



# GOOD FOOD Festival

**Dubrovnik 2016**

by Dubrovnik Tourist Board

PROGRAMME

OCTOBER 20-23

## 20 October, Thursday

**9:30 am, Tourist Information Centre (TIC) at Pile**

**“Three Golden Apples”**  
Program for children as part of World Apple Day

Short program by students of the third grade from the Marin Getaldić primary school and storytelling of the fairytale “Three Golden Apples”

**10 am, Lazaretto, Deša Association**

**“Žrnovo Macaroni”**  
Workshop on preparing traditional dishes as part of the Year of Saint Blaise

**11 am – 12 pm Stradun Traditional Dubrovnik Table**

Traditional event where numerous Dubrovnik restaurateurs, hoteliers, winemakers, bakers and confectioners present their creations on a long table that spans the entire length of the main street of Stradun.

**6 pm, Klarisa Restaurant**  
**“A Taste of Tradition”**

Presentation of the gastronomy offer of Karlovac County and the Guinness Book of World Records strudel

## 21 October, Friday

**10 am, Lazaretto, Deša Association**

**“Mljet Macaroni”**  
Workshop on preparing traditional dishes as part of the Year of Saint Blaise

**12 pm, Sesame Restaurant**

**How to make homemade pasta?**  
Presentation and tasting Marina Žibert Ercegović, chef

**6 pm, Hotel Lapad**  
**“Joie de vivre” of charming Graz**

Presentation of tourism and gastronomy offer of the Austrian city of Graz

**8:30 pm, Škar Winery, Lapadska obala 17**

**“History and Passion”**  
Wine tasting and story of Dubrovnik shipbuilding, winemaking and the family tradition of the Krile family

## 22 October, Saturday

**9 am, bus departure from Pile**

**Workshop – strawberry tree picking and cooking in Majkovi**

**10 am, Lazaretto, Deša Association**

**“Hrostule”**  
Workshop on preparing traditional sweets as part of the Year of Saint Blaise

**10 – 11:30 am, Amfora Restaurant**

**“Passionate Raw Pleasures”**  
New trends  
Workshop on raw food Mihaela Devescovi, workshop leader

**12 pm, Hotel Palace, Restaurant Lenga**

**“Spice Indian Style”**  
Short seminar about spices and tasting of Indian dishes  
Chef: Stephen Lobo  
Presentation of tourism and gastronomy of India with the support of the Embassy of the Republic of India to the Republic of Croatia

**7 pm, Hotel Hilton Imperial Dubrovnik**

**Dinner with a famous chef – Andrej Barbieri**  
Five course dinner with selected premium wines

## 23 October, Sunday

**9 am, bus departure from Pile**

**Workshop on edible herbs in Majkovi**

**10 am, Lazaretto, Deša Association**

**“Fave dei morti” (bobići)**  
Workshop on preparing traditional sweets as part of the Year of Saint Blaise

**11 am, Sponza Palace atrium**

**“Legend of the Lumblija”**  
Presentation of the town of Blato (island of Korčula) with a Kumpanjija program (traditional sword dance)

**7 pm, Hotel Rixos Libertas Dubrovnik**

**“Gala Dinner of the Land of Legends Theme Park”**  
Promotional five-course charity dinner with an entertainment program

**ALL FOUR FESTIVAL DAYS:**

**Healthy and homemade goods fair**

**100 kuna festival menu in thirty Dubrovnik restaurants**

**Wine tastings in Dubrovnik wine bars**

**Gastro tours**

**Sweet afternoons at the Imperial Dubrovnik Hotel**



Turistička zajednica  
grada Dubrovnika  
Dubrovnik  
Tourist Board

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