equipment, including adult and infant life vests, infant safety belts or extension belts. You are not allowed to remove or damage any onboard informative placards.



Sharp items

To dispose of any sharp items (e.g. hypodermic needles), please contact a cabin crew member. Do not leave your needle or syringe behind.



Turbulence management

Turbulence can occur unexpectedly. Whenever seatbelt signs are switched on, remain seated, keep seatbelts fastened, and stow away large electronic devices.



Safety of infants on board

Wizz Air has a clear procedure for infant (a child under two) restraint systems. You can only use the single hook infant seatbelt – vests/slings cannot be used with the infant seatbelt. Wizz Air only accepts aft-facing car seats when an extra seat is purchased. However, during take-off and landing, and whenever the seatbelt sign is switched on, infants should sit on an adult's lap with the seatbelt fastened. Life vests for onfants are available and are provided whenever flying over water. All lavatories are equipped with a changing table. Do not leave children unattended in the cabin.



Lithium batteries

Portable electronic devices (PED) such as phones, laptops and tablets can contain lithium batteries. When damaged, faulty or overheated, these batteries can catch fire and explode. If you recognise any issues with your device, inform the cabin crew immediately.

Charging electronic devices on board using a portable battery charger is forbidden.



Flectronic devices

Some electronic devices can be used during the flight with WLAN/Wi-Fi/Bluetooth turned off.

Larger electronic devices that cannot be held comfortably in one hand, exceed ca. 1kg in weight and do not qualify as handheld devices (e.g. laptops, notebooks etc.) must be stowed in the overhead stowage compartments for takeoff, landing and whenever required by the cabin crew.

If in doubt, please ask your cabin crew.

Inflight health tips

Read these tips on how to stay fit when travelling.



Before your air travel

Consult your doctor before travelling if you have any medical concerns. Pregnant women and those with heart or respiratory problems, blood diseases or ear, nose and sinus infections should seek medical advice before flying. Crew members are entitled to call for medical assistance pre-flight if they deem it necessary and are in doubt about your fitness for the flight.



Medical supplies on board

Keep any medication you may need in your hand luggage and in its original packaging. Inform cabin crew of allergies or illnesses. If you are seriously ill or travelling post-surgery, you will need a medical certificate confirming that you are fit to fly. If you have limited mobility, are hearing- or sight-impaired, pregnant, or unable to understand/react to safety instructions, you will be unable to sit in the emergency exit rows or the front row.



Nut allergy

During our WIZZ Café service we offer peanuts and some snacks containing peanuts/nuts traces. We strongly encourage those with allergies to take all necessary medical precautions before flying and inform the cabin crew during boarding about your allergy.

If you start to feel unwell during the flight, do not hesitate to talk to the cabin crew.













Your security

...is one of our top priorities. To ensure a smooth and pleasant flight, please read the following rules of conduct

Please do...

- Always follow crew instructions
- Respect the crew and other passengers
- Behave in an appropriate manner
- Stay calm and cooperative
- Consider wearing a face mask, ensuring it covers your nose and mouth while on board

...so you can:

- Travel in a nice, pleasant and peaceful atmosphere
- Relax on board
- Get to your destination as soon as possible

Do not...

- Smoke on board (including classic cigarettes or e-cigarettes, pipes, vapers)
- Put e-cigarettes in your checked-in bags or charge them on board
- Breach, or refuse to follow, crew instructions
- Harass fellow passengers and/or crew members in any way (including sexual harassment)
- Threaten or be aggressive towards fellow passengers and/or crew members
- Be violent or behave in a hostile, erratic manner
- Damage the aircraft or onboard equipment
- Waste, pollute or contaminate the cabin in any way
- Endanger the safety of the flight by any means
- Consume alcohol that was not purchased on board. Alcohol is served at the crew's discretion to passengers of legal drinking age. The crew reserves the right to stop serving alcohol to any passenger who is, or appears to be, intoxicated
- Be under the influence of drugs or medical substances that may affect your behaviour or self-control
- Film or photograph the cabin crew without their permission

...or face the consequences:

• You are fully responsible and accountable for your behaviour. Unruly or disruptive behaviour on board and before boarding will not be tolerated and will be reported to the authorities. You will be held legally and financially responsible in all cases.

The following consequences* will occur for such misconduct:

- Passenger denied boarding
- Penalty/fine or arrest by local police:
 - Smoking on board, including lavatory: up to €3,000*
 - Unruly behaviour due to intoxication: up to €5,000 and two years in prison*
 - Endangering the safety of an aircraft: up to five years in prison*
- Diversion of flight and arrest
- Reimbursement of cost of diversion: €10,000-€80,000*
- Criminal procedure and court litigation*
- Cancellation of all of your existing Wizz Air flight bookings
- A ban from Wizz Air flights in the future

*Subject to applicable jurisdiction

For more information, please refer to the General Conditions of Carriage on wizzair.com



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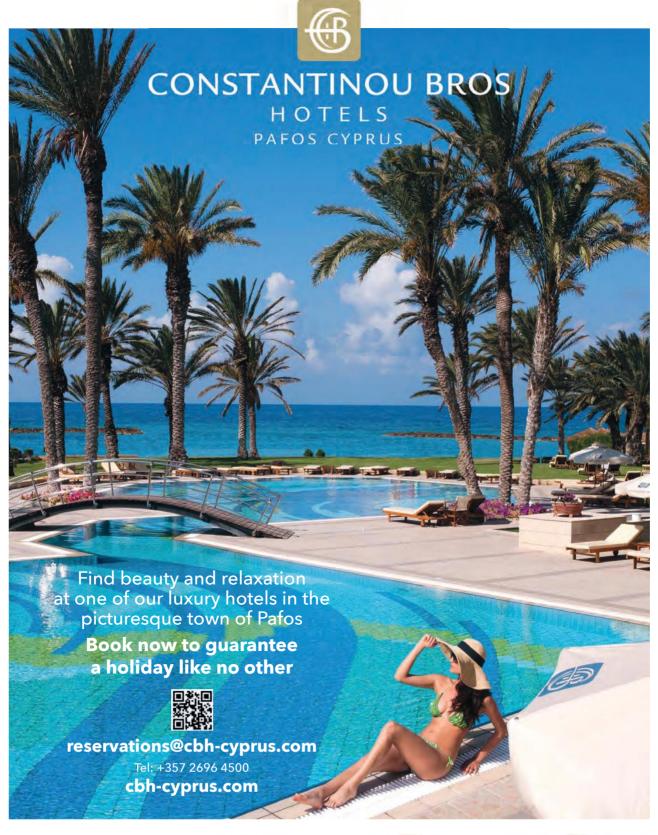
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UPGRADE NOVI

