



# GOOD FOOD

*Festival*

Dubrovnik 2017

**19.-22. LISTOPADA**  
**OCTOBER 19 - 22**



Turistička zajednica  
grada Dubrovnika  
Dubrovnik  
Tourist Board



Grad Dubrovnik

[www.tzdubrovnik.hr](http://www.tzdubrovnik.hr)

PROGRAM / PROGRAMME





**GOOD**  
**FOOD**  
*Festival*  
**Dubrovnik 2017**

**19.-22. LISTOPADA / OCTOBER 19 - 22**

by Dubrovnik Tourist Board

## 19. LISTOPADA, ČETVRTAK

**10 sati, Lazareti**

**Udruga Deša**

**Stonska torta**

Radionica pripremanja tradicionalnih slastica

**11 sati, TIC Pile**

**Pasta i razgovori o hrani**

Radionica za učenike TUŠ Dubrovnik

Voditeljica radionice:

Marina Žibert Ercegović

**17 sati, TIC Pile**

**Zdravo Tereza!**

Radionica pripremanja vegetarijanskog bruncha ili večere

Voditeljica radionice:

Tereza Poljanić

**18 sati, Vinarija Škar**

**Priča o Lekri-u, jedinom vinu koje se “proizvodi u Dubrovniku”**

Prezentacija i kušanje

**19.30 sati, Restoran Mimoza**

**Okusi Srijema i Slavonije**

Gastronomska prezentacija Vukovarsko-srijemske županije uz glazbeni nastup tamburaškog sastava “Zagorska mornarica”

## 20. LISTOPADA, PETAK

**10 sati, Lazareti**

**Udruga Deša**

**Hrostule**

Radionica pripremanja tradicionalnih slastica

**11 sati, TIC Pile**

**Mandarica, zaboravljeni kolač**

Prezentacija

Voditeljice prezentacije:

Jadranka Ničetić i Lucija Tomašić

**17 sati, TIC Pile**

**Zdravo Tereza!**

Radionica:

Fermentacija – nova „super-hrana“

Voditeljica radionice:

Tereza Poljanić

**20 sati, Restoran Porat**

**Večera s Ivanom Pažaninom**

Glazbeni nastup:

Pero Škobelj, gitarist

Večera u 4 slijeda uz vrhunska vina vinarije Korta Katarina

## 19 OCTOBER, THURSDAY

10 am, Lazzareto  
Deša Association

### **Ston cake**

Workshop on preparing traditional sweets

11 am, Tourist Information Centre Pile  
**Pasta and conversations about food**

Workshop for students

Workshop host:

Marina Žibert Ercegović

5 pm, Tourist Information Centre Pile  
**Hello Tereza!**

Workshop on preparing vegetarian brunch or dinner

Workshop host:

Tereza Poljanić

6 pm, Škar Winery  
**The Story of Lekri, the only wine  
~produced in Dubrovnik~**

Presentation and wine tasting

7:30 pm, Mimoza Restaurant  
**The tastes of Srijem  
and Slavonia**

Gastronomy presentation of Vukovar-Srijem County with traditional Slavonian dishes and live music performed by the tamburitza group "Zagorska mornarica"

## 20 OCTOBER, FRIDAY

10 am, Lazzareto  
Deša Association

### **"Hrostule"**

Workshop on preparing traditional sweets

11 am, Tourist Information Centre Pile  
**"Mandarica" - the forgotten cake"**

Presentation led by:

Jadranka Ničetić and Lucija Tomašić

5 pm, Tourist Information Centre Pile  
**Hello Tereza!**

Workshop on fermentation, the new "super-food"

Workshop host:

Tereza Poljanić

8 pm, Porat Restaurant  
**Dinner with chef Ivan Pažanin**

Live music performed by

Pero Škobelj, guitar

4 course dinner and selected premium wines by Korta Katarina winery

## 21. LISTOPADA , SUBOTA

**9 sati, polazak autobusom s Pila Radionica – berba i kuhanje džema od maginjia u Majkovima**

Organizator:  
Udruga Škola – Majkovi  
Voditelji radionice:  
Ivana Penjak Kasavica i Saša Kasavica

**10 sati, Lazareti Udruga Deša Korčulanski klašuni**  
Radionica pripremanja tradicionalnih slastica

**10 sati, ispred Orlandovog stupa Marin Držić i dubrovačka renesansna kuhinja**  
Stručno vođenje za učenike Privatne gimnazije Dubrovnik u suradnji s Domom Marina Držića

**11 sati, TIC Pile Zdravo i fino s Majom**  
Radionica  
Voditeljica radionice:  
Maja Brekalo

**12 sati, Restoran Kantenari Sunset Beach Dubrovnik**  
**Prezentacija tradicionalnih jela i vina s otoka Krka**  
Voditelj prezentacije:  
Vladimir Jurić  
Glazbeni nastup klape Subrenum

**18 sati, Vinarija Škar Priča o Lekri-u, jedinom vinu koje se “proizvodi u Dubrovniku”**  
Prezentacija i kušanje

**18 sati, Dubrovačka pivovara Priča o pivu**  
Stručno vođenje i kušanje piva

**19.30 sati, Restoran Kantenari Sunset Beach Dubrovnik**  
**Večera s poznatim chefom Priska Thuring uz glazbeni nastup Zorice Kondža**  
Voditelj: Mirko Fodor  
Večera u 5 slijedova uz odabrana vrhunska vina

## 21 OCTOBER, SATURDAY

**9 am, departure by bus from Pile  
Workshop – strawberry tree picking  
and jam cooking  
in Majkovi**

Organised by: Škola Association  
Majkovi Workshop leaders:  
Ivana Penjak Kasavica and  
Saša Kasavica

**10 am, Lazaretto  
Deša Association  
Korčula klašuni**

Workshop on preparing traditional  
sweets

**10 am, in front of the Roland's Column  
Marin Držić and Dubrovnik  
renaissance cuisine**

Gastro tour for students of the  
Dubrovnik Private Highschool in  
collaboration with  
House of Marin Držić

**11 am, Tourist Information Centre Pile  
Delicious and Healthy  
by Maja**

Workshop leader:  
Maja Brekalo

**12 pm, Kantenari Restaurant  
Sunset Beach Dubrovnik  
Traditional dishes and wines from the  
Krk Island**

Presentation host:  
Vladimir Jurić  
Live music performed by the vocal  
group Subrenum

**6 pm, Škar Winery  
The Story of Lekri,  
the only wine “produced in  
Dubrovnik”**

Presentation and wine tasting

**6 pm, Dubrovnik Beer Company  
A story about beer**

With guidance from experts and beer  
tasting

**7:30 pm, Kantenari Restaurant  
Sunset Beach Dubrovnik  
Dinner with a famous chef  
Priska Thuring**

**Musical performance by  
Zorica Kondža**  
Five course dinner and selected  
premium wines  
Host: Mirko Fodor

## 22. LISTOPADA, NEDJELJA

### 9 sati, polazak autobusom s Pila Radionica o jestivom bilju u Majkovima

Organizator:  
Udruga Škola – Majkovi  
Voditelji radionice:  
Ivana Penjak Kasavica i Saša Kasavica

### 10 sati, Lazareti Udruga Deša Prikle

Radionica pripremanja tradicionalnih  
slastica

### 11-12 sati, Stradun Dubrovačka trpeza

Tradicionalna humanitarna  
manifestacija na kojoj se na trpezi duž  
cijeloga Straduna predstavljaju brojni  
dubrovački ugostitelji, hotelijeri, vinari,  
pekari i slastičari.

### 11 sati, TIC Pile Zdravo i fino s Majom

Radionica  
Voditeljica radionice:  
Maja Brekalo

### 17 sati, TIC Pile Skok na Vis

Prezentacija i kušanje tradicionalnih  
slastica  
Voditeljica prezentacije:  
Antonia Medo

### 19 sati, Hotel Rixos Libertas Dubrovnik “Rixos Davos” humanitarna gala večera

Promotivna humanitarna večera u 4  
slijeda uz zabavni program  
Voditelj: Mirko Fodor





## 22 OCTOBER, SUNDAY

### 9 am, departure by bus from Pile **Workshop on wild edible herbs in Majkovi**

Organised by: Škola Association  
Majkovi

Workshop leaders:

Ivana Penjak Kasavica and  
Saša Kasavica

### 10 am, Lazzareto Deša Association **“Prikle”**

Workshop on preparing  
traditional sweets

### 11 am – 12 pm, Stradun **“Dubrovnik Table”**

Traditional charity event, on a table  
that spans the entire length of  
Stradun, where Dubrovnik hotels and  
restaurants, bakers, confectioners,  
caterers, and winemakers will present  
their knowledge and skills

### 11 am, Tourist Information Centre at Pile **Delicious and Healthy by Maja**

Workshop leader:  
Maja Brekalo

### 5 pm, Tourist Information Centre Pile **A leap to Vis Island**

Presentation and tasting  
of traditional sweets  
Presentation host:  
Antonia Medo

### 7 pm, Hotel Rixos Libertas Dubrovnik **“Rixos Davos” Charity Gala Dinner**

Promotional charity 4 course dinner  
with an entertainment program  
Host: Mirko Fodor



**SVA ČETIRI DANA**

**Sajam zdrave hrane  
i domaćih proizvoda**

**Festivalski meniji**  
od 100 kuna u dubrovačkim  
restoranima

**Dani slavonske kuhinje**  
u restoranu Mimoza

**Poslijepodnevni čaj**  
u Hotelu Hilton Imperial

**Slatka festivalska ponuda**  
kava/čaj i kolače

**Vinokušnje**  
u dubrovačkim wine barovima

**Gastro ture „Sights & Bites“**

**EVERY FESTIVAL DAY**

**Healthy food and  
homemade goods fair**

**Festival menus**  
100 kn menus  
in Dubrovnik restaurants

**Days of Slavonian cuisine**  
in Mimoza restaurant

**Afternoon tea**  
in the Hilton Imperial Hotel

**Sweet festival offer**  
Tea/coffee and cake

**Wine tastings**  
in Dubrovnik wine bars

**“Sights & Bites” tasting tour**







10 sati, Lazareti, Udruga Deša  
**STONSKA TORTA**

**Radionica pripremanja tradicionalnih  
slastica**

Stonska torta je jedno od izvornih, renesansnih slatkih jela u kojem se prepoznaju tipične namirnice mediteranske kuhinje i ovog podneblja. Na dubrovačko područje je donesena vjerojatno iz venecijanske odnosno talijanske kuhinje. Prepoznatljiva je po makarulima tj. makaronima, koji su jedan od glavnih sastojaka. Uvijek se pripremala u posebnim prilikama, posebno za Uskrs i Božić. Pozivamo vas da posjetite Dešine radionice i naučite sami pripremati ovaj ukusni specijalitet!

**Napomena: ulaz slobodan uz obveznu rezervaciju**

**Rezervacije: 020 420 145  
desa@du.t-com.hr**

11 sati, TIC Pile  
**PASTA I RAZGOVORI  
O HRANI**

**Radionica za učenike  
Turističko ugostiteljske  
škole Dubrovnik**

Voditeljica radionice:  
Marina Žibert Ercegović



11 am, Tourist Information Centre Pile  
**PASTA AND CONVERSATIONS  
ABOUT FOOD**

**Workshop for students of the  
Dubrovnik Tourism and  
Hospitality School**

Workshop host:  
Marina Žibert Ercegović



10 am, Lazaretto, Deša Association  
**STON CAKE**

**Workshop on preparing traditional  
sweets**

The Ston Cake is one of the original, sweet renaissance dishes in which one can recognize ingredients typical of this region and of Mediterranean cuisine in general. The cake probably arrived in the Dubrovnik area from Venetian, or rather, Italian cuisine. It is distinct with its macaroni, which is one of the main ingredients. The cake was always prepared for special occasions, especially for Easter and Christmas. We invite you to visit Deša's workshops and to learn how to prepare this delicious specialty yourself!

**Note: free entry with mandatory  
reservation**

**Reservations: 020 420 145  
desa@du.t-com.hr**

**19 OCTOBER, THURSDAY**

17 sati, TIC Pile

## ZDRAVO TEREZA!

### Radionica pripremanja vegetarijanskog bruncha ili večere

Voditeljica radionice: Tereza Poljanić

Tereza Poljanić je diplomirana komunikologinja, certificirana veganska kuharica i stručnjakinja za zdravu prehranu. Diplomirala je u Los Angelesu na akademiji Matthew Kenney Culinary. Trenutno živi u Aucklandu na Novom Zelandu. Autorica je bloga „Teresamisu“, dviju kuharica i emisije „Zdravo, Tereza!“ koja se emitira na najgledanijoj slovenskoj televizijskoj postaji Pop TV. Tereza priznaje da je potpuno zaljubljena u zdravu prehranu. Nikad ne broji kalorije, ali pazi da u tijelo unosi ekološki uzgojene, najkvalitetnije namirnice koje daju energiju i pružaju blagostanje. Njezina najpopularnija jela su crveni vegetarijanski burger s hrskavim krumpirom, zelena pizza bez brašna i bogate veganske čokoladne torte s kremastom glazurom.

Trenutačno istražuje dalmatinsku i dubrovačku kuhinju.

Na svojim radionicama Tereza se predstavlja na način koji može biti polazna točka za svakoga tko želi pronaći svoj zdravi kulinarski identitet.

**Napomena: ulaz slobodan uz obveznu rezervaciju.**

**Rezervacije radnim danom od 8 do 16 sati: 020 312 021 [goodfood@tzdubrovnik.hr](mailto:goodfood@tzdubrovnik.hr)**



Fotografija: Dan Ax i Žiga Zupančič



5 pm, Tourist Information Centre Pile  
**HELLO TEREZA!**

**Workshop on preparing vegetarian  
bunches or dinners**

Workshop host: Tereza Poljanić

Tereza Poljanić is a communications graduate, certified vegan chef and an expert on healthy eating. She graduated from the Matthew Kenney Culinary Academy in Los Angeles and she currently lives in Auckland, New Zealand. She is the author of the blog "Teresamisu", two cookbooks and the



host of "Zdravo, Tereza!" (or "Hello, Tereza"), which is broadcast on the popular Slovenian television channel Pop TV.

Tereza admits that she is completely in love with healthy eating. She never counts calories and she makes sure that she only consumes ecologically grown, high-quality foods that give energy and provide wellbeing.

Her most popular dishes are red vegetarian burgers with crispy potatoes, flour-less green pizza and her rich vegan chocolate cake with a creamy glaze. She is currently exploring Dalmatian and Dubrovnik cuisine. Her workshops are presented in a way that can be a starting point for anyone who wants to find their own healthy culinary identity.

**Note: free entry with mandatory reservation**

**Reservations weekdays  
from 8 am to 4 pm at: 020 312 021  
goodfood@tzdubrovnik.hr**

19.30 sati, Restoran Mimoza  
**OKUSI SRIJEMA I SLAVONIJE**

**Gastronomska prezentacija  
 Vukovarsko-srijemske županije**

Slavonija slovi kao hrvatska regija u kojoj se dobro jede i to posebice meso. Nadaleko je poznata slavonska gostoljubivost i pitomost kraja. Domaćini će vas dočekat s mirisnom šljivovicom i nazdravljati čuvenim vinima s blagih obronaka Fruške gore, koja baš na ovom mjestu grli široku Panonsku nizinu. Ako vas put dovede u ovaj prelijepi dio Hrvatske nemojte propustiti kušati njihov poznati kulen, trgance sa sirom i čvarcima, domaći kruh, čuveni iločki ćevap, bazlamaču s pekmezom od šljiva ili pak specijalitete iz kotlića poput fiš paprikaša i čobanca. Do tada, kušajte okuse Srijema i Slavonije ovdje u Dubrovniku, na Good Food Festivalu. U Restoranu Mimoza uživajte u slavonskim jelima uz neizostavne zvukove tamburice!

**Napomena:**  
 ulaz uz pozivnicu / rezervaciju

18 sati, Vinarija Škar  
**PRIČA O LEKRI-U, JEDINOM  
 VINU KOJE SE “PROIZVODI U  
 DUBROVNIKU”**

Uz priču o dubrovačkoj povijesti i brodogradnji, obiteljskoj tradiciji, lokalnim vinskim sortama i izradi vina, probajte Lekri, bijelo, rose i crno vino, uz pršut, sir i masline, pa se zasladite odabranim likerima, bruštulanim mjendulima i suhim smokvama.

**Cijena: 200 kn po osobi**  
**Rezervacije: sales@lekri.eu**  
**098 787 705**



6 pm, Škar Winery

**THE STORY OF LEKRI, THE ONLY  
WINE “PRODUCED IN DUBROVNIK”**

Accompanied by stories about Dubrovnik history and ship building, family tradition, local grape sorts and wine making, try Lekri white, rosé and red wines paired with prosciutto, cheese and olives, and then enjoy selected liqueurs, candied almonds and dried figs.

**Price: 200 kn per person**

**Reservations: [sales@lekri.eu](mailto:sales@lekri.eu)**

**098 787 705**



7:30 pm, Mimoza Restaurant  
**THE TASTES OF SRIJEM AND  
SLAVONIA**

**Gastronomy presentation of  
Vukovar-Srijem County**

In Croatia, Slavonia is considered as a region that has good food, especially meat. Even afar, Slavonian hospitality and the welcoming one receives in this region are famous. The hosts will welcome you with scented plum brandy and toast you with the famous wines from the gentle slopes of the Fruška Gora mountain, which embraces the wide Pannonian plain. If your travels bring you to this beautiful part of Croatia, do not miss tasting their famous kulen, “trganci” pasta with cheese and “čvarci”, homemade bread, the famous Ilok “ćevap”, “bazlamača” with plum jam or stewed specialties like “fiš paprikaš” and “čobanac”. Until then, try the tastes of Srijem and Slavonia here in Dubrovnik at restaurant Mimoza during the Good Food Festival and enjoy Slavonian dishes along with the indispensable sounds of tamburitza music!

**Note: entry by invitation only**

10 sati, Lazareti, Udruga Deša  
**HROSTULE**

**Radionica pripremanja  
tradicionalnih slastica**

Hrskave, slatke hrostule u Dubrovniku prate sve tradicionalne feste, proslave i blagdane, a domaćice ih često pripremaju za vrijeme karnevala i Feste svetoga Vlaha. U tren oka iskusne kuharice ih zamijese, izrežu, vežu i isprže, a za one manje vješte hrostule su pravi pothvat. Prijavite se na našu radionicu i naučite napraviti fine, tanke, prhke hrostule za svoje drage!

**Napomena: ulaz slobodan  
uz obveznu rezervaciju**

**Rezervacije: 020 420 145  
desa@du.t-com.hr**

10 am, Lazaretto, Deša Association  
**HROSTULE**

**Workshop on preparing  
traditional sweets**

In Dubrovnik crunchy, sweet hrostule accompany all traditional festivals, celebrations, and holidays, and hosts often prepare them during Carnival and the Festivity of St. Blaise. In no time, an experienced cook will knead the dough, cut it, tie knots in the strips, and fry them, however for those less skilled, hrostule are a real venture. Sign up for our workshop and learn how to make tasty, thin, crisp hrostule for your beloveds!

**Note: free entry with  
mandatory reservation**

**Reservations: 020 420 145  
desa@du.t-com.hr**



20 OCTOBER, FRIDAY

11 sati, TIC Pile

## MANDARICA, ZABORAVLJENI KOLAČ

Voditeljice prezentacije:  
Jadranka Ničetić, Lucija Tomašić

Mandarica je stari zaboravljeni kolač kojega su u prijašnja vremena dubrovačke gospođe često i rado spravljale. Posebnost ovoga kolača je rižino brašno koje se uz dodatak vode od rusica čini u „kalupu od budima“ (kalup za puding). Riža za slatkiše mljela se posebnim malim kućnim žrvnjem. To je kolač kojega spominje Josip Bersa u „Dubrovačkim slikama i prilikama“, a pisani trag o tom kolaču ostavio nam je i povjesničar umjetnosti Cvito Fisković. Na Good Food Festivalu taj stari zaboravljeni kolač predstaviti će nam Jadre Ničetić i Lucija Tomašić. Dođite i upoznajte Dubrovnik s okusom prošlosti!

**Napomena: ulaz slobodan  
uz obveznu rezervaciju**  
Rezervacije radnim danom  
od 8 do 16 sati: 020 312 021  
goodfood@tzdubrovnik.hr

## 11 am, Tourist Information Centre Pile MANDARICA, THE FORGOTTEN CAKE

Presentation led by:  
Jadranka Ničetić, Lucija Tomašić

Mandarica is an old forgotten cake that in the past Dubrovnik's ladies prepared often and most happily. The particularity of this cake is rice flour, which with the addition of rose water, is made in pudding moulds. Rice for making sweets was milled with special small household millstones. This cake is mentioned by the writer Josip Bersa in his book "Dubrovačke slike i prilike" and the art historian Cvito Fisković also left us a written record of this cake. At the Good Food Festival, this old forgotten cake will be presented to us by Jadre Ničetić and Lucija Tomašić. Come and get to know Dubrovnik through a taste of the past!

**Note: free entry with  
mandatory reservation**  
Reservations weekdays from  
8 am to 4 pm at: 020 312 021  
goodfood@tzdubrovnik.hr



**20 OCTOBER, FRIDAY**

17 sati, TIC Pile

**ZDRAVO TEREZA!****Fermentacija – nova „super-hrana“**

Voditeljica radionice: Tereza Poljanić

Tereza Poljanić je diplomirana komunikologinja, certificirana veganska kuharica i stručnjakinja za zdravu prehranu. Diplomirala je u Los Angelesu na akademiji Matthew Kenney Culinary. Trenutno živi u Aucklandu na Novom Zelandu. Autorica je bloga „Teresamisu“, dviju kuharica i emisije „Zdravo, Tereza!“ koja se emitira na najgledanijoj slovenskoj televizijskoj postaji Pop TV. Tereza priznaje da je potpuno zaljubljena u zdravu prehranu. Nikad ne broji kalorije, ali pazi da u tijelo unosi ekološki uzgojene, najkvalitetnije namirnice koje daju energiju i pružaju blagostanje. Njezina najpopularnija jela su crveni vegetarijanski burger s hrskavim krumpirom, zelena pizza bez brašna i bogate veganske čokoladne torte s kremastom glazurom.

Trenutačno istražuje dalmatinsku i dubrovačku kuhinju.

Na svojim radionicama Tereza se predstavlja na način koji može biti polazna točka za svakoga tko želi pronaći svoj zdravi kulinarski identitet.

**Napomena: ulaz slobodan uz obveznu rezervaciju.**

**Rezervacije radnim danom od 8 do 16 sati: 020 312 021 [goodfood@tzdubrovnik.hr](mailto:goodfood@tzdubrovnik.hr)**





5 pm, Tourist Information Centre Pile  
**HELLO TEREZA!**

**Workshop: Fermentation – the new  
“super-food”**

Workshop host: Tereza Poljanić

Tereza Poljanić is a communications graduate, certified vegan chef and an expert on healthy eating. She graduated from the Matthew Kenney Culinary Academy in Los Angeles and she currently lives in Auckland, New Zealand. She is the author of the blog “Teresamisu”, two cookbooks and the



host of “Zdravo, Tereza!” (or “Hello, Tereza”), which is broadcast on the popular Slovenian television channel Pop TV.

Tereza admits that she is completely in love with healthy eating. She never counts calories and she makes sure that she only consumes ecologically grown, high-quality foods that give energy and provide wellbeing.

Her most popular dishes are red vegetarian burgers with crispy potatoes, flour-less green pizza and her rich vegan chocolate cake with a creamy glaze. She is currently exploring Dalmatian and Dubrovnik cuisine. Her workshops are presented in a way that can be a starting point for anyone who wants to find their own healthy culinary identity.

**Note: free entry with mandatory reservation**

**Reservations weekdays  
from 8 am to 4 pm at: 020 312 021  
goodfood@tzdubrovnik.hr**

**20 OCTOBER, FRIDAY**

## 20. LISTOPADA, PETAK



Fotografija: Jadran Babić

20 sati, Restoran Porat  
**VEČERA S IVANOM PAŽANINOM**

U restoranu Porat gostuje Ivan Pažanin, splitski chef s bogatim iskustvom koji je postao poznat sudjelujući kao član žirija i dijeleći svoje znanje u kulinarskoj emisiji "Tri, dva, jedan - kuhaj". Školovao se u Splitu, sa 18 godina radio na ledolomcu, kuhao za poznate, puno putovao, učio i kušao specijalitete brojnih svjetskih kuhinja, a sada priprema vrhunski jela u trogirskom Restoranu „Don Dino“. Inspiraciju pronalazi u moru, koristi namirnice lokalnog podrijetla, posebno maslinovo ulje. Često ističe da „pjat treba imati priču“. Stil temelji na glavnoj namirnici, voli da tanjur izgleda reprezentativno i da je sve na njemu koncentrirano. U njegovom tanjuru s pričom moći ćete uživati ove jeseni na Good Food Festivalu. Ne propustite priliku, rezervirajte svoje mjesto u Restoranu Porat!

**Glazbeni nastup: Pero Škobelj, gitarist**  
Večera u 4 slijeda uz probrana vina  
vinarije Korta Katarina

**Rezervacije: 020 333 552**

8 pm, Porat Restaurant  
**DINNER WITH CHEF IVAN PAŽANIN**

Ivan Pažanin is the guest chef at restaurant Porat Restaurant, a Split chef with rich experience who became well known by participating as a jury member on the popular culinary show "Tri, dva, jedan - kuhaj". He studied in Split, worked on an icebreaker ship at 18 years old, cooked for the famous, travelled a lot, learned about and tasted specialties of many world cuisines, and now he prepares top dishes at the Trogir restaurant Don Dino. He finds inspiration in the sea, using locally sourced ingredients, especially olive oil. He often points out that "a plate needs a story". His style is based on the main ingredient and he likes for the plating to be representative and for everything to be concentrated around it. You will be able to enjoy his story this fall at the Good Food Festival. Be sure to book your place in the Porat restaurant!

**Live music: Pero Škobelj, guitar**  
Four course dinner and selected wines,  
Korta Katarina winery

**Reservations: 020 333 552**

9 sati, polazak autobusom s Pila  
**BERBA I KUHANJE DŽEMA OD  
MAGINJA U MAJKOVIMA**

Voditelji radionice:

Ivana Penjak Kasavica i Saša Kasavica  
Organizator: Udruga Škola za očuvanje  
sela, baštine i lijepih običaja, Majkovi

Program:

9 sati polazak autobusom s Pila  
9.45 sati doručak u Majkovima  
10.30 sati berba maginja i kuhanje džema  
14 sati ručak na seoskom imanju obitelji  
Kraljević u Majkovima  
16 sati povratak u Grad

**Radionice su besplatne uz obveznu  
rezervaciju do 20. listopada na broj:  
095 825 7494**

**Napomena: u slučaju lošeg vremena  
održat će se radionica izrade torte od  
maginja za velike i male.**

10 sati, ispred Orlandovog stupa  
**MARIN DRŽIĆ I DUBROVAČKA  
RENEŠANSNA KUHINJA**

**Stručno vođenje za učenike Privatne  
gimnazije Dubrovnik u suradnji s  
Domom Marina Držića**

11 sati, TIC Pile  
**ZDRAVO I FINO S MAJOM**

Autorica bloga Delicious and Healthy by Maya i naša najuspješnija gastro blogerica Maja Brekalo, koju na Instagramu prati više od 150 tisuća ljudi iz cijelog svijeta, svakodnevno svojim jednostavnim, a zdravim receptima motivira i inspirira druge da se hrane bolje i ukusnije. Maja voli neprerađenu, čistu i sezonsku hranu. Uvjeren je da treba pripremati jela od sezonskih namirnica jer priroda poklanja ono što nam je u određenom dijelu godine najpotrebnije. Dodite i probajte njezin zamamni chia puding, čokoladnu granolu i mousse, salatu od quinoa...

**Napomena: ulaz slobodan uz obveznu  
rezervaciju.**

**Rezervacije radnim danom  
od 8 do 16 sati: 020 312 021  
goodfood@tzdubrovnik.hr**

9 am, departure by bus from Pile  
**STRAWBERRY TREE PICKING  
AND JAM COOKING IN MAJKOVI**

Workshop leaders: Ivana Penjak  
Kasavica and Saša Kasavica  
Organised by: Škola Association for the  
preservation of the village, heritage and  
customs, Majkovi

Program:

9 am departure by bus from Pile  
9:45 am breakfast in Majkovi  
10:30 am picking the fruit of strawberry  
trees and cooking jam  
2 pm lunch at the Kraljević family  
farmstead in Majkovi  
4 pm return to Dubrovnik

**Workshops are free with mandatory  
reservation until October 20th on:  
095 825 7494**

**Note: in case of bad weather a  
workshop on making strawberry tree  
cakes for adults and children  
will be held.**

10 am, in front of Roland's Column  
**MARIN DRŽIĆ AND DUBROVNIK  
RENAISSANCE CUISINE**

Guided Tour for students of the  
Dubrovnik Private High School in  
collaboration with House of Marin Držić

11 am, Tourist Information Centre Pile  
**DELICIOUS AND HEALTHY  
BY MAJA**

The author of the "Delicious and  
Healthy by Maya" blog and our most  
successful gastro blogger Maja Brekalo,  
who has over 150000 Instagram  
followers from all over the world,  
inspires and motivates others every  
day with her simple and healthy recipes  
to eat more healthy and with more  
flavour. Maja loves unprocessed, clean  
and seasonal food. She believes meals  
should be prepared from seasonal foods  
because nature gives us what we need  
during certain parts of the year. Join us  
and try Maja's signature chia pudding,  
granola, vegan treats and much more.

**Note: free entry with mandatory  
reservation, on weekdays  
from 8 am to 4 pm: 020 312 021  
goodfood@tzdubrovnik.hr**

21. LISTOPADA, SUBOTA



10 sati, Lazareti, Udruga Deša  
**KORČULANSKI KLAŠUNI**

**Radionica pripremanja  
tradicionalnih slastica**

Klašun je tradicionalni korčulanski kolač, izrađen od svijetlog prhkog tijesta sa slatkim iznenađenjem u sredini. Radi se o bogatom punjenju od oraha i/ili mjenđula, džema od smokava ili naranača, prožetom mirisom limuna i domaćeg likera od ruža. Posebnost klašuna je u tome je što se tradicionalno radi s amonijakom, a u nedostatku amonijaka može se koristiti prašak za pecivo. Na otoku Korčuli su se klašuni pripremali u svim prilikama kad je trebalo pokazati obilje i kada su kolači trebali potrajati dulje. Vjerojatno svaka Korčulanka ima svoje male tajne za pripremu najboljih klašuna, a kako ih pripremaju u Deši – uvjerite se sami na našoj radionici!

**Napomena: ulaz slobodan  
uz obveznu rezervaciju  
Rezervacije: 020 420 145  
desa@du.t-com.hr**

10 am, Lazaretto, Deša Association  
**KORČULA KLAŠUNI**

**Workshop on preparing  
traditional sweets**

Klašun is a traditional cake from the island of Korčula made from a light-coloured crumbly dough with a sweet surprise in the middle. The surprise is a rich filling of walnuts and/or almonds, fig or orange jam, scented with lemon and homemade rose liqueur. The special feature of klašun is that it is traditionally made with ammonia, and in the absence of ammonia, baking powder can be used. On the island of Korčula, klašun cakes were prepared for all occasions when it was necessary to show abundance and when the cakes needed to last a bit longer. Probably every house in Korčula has its own little secrets to prepare the best klašun, and as for how to prepare them in Deša – see for yourself at our workshop!

**Note: free entry with mandatory  
reservation  
Reservations: 020 420 145  
desa@du.t-com.hr**

12 sati, Restoran Kantenari  
Sunset Beach Dubrovnik  
Šetalište Kralja Zvonimira 17  
Uvala Lapad

**PREZENTACIJA  
TRADICIONALNIH VINA I JELA  
S OTOKA KRKA**

Voditelj prezentacije: Vladimir Jurić

Jelima i vinima s otoka Krka predstaviti će nam se gosti iz Vrbnika: prvi hrvatski vinotel koji je izgrađen po standardima vinskih hotela u Francuskoj i Poljoprivredna zadruha Gospoja.

Uz pjenušac Gospoja, žlahtinu Gospoja, misno vino Žlahtina Gospoja, kušati ćemo i žlahtno pivo – pivo napravljeno od vina te tradicionalna jela: šurlice s gulašom i žgvancetom, salatu od hobotnice, krčki pršut i sir iz Kornića.

Na kraju ćemo se zasladiti poveticom.

Glazbeni nastup: klapa Subrenum

Napomena:

ulaz uz pozivnicu / rezervaciju

18 sati, Vinarija Škar  
**PRIČA O LEKRI-U, JEDINOM  
VINU KOJE SE “PROIZVODI U  
DUBROVNIKU”**

Uz priču o dubrovačkoj povijesti i brodogradnji, obiteljskoj tradiciji, lokalnim vinskim sortama i izradi vina, probajte Lekri, bijelo, rose i crno vino, uz pršut, sir i masline, pa se zasladite odabranim likerima, bruštulanim mjenkulima i suhim smokvama.

**Cijena: 200 kn po osobi**

**Rezervacije: [sales@lekri.eu](mailto:sales@lekri.eu)**

**098 787 705**





6 pm, Škar Winery

**THE STORY OF LEKRI, THE ONLY WINE "PRODUCED IN DUBROVNIK"**

Accompanied by stories about Dubrovnik history and ship building, family tradition, local grape sorts and wine making, try Lekri white, rosé and red wines paired with prosciutto, cheese and olives, and then enjoy selected liqueurs, candied almonds and dried figs.

**Price: 200 kn per person**

**Reservations: [sales@lekri.eu](mailto:sales@lekri.eu)  
098 787 705**



12 pm, Kantenari Restaurant  
Sunset Beach Dubrovnik  
Šetalište Kralja Zvonimira 17  
Uvala Lapad

**PRESENTATION OF TRADITIONAL DISHES AND WINES FROM ISLAND OF KRK**

Presentation by: Vladimir Jurić

Our guests from Vrbnik will present themselves with dishes and wines from the island of Krk. They run the first Croatian vinotel that was built according to the standards of wine hotels in France and the Gospoja agricultural collective.

In addition to the Gospoja sparkling wine, the žlahtina wine Gospoja and the church wine Žlahtina Gospoja, we will also try žlahtina beer - beer made from wine and try traditional dishes: šurlice pasta with goulash, octopus salad, Krk prosciutto and cheese from Kornić. In the end, we will have traditional Istrian povetica for dessert.

**Live music: Subrenum Vocal Group**

**Note: entry by invitation only**

**21 OCTOBER, SATURDAY**

18 sati, Dubrovačka pivovara  
**PRIČA O PIVU**

Stručno vođenje  
 i kušanje piva

Jeste li ljubitelj piva? Znete li da se u Dubrovniku proizvodi pivo? Što uopće znate o pivu?

U Priči o pivu otkrijte kako teče proces proizvodnje piva, koliko traje, koje se vrste kvasca, hmelja, slada koriste u proizvodnji, koje se pivo pije za doručak ili uz dezert, zašto je neko pivo tamno a drugo jantarno narančaste ili pak svijetle boje. Pokušajte uokusima pronaći i razaznati tragove čokolade, citrusnih nota ili cvijetne arome. Posjetite prvu Dubrovačku pivovaru, poslušajte priču o pivu, zavirite u pogon i kušajte Maestral, Fortunal i Grego, piva koja se po prvi put proizvodi u srcu Grada!

**Napomena:** ulaz je besplatan uz obveznu rezervaciju, ograničen broj mjesta.  
**Rezervacije:** 091 508 4850  
[info@dubrovackapivovara.hr](mailto:info@dubrovackapivovara.hr)

6 pm, Dubrovnik Beer Company  
**A STORY ABOUT BEER**

Guidance from experts  
 and beer tasting

Are you a beer lover? Do you know that beer is produced in Dubrovnik? What do you even know about beer?

In the "Story about Beer", discover how the brewing process, how long it takes, what kind of yeast, hops and malts are used to brew beer, which beer is drunk with breakfast or with dessert, why some beer is dark and others are amber orange or light coloured. Also, try to discern traces of chocolate, citrus notes or floral aromas in the tastes. Visit the first Dubrovnik brewery, listen to the story about beer, take a look at the production process and try Maestral, Fortunal and Grego, beer that for the first time is being produced in the heart of the city!

**Note:** free entry with mandatory reservation, limited number of places  
**Reservations:** 091 508 4850  
[info@dubrovackapivovara.hr](mailto:info@dubrovackapivovara.hr)



21 OCTOBER, SATURDAY

19.30 sati, Restoran Kantenari  
Sunset Beach Dubrovnik  
Šetalište Kralja Zvonimira 17  
Uvala Lapad

## VEČERA S POZNATIM CHEFOM PRISKA THURING

Uz glazbeni nastup Zorice Kondža

Priska Thuring je jedna od najkreativnijih chefica nove generacije na hrvatskoj gastronomskoj sceni. Ova Kanadanka sa zagrebačkom adresom, svoju hrvatsku karijeru započela je 2005. godine upravo u Dubrovniku, u Hotelu Palace. Odrasla

7.30 pm, Kantenari Restaurant  
Sunset Beach Dubrovnik  
Šetalište Kralja Zvonimira 17  
Uvala Lapad

## DINNER WITH A FAMOUS CHEF PRISKA THURING

With a musical performance  
by Zorica Kondža

Priska Thuring is one of the most creative chefs of the new generation on the Croatian gastronomic scene. This Canadian with a Zagreb address began her Croatian career in 2005 right here in

je u Kanadi gdje je kuhala uz mamu, još kao dijete, a školovala se u Švicarskoj provodeći praksu u legendarnom hotelu Dolder Grand. Životni put je doveo u Hrvatsku u koju se zaljubila jer tu "luk i češnjak još imaju okus po luku i češnjaku, rajčica ima okus po rajčici, a jagoda po jagodi". Trenutno živi u Zagrebu i radi u Restoranu Dubravkin put koji je njezinim dolaskom ponovno zauzeo mjesto među najboljim hrvatskim restoranima. Priskini meniji prate godišnja doba, a namirnice sama odabire na tržnici, i u tome uživa.

Dubrovnik, at the Palace Hotel. She grew up in Canada where still as a child she cooked with her mother and she was educated in Switzerland as an apprentice at the legendary hotel Dolder Grand. Her life's path led her to Croatia where she fell in love because here "onions and garlic still taste like onions and garlic, tomatoes taste like tomatoes and strawberries taste like strawberries". She is currently living in Zagreb and working at the Dubravkin put restaurant, which, with her arrival, once again took its place among the best

Ova samozatajna, vrhunska profesionalka, majstorica spajanja okusa i boja kreirat će svoj rafinirani meni i pripremat maštovita jela samo za vas na četvrtom Good Food Festivalu!

**Večera u 5 slijedova i odabrana vrhunska vina – 300 kn po osobi**  
Voditelj: Mirko Fodor

Rezervacije: 099 4444 514  
sales@sunsetbeachdubrovnik.com

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Croatian restaurants. Priska's menus follow the seasons and she chooses the ingredients herself at local markets, something that she enjoys doing. This modest, top professional, master of pairing tastes and colours, will create her own refined menu and prepare imaginative dishes just for you at the fourth Good Food Festival!

**Five course dinner and selected premium quality wines - 300 kn per person, host: Mirko Fodor**

Reservations: 099 4444 514  
sales@sunsetbeachdubrovnik.com



**21 OCTOBER, SATURDAY**

Fotografija: Mateja Vrečković/StoryGourmet

9 sati, polazak autobusom s Pila  
**RADIONICA O JESTIVOM BILJU  
U MAJKOVIMA**

Voditelji radionice:

Ivana Penjak Kasavica i Saša Kasavica  
Organizator: Udruga Škola za očuvanje  
sela, baštine i lijepih običaja, Majkovi

Program:

9 sati polazak autobusom s Pila  
9.45 sati doručak u Majkovima  
10.30 sati branje jestivog bilja  
14 sati ručak na seoskom imanju obitelji  
Kraljević u Majkovima  
16 sati povratak u Grad

**Radionice su besplatne uz obveznu  
rezervaciju do 20. listopada na broj:  
095 825 7494**

**Napomena: u slučaju lošeg vremena  
održat će se priprema sirnice sa  
samoniklim jestivim biljem.**

10 sati, Lazareti, Udruga Deša  
**PRIKLE**

**Radionica pripremanja  
tradicionalnih slastica**

U našem Gradu prikle se pripremaju za skoro sve feste i svetkovine. Radi se o vrlo jednostavnom tijestu, bez jaja, pa su prikle najčešće jedina slastica na trpezama tijekom blagdansko-godisnjega posta, na Badnji dan i Veliki petak. Dizano tijesto, obogaćeno mirisima limuna, naranče i domaće rakije, se istiskivanjem između prstiju jedne ruke ili žlicom, oblikuje u kuglice i prži u dubokom ulju, a prgotovljene prikle se posipaju sitnim šećerom i cimetom. Postoji puno recepata za pripremu prikala, a tradicionalni način pripreme pokazat će vam vrijedne članice Udruge Deša!

**Napomena: ulaz slobodan  
uz obveznu rezervaciju  
Rezervacije: 020 420 145  
desa@du.t-com.hr**

**9 am, departure by bus from Pile  
WORKSHOP ON WILD EDIBLE  
HERBS IN MAJKOVI**

Workshop leaders: Ivana Penjak  
Kasavica and Saša Kasavica  
Organised by: Škola Association for the  
preservation of the village, heritage and  
customs, Majkovi

**Program:**

9 am departure by bus from Pile  
9:45 am breakfast in Majkovi  
10:30 am picking wild edible herbs  
2 pm lunch at the Kraljević family  
farmstead in Majkovi  
4 pm return to Dubrovnik

**Workshops are free with mandatory  
reservation until October 20th on:  
095 825 7494**

**Note: in case of bad weather a  
workshop on preparing traditional  
bread with wild edible herbs will be  
held.**

**10 am, Lazaretto, Deša Association  
PRIKLE**

**Workshop on preparing  
traditional sweets**

In our City, prikle doughnuts are prepared for almost all festivals and celebrations. This is a very simple dough, without eggs, so prikle doughnuts are often the only dessert on the dining room table during the time of holiday fasts, especially for Christmas Eve and Good Friday. Risen dough, enriched with the scents of lemons, oranges and homemade brandy, is formed between the fingers of one hand or spooned into balls and deep fried in oil. Then the prikle doughnuts are sprinkled with sugar and cinnamon. There are many recipes for the preparation of prikle and the hardworking members of the Deša Association will show you the traditional method of preparation.

**Note: free entry with mandatory  
reservation**

**Reservations: 020 420 145  
desa@du.t-com.hr**

22. LISTOPADA, NEDJELJA





11-12 sati, Stradun  
**DUBROVAČKA TRPEZA**

Organizatori: Grad Dubrovnik, Turistička zajednica grada Dubrovnika, Županija dubrovačko-neretvanska, Hrvatska gospodarska komora - Županijska komora Dubrovnik, Obrtnička komora Dubrovačko-neretvanske županije, Ceh ugostitelja i TUŠ Dubrovnik

Tradicionalna "Dubrovačka trpeza" održat će se zadnjeg dana festivala. Na trpezi duž cijeloga Straduna predstaviti će se brojni dubrovački hoteli i restorani, pekari, slastičari i ugostitelji, te konavoski i pelješki vinari koji će prezentirati svoje znanje i umijeće. To je pravi užitek za oči i nepca za sve ljubitelje dobre hrane. Uz vrlo simbolične cijene moći ćete uživati u brojnim delicijama i kušanju vina, a prihod je namijenjen u humanitarne svrhe.

11 am - 12 pm, Stradun  
**"DUBROVNIK TABLE"**

Organizers: City of Dubrovnik, Dubrovnik Tourist Board, Dubrovnik-Neretva County, Croatian Chamber of Economy - County Chamber Dubrovnik, Dubrovnik Neretva County Chamber of Economy, Catering and Tourism Guild and Dubrovnik Tourism and Hospitality School

The traditional "Dubrovnik Table" will be held the last day of the festival Good Food Festival Dubrovnik 2017. On a table that spans the entire length of Stradun, numerous Dubrovnik hotels and restaurants, bakers, confectioners, and caterers, as well as winemakers from Konavle and Pelješac will present their knowledge and skills. This is a real delight to see and a treat for the palate for all lovers of good food. At symbolic prices you will be able to enjoy the numerous delicacies as well as wine tasting, while all proceeds from this event will go to charity.

**22. LISTOPADA, NEDJELJA**



*Fotografija: Marija Laća, Maja Brekalo*



11 sati, TIC Pile  
**ZDRAVO I FINO  
S MAJOM**

Autorica bloga Delicious and Healthy by Maya i naša najuspješnija gastro blogerica Maja Brekalo, koju na Instagramu prati više od 150 tisuća ljudi iz cijelog svijeta, svakodnevno svojim jednostavnim, a zdravim receptima motivira i inspirira druge da se hrane bolje i ukusnije. Maja voli neprerađenu, čistu i sezonsku hranu. Uvjerena je da treba pripremati jela od sezonskih namirnica jer priroda poklanja ono što nam je u određenom dijelu godine najpotrebnije. Dođite i probajte njezin zamamni chia puding, čokoladnu granolu i mousse, salatu od quinoe...

**Napomena: ulaz slobodan  
uz obveznu rezervaciju.**

**Rezervacije radnim danom  
od 8 do 16 sati: 020 312 021  
goodfood@tzdubrovnik.hr**

11 am, Tourist Information Centre Pile  
**DELICIOUS AND HEALTHY  
BY MAJA**

The author of the “Delicious and Healthy by Maya” blog and our most successful gastro blogger Maja Brekalo, who has over 150000 Instagram followers from all over the world, inspires and motivates others every day with her simple and healthy recipes to eat more healthy and with more flavour. Maja loves unprocessed, clean and seasonal food. She believes meals should be prepared from seasonal foods because nature gives us what we need during certain parts of the year. Join us and try Maja’s signature chia pudding, granola, vegan treats and much more.

**Note: free entry with mandatory  
reservation**

**Reservations on weekdays  
from 8 am to 4 pm: 020 312 021  
goodfood@tzdubrovnik.hr**

17 sati, TIC Pile  
**SKOK NA VIS**

**Prezentacija i kušanje**

Voditeljica prezentacije:  
 Antonia Medo

Antonia Medo, mlada slastičarka koja je posao u uredu zamijenila profesionalnim pripremanjem slastica, održat će prezentaciju tradicionalnih viških kolača. Antonia je provela ljeto u slastičarni Cukar na Visu odakle nam se vraća puna novih recepata, iskustava i znanja. Ovom prilikom kušat ćemo viški hib i viške cvite, a naučit ćemo i kako napraviti pitu od rogača s marmeladom od smokava. Sigurni smo da će vas privući okusi, arome i mirisi s otoka Visa!

**Napomena: ulaz slobodan uz obveznu rezervaciju.**

Rezervacije radnim danom  
 od 8 do 16 sati: 020 312 021  
[goodfood@tzdubrovnik.hr](mailto:goodfood@tzdubrovnik.hr)

5 pm, Tourist Information Centre Pile  
**LEAP TO VIS ISLAND**

**Presentation and tasting**

Presentation led by:  
 Antonia Medo

Antonia Medo, a young confectioner who replaced an office job with professional preparation of desserts, will hold a presentation on traditional Vis Island cakes. Antonia spent the summer in the Cukar pastry shop on the island of Vis from where she returns full of new recipes, experiences and knowledge. We will have the opportunity to try Vis hib and Vis cvite, and we will also learn how to make carob pie with fig marmalade. We are sure you will be drawn by the tastes, aromas and scents from Vis Island!

**Note: free entry with mandatory reservation**

Reservations weekdays  
 from 8 am to 4 pm: 020 312 021  
[goodfood@tzdubrovnik.hr](mailto:goodfood@tzdubrovnik.hr)

**22 OCTOBER, SUNDAY**



*Fotografija: Antonia Medo*

**22. LISTOPADA, NEDJELJA**



*Fotografija: Arhiva Hotela Rixos Libertas Dubrovnik*

19 sati, hotel Rixos Libertas Dubrovnik  
„RIXOS DAVOS“  
HUMANITARNA GALA VEČERA

Svečana završnica ovogodišnjeg Good Food festivala je gala večera humanitarnog karaktera u hotelu Rixos Libertas, kojom će chef Ozgur Donertas u četiri slijeda donijeti okuse Švicarske u srce Dubrovnika. Iako su svjetski poznati švicarski sirevi i najfinija čokolada, bogata lutrija, zabava i glazba dovoljno atraktivna pozivnica da nam se pridružite, domaćini ove večeri, grupacija Rixos, priredit će posebno iznenađenje. Slastičari hotela Rixos Libertas pokušati će rekonstruirati golemu tortu po uzoru na onu iz 1974. godine kojom je osoblje Libertasa zadivilo Dubrovnik.

Kompletan prihod od lutrije i večere ide u humanitarne svrhe za Udruhu Dva skalina.

Cijena večere u četiri slijeda uz odabrana vina: 250 kn po osobi  
Cijena lutrije: 50 kuna  
Voditelj: Mirko Fodor  
Rezervacije: 020 200 000

7 pm, Rixos Libertas Dubrovnik Hotel  
“RIXOS DAVOS”  
CHARITY GALA DINNER

The grand finale of this year's Good Food Festival is a humanitarian gala dinner that will be held at hotel Rixos Libertas. During the four course dinner, chef Ozgur Donertas will bring the flavours of Switzerland to the heart of Dubrovnik. Although the world-famous Swiss cheeses and the finest chocolate, rich lottery, entertainment and music are enough of an invitation to join us, the hosts of this evening, the Rixos group, will provide a special surprise. The Rixos Libertas pastry chefs will try to reconstruct a huge cake modelled on the 1974 cake made by the Libertas staff that impressed all of Dubrovnik.

All proceeds from the lotteries and dinner will go to Association “Dva skalina”.

Price of four course dinner with selected wines: 250 kn per person  
Lottery price: 50 kn  
Host: Mirko Fodor  
Reservations: 020 200 000

9 – 20 sati, Pile

## SAJAM ZDRAVE HRANE I DOMAĆIH PROIZVODA

Na Sajmu zdrave hrane i domaćih proizvoda pronaći ćete domaće, ekološki uzgojene i na tradicionalan način pripremljene proizvode. Prošetajte do Pila, probajte i kupite domaće džemove, med, likere, vino, sireve, pršut i ostale domaće proizvode.

## 15 - 19 sati, Lobby bar, Hotel Hilton Imperial Dubrovnik POSLIJEPODNEVNI ČAJ

Slatko

Mini Scones od malina sa slatkim vrhnjem / izbor Macaroonsa / čokoladni kolač

Slano

Mini sendvič od krastavaca u krem siru / mini sendvič od dimljenog lososa i maslaca / Mini sendvič od pršuta i Dijon senfa

**Cijena: 65 kn**

Popodnevni Imperial čaj uz čašu  
pjenušca: 95 kuna

## Od 19 sati, restoran Mimoza DANI SLAVONSKE KUHINJE U RESTORANU MIMOZA

Meni

Polutvrđi kravlji sir i slavonski kulen

Juha od rajčice

Flekice s domaćom šunkom i svježim sirom

Taške

**Cijena 150 kn po osobi**

Probrana Iločka vina 150 kn boca

Živa glazba

**Rezervacije: 020 411 157, 098 285 345**

**Napomena: u četvrtak i petak  
nastupa tamburaški sastav**





Beginning at 7 pm, restaurant Mimoza  
**DAYS OF SLAVONIAN CUISINE AT  
RESTAURANT MIMOZA**

Menu

Semisoft cow's cheese and Slavonian kulen  
Tomato soup  
Shredded pasta with homemade ham  
and fresh cheese  
Sweet taške ravioli

Price 150 kn per person

Selected wines from Ilok 150 kn per  
bottle

Live music

Reservations: 020 411 157, 098 285 345

Note: on Thursday and Friday there  
will be performances by  
a tamburitza group



9 am – 8 pm, Pile  
**HEALTHY FOOD AND HOMEMADE  
GOODS FAIR**

At the healthy food and homemade  
goods fair you will find local,  
organically grown and traditionally  
prepared products. Take a walk to Pile,  
taste and buy homemade jams, honey,  
liqueurs, wine, cheese, ham and other  
local products.

3 to 7 pm, Lobby Bar, Hotel Hilton  
Imperial Dubrovnik  
**AFTERNOON TEA**

Sweet

Mini raspberry scones with sweet cream  
/ Selection of macaroons / Chocolate  
cake

Savoury

Cucumber and cream cheese tea  
sandwich / Smoked salmon and butter  
tea sandwich / Ham and dijon mustard  
tea sandwich

Price: 65 KN

Imperial afternoon tea with a  
glass of sparkling wine: 95 kn

# SVAKI DAN



16.15 sati pokraj Velike  
Onofrijeve fontane  
**„SIGHTS & BITES“ GASTRO TURA**

Sights & Bites je posebno osmišljen izlet Gradom, starom gradskom jezgrom Dubrovnika, tijekom kojega ćete upoznati ukusnu lokalnu hranu, istovremeno uživajući u pričama o fascinantnoj povijesti Dubrovnika. U malim grupama, obilazimo i kušamo hranu na više mjesta, među kojima su i tri vrhunska dubrovačka restorana koja nude predjelo, glavno jelo i desert, sve pripremljeno od lokalnih delicija.

Rezervacije: 099 471 4006 ili  
[www.croatiafoodtour.com](http://www.croatiafoodtour.com)

Trajanje izleta: 2,5 sata  
Cijena po osobi: 375 kn  
Veličina grupe: 1-12

4.15 pm in front of the  
Great Onofrio Fountain  
**„SIGHTS & BITES“ GASTRO TOUR**

The Sights & Bites Gastro Tour is a specially designed tour of the City through Dubrovnik's old town, during which you will be introduced to delicious local food and at the same time, you will get a glimpse of the history and culture of Dubrovnik. In small groups, participants will visit several places to try food, including three top Dubrovnik restaurants that will offer appetizers, a main course and dessert, all prepared from local delicacies.

Reservations: 385 99 471 4006 or  
[www.croatiafoodtour.com](http://www.croatiafoodtour.com)

Tour duration: 2.5hrs  
Price per person: 375kn  
Group size: 1-12

**SLATKA FESTIVALSKA PONUDA****Hotel More****Pastry & cocktail bar 'Slatki kantun'**

Kolač: ledeni vjetar ili kolač od sira ili tiramisu + kava / čaj - 25 kn

Top slastica iz ponude: čokoladna bomba ili torta od marcipana ili kolač od rogača + topli kava / čaj - 40 kn

**Napomena:**

**besplatan parking u hotelskoj garaži ili na hotelskom parkingu.**

**Slastičarna Pupica**

Bokun torte po izboru i bijela kafa - 20 kn

**Grand Hotel Park****Aperitiv bar Natali**

Kava ili čaj i domaći kola - 35 kn

**Restoran Tramonto****Sunset Beach Dubrovnik**

Torta dana i cappuccino / bijela kava - 30 kn

**SWEET FESTIVAL OFFER****Hotel More****Pastry & cocktail bar "Slatki kantun"**

Cake: icy wind cake or cheese cake or tiramisu + coffee / tea - 25 kn

Top desserts from the menu: chocolate bomb or marzipan cake or carob cake + coffee / tea - 40 kn

**Note: free parking in the hotel garage or in the hotel parking lot**

**Pastry shop Pupica**

Assorted cakes and café latte - 20 kn

**Grand Hotel Park****Aperitif bar Natali**

Coffee or tea and homemade cake - 35 kn

**Restaurant Tramonto****Sunset Beach Dubrovnik**

Cake of the day and cappuccino or café latte - 30 kn



EVERY DAY

Prijeko 6

## MATUŠKO WINE BAR

Vinokušnja crnoga vina Dingač  
Matuško i bijeloga vina Pošip Matuško,  
Dalmatinski pršut  
sa selekcijom sireva – 90 kn

**Rezervacije: 099 807 0802**

Od Domina 1

## GATSBY WINE AND FOOD BAR

Tuna tatar, 1 čaša Pošipa  
ili Malvazije - 120kn

Drniški pršut i selekcija sireva, 1 čaša  
Plavca malog ili Dingača - 120kn

**Rezervacije: 020 321 637**

Od puča 1

## WINE BAR RAZONODA

Boca Zlatarice vrgorske Gašpar ili  
Vugave Stina, plata sa slanim inćunima,  
mladim kozjim sirom iz maslinovoga  
ulja, kaparama, extra djevičanskim  
maslinovim uljem  
i domaćim kruhom - 200 kn

Boca Plavine Marko Sladić ili Plavac  
mali Stara loza Šimunković, plata s  
pršutom od vepra, starim kravljim  
sirom, maslinama, extra djevičanskim  
maslinovim uljem  
i domaćim kruhom - 210 kn

**Rezervacije: 091 332 4104**

Lapadska obala 17

## WINE BAR ŠKAR

Lekri, bijelo/Rukatac, rose i crno/Plavac  
mali i selekcija likera – 100 kn

**Rezervacije: 098 787 705**

## Prijeko 6

### MATUŠKO WINE BAR

Tasting of Dingač Matuško red wine and Pošip Matuško white wine, Dalmatian prosciutto and assorted cheese – 90 kn

**Reservations: 099 807 0802**

## Od Domina 1

### GATSBY WINE AND FOOD BAR

Tuna tartare,  
1 glass of Pošip or Malvazija – 120 kn

Driš prosciutto with assorted cheese,  
1 glass of Plavac Mali  
or Dingač – 120 kn

**Reservations: 020 321 637**

## Od puča 1

### WINE BAR RAZONODA

A bottle of white wine Zlatarica Vrgorska (Gašpar) or Vugava (Stina), cold platter with anchovies, fresh goat's cheese aged in olive oil, capers, extra virgin olive oil and homemade bread – 200 kn

A bottle of Plavina (Marko Sladić) or Plavac Mali (Stara loza Šimunković), cold platter with wild boar prosciutto, aged cow's cheese, olives, extra virgin olive oil and homemade bread – 210 kn

**Reservations: 091 332 4104**

## Lapadska obala 17

### WINE BAR ŠKAR

Lekri Rukatac (white) wine, Lekri rosé wine, Lekri Plavac Mali (red) wine, assorted liqueurs – 100 kn

**Reservations: 098 787 705**

## FESTIVALSKI MENIJI OD 100 KUNA

Sva 4 dana u dubrovačkim restoranima

Vrijedni kuhari tridesetak dubrovačkih restorana posebno su za Good Food Festival kreirali festivalske menije po cijeni od 100 kuna, a moći će se kušati tijekom četiri festivalska dana.

Iskoristite ovu sjajnu priliku i posjetite restorane u kojima do sad niste bili, dopustite da vam dubrovački ugostitelji pokažu koliko su jela iz njihove ponude ukusna, kreativna i primamljiva.

Rezervirajte odmah svoj stol!

Menije potražite na stranicama 58 - 72

Karte s lokacijama na stranicama 74 - 76

## 100 KUNA FESTIVAL MENUS

All 4 days in Dubrovnik restaurants

The hardworking chefs of around thirty Dubrovnik restaurants have specially created festival menus for the Good Food Festival at a price of 100 kuna, which you will be able to try during all four days of the festival.

Take advantage of this great opportunity to visit restaurants that you've never been to and let Dubrovnik restaurateurs present you their delicious, creative and tempting dishes.

Book your table now!

Find menus on pages 58 - 72

Maps with locations on pages 74 - 76





## FESTIVAL MENUS

**RESTORAN AZUR**

Pobijana 10, tel: 020 324 806

**Festivalski meni 1**Krem juha od bučePileći stir-fry sa svježim bosiljkom i  
indijskim orasimaČokoladni tart**Festivalski meni 2**Taco sa cevichem od kozicaLaksa - aromatična juha s morskim  
plodovima i kokosovim mlijekomCro-Asian Baklava**RESTORAN BANJE BEACH**

Frana Supila 10/B, tel: 020 412 220

**Ribljí meni**Crni rižotoFile od brancina - svježi brancin s  
blitvom i krumpiromDubrovačka rozata**Mesni meni**Dalmatinski pršut, sir i francuska salataRamstek sa žara - suho odležaniramstek s pjenicom od krumpira i celera  
aromatiziran s tartufimaPanacotta s preljevom od šumskog voća**OYSTER & SUSHI BAR BOTA**

Od Pustijerne bb, tel: 020 324 034

**Festivalski meni**Spring rolls - role punjene povrćem i  
piletinomTuna teriaky - tuna steak u teriakyumaku posuta mladim lukomČokoladni kolač**CHIHUAHUA CANTINA MEXICANA**

Šetalište kralja Zvonimira 2b

Tel: 020 424 445

**Festivalski meni**Zapečena bundeva s pikantnim kozjim  
sirom, svježim špinatom i hrskavom  
pancetomBifteke na radiću i rikuli s Mole umakom i  
hrskavim kukuruznim mrvicamaDomaće praline od tamne čokolade s  
kokosom na podlozi od šumskoga voća

## RESTORAN AZUR

Pobijana 10, tel: 020 324 806

### Festival menu 1

Cream of pumpkin soup

Chicken stir-fry with fresh basil  
and cashews

Chocolate tart

### Festival menu 2

Taco with prawn ceviche

Laksa – aromatic soup with seafood and  
coconut milk

Cro-Asian Baklava

## RESTORAN BANJE BEACH

Frana Supila 10/B, tel: 020 412 220

### Fish menu

Black risotto

Sea bass fillet – filleted fresh sea bass  
with Swiss chard and potatoes

Dubrovnik caramel custard “Rozata”

### Meat menu

Dalmatian prosciutto, cheese and

Olivier salad

Grilled rump steak – dry marinated  
rump steak with truffle flavoured potato  
and celery foam

Panna cotta with wild berry sauce

## OYSTER & SUSHI BAR BOTA

Od Pustjerne bb, tel: 020 324 034

### Festival menu

Spring rolls – vegetable and  
chicken rolls

Tuna teriyaki – tuna steak with spring  
onions in teriyaki sauce

Chocolate cake

## CHIHUAHUA CANTINA MEXICANA

Šetalište Kralja Zvonimira 2b

Tel: 020 424 445

### Festival menu

Pumpkin baked with spicy goat cheese,  
fresh spinach and crispy pancetta

Beef steak on chicory and rocket salad  
with Mole sauce and crunchy

corn crumbs

Homemade dark chocolate pralines with  
coconut on a bed of wild berries

**KONOBA DALMATINO**

Miha Pracata 6, tel: 020 323 070

**Festivalski meni 1**

Kremasta juha od bundeve  
Pečeno carsko meso s kiselim  
kupusom i krumpirima  
 Čokoladna torta

**Festivalski meni 2**

Marinirani inčuni na posteljici od rikule  
File kovača s wok povrćem  
 Čokoladna torta

**RESTORAN DOMINO**

Ulica od Domina 3, tel: 020 323 103

**Festivalski meni**

Juha od leće  
Dalmatinska paštica  
s domaćim njokama  
 Dubrovačka torta od skorupa

**GATSBY WINE AND FOOD BAR**

Od Domina 1, tel: 020 321 637

**Festivalski meni**

Hobotnica ispod peke

**Napomena: Obavezna rezervacija**  
**minimum 3 sata prije**

**GRADSKA KAVANA ARSENAL**

Pred Dvorom 1, tel: 020 321 202

**Festivalski meni 1**

Topli capron sir serviran na tost  
od brioche kruha s tapenadom od  
crnih maslina i smokava  
Pileća prsa punjena špinatom,  
pire od batate, lagano kuhani poriluk  
i persilada  
Hladna krema od lješnjaka,  
juha od čokolade s umakom od  
bijeje čokolade

**Festivalski meni 2**

Capuccino od jadranskih mušula -  
krem juha od mušula poslužena u  
šalici s pjenicom od češnjaka  
Punjene lignje - jadranske lignje  
punjene kremastim sirom i  
mediteranskim biljem sa  
zapečenom cvjetačom i  
varivom od leće  
Pannacotta sa citrusima,  
coulis od šumskog voća

## KONOBA DALMATINO

Miha Pracata 6, tel: 020 323 070

### Festival menu 1

Cream of pumpkin soup

Roasted pork belly with sauerkraut and potatoes

Chocolate cake

### Festival menu 2

Marinated anchovies on a bed of rocket salad

John Dory fillet with wok vegetables

Chocolate cake

## RESTORAN DOMINO

Ulica od Domina 3, tel: 020 323 103

### Festival menu

Lentil soup

Dalmatian pašticada (beef stew) with homemade gnocchi

Dubrovnik sweet heavy cream cake

## GATSBY WINE AND FOOD BAR

Od Domina 1, tel: 020 321 637

### Festival menu

Octopus baked under the bell

Note: mandatory reservation at least 3 hours prior to arrival

## GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

### Festival menu 1

Molten soft goat cheese served on toasted brioche with black olives and fig tapenade

Chicken breast filled with spinach, sweet potato purée, quickly boiled leek and persillade

Cold hazelnut cream, chocolate soup in white chocolate sauce

### Festival menu 2

Adriatic mussel cappuccino – cream of mussel soup with garlic foam served in a bowl

Stuffed squid – Adriatic squid filled with cream cheese and Mediterranean herbs with baked cauliflower and lentil stew  
Citrus flavoured panna cotta, coulis of wild berries

**RESTORAN INCREDIBLE INDIA**

Vetranićeveva 6, tel: 020 312 743

**Mesni meni**

Dal ka shorba - juha od žute leće  
Murgh Curry - piletina u curry umaku  
Plain Rice - basmati riža  
Plain Naan - kruh  
Kheer - puding od riže

**Ribljí meni**

Muligatwany Shorba  
juha od piletine i žute leće  
Moilee fish  
riba u umaku od kokosovog mlijeka  
Plain rice - basmati riža  
Plain naan - kruh  
Kheer - puding od riže

**Vegetarijanski meni**

Dhania tomato shorba - juha od rajčice  
Paneer tikka butter masala  
domaći sir s umakom od rajčice  
Plain rice - basmati riža  
Plain Naan - kruh  
Kheer - puding od riže

**KONOBA JEZUITE**

Poljana Ruđera Boškovića 5

Tel: 098 740 073

**Mesni meni**

Duo domaće paštete od jetrice  
i slanutka s orašastim plodovima  
Vinski gulaš s njokama  
Panacotta s domaćim medom i  
mjendulima

**Ribljí meni**

Duo domaće paštete od tune  
i slanutka s orašastim plodovima  
Bijeli rižoto od rikule i kozica sa sirom  
Cheesecake pot

**RESTORAN KLARISA**

Poljana Paska Miličevića 4

Tel: 020 413 100

**Festivalski meni**

Juha od gljiva  
Dubrovački navarin - teletina u umaku  
Dubrovačka rozata

## RESTORAN INCREDIBLE INDIA

Vetranićeva 6, tel: 020 312 743

### Meat menu

Dal ka shorba - gold lentils soup

Murgh Curry - chicken curry

Plain Rice - basmati rice

Plain Naan - bread

Kheer - rice pudding

### Fish menu

Muligatwany Shorba

chicken and gold lentil soup

Moilee fish - fish in coconut milk sauce

Plain Rice - basmati rice

Plain Naan - bread

Kheer - rice pudding

### Vegetarian menu

Dhania tomato shorba - tomato soup

Paneer tikka butter masala

homemade cheese with tomato sauce

Plain Rice - basmati rice

Plain Naan - bread

Kheer - rice pudding

## KONOBA JEZUITE

Poljana Ruđera Boškovića 5

Tel: 098 740 073

### Meat menu

Homemade pâté duo, liver and chickpea with nuts

Wine stew with gnocchi

Panna cotta with organic honey and almonds

### Fish menu

Homemade pâté duo, tuna and chickpea with nuts

Prawn and rocket white risotto with cheese

Cheesecake pot

## RESTORAN KLARISA

Poljana Paska Miličevića 4

Tel: 020 413 100

### Festival menu

Mushroom soup

Dubrovnik "Navarin" – stewed veal

Dubrovnik caramel custard "Rozata"

**BISTRO LAJK**

Prijeko 4, tel: 020 321 724

**Ribljí meni**

Krem juha od povrća  
Mediterranski odrezak od tune  
 Rozata

**Mesni meni**

Krem juha od povrća  
Pureći medaljoni iz domaćega uzgoja  
 Rozata

**BEACH BISTRO MIRAMARE**

Hotel Valamar Dubrovnik President  
 Iva Dulčića 142, tel: 020 441 240

**Festivalski meni**

Cappuccino od kestena i celera poslužen  
 s kiselom salatom od jabuka i mladoga  
 špinata s dimljenom patkom  
Teleći kare s vlasцем poslužen s confit  
 krumpirom, šparogama, pireom od  
 šumskih gljiva i umakom od šipka  
 Dubrovačka rapsodija - male rozate,  
 kontonjata, prah od bijele čokolade,  
 bruštulani mjenduli i umak od rozulina

**RESTORAN MAGELLAN**

Iva Vojnovića 7, tel: 020 333 594

**Festivalski meni 1**

Tataki - juneća pisanica, kikiriki tabasco,  
soya sauce kavijar, marinirano povrće  
Pileća prsa - krema od čičoke, crunch od  
čičoke, confitirana ljutika,  
demiglace umak  
 Pečena breskva - crumble, sladoled  
 od vanilije

**Festivalski meni 2**

Sashimi - losos, krema od kopra, senf  
med umak, hrskava kožica, cherry rajčica  
 Tuna - tabbouleh salata, avocado i  
 rajčica, crni ajoli, sezam  
Tart od limuna - crumble od kokosa,  
 meringue, sladoled od jogurta

**TAVERNA MARIJIN DVORAC**

Grand Hotel Park  
 Šetalište kralja Zvonimira 39

**Festivalski meni**

Hobotnica marinirana s  
lisnatom salatom  
Jadranski lignji na salatu, blitva, krumpir  
 Domaća torta od naranče



## BISTRO LAJK

Prijeko 4, tel: 020 321 724

### Fish menu

Cream of vegetable soup

Mediterranean tuna steak

Dubrovnik caramel custard "Rozata"

### Meat menu

Cream of vegetable soup

Free range turkey medallions

Dubrovnik caramel custard "Rozata"

## BEACH BISTRO MIRAMARE

Hotel Valamar Dubrovnik President

Iva Dulčića 142, tel: 020 441 240

### Festival menu

Chestnut and celery cappuccino, sour apple and baby spinach salad with smoked duck

Veal tenderloin with chives served with potato confit, asparagus, wild mushroom purée and pomegranate sauce

Dubrovnik rhapsody - mini caramel custards, quince cheese, powdered white chocolate, candied almonds and rose liquor sauce

## RESTORAN MAGELLAN

Iva Vojnovića 7, tel: 020 333 594

### Festival menu 1

Tataki - beef tenderloin, peanut tabasco, soy sauce caviar, marinated vegetables

Chicken breast - sunroot cream, sunroot crunch, shallots confit, demi-glace sauce

Baked peach - crumble, vanilla ice cream

### Festival menu 2

Sashimi - salmon, dill cream, honey mustard sauce, crispy skin,

cherry tomato

Tuna - tabbouleh salad, avocado and tomato, black aioli, sesame

Lemon tart - coconut crumble, meringue, yoghurt ice cream

## TAVERNA MARIJIN DVORAC

Grand Hotel Park

Šetalište Kralja Zvonimira 39

### Festival menu

Octopus marinated in lettuce

Adriatic squid salad,

Swiss chard, potatoes

Homemade orange cake

**KONOBA MOSKAR**

Prijeko 16, tel: 020 321 581

**Ribljí meni**Carpaccio od hobotniceBrodet na način konobe MoskarSemifreddo od rogača**Mesni meni**Mediteranska bruschettaMarinirani janjeći kotletiSemifreddo od rogača**VEGETARIJANSKI RESTORAN****NISHTA**

Prijeko bb, tel 020 322 088

**Festivalski meni**Focaccia od leće i tapenada od maslinaRösti - hashbrown potatosRagu od dimljenog tofu-a, gljive ukremastom umaku i povrćeKrema od indijskih orahaSlatka bundeva s jabukama i grožđicama**RESTORAN ORSAN**

Ivana Zajca 2, tel: 020 436 822

**Ribljí meni 1**Domaća riblja juha od miješane ribe i gamboraRibljí file u škartocu s domaćim krumpirom i povrćemNutella torta**Ribljí meni 2**Repovi gambora i škampa u tempuri s umakom od bosiljkaTuna steak sa sjemenkama sezama (tagliata)Parfe krema šumsko voće**Mesni meni 1**Krem juha od tikve sa začinskim biljemJanjeći odrezak u mesnom umakus domaćim njokamaKolač „Orsan“**Mesni meni 2**Primorski pršut s tapenadom od maslina i rikule (tostirani kruh)Ramstek gorgonzola sa sotiranim povrćemTiramisu**Napomena: Posebna ponuda vina, čaša 0,15 l – 20 kn, 0,75 l – 100 kn**

## KONOBA MOSKAR

Prijeko 16, tel: 020 321 581

### Fish menu

Octopus carpaccio

Moskar brodetto (fish stew)

Carob semifreddo

### Meat menu

Mediterranean bruschetta

Marinated veal cutlets

Carob semifreddo

## VEGETARIJANSKI RESTORAN

### NISHTA

Prijeko bb, tel 020 322 088

### Festival menu

Lentil focaccia and olive tapenade

Rösti - hashbrown potatoes

Smoked tofu ragout, mushrooms

in creamy sauce, vegetables

Cashew cream

Sweet pumpkin with apple and raisins

## RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

### Fish menu 1

Homemade fish and prawn soup

Fish in parchment paper with locally  
grown potatoes and vegetables

Nutella cake

### Fish menu 2

Prawn and shrimp tails in tempura  
with basil sauce

Tuna steak tagliata with sesame seeds

Wild berry parfait cream

### Meat menu 1

Cream of zucchini soup with herbs

Lamb cutlets in meat sauce with

homemade gnocchi

Cake "Orsan"

### Meat menu 2

Prosciutto from the Dubrovnik littoral  
region with olive and rocket

tapenade and toast

Rump steak with gorgonzola

and sautéed vegetables

Tiramisu

**Note: Special wine offer, glass  
0,15 L – 20 kn, bottle 0,75 L – 100 kn**

**RESTORAN ORKA**

Lapadska obala 11a, tel: 099 690 3334

**Ribljí meni**Hladni riblji pjatDomaći ravioli punjeni bijelom ribom  
u umaku od mušula i kozica  
Torta od sira**Mesni meni**Roastbeef na podlozi od sezonske salate  
s umakom od hrena  
Svinjski biftek u umaku od  
šumskog voća  
Domaća savijača od jabuka**RESTORAN PANTARUL**

Kralja Tomislava 1, tel: 020 333 486

**Mesni meni**Marinirana burratina  
Teleća rebra u confitu sa salatom  
od rikule i krumpira i dressingom  
od limuna  
Čokoladni kolač s mousseom od limete**Ribljí meni**Komiška pogača  
Poširana orada s povrćem i  
umakom od limete  
Bezglutenski kolač od bijele čokolade  
i badema s kremom od vanilije**RESTORAN PORAT**

Obala Stjepana Radića 30

Tel: 020 333 552

**Ribljí meni**Ravioli punjeni kremom od škampa  
i mascarponea  
List pržen na maslacu i kaparama  
Dezert**Mesni meni**Pršut i sir  
Dalmatinska pašticada  
Dezert**KONOBA ROZARIO**

Prijeko 1, tel: 020 322 015

**Vegetarijanski meni**Šefova juha od povrća  
Domaća pasta s tartufima  
i miješana salata  
Svježe voće sa sladoledom**Ribljí meni**Marinirani inćuni na salati  
File brancina s kuhanim povrćem  
Domaća torta od naranče**Mesni meni**Dalmatinski pršut, sir, masline  
Piletina u umaku od proseka  
i groždica s povrćem  
Dubrovačka rozata

## RESTORAN ORKA

Lapadska obala 11a, tel: 099 690 3334

### Fish menu

Cold fish platter

Homemade white fish ravioli in prawn and mussel sauce

Cheesecake

### Meat menu

Roast beef on a bed of seasonal greens with horseradish sauce

Pork tenderloin in wild berry sauce

Homemade apple strudel

## RESTORAN PANTARUL

Kralja Tomislava 1, tel: 020 333 486

### Meat menu

Marinated burratina

Veal rib confit with rocket and potato salad dressed with lemon

Chocolate cake with lime mousse

### Fish menu

Komiža johnnycake

Poached sea bream with vegetables and lime sauce

Gluten free white chocolate and almond cake with vanilla cream

## RESTORAN PORAT

Obala Stjepana Radića 30

Tel: 020 333 552

### Fish menu

Shrimp and mascarpone ravioli

Sole flatfish fried on butter and capers

Dessert

### Meat menu

Prosciutto and cheese

Dalmatian paštica (beef stew)

Dessert

## KONOBA ROZARIO

Prijeko 1, tel: 020 322 015

### Vegetarian menu

Chef's vegetable soup

Homemade pasta with truffles and seasonal salad

Fresh fruit and ice cream

### Fish menu

Marinated anchovies on a bed of lettuce

Sea bass fillet with boiled vegetables

Homemade orange cake

### Meat menu

Dalmatian prosciutto, cheese and olives

Chicken in Dalmatian raisin wine and raisin sauce with vegetables

Dubrovnik caramel custard "Rozata"

**RESTORAN STARA LOZA**

Prijeko 22, tel: 020 321 145

**Festivalski meni 1**

Pečena paprika s kremom od sira  
i salatom od češnjaka i bosiljka  
Pažji batak i zabatak sporo kuhan u  
vlastitom soku s umakom od zrna tonke  
i carpacciom od brokule  
Sladoled od kozjeg mlijeka s domaćim  
varenikom i prahom od ljute naranče

**Festivalski meni 2**

Tjestenina od inćuna, pinjola  
i začinskoga bilja  
Ribarski lonac - svježa riba, školjke,  
kozice i hobotnica kuhani u ribljoj juhi  
s rajčicama, mentom i krumpirom  
Citrus dezert - mousse od bijele  
čokolade, gel od limuna i keks od  
sipinog crnila

**RESTORAN TAJ MAHAL**

Nikole Gučetića 2, tel: 020 323 221

**Festivalski meni**

Juha od pečene muškatne tikve  
s timijanom  
Sporo pečena goveđa rebra  
s pireom od krumpira i graška  
Baklavice sa šljivama  
u heljdinim korama

**RESTORAN TAJ MAHAL**

Hotel Lero, Iva Vojnovića 14

Tel: 020 640 123

**Festivalski meni**

Juha od pečene muškatne tikve  
s timijanom  
Sporo pečena goveđa rebra  
s pireom od krumpira i graška  
Baklavice sa šljivama  
u heljdinim korama

**BISTRO RUZMARIN**

Obala Ivana Pavla II 48, tel: 098 182 5444

**Riblji meni**

Jakobove kapice sa pireom  
od cvjetače, pjenica od inćuna i pinjola  
Svježa riba u škartocu  
Tortica od limuna

**Mesni meni**

Juha od pečene muškatne tikve  
i komorača  
Hrskavo zapečeno carsko meso  
sa crvenim kupusom  
Churro piklice

## RESTORAN STARA LOZA

Prijeko 22, tel: 020 321 145

### Festival menu 1

Baked pepper with cream cheese  
and garlic and basil salad  
Slow cooked duck drumsticks and  
thighs with tonka bean sauce  
and broccoli carpaccio  
Homemade goat's milk ice cream with  
heavy cream and powdered sour orange

### Festival menu 2

Pasta with anchovies, pine nuts  
and herbs  
Fisherman's pot - fresh fish, clams,  
prawns and octopus cooked in fish stock  
with tomato juice, mint and potatoes  
Citrus dessert - white chocolate mousse,  
lemon jelly, biscuits with cuttlefish ink

## RESTORAN TAJ MAHAL

Nikole Gučetića 2, tel: 020 323 221

### Festival menu

Baked butternut squash soup  
with thyme  
Slow baked beef ribs with potato  
and pea purée  
Prune mini-baklavas  
with buckwheat pastry

## RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14

Tel: 020 640 123

### Festival menu

Baked butternut squash soup  
with thyme  
Slow baked beef ribs with potato  
and peas purée  
Prune mini-baklavas  
with buckwheat pastry

## BISTRO RUZMARIN

Obala Ivana Pavla II 48, tel: 098 182 5444

### Fish menu

Scallops with cauliflower puree,  
pine nuts and anchovy foam  
Fresh fish "U škartocu"  
Lemon tart

### Meat menu

Roasted fennel and  
butternut squash soup  
Crispy roast pork belly with red cabbage  
Churro poppers

**BISTRO TAVULIN**

Cvijete Zuzorić 1, tel: 020 323 977

**Festivalski meni**

Salata od tune sa žara, zelene mahune, marinirani inćuni, motar, sušene rajčice  
 Kremasti orzoto s jadranskim kozicama oplemenjen paškim sirom i cherry rajčicama  
 Dubrovačka rozata, chantily krema od vanilije

**BISTRO ZUZORI**

Cvijete Zuzorić 2, tel: 020 324 076

**Mesni meni**

Hrvatska kobasica i jadranske kozice - kroketi od kulena i jadranskih kozica, pečene balančane, aioli majoneza s timjanom  
 Goveđi rep - poriluk, parmezan odležan 24 mjeseca, umak od jabuke i hrena  
 Pita od sira ricotta i naranče

**Ribljí meni**

Hobotnica i masline - polpete od hobotnice, foccacia od maslina, domaći ajvar  
 Špageti sa vongolama  
 Pita od sira ricotta i naranče

**BISTRO TAVULIN**

Cvijete Zuzorić 1, tel: 020 323 977

**Festival menu**

Grilled tuna salad  
 green beans, marinated anchovies, rock samphire, dried tomatoes  
 Creamy barley risotto with Adriatic prawns, Pag island cheese and cherry tomatoes  
 Dubrovnik caramel custard "Rozata", Chantilly vanilla cream

**BISTRO ZUZORI**

Cvijete Zuzorić 2, tel: 020 324 076

**Meat menu**

Sausage and prawns - spicy sausage and prawn croquets, baked eggplant, aioli mayonnaise with thyme  
 Oxtail - leek, aged parmesan cheese, apple and horseradish sauce  
 Ricotta cheesecake with orange

**Fish menu**

Octopus and olives - octopus patties, olive focaccia, homemade red bell pepper chutney  
 Spaghetti vongole  
 Ricotta cheesecake with orange





## FESTIVAL MENUS



- 1 Restoran Azur
- 2 Restoran Banje Beach
- 3 Oyster & Sushi Bar
- 4 Chihuahua Cantina  
Mexicana
- 5 Konoba Dalmatino
- 6 Restoran Domino
- 7 Gatsby Wine and Food Bar

- 8 Gradska Kavana Arsenal
- 9 Restoran Incredible India
- 10 Konoba Jezuite
- 11 Restoran Klarisa
- 12 Bistro Lajk
- 13 Beach Bistro Miramare
- 14 Restoran Magellan
- 15 Taverna Marijin Dvorac
- 16 Konoba Moskar
- 17 Vegetarijanski restoran  
Nishta

- 18 Restoran Orsan
- 19 Restoran Orka
- 20 Restoran Pantarul
- 21 Restoran Porat
- 22 Konoba Rozario
- 23 Restoran Stara Loza
- 24 Restoran Taj Mahal 1
- 25 Restoran Taj Mahal 2
- 26 Bistro Ruzmarin
- 27 Bistro Tavulin
- 28 Bistro Zuzori



Map of the Old City on page 76





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Dobar tek!  
Bon Appétit!

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