



Slovenia

A small green country where the Alps, the Adriatic, the Karst caves and the Pannonian plain meet, with a fairy-tale lake and a charming capital.

AT A GLANCE

Facts to know

CAPITAL

Ljubljana

POPULATION

About 2.1 million

OFFICIAL LANGUAGE

Slovene. Hungarian and Italian are also official in the ethnically mixed areas along those borders

CURRENCY

Euro, since 1 January 2007

AREA

About 20,270 km²

GOVERNMENT

Parliamentary republic

HIGHEST MOUNTAIN

Triglav, 2,864 m, in the Julian Alps

LONGEST RIVER IN SLOVENIA

The Sava, about 221 km within Slovenia, flowing past Ljubljana towards Croatia and the Danube

NEIGHBOURS

Italy, Austria, Hungary and Croatia by land. Its short coast on the Gulf of Trieste lies between Italy and Croatia

DRIVES ON THE

Right

CALLING CODE

+386

A 45-minute trip to Slovenia

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Slovenia together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story:
3150 BC: The oldest known wooden wheel; 1848: The Slovene flag first flies; 2007: The euro replaces the tolar. |
| 15 to 25 min | At the table: talk about Potica and Carniolan sausage. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Dobro jutro" (Good morning), "Dober dan" (Good day, hello), "Dober veer" (Good evening). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/slovenia/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Slovenia and its cities



- Ljubljana (Central Slovenia): The Triple Bridge and Dragon Bridge, Ljubljana Castle and its funicular, European Green Capital for 2016
- Maribor (Styria (Drava)): The Old Vine, more than 400 years old, The Lent Festival every June, Skiing and hiking on Pohorje
- Celje (Styria (Savinja)): Upper Celje Castle, The Counts of Celje and their three stars, Roman Celeia
- Kranj (Upper Carniola): The Kokra river canyon, France Prešeren, Being close to Ljubljana's airport
- Koper (Slovenian Istria): The Port of Koper, The Praetorian Palace, Cruise ships
- Piran (Slovenian Istria): Tartini Square, Venetian-style old town, Salt from the nearby salt pans
- Ptuj (Styria (Drava)): Kurentovanje, the carnival where kurents chase away winter, Ptuj Castle above the town, Roman Poetovio
- Novo Mesto (Lower Carniola): The Krka river, Iron Age situlas, Cviček wine from nearby hills
- Nova Gorica (Slovenian Littoral): European Capital of Culture 2025, Its twin town Gorizia, just across the border in Italy, The Perla casino
- Bled (Upper Carniola): Lake Bled and its island church, Bled Castle, Bled cream cake
- Postojna (Inner Carniola): Postojna Cave, Predjama Castle nearby, The olm, or 'human fish'

- Idrija (Slovenian Littoral): The mercury mine, a UNESCO site, Idrija lace, Idrija žlikrofi

A short history of Slovenia

Slovenia's story runs from prehistoric pile dwellings and a Roman town, through the Slavic principality of Carantania and more than five centuries of Habsburg rule, to Yugoslavia and independence in 1991.

3150 BC **The oldest known wooden wheel**

People living in pile dwellings in the Ljubljana Marsh made a wooden wheel that was found in 2002. Radiocarbon dating shows it is roughly 5,100 to 5,350 years old, the oldest wooden wheel yet discovered.

AD 14 **The Romans build Emona**

Around AD 14 to 15, under the emperors Augustus and Tiberius, the Romans built the walled town of Emona where Ljubljana stands today. It had about 5,000 to 6,000 people, mostly merchants and craftsmen.

AD 658 **The principality of Carantania**

After the death of the Slavic king Samo in 658, the Slavic principality of Carantania emerged in the eastern Alps. Its dukes were installed in a ritual held in Slovene at the Prince's Stone, a custom last performed in 1414.

1000 **The Freising manuscripts**

Three church texts in an early form of Slovene were written down between 972 and 1039, most likely before the year 1000. They are the oldest document in Slovene and the first continuous text in a Slavic language written in the Latin alphabet.

1335 **Habsburg rule begins**

When Henry of Gorizia died without a male heir, Carinthia and Carniola passed to Duke Albert II of Austria. Most of today's Slovenia became a hereditary land of the Habsburgs, who ruled it until 1918.

1456 **The last Count of Celje**

The Counts of Celje, a powerful local family who had become princes in 1436 and rivalled the Habsburgs, died out in 1456. Their three golden stars now appear on Slovenia's coat of arms.

- 1550** **The first books in Slovene**
The Protestant preacher Primož Trubar wrote the first two books in Slovene, Catechismus and Abecedarium, printed in 1550 in Germany. He is seen as a founder of the Slovene written language.
- 1809** **Napoleon's Illyrian Provinces**
Napoleon took the region from Austria and made it part of the Illyrian Provinces, with Ljubljana as the capital. French rule lasted only until 1813 to 1814, when Austria took the area back.
- 1848** **The Slovene flag first flies**
During the revolutions of 1848, the white, blue and red Slovene tricolour was raised for the first time in Ljubljana on 7 April. The same year the idea of a United Slovenia was first put forward.
- 1915** **The Soa Front**
From June 1915 to November 1917, Italy and Austria-Hungary fought twelve battles along the Soa river, mostly on land that is now in Slovenia. More than 30,000 Slovene soldiers died in the First World War.
- 1918** **Slovenes leave Austria-Hungary**
On 29 October 1918 a national gathering in Ljubljana declared the new State of Slovenes, Croats and Serbs. On 1 December it merged with Serbia into a kingdom that was renamed Yugoslavia in 1929.
- 1945** **A republic of Yugoslavia**
After the Second World War, when Slovenia had been divided mainly between Germany, Italy and Hungary, Slovenia became one of the six republics of socialist Yugoslavia led by Josip Broz Tito.
- 1990** **The independence referendum**
On 23 December 1990, 88.5% of all registered voters, or about 95% of those who voted, chose a sovereign and independent Slovenia.
- 1991** **Independence and the Ten-Day War**
Slovenia declared independence on 25 June 1991. Two days later the Yugoslav army moved in, and a short war followed until the Brioni Agreement was signed on 7 July.
- 2004** **Slovenia joins the EU and NATO**
Slovenia joined NATO in 2004 and became a member of the European Union on 1 May 2004.

2007

The euro replaces the tolar

On 1 January 2007 Slovenia became the first of the countries that joined the EU in 2004 to adopt the euro, replacing the tolar, which had been its currency since 1991.

What people eat in Slovenia

Slovenian food mixes the hearty cooking of the Alps, Austria and Hungary with the olive oil, ham and wine of the Mediterranean coast, and experts count more than 20 food regions in this small country. A typical meal starts with a soup, often a clear beef broth with noodles, then meat with potatoes and a sharp green salad, with fresh bread on the side. Buckwheat, cottage cheese, walnuts, honey and pumpkin seed oil turn up again and again.

Potica (potica)

All of Slovenia, especially at Easter and Christmas

A festive rolled cake made from thin, yeasted dough spread with a filling, rolled up and baked in a round mould with a hole in the middle. The best-known filling is ground walnut, but tarragon, poppy seed, raisins and cottage cheese are also popular.

Carniolan sausage (kranjska klobasa)

Carniola, the historic region around Ljubljana

A lightly smoked sausage of pork with a little bacon, seasoned only with garlic, black pepper and sea salt, and made in pairs joined by a wooden skewer. It is usually served hot with mustard and a piece of bread.

Idrija žlikrofi (idrijski žlikrofi)

Idrija, in western Slovenia

Small dumplings of thin dough with a potato filling, made to a recipe from the mid-19th century. They are served as a side dish to meat, or on their own topped with breadcrumbs.

Prekmurje layer cake (prekmurska gibanica)

Prekmurje, in the far north-east

A tall, rich layered pastry from the north-east, with fillings of poppy seeds, cottage cheese, walnuts, and apples with raisins, one layer above another.

Buckwheat žganci (ajdovi žganci)

Central and Alpine Slovenia

Buckwheat flour cooked in salted water and broken up with a fork into small, crumbly lumps. It was once an everyday farmhouse meal, eaten with milk for breakfast, or with lard and crispy pork cracklings, or beside sauerkraut and meat.

Štruklji (štruklji)

All of Slovenia

Rolled dumplings of thin dough with a sweet or savoury filling, then boiled, steamed or baked. Cottage cheese, tarragon, walnut, apple and poppy seed are favourite fillings, and they are eaten as a main dish, a side dish or a dessert.

Jota (jota)

The Slovenian Littoral and Karst, near Italy

A thick, warming soup of beans and sauerkraut or sour turnip, with potatoes, garlic and smoked pork or spare ribs. It is especially popular along the border with Italy, around Trieste and Gorizia.

Browned flour soup (prežganka)

All of Slovenia

A simple, old-fashioned soup made by browning flour in butter or oil, then adding water, caraway seeds and beaten eggs. It is often called Slovenia's national soup.

Bled cream cake (blejska kremna rezina, or kremšnita)

Bled, in the Julian Alps

A square slice of vanilla custard topped with whipped cream between thin layers of crisp puff pastry, dusted with icing sugar. It is the classic treat to eat with a view of Lake Bled.

Karst ham (kraški pršut)

The Karst Plateau and the Vipava Valley

Air-dried ham from the Karst, similar to but not the same as Italian prosciutto. Slovenian pršut is not smoked, and it is sliced very thin.

Barley stew (riet)

Central Slovenia, including Ljubljana

A thick, filling stew of pot barley and beans with potatoes, carrots, celery, leeks and usually cured or smoked pork. With more water it is a soup, with less it is almost like a risotto.

Filled doughnuts (krofi)

All of Slovenia

Light, round yeast doughnuts filled with jam, marmalade or custard and dusted with icing sugar. Slovenians eat many more of them during Carnival, before Lent.

Pumpkin seed oil (buno olje)

Styria and Prekmurje, in the east

A thick, dark green oil pressed from roasted pumpkin seeds, with a nutty taste. A few drops are added to salads with cider vinegar, to pumpkin soup and even to vanilla ice cream.

Teran wine (kraški teran)

The Karst Plateau, in the south-west

A deep red, fresh and rather dry wine grown on the red soil of the Karst. It is best drunk young, within its first year, and goes well with Karst ham.

Cviek (cviek)

Lower Carniola (Dolenjska), in the south-east

A light, pale red wine made from a blend of red and white grapes, with only about 8.5 to 10% alcohol. Its name comes from an old Slovene word for a very sour wine, but today it is much loved in its region.

GOOD MANNERS

At the table

- Before eating, people wish each other 'Dober tek' (enjoy your meal).
- When glasses are raised, people say 'Na zdravje' (to your health).
- If you are invited to someone's home, bring a bottle of good wine, and compliment the cook before you are asked whether you liked the meal.
- Slovenians usually take off their shoes at home and wear slippers. Your hosts may offer you slippers.
- A Slovenian host may keep offering food even after you say no, because it is polite to refuse at first and polite to insist.
- Coffee usually means an espresso, and friends happily sit in a café over one cup for a long time.

Potica

A festive rolled cake made from thin, yeasted dough spread with a filling, rolled up and baked in a round mould with a hole in the middle. The best-known filling is ground walnut, but tarragon, poppy seed, raisins and cottage cheese are also popular.

Ingredients

- For the dough: 500 g plain flour, 7 g dried yeast, 60 g sugar, a pinch of salt
- 250 ml warm milk, 2 egg yolks and 80 g soft butter
- For the filling: 400 g ground walnuts and 150 ml hot milk
- 100 g sugar, 3 tablespoons honey and 50 g melted butter
- 1 teaspoon cinnamon and the grated zest of 1 lemon
- 1 beaten egg for brushing

Method

1. Mix the flour, yeast, sugar and salt. Add the warm milk, egg yolks and butter, and knead for about 10 minutes into a smooth, soft dough. Cover and leave in a warm place for about 1 hour, until doubled.
2. For the filling, pour the hot milk over the walnuts, then stir in the sugar, honey, melted butter, cinnamon and lemon zest. Leave to cool.
3. Roll the dough out on a floured cloth into a thin rectangle about 60 by 40 cm. Spread the filling evenly, leaving a narrow edge free.
4. Roll the dough up tightly from the long side, using the cloth to help. Lay it in a buttered ring or bundt mould, press the ends together, cover and leave to rise for 30 to 45 minutes.
5. Brush with beaten egg and bake at 175°C for about 60 minutes, until deep golden. If the top browns too fast, cover it with foil. Cool before slicing.

Buckwheat žganci

Buckwheat flour cooked in salted water and broken up with a fork into small, crumbly lumps. It was once an everyday farmhouse meal, eaten with milk for breakfast, or with lard and crispy pork cracklings, or beside sauerkraut and meat.

Ingredients

- 400 g buckwheat flour
- 1.2 litres water and 1 teaspoon salt
- 2 tablespoons butter or lard
- To serve: 100 g crispy fried bacon pieces, or a glass of cold milk or yogurt

Method

1. Bring the salted water to the boil in a large, wide pan.
2. Tip in all the flour at once so that it forms a mound in the water. Do not stir. Use the handle of a wooden spoon to poke a hole down through the middle of the mound.
3. Cover and simmer gently for 20 minutes.
4. Pour off and keep about half of the water. Break up the flour with a fork, stirring hard, until it forms small, crumbly lumps. Add back a little of the water if it is too dry, cover and leave to stand for 5 to 10 minutes.
5. Stir in the butter or lard and fluff it up again with the fork. Serve with bacon pieces on top, or with cold milk or yogurt on the side.

Štruklji

Rolled dumplings of thin dough with a sweet or savoury filling, then boiled, steamed or baked. Cottage cheese, tarragon, walnut, apple and poppy seed are favourite fillings, and they are eaten as a main dish, a side dish or a dessert.

Ingredients

- For the dough: 300 g plain flour, 1 egg, 2 tablespoons oil, a pinch of salt and about 150 ml warm water
- For the filling: 500 g cottage cheese or quark, well drained
- 2 eggs, 100 ml sour cream and a pinch of salt
- 1 tablespoon chopped fresh tarragon (optional)
- To finish: 50 g butter and 4 tablespoons dry breadcrumbs

Method

1. Mix the flour, egg, oil, salt and water into a soft, smooth dough. Knead for 5 minutes, cover and rest for 30 minutes.
2. Mix the cottage cheese, eggs, sour cream, salt and tarragon into a thick filling.
3. Roll the dough out on a floured cloth into a thin rectangle about 40 by 50 cm. Spread the filling over it, leaving the edges free, and roll it up tightly using the cloth.
4. Wrap the roll in a clean, wet cotton cloth and tie the ends with string. Lower it into a large pot of simmering salted water and cook gently for about 30 minutes.
5. Unwrap, cut into thick slices with the edge of a plate and serve topped with breadcrumbs fried golden in the butter.

Jota

A thick, warming soup of beans and sauerkraut or sour turnip, with potatoes, garlic and smoked pork or spare ribs. It is especially popular along the border with Italy, around Trieste and Gorizia.

Ingredients

- 2 tins (800 g) borlotti or pinto beans, drained, or 250 g dried beans soaked overnight and cooked
- 500 g sauerkraut, rinsed
- 3 potatoes, peeled and cut in chunks
- 400 g smoked pork ribs or smoked bacon in one piece
- 3 garlic cloves, crushed, and 2 bay leaves
- 2 tablespoons flour and 2 tablespoons oil or lard
- Salt and black pepper

Method

1. Put the smoked pork, sauerkraut and bay leaves in a large pot, cover with about 2 litres of water and simmer for 45 minutes.
2. Add the potatoes and cook for 20 minutes, until soft. Lift out a few potato pieces, mash them and stir them back in to thicken the soup.
3. Add the beans and simmer for another 15 minutes.
4. In a small pan, warm the oil, stir in the flour and cook until light brown. Add the garlic for a few seconds, then stir this into the soup and simmer for 10 minutes more.
5. Take out the pork, cut it into pieces and return it to the pot. Season with salt and pepper and serve hot with bread. It tastes even better the next day.

Browned flour soup

A simple, old-fashioned soup made by browning flour in butter or oil, then adding water, caraway seeds and beaten eggs. It is often called Slovenia's national soup.

Ingredients

- 3 tablespoons plain flour
- 3 tablespoons butter or oil
- 1 litre water or light stock
- 1 teaspoon caraway seeds
- 2 eggs, beaten
- Salt, and slices of toasted bread to serve

Method

1. Melt the butter in a pot and stir in the flour. Cook it over a low heat, stirring all the time, until it turns a nutty golden brown.
2. Slowly whisk in the water or stock so that no lumps form. Add the caraway seeds and a little salt.
3. Bring to the boil and simmer for 10 minutes.
4. Pour in the beaten eggs in a thin stream while stirring, and let the soup boil for another minute so the eggs are fully cooked.
5. Serve hot over pieces of toasted bread.

Useful phrases

Dobro jutro

DOH-broh YOO-troh · Good morning

Dober dan

DOH-ber dahn · Good day, hello

Dober veer

DOH-behr veh-CHEHR · Good evening

Lahko no

lah-KOH nohch · Good night

Nasvidenje

nahs-VEE-deh-nyeh · Goodbye

Kako ste?

kah-KOH steh · How are you?

Hvala, dobro

HVAH-lah, DOH-broh · Fine, thank you

Hvala lepa

HVAH-lah LEH-pah · Thank you very much

Oprostite

oh-prohs-TEE-teh · Excuse me, or I'm sorry

Govorite angleško?

goh-voh-REE-teh ahn-GLEHSH-koh · Do you speak English?

Ne razumem

neh rah-ZOO-mehm · I don't understand

Slabo govorim slovensko

slah-BOH goh-voh-REEM sloh-VEHNS-koh · I speak Slovene badly

Koliko stane to?

KOH-lee-koh STAH-neh toh · How much is this?

Kje je straniše?

kyeh yeh strah-NEESH-cheh · Where is the toilet?

Raun, prosim

rah-CHOON, PROH-sihm · The bill, please

Dober tek

DOH-ber TEHK · Enjoy your meal

Na zdravje

nah ZDRAHV-yeh · Cheers, to your health

Bilo je odlino

BEE-loh yeh ohd-LEECH-noh · It was delicious

Na pomo!

nah poh-MOHCH · Help!

Things you might not know

1. A wooden wheel found in 2002 in the Ljubljana Marsh, about 20 km south of Ljubljana, is about 5,100 to 5,350 years old. It is the oldest wooden wheel yet discovered.
2. A vine growing on the front of the Old Vine House in Maribor is more than 400 years old. In 2004 Guinness World Records listed it as the oldest grapevine in the world that still bears grapes.
3. World Bee Day, 20 May, was proclaimed by the United Nations in December 2017 on Slovenia's proposal. The date is the birthday of Anton Janša, a Slovenian pioneer of modern beekeeping, who was baptised on 20 May 1734.
4. The Carniolan honey bee, native to Slovenia, is popular with beekeepers around the world because it is very gentle and copes well with cold weather.
5. The blind, pale olm lives only in underground waters. Locals call it the 'human fish' because of its skin colour, and in 1689 Valvasor reported that people thought olms washed out of caves were baby dragons. Scientists estimate that olms can live for more than 100 years.
6. The famous white Lipizzan horses take their name from Lipica, a village in the Slovenian Karst, where the stud farm was founded in 1580. The staff plant a new linden tree for every foal born there.
7. As of 2020, about 60% of Slovenia was covered in forest, which made it the second most forested country in Europe after Finland.
8. In 1895 the priest Jakob Aljaž bought the summit of Triglav for one florin, then built a small metal tower on top. The Aljaž Tower is still there and is a symbol of Slovenia.
9. Slovenia's national anthem is set to 'Zdravljica' (A Toast), a poem France Prešeren wrote in 1844. It was chosen as the anthem in 1989 and became the anthem of independent Slovenia in 1991.
10. Slovene has a grammatical 'dual'. Besides singular and plural, it has a special form for exactly two of something, a very old feature that few languages still keep.
11. The first ski jump longer than 100 metres was made in 1936 at Planica in

the Julian Alps, which became the home of ski flying.

- 12.** As of September 2026, the Slovenian cyclist Tadej Pogaar has won the Tour de France five times: in 2020, 2021, 2024, 2025 and 2026.
- 13.** In 2017 Slovenia's men's basketball team became European champions, winning all nine of their games at EuroBasket 2017.
- 14.** In 2021 the Slovenian climber Janja Garnbret became the first woman to win an Olympic gold medal in sport climbing, and she won again in 2024.

TALK ABOUT IT

Questions for the group

- Have you ever been to Slovenia, or has someone in your family? What do you remember?
- Have you ever tasted Potica or Carniolan sausage? What is a dish you remember from a trip?
- The independence referendum (1990). Do you remember hearing about it? Where were you then?
- Independence and the Ten-Day War (1991). Do you remember hearing about it? Where were you then?
- Have you seen Lake Bled and Bled Island, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Slovenia, which would it be and why?

QUIZ

How well do you know Slovenia?

Circle the right answer. The answers are on the last page.

1. In Slovene, 'ne' means yes.

- A) True
- B) False

2. In Slovenia the police have their own emergency number, 113.

- A) True
- B) False

3. Which number do you call in Slovenia for an ambulance, the fire service or mountain rescue?

- A) 123
- B) 118
- C) 113
- D) 112

4. What is the highest mountain in Slovenia?

- A) Škrlatica
- B) Mangart
- C) Snežnik
- D) Triglav

5. Which Slovenian architect added the two side bridges to Ljubljana's Triple Bridge?

- A) Max Fabiani
- B) Ivan Vurnik
- C) Antoni Gaudí
- D) Jože Plešek

- 6. What was the name of the Roman town where Ljubljana stands today?**
- A) Aquileia
 - B) Celeia
 - C) Poetovio
 - D) Emona
- 7. Which is Slovenia's second-largest city?**
- A) Idrija
 - B) Piran
 - C) Maribor
 - D) Bled
- 8. Žlikrofi, small dumplings with a potato filling, come from which town?**
- A) Maribor
 - B) Bled
 - C) Idrija
 - D) Piran
- 9. What is potica?**
- A) A rolled festive cake, often filled with ground walnuts
 - B) A buckwheat porridge with cracklings
 - C) A smoked pork sausage
 - D) A soup of beans and sauerkraut
- 10. What do you need before driving a car on Slovenian motorways?**
- A) Nothing extra at all
 - B) An e-vignette registered to your number plate
 - C) A letter from your hotel
 - D) A special Slovenian driving licence
- 11. Slovenia shares a land border with Switzerland.**
- A) True
 - B) False

12. Which Slovenian town shared the title of European Capital of Culture 2025 with Gorizia in Italy?

- A) Celje
- B) Kranj
- C) Nova Gorica
- D) Piran

Quiz answers

1. False

False. Ne means no, and da means yes.

2. True

True. Call 113 for the police and 112 for other emergencies.

3. D) 112

112 is the number for ambulance, fire and mountain rescue. The police have their own number, 113.

4. D) Triglav

Triglav, 2,864 m, in the Julian Alps, is the highest peak. It also appears on the national flag and coat of arms.

5. D) Jože Plenik

Jože Plenik redesigned the Triple Bridge in the early 1930s. His works in Ljubljana joined the UNESCO list in 2021.

6. D) Emona

Emona was built around AD 14 to 15. Celeia was Roman Celje and Poetovio was Roman Ptuj.

7. C) Maribor

Maribor, on the Drava river, is the second-largest city and the centre of eastern Slovenia.

8. C) Idrija

Idrija žlikrofi became the first Slovenian dish protected in the EU as a Traditional Speciality Guaranteed, in 2010.

9. A) A rolled festive cake, often filled with ground walnuts

Potica is a rolled festive cake, often filled with ground walnuts, and it is baked above all for Easter and Christmas.

10. B) An e-vignette registered to your number plate

You need an e-vignette registered to your number plate, for a week, a month or a year, bought from the official DARS website or sales points.

11. False

False. Slovenia borders Italy, Austria, Hungary and Croatia. Switzerland is further west.

12. C) Nova Gorica

Nova Gorica, built after 1947 beside the new border, shared the 2025 title with its twin town

Gorizia.

Slovenia visa page

Name: _____ Date: _____



Next stops

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Country: _____	Country: _____	Country: _____

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