



GOOD FOOD

Festival

Dubrovnik 2016

20.-23. LISTOPADA
OCTOBER 20-23



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



Grad Dubrovnik

www.tzdubrovnik.hr

PROGRAM / PROGRAMME





GOOD
FOOD
Festival
Dubrovnik 2016

20.-23. LISTOPADA / OCTOBER 20-23

by Dubrovnik Tourist Board

20. LISTOPAD, ČETVRTAK

9.30 sati, TIC Pile

„Tri zlatne jabuke“

Program za djecu uz Svjetski dan jabuka

10 sati, Lazareti, Udruga Deša

„Žrnovski makaruni“

Radionica pripremanja tradicionalnih jela uz Godinu sv. Vlaha

11 - 12 sati, Stradun

Dubrovačka trpeza

Tradicionalna manifestacija na kojoj se na trpezi duž cijelog Straduna predstavljaju brojni dubrovački ugostitelji.

18 sati, Restoran Klarisa

“Okusi tradicije”

Prezentacija gastro ponude Karlovačke županije i Guinnessove štrudle

21. LISTOPAD, PETAK

10 sati, Lazareti, Udruga Deša

„Mljetski makaruli“

Radionica pripremanja tradicionalnih jela uz Godinu sv. Vlaha

12 sati, Restoran Sesame

Kako umijesiti domaću pastu?

Prezentacija i kušanje

18 sati, Hotel Lapad

„Joie de vivre“

šarmantnog Graza

Prezentacija turističke i gastronomske ponude austrijskog grada Graza

20.30 sati, Vinarija Škar

„Povijest i strast“

Kušanje vina i priča o dubrovačkoj brodogradnji, vinarstvu i obiteljskoj tradiciji

20 OCTOBER, THURSDAY

9.30 am, TIC at Pile

“Three Golden Apples”

Program for children as part of World Apple Day

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

Dubrovnik restaurateurs, hoteliers, winemakers and bakers present their creations on 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 strudel

21 OCTOBER, FRIDAY

10 sati, Lazareti, Udruga Deša

“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

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

“History and Passion”

Wine tasting and story of Dubrovnik shipbuilding, winemaking and the family tradition

22. LISTOPAD, SUBOTA

9 sati, polazak autobusom sa Pila
**Radionica – berba i kuhanje
maginja u Majkovima**

10 sati, Lazareti, Udruga Deša
„Hrostule“

Radionica pripremanja
tradicionalnih slastica uz
Godinu sv. Vlaha

10 sati, Restoran Amfora
“Strastveni sirovi gusti”

Radionica sirove hrane

12 sati, Hotel Palace

Restoran Lenga

„Začin na indijski način“

kratki seminar o začinima
i kušanje indijskih jela

19 sati, Hotel Hilton

Imperial Dubrovnik

**Večera s poznatim chefom:
Andrej Barbieri**

23. LISTOPAD, NEDJELJA

9 sati, polazak autobusom sa Pila
**Radionica o jestivom bilju u
Majkovima**

10 sati, Lazareti, Udruga Deša
„Fave dei morti“ (bobići)

Radionica pripremanja
tradicionalnih slastica uz
Godinu sv. Vlaha

11 sati, atrij palače Sponza
„Legenda o lumbliji“

Predstavljanje mjesta Blato
(Korčula) uz program Kumpanjija

19 sati, Hotel Rixos Libertas
Dubrovnik

**„Gala Dinner of the Land of
Legends Theme Park“**

Promotivna humanitarna večera u
5 slijedova uz zabavni program

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 am, Amfora Restaurant
“Passionate Raw Pleasures”

Workshop on raw food

12 pm, Hotel Palace
Restaurant Lenga

“Spice Indian Style”

Short seminar about spices and
tasting of Indian dishes

7 pm, Hotel Hilton
Imperial Dubrovnik

Dinner with a famous chef:
Andrej Barbieri

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 Lumljija”

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

SVA ČETIRI FESTIVALSKA DANA:

**Sajam zdrave hrane i
domaćih proizvoda**

**Festivalski meniji od 100 kuna u
tridesetak dubrovačkih restorana**

**Vinokušnje u dubrovačkim
wine barovima**

Gastro ture

Slatka popodneva u Imperialu

ALL FOUR FESTIVAL DAYS:

**Healthy and homemade
goods fair**

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

**Wine tastings in Dubrovnik
wine bars**

Gastro tours

**Sweet afternoons at the Imperial
Dubrovnik Hotel**





SHORT PROGRAMME

10 – 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 - 18 sati, Lobby bar, Hotel
Hilton Imperial Dubrovnik

SLATKA POPODNEVA U IMPERIALU

Opustite se i uživajte u kavi ili finom čaju uz neograničenu količinu slastica poput specijaliteta kuće Imperial torte, sočne savijače, tradicionalne Sacher torte, uz bogati bife kojeg je za Vas pripremila šefica kuhinje Julija Bašić.

Cijena od 45 kn po osobi uključuje neograničenu količinu slastica, kavu ili čaj i dva sata besplatnog parkinga.

FESTIVALSKI MENIJI OD 100 KUNA

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!

Više informacija na stranici 49

10 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 – 6 pm, Lobby Bar, Hotel Hilton
Imperial Dubrovnik

SWEET AFTERNOONS AT THE IMPERIAL

Enjoy a relaxing afternoon at the historic Hilton Imperial. Indulge in a coffee or tea, along with our famous Imperial Cake or traditional Sacher Torte, as well as an unlimited selection of other delectable sweets from the kitchen of Executive Chef, Julija Bašić.

The price of 45 kn includes an unlimited buffet with a large variety of cakes, coffee or tea and two hours of free parking.

FESTIVAL MENUS FOR 100 KUNA

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 their dishes. Book your table now!

Find more information on page 49

GASTRO TURE „SIGHTS & BITES“

Sights & Bites je posebno osmišljen izlet Gradom, starom povijesnom 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.

Jutarnja tura - 10.15 sati kod Velike Onofrijeve fontane

Popodnevna tura - 16.15 sati kod Velike Onofrijeve fontane

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

Informacije i rezervacije: 099 471 4006 / e-mail: info@croatiafoodtour.com

SIGHTS & BITES FOOD TOUR

Calling on all those who want to explore local culture - by tasting it! The Sights & Bites Food Tour is specially designed to introduce you to the some of the nicest local food while at the same time giving you a glimpse into the history and culture of Dubrovnik. During the tour you will explore Dubrovnik's enchanting historic district, while enjoying a peek into its flavour packed gastronomy, one that stretches back hundreds of years. This intimate, small group tour will give you a chance to visit several food stops, including three top Dubrovnik restaurants. During the tour you will enjoy an equivalent of a full three course meal.

Morning tour - 10:15 am at the Great Onofrio fountain

Afternoon tour - 4:15 pm at the Great Onofrio fountain

Tour duration: 2.5 hours / Price per person: 375 kn (€50) / Group size: 1-12

Information and booking: 099 471 4006 / e-mail: info@croatiafoodtour.com



EVERY DAY

Lučarica 1

LA BODEGA

Slavonska ponuda

Boca bijeloga vina Poeta Graševina ili boca crnoga vina Poeta Cuvee – 140 kn

Boca bijeloga vina Poeta Graševina ili boca crnoga vina Poeta Cuvee, sa slavonskim kulenom i sirom – 180 kn

Istarska ponuda

Boca bijeloga vina Arman Marjan Malvazija ili crnoga vina Cattunar Merlot – 140 kn

Boca bijeloga vina Arman Marjan Malvazija ili crnoga vina Cattunar Merlot, s istarskim miješanim sirom i kobasicama – 190 kn

Dalmatinska ponuda

Boca bijeloga vina Pošip Čara ili crnoga vina Plenković Plavac Šibenik – 140 kn

Boca bijeloga vina Pošip Čara ili crnoga vina Plenković Plavac Šibenik, s La Bodega pršutom i sirom kuće – 180 kn

Rezervacije: 098 904 8462

Boškovićeva 5

GRABOVAC WINE SPOT

Kušanje vina Grabovac

Čaša Modroga jezera Grand reserve i selekcija sireva sa džemom od smokava i naranče – 100 kn

Dvije čaše pjenušca i „Slatka Dalmacija“ (ušećereni bademi, arancini, smokvenjak) – 100 kn

Rezervacije: 098 945 2021

Dropčeva 4

MALVASIJA WINE BAR

Čaša pjenušca s platom delikatesa – 100 kn

Rezervacije: 092 188 9704

Lučarica 1

LA BODEGA

“Slavonia”

Bottle of Poeta Graševina white wine or bottle of Poeta Cuvee red wine – 140 kn

Bottle of Poeta Graševina white wine or bottle of Poeta Cuvee red wine, with Slavonian kulen and cheese – 180 kn

“Istria”

Bottle of Arman Marjan Malvazija white wine or bottle of Cattunar Merlot red wine – 140 kn

Bottle of Arman Marjan Malvazija white wine or bottle of Cattunar Merlot red wine, with a combination of Istrian cheese and sausages – 190 kn

“Dalmatia”

Bottle of Pošip Čara white wine or bottle of Plenković Plavac Šibenik red wine – 140 kn

Bottle of Pošip Čara white wine or bottle of Plenković Plavac Šibenik

red wine, with La Bodega prosciutto and house cheese – 180 kn

Reservations: 098 904 8462

Boškovičeva 5

GRABOVAC WINE SPOT

Wine tasting Grabovac

A glass of Modro Jezero Grand Reserve and selection of cheeses with fig and orange jam – 100 kn

Two glasses of sparkling wine and “Sweet Dalmatia” (caramelised almonds, candied bitter orange rinds, fig dessert) – 100 kn

Reservations: 098 945 2021

Dropčeva 4

MALVASIJA WINE BAR

Glass of sparkling wine and platter of delicatessen – 100 kn

Reservations: 092 188 9704

Prijeko 6

MATUŠKO WINE BAR

Čaša od 0.10 l Dingača i Pošipa uz Dalmatinske tapase (sir, pršut, masline i Matuško ulje) – 90 kn

Rezervacije: 099 807 0802

Palmotičeva 4a

D'VINO WINE BAR

„Rijetka vina ograničenih serija s usporednim kušanjem različitih godišta berbe.“

Antunović Graševina

berba 2010. i 2013. – 95 Kn

Lijepo i vitalno vino iz obitelji rizling. Ne brinite se, već smo ga sljubili sa svježim kozjim sirom prelivenim aromatičnim mango umakom i listićima đumbira.

Korta Katarina Pošip berba 2011. (Magnum) i 2015. – 95 Kn

Sljubljena s mariniranim incunima, oba godišta će zasigurno ugoditi vašemu nepcu. Američki stil ističe se kroz bogat i kremast okus s poprilično obilnom, ali skrivenom notom hrastovine koja proviruje kroz ovo čudo od vina. Berba 2015. ima svjež i iskusan pristup. Kušajte oba godišta.

Sonatacchi Pinot

berba 2011. i 2012. – 95 Kn

Sa samo 1600 proizvedenih boca, ovaj Pinot Mali slovi za jedno od naših omiljenih vina. Poslužuje se lagano rashlađen uz dimljenu patku.

„Mili“ Plavac Mali

berba 2010. i 2012. – 95 Kn

Ova topla, bogata i gusta vinska „neman“ svakako će goditi, a pogotovo jer smo je odlučili sljubiti s čokoladnom bombom... lijep način za završetak večernjeg izlaska ... ili za početak.

Rezervacija nije potrebna

Prijeko 6

MATUŠKO WINE BAR

Glass (0.10 l) of Dingač and Pošip with Dalmatian tapas (cheese, prosciutto, olives, and Matuško olive oil) – 90 kn

Reservations: 099 807 0802

Palmotićeve 4a

D'VINO WINE BAR

“Rare, limited wines and vintage pairing”

Antunović Graševina

2010 and 2013 – 95 Kn

A beautiful and vibrant wine, Riesling family, don't think sweat... matched up with fresh goat cheese topped with mango chutney and freshly shaved ginger.

Korta Katarina Pošip 2011

(Magnum) and 2015 – 95 Kn

Matched up with marinated anchovies, both these vintages are sure to please. An American style influence, rich, creamy with a nice abundance of oak that peeks through this wonder. The 2015 has a fresh seasoned approach... try them both.

Sonatacci Pinot

2011 and 2012 – 95 Kn

With only a 1600 bottle production this little Pinot falls into one of our favourites. Slightly chilled and served with smoked duck.

“Mili” Plavac Mali 2010

and 2012 – 95 Kn

This warm, rich and dense monster is sure to please, especially when we decided to match it up with a chocolate bomb...nice way to finish the night...or to start.

Reservations are not required

Od Domina 1

GATSBY WINE & FOOD BAR

Vinokušnja crnoga i bijeloga vina,
3 čaše za degustaciju, 1 po izboru,
Drniški pršut sa selekcijom
sireva – 120 kn

Čaša Bregh pjenušca Rose
Chardonnay, selekcija hrvatskih i
talijanskih sireva – 120 kn

Čaša francuskoga šampanjca,
selekcija hrvatskih i talijanskih
sireva – 180 kn

Rezervacije: 020 321 637

Hotel Valamar Dubrovnik
President , Iva Dulčića 142

PIANO BAR, 6 KAT

„Torta po izboru“

Čaša šampanjca Moet & Chandon
Imperial 0,10 l, komad torte i kava
po izboru – 100 kn

Od Puča 1

WINE BAR RAZONODA

Čaša Postup Mare i čokolada s
tartufima – 140 kn

Rezervacije: 091 332 4104

Dropčeva 2

WINE BAR DINGAČ SKARAMUČA

Postup Skaramuča - 90kn

vrhunsko vino uz slasne
dalmatinske zalogajčice

Dingač Skaramuča -90kn

uz više puta nagrađivano vino
servirati ćemo snack od biranih
delicija (kobasice divljači) i vrhunske
hrvatske sireve

Dingač Reserva -100kn

prekrasno i kompleksno vino koje je
mirovanjem u barrique bačvicama
obogatilo svoju čokoladnu aromu
uz desert iznenađenja.

Rezervacija nije potrebna

Od Domina 1

GATSBY WINE & FOOD BAR

Tasting of red and white wine, 3 glasses for tasting, 1 of your choice, Dрниš prosciutto with a selection of cheeses – 120 kn

A glass of Bregħ Rose Chardonnay sparkling wine, selection of Croatian and Italian cheeses – 120 kn

A glass of French champagne, selection of Croatian and Italian cheeses – 180 kn

Reservations: 020 321 637

Hotel Valamar Dubrovnik
President , Iva Dulčića 142
PIANO BAR, 6TH FLOOR

“Choice of Cake”

Glass of Moet & Chandon Imperial champagne (0.10 l), choice of cake and coffee – 100 kn

Od Puča 1

WINE BAR RAZONODA

Glass of Postup Mare and chocolate with truffles – 140 kn

Reservations: 091 332 4104

Dropčeva 2

WINE BAR DINGAČ SKARAMUČA

Postup Skaramuča - 90kn

Premium quality wine with savoury Dalmatian bites

Dingač Skaramuča -90kn

Awarded wine, with snack of choice delicacies (game sausages) and top Croatian cheeses

Dingač Reserva -100kn

We will serve this beautiful and complex wine with an enriched chocolate aroma achieved from ageing in barrique barrels with dessert surprises.

Reservations are not required

9.30 sati, TIC Pile

TRI ZLATNE JABUKE

Radionica za djecu uz Svjetski dan jabuka

Jabuka je kraljica voća, a o njezinoj koristi za zdravlje dovoljno govori poslovice: „Jedna jabuka na dan, doktor iz kuće van!“ Rajsko, mitsko, zabranjeno voće od davnina je simbol iskušenja, zdravlja, znanja i besmrtnosti. Još od Adama i Eve jabuka je najviše spominjano voće u literaturi, sjetimo se bajke o Snjeguljici i otrovanoj jabuci. Bajku o „Tri zlatne jabuke“ ispriopovijedat će Jasna Held, profesionalna pripovjedačica bajki i priča, poslušat ćemo priče i pjesmice o jabuci koje pripremaju učenici trećih razreda OŠ Marina Getaldića, a na kraju ćemo se zasladiti svježim, sočnim jabukama.

9.30 am TIC Pile

THREE GOLDEN APPLES

Program for children as part of World Apple Day

The apple is the queen of fruits, and the saying “An apple a day keeps the doctor away” tells of its health benefits. Coming from paradise, a mythical, forbidden fruit since ancient times, it is the symbol of temptation, health, knowledge, and immortality. Ever since Adam and Eve, the apple is the most mentioned fruit in literature – remember the fairy tale of Snow White and the poisoned apple? The fairytale about the Three Golden Apples will be told by Jasna Hled, a professional storyteller of fairytales and stories, then we will listen to stories and poems about apples prepared by students of the third grade at the Marin Getaldić primary school, and at the end we will try some sweet juicy apples.



20 OCTOBER, THURSDAY

UWS

2016
The Year
of Saint
Blaise

20. LISTOPADA, ČETVRTAK



10 sati, Lazareti, Udruga Deša
ŽRNOVSKI MAKARUNI

**Radionica pripremanja
tradicionalnih jela uz Godinu
svetoga Vlaha**

Žrnovski makaruni su specijalitet koji se tradicionalno priprema u Žrnovu na otoku Korčuli. Na dasci se mijesi tijesto, a potom se brašnjavim dlanovima i drvenom iglom oblikuje u šuplju tjesteninu. Svježa, ručno pripremljena „pasta“ prelijeva se umakom od govedeg mesa, kapule i ponekog tajnog začina. Žrnovski makaruni su vrlo slični tradicionalnim dubrovačkim „šporkim makarulima“ koje domaćice pripremaju za vrijeme Feste sv. Vlaha. Pozivamo da u Godini svetoga Vlaha posjetite Dešine radionice i naučite sami pripremati ovaj ukusni specijalitet!

Rezervacije: 020 420 145

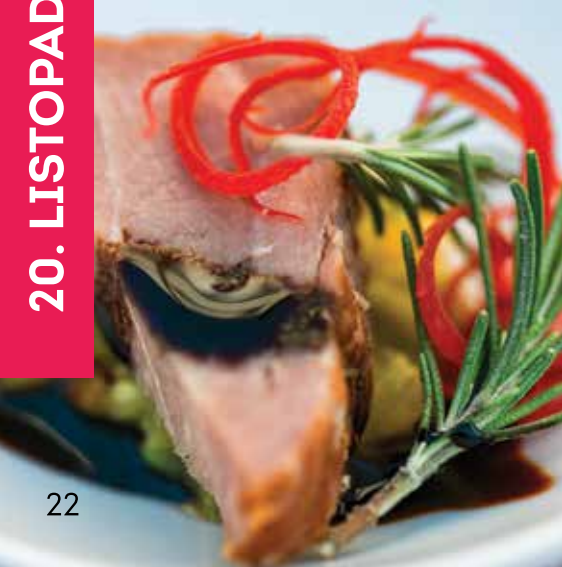
10 am, Lazaretto, Deša Association
“ŽRNOVO MACARONI”

**Workshop on preparing traditional
dishes as part of the Year of
Saint Blaise**

Žrnovo macaroni is a specialty that is traditionally prepared in Žrnovo on the island of Korčula. The dough is kneaded on a wooden board, and then, it is formed into a hollow pasta, by hand, with flour and a wooden needle. The fresh, handmade “pasta” is doused with a sauce made with beef, onions, and assorted secret spices. Žrnovo macaroni are very similar to traditional Dubrovnik “sporchi macaroni” that hosts prepare during the Festival of St. Blaise. During this Year of St. Blaise we invite you to visit DEŠA’s workshops and to learn how to prepare this delicious specialty yourself!

Reservations: 020 420 145

20. LISTOPADA, ČETVRTAK



11-12 sati, Stradun

DUBROVAČKA TRPEZA

Tradicionalnom "Dubrovačkom trpezom" započinje treći Good Food Festival Dubrovnik 2016. 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 za nabavu novog mamografa.

Organizator:

Grad Dubrovnik, TZ grada Dubrovnik, Dubrovačko - neretvanska županija, HGK- Županijska komora Dubrovnik, HOK - Obrtnička komora Dubrovačko - neretvanske županije, Udruženje obrtnika Dubrovnik (sekcija za ugostiteljstvo i turizam), Turistička i ugostiteljska škola Dubrovnik.

11 am - 12 pm, Stradun

"DUBROVNIK TABLE"

The traditional "Dubrovnik Table" will open the Third Good Food Festival Dubrovnik 2016. 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 for the acquisition of a new mammography unit.

Organisation:

City of Dubrovnik, Dubrovnik Tourist Board, Dubrovnik - Neretva County, Croatian Chamber of Economy (Dubrovnik County Chamber), Croatian Chamber of Trades and Crafts (Dubrovnik County Chamber), Dubrovnik Association of Crafts and Trade, Dubrovnik Tourism and Hospitality School

20 OCTOBER, THURSDAY

18 sati, Restoran Klarisa

OKUSI TRADICIJE

Prezentacija gastro ponude Karlovačke županije i Guinnessove štrudle.

U stvaranju posebne i prepoznatljive ponude Karlovačke županije koristi se, što je moguće više, namirnica nabavljenih od lokalnih proizvođača hrane, posebice onih karakterističnih za ovaj kraj, kao što su samonikle gljive i drugi šumski plodovi, divljač, ribe iz tamošnjih rijeka, brašno s kamenih mlinova na rijeci Slunjčici. Kontinentalne delicije poput pršuta od jelena, kobasice od vepra, dimljene pastrve, smuđa u korici od sjemenki, torte od kestena, knedla od šljiva, štrudle, juhe od vrganja, sarme s Ogulinskim kupusom koji nosi EU oznaku zaštite izvornosti.. samo su neka od tradicionalnih jela ovog dijela Hrvatske.

U malom mjestu Jaškovu, u neposrednoj blizini rijeke Dobre i grada Ozlja, u rujnu prošle godine, po starom receptu ozaljskoga kraja, ispečena je najduža štrudla odnosno savijača na svijetu, duga čak 1479 metara, koja je upisana u Guinnessovu knjigu rekorda. Na prezentaciji tradicijske kuhinje Karlovačke županije posjetitelji će imati prigode upoznati jednu od kreatorica najduže štrudle, gospođu Maricu, eventualno sudjelovati u miješenju, ali svakako kušati ovaj slatki specijalitet.



6 pm, Klarisa Restaurant

OKUSI TRADICIJE

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

The creation of a specific and identifiable offer from Karlovac County uses as much food as possible obtained from local food producers, especially those products which are typical for that part of Croatia, such as wild mushrooms and other fruits of the forest, wild game, fish from the local rivers, and flour from the stone mills on the Slunjčica River.

Continental delicacies such as venison prosciutto, wild boar sausage, smoked trout, perch encrusted in seeds, chestnut cake, plum dumplings, strudel, wild cep mushroom soup, cabbage rolls with Ogulin cabbage that carries the EU designation of origin...these are just some of the traditional dishes from this part of Croatia. In September of last year in the small village of Jaškovo, near the Dobra River and the city of Ozalj, the longest strudel in the world was baked using the old recipe of the Ozalj region. Measuring 1,479 metres long, it was registered in the Guinness Book of Records. At the presentation of the traditional cuisine of Karlovac County, visitors will have the opportunity to meet one of the creators of the longest strudel in the world, Mrs. Marica, possibly to participate in the kneading, and definitely to taste this sweet specialty.

20 OCTOBER, THURSDAY



21. LISTOPADA, PETAK



10 sati, Lazareti, Udruga Deša
MLJETSKI MAKARULI

**Radionica pripremanja
tradicionalnih jela uz Godinu
svetoga Vlaha**

Mljetski makaruli su jednostavno i slasno jelo koje se pripremalo zimi kad se zbog nevremena nije moglo u ribolov. U tom jelu prožimaju se svi mirisi otoka Mljeta – češnjak, maslinovo ulje, aromatične trave, kozji sir...i okus morske soli. Vješta domaćica bi spretno zamijesila vrlo jednostavno tijesto i netom oblikovane makarule ubacivala u kipuću slanu vodu. Kad su kuhani, makaruli su se slagali i začinjali maslinovim uljem, česnom i kozjim sirom. Mljetski bijeli makaruli poznati su od 17. stoljeća, iznimno su ukusni i posve specifični, a svojim mirisom prizivaju uspomene na prelijepi Mljet.

Rezervacije: 020 420 145

10 am, Lazaretto, Deša Association
“MLJET MACARONI”

**Workshop on preparing traditional
dishes as part of the Year of
Saint Blaise**

Mljet macaroni is a simple dish that is prepared during the winter when storms do not allow for fishing. All of the scents of the island of Mljet permeate this dish – garlic, olive oil, aromatic herbs, goat cheese, and the taste of sea salt. A skilled housewife would deftly mix the simple batter and would add the freshly shaped macaroni to boiling salted water. When they were cooked, the macaroni would be served and seasoned with olive oil, garlic, and goat cheese. Mljet white macaroni, spoken of since the 17th century, are extremely delicious and quite specific. With its aromas this dish evokes memories of the beautiful island of Mljet.

Reservations: 020 420 145

12 sati, Restoran Sesame
**KAKO UMIJESITI DOMAĆU
PASTU?**

Prezentacija i kušanje
Marina Žibert Ercegović, chef

Chef i vlasnica poznatog dubrovačkog Restorana Sesame, Marina Žibert Ercegović prezentirat će pripremu domaćih raviola s punjenjem od mesa i povrća. Naučite tajne ručne izrade domaće tjestenine, kušajte i zabavite se uz čašu dobrog vina i poznati šarm Restorana Sesame!

Kotizacija od 100 kuna uključuje kušanje i čašu vina.

Rezervacije je moguće izvršiti do četvrtka, 20. listopada u 12 sati.

**Informacije i rezervacije:
020 412 910**

12 pm, Sesame Restaurant
**HOW TO MAKE HOMEMADE
PASTA?**

Presentation and tasting
Marina Žibert Ercegović, chef

Chef and owner of the famous Dubrovnik restaurant Sesame, Marina Žibert Ercegović will present the preparation of homemade ravioli filled with meat and vegetables. Learn the secrets of handmade homemade pasta, try it, and have fun along with a glass of good wine and the well known charm of restaurant Sesame!

The registration fee of 100 kuna includes tasting and a glass of wine.

Reservations can be made by Thursday, October 20th at 12 pm.

**Information and reservations:
020 412 910**



21 OCTOBER, FRIDAY

18 sati, Hotel Lapad

„JOIE DE VIVRE“ ŠARMANTNOG GRAZA

Prezentacija turističke i gastronomske ponude grada Graza

Štajerska prijestolnica Graz, koji je ujedno i dubrovački Grad prijatelj, predstaviti će se svojom gastronomskom i turističkom ponudom. Tipične specijalitete pripremit će chefovi Michael Hebenstreit iz Restorana Eckstein i Milivoj Novak iz Restorana Starcke Haus. Ukusnu hranu popratit će i štajerska vina, uz prezentaciju turističkih atrakcija grada Graza i regije Štajerska. Graz je grad gurmana. Sklonost stanovnika ovoga austrijskog grada prema uživanju je čak i povijesno dokumentirana u najstarijoj Knjizi recepata iz 1858. godine, koja je i prva tiskana kuharica u Austriji, autorice Katharine Prato.

Rezervacije: press@tzdubrovnik.hr

6 pm, Hotel Lapad

“JOIE DE VIVRE” OF CHARMING GRAZ

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

The Styrian capital of Graz, which is also a sister city of Dubrovnik, will present its gastronomic and tourist offer. Some typical dishes will be prepared by chefs Michael Hebenstreit from restaurant Eckstein and Milivoj Novak from the restaurant Starcke Haus. Delicious food will be accompanied by good Styrian wines along with a presentation of the tourist attractions of the city of Graz and the region of Styria. Graz is a city of gourmets. The tendency of the residents of this Austrian city to enjoy food is even historically documented in the oldest book of recipes dating from 1858, which was also the first printed cookbook in Austria, written by Katharine Prato.

Reservations: press@tzdubrovnik.hr



21 OCTOBER, FRIDAY

21. LISTOPADA, PETAK



20.30 sati, Mala obiteljska vinarija
Škar - Brodogradilište iz 17. st.
Lapadska obala 17

POVIJEST I STRAST

**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 i crno vino, uz inčune, pršut i sir, pa se zasladite odabranim likerima, bruštulanim mjendulima i suhim smokvama.

Cijena: 150 kn po osobi
Rezervacije: sales@lekri.eu
098 787 705

8.30 pm, Small local winery Škar
17th century shipyard
Lapadska obala 17

HISTORY AND PASSION

**The Story of Lekri - the only wine
"made" in Dubrovnik**

Accompanied by stories about Dubrovnik history and ship building, family tradition, local grapes, and wine making, taste Lekri white and red wines paired with fish and ham and cheese snacks. Finish with candied almonds and dry figs that go best with a selection of liqueurs.

Price: 150 kn per person
Reservations: sales@lekri.eu
098 787 705

9 sati, polazak autobusom sa Pila
**RADIONICA – BERBA I KUHANJE
 MAGINJA U MAJKOVIMA**

**Voditelji radionice: Ivana Penjak
 Kasavica i Saša Kasavica**

*Organizator: Udruga Škola -
 Majkovi za očuvanje sela, baštine i
 lijepih običaja*

Program:

9.00 h polazak autobusom sa Pila

9.45 h doručak u Majkovima

10.30 h berba maginja i kuhanje
 džema

14.00 h ručak u mlinici „Ano“ obitelji
 Kraljević (piće nije uključeno)

16.00 h povratak u Grad

Radionice su besplatne.

**Rezervacija do 21. listopada na
 broj: 095 825 7494**

**Napomena: U slučaju lošeg
 vremena radionica se neće održati.**

10 sati, Lazareti, Udruga Deša
“HROSTULE”

**Radionica pripremanja
 tradicionalnih slastica uz Godinu
 svetoga Vlaha**

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!

Rezervacije: 020 420 145

9 am, bus departure from Pile
**WORKSHOP – STRAWBERRY TREE
PICKING AND COOKING IN
MAJKOVI**

**Workshop Leaders: Ivana Penjak
Kasavica and Saša Kasavica**

*Organized by: Škola Association –
Majkovi for the preservation of the
village, heritage and customs*

Program:

9.00 am bus departure from Pile
9.45 am breakfast in Majkovi
10.30 pm picking the fruit
of strawberry trees and cooking jam
2.00 pm lunch in the “Ano” mill run by
the Kraljević family
(drinks are not included)
4.00 pm return to Dubrovnik

Workshops are free.

**Reservations until 21st October at
telephone number: 095 825 7494**

**Note: The workshop will not be held
in case of bad weather.**

10 am, Lazaretto, Deša Association
“HROSTULE”

**Workshop on preparing traditional
dishes as part of the Year of
Saint Blaise**

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 real
venture.

Sign up for our workshop and
learn how to make tasty, thin, crisp
hrostule for your beloveds!

Reservations: 020 420 145

10 sati, Restoran Amfora
“**STRASTVENI SIROVI GUSTI**”

Radionica sirove hrane
Mihaela Devescovi, voditeljica
radionice

Često slušate o sirovoj hrani, obožavate smoothije i salate, no željeli biste naučiti spremati još neki od sirovih specijaliteta. Nemojte propustiti radionicu Mihaele Devescovi, vlasnice vrlo popularnog portala sirovahrana.hr i autorice dviju zanimljivih knjiga, Sirova hrana i Slatke strasti s mnoštvom „sirovih“ recepata. Na Mihaelinoj radionici možete naučiti pripremati toplu juhu od bundeve s karameliziranim lukom, njoke od badema i bundeve u umaku od vrganja i kremu od cikle s preljevom od čokolade. Isprobajte kombinacije novih okusa, zabilježite nove recepte i oduševite se sirovim specijalitetima!

Radionica je besplatna.
Rezervacije: 020 419 419

12 sati, Hotel Palace
Restoran Lenga
“**ZAČIN NA INDIJSKI NAČIN**”
Chef: Stephen Lobo

Prezentacija turizma i
gastronomije Indije uz potporu
Veleposlanstva Indije u Hrvatskoj.

Začin na indijski način, svojevrsna je prezentacija indijske gastronomije s posebnim naglaskom na iznimno brojne i egzotične začine kojima obiluje ova, u svijetu, vrlo popularna kuhinja. Chef – gost Good Food Festivala bit će Stephen Lobo, etablirani indijski chef s njemačkom adresom, u čijim delicijama uživaju brojni indijski uglednici pri posjetu Njemačkoj. Chef Stephen ujedno je i DJ koji se bavi indijskom glazbom, te će degustacija hrane biti popraćena tipičnim zvucima ove daleke zemlje.

10 am, Amfora Restaurant
"PASSIONATE RAW PLEASURES"

Workshop on raw food by Mihaela Devescovi

You often hear about raw foods, you love smoothies and salads, but you would also like to learn to prepare some other raw delicacies? Do not miss the workshop by Mihaela Devescovi, owner of the very popular web portal sirovahrana.hr and author of two interesting books. At the workshop you can learn to prepare a warm pumpkin soup with caramelized onions, almond and pumpkin gnocchi with porcini mushroom sauce, and a pink beetroot cream with chocolate sauce. Try new combinations of flavours, take note of new recipes, and prepare to be impressed with raw specialties!

Radionica je besplatna.
Rezervacije: 020 419 419

12 pm, Hotel Palace
Lenga Restaurant
"SPICE INDIAN STYLE"
Chef: Stephen Lobo

Presentation of the tourism and gastronomy of India, with the support of the Embassy of India in Croatia.

"Spice Indian Style" is a kind of presentation of Indian cuisine with a special emphasis on the extremely numerous and exotic spices that are abundant in this globally popular cuisine. A guest chef of the Good Food Festival will be Stephen Lobo, an established Indian chef with a German address, whose delicacies are enjoyed by many Indian dignitaries when visiting Germany. Chef Stephen is also a DJ who specializes in Indian music so the food tasting will be accompanied by typical sounds of this distant land.

19 sati, Hotel Hilton Imperial Dubrovnik

VEČERA S POZNATIM CHEFOM - ANDREJ BARBIERI

Jedan od najpoznatijih hrvatskih TV chefova, simpatični Andrej Barbieri gostuje u programu Good Food Festivala 2016. Prvo jelo pripremio je sa sedam godina, a ove će godine svoje umijeće podijeliti s Dubrovčanima i njihovim gostima na atraktivnom festivalskom događanju. Chef Andrej za goste će pripremiti poseban odabir svojih specijaliteta, uz vina koja se optimalno sljubljuju s tom hranom, a za sebe će reći da se u kulinarstvu voli „držati tradicije“. Andrej Barbieri rođen je u Zagrebu, a nakon djetinjstva provedenog u Lovranu, vrlo mlad je otišao u Italiju gdje se zbližava s gastrofijom slowfooda, a od 1999. posvećen je isključivo kulinarstvu.

Večera u 5 slijedova i odabrana vrhunska vina - 250 kn po osobi.

7 pm, Hotel Hilton Imperial Dubrovnik

DINNER WITH A FAMOUS CHEF - ANDREJ BARBIERI

One of the most famous Croatian TV chefs, the likeable Andrej Barbieri, will be a guest of the Dubrovnik Good Food Festival 2016. He prepared his first meal at the age of seven, and this year he will share his skills with the people of Dubrovnik and their guests during this attractive festival event. Chef Andrej will prepare an exceptional selection of his specialties for his guests, served with wines that are optimally paired with the food. For himself, he will tell you that in cooking he likes to “stay traditional”. Andrej Barbieri was born in Zagreb, and after a childhood spent in Lovran, he went to Italy at a very young age where he became familiar with the gastro philosophy of slow food, and since 1999 he has been entirely devoted to the culinary arts.

5 course dinner and selected premium wines - 250 kn per person.

Rezervacije/Reservations: 020 320 324; fb.dubrovnik@hilton.com



22 OCTOBER, SATURDAY

Photo by: Story/M.Regović

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

Voditeljica radionice:
Ivana Penjak Kasavica

*Organizator: Udruga Škola -
 Majkovi za očuvanje sela, baštine i
 lijepih običaja*

Program:

9.00 h polazak autobusom sa Pila
 9.45 h doručak u Majkovima
 10.30 h branje jestivog bilja
 14.00 h ručak u mlinici „Ano“ obitelji
 Kraljević (piće nije uključeno)
 16.00 h povratak u Grad

Radionice su besplatne.
**Rezervacija do 21. listopada na
 broj: 095 825 7494**
**Napomena: U slučaju lošeg
 vremena radionica se neće održati.**

10 sati, Lazareti, Udruga Deša
„FAVE DEI MORTI“ (BOBIĆI)

**Radionica pripremanja
 tradicionalnih jela uz Godinu
 svetoga Vlaha**

„Fave dei morti“, kolačići su od mjendula i cukara koji se u Dubrovniku tradicionalno peku uoči blagdana Svih svetih. Pripremaju se u tri boje, a svaka ima svoju simboliku – bijela simbolizira rođenje, roza život, a smeđa smrt. Mlečani su ih proširili duž naše obale gdje ih nazivaju – bobići. Veličinom podsjećaju na zrno boba koje se u davnoj prošlosti povezivalo s pogrebnim ritualima, otuda im i neobično ime. Tijekom pečenja je potrebno pogoditi optimalnu temperaturu kako bi u sredini bobića ostala šupljina, koja potvrđuje da je njihova priprema uspjela.

Rezervacija: 020 420 145

9 am, bus departure from Pile

WORKSHOP ON EDIBLE HERBS IN MAJKOVI

Workshop Leader:

Ivana Penjak Kasavica

*Organized by: Škola Association –
Majkovi for the preservation of the
village, heritage and customs*

Program:

9.00 am bus departure from Pile

9.45 am breakfast in Majkovi

10.30 pm picking edible herbs

2.00 pm lunch in the “Ano” mill run
by the Kraljević family (drinks are
not included)

4.00 pm – return to Dubrovnik

Workshops are free.

Reservations until 21st October at

telephone number: 095 825 7494

**Note: The workshop will not be held
in case of bad weather.**

10 am, Lazaretto, Deša Association
“FAVE DEI MORTI” (BOBIĆI)

**Workshop on preparing traditional
dishes as part of the Year of Saint
Blaise**

“Fave dei Morti” are cookies made from almonds and sugar that in Dubrovnik are traditionally baked before the holiday of All Saints. They are prepared in three colours, and each has its own symbolism – white symbolizes birth, pink life, and brown death. Venetians spread the cookies along the coast, where they are called “bobići”. In size they are similar to a grain of a broad bean, which in ancient times was linked to funeral rites, and hence their unusual name. When baking, it is necessary to attain the optimum temperature so that a hollow cavity remains in the middle of the bean, which is considered to be successful preparation.

Reservations: 020 420 145

23. LISTOPADA, NEDJELJA



11 sati, atrij Palače Sponza

LEGENDA O LUMBLIJI

Predstavljanje mjesta Blato (Korčula) uz program Kumpanjija

U prekrasnom atriju Palače Sponza čut ćemo priču o autohtonom kolaču lumblija uz tradicionalni ples Kumpanjija i klapsku pjesmu klape Kumpanji iz mjesta Blata na otoku Korčuli. Zbog svojih sastojaka lumblija je trajni kolač koji, što je stariji, to je ukusniji i poklanja se obitelji, prijateljima i susjedima. "Ne zaboravi me", poruka je koja se svake godine šalje i traje dugo. Ovom prigodom prezentirat će se i nagrađivana kuharica „Croacia-Cozinha e Memoria Dalmata“ potomkinje blatskih iseljenika Katie Gavranich Camargo. Dubrovčani i svi posjetitelji imat će prigodu upoznati još jedan gastronomski raritet naše regije, kao i djelić folklora i nasljeđa otoka Korčule.

11 am, Sponza Palace atrium

"LEGEND OF THE LUMBLIJA"

Presentation of the town of Blato with a Kumpanjija program

In the beautiful atrium of Sponza Palace we will hear the story about the original lumblija cake accompanied with the traditional Kumpanjija dance and a capella singing performed by the klapa group Kumpanji from the town of Blato on the island of Korčula. Due to its ingredients, the lumblija is a longlasting cake, which the older it is, the tastier it gets. It is often given as a gift to family, friends, and neighbours as a "forget me not" message to be sent each year and to last for a long time. During this occasion, there will also be a presentation of the award-winning cookbook Croacia - Cozinha e Memoria Dalmata authored by Katie Gavranich Camargo. Locals and visitors will have the opportunity to become acquainted with another culinary rarity of our region.

19 sati, Hotel Rixos Libertas
Dubrovnik

„GALA DINNER OF THE LAND OF LEGENDS THEME PARK“

Promotivna humanitarna večera

Za završetak ovogodišnjeg Good Food Festivala grupacija Rixos predstaviti će svoju najnoviju atrakciju - tematski park u turskoj Antaliji. Chef hotela Rixos Libertas Ozgur Donertas osmislio je za tu večer menu od 5 slijedova, a riječ je o kombinaciji dalmatinske i turske kuhinje, uz probrana vina. Zabavni program izvest će zabavljači iz Tematskog parka „Land of Legends“ uz niz iznenađenja.

Cijena: 200 kn po osobi
Informacije: 020 200 000

7 pm, Hotel Rixos Libertas
Dubrovnik

„GALA DINNER OF THE LAND OF LEGENDS THEME PARK“

Promotional charity dinner

For the end of this year's Good Food Festival, the Rixos group will present its newest attraction – a theme park in the Turkish region of Anatolia. Chef of the hotel Rixos Libertas, Ozgur Donertas, has created a menu with five courses for this evening, which contains a combination of Dalmatian and Turkish cuisines, paired with selected wines. The entertainment program will be led by entertainers from the “Land of Legends” theme park, together with local musicians, and will include a number of surprises.

Price: 200 kn per person
Information: 020 200 000



23 OCTOBER, SUNDAY

ETNOGRAFSKI MUZEJ RUPE

U obnovljenoj zgradi Žitnice Rupe otvoren je 1991. godine novi stalni postav Etnografskog muzeja čiji fundus sadrži oko 5000 predmeta. U Žitnici, zgradi iz 1590. godine, koju je sagradila dubrovačka Vlada u najstarijem dijelu Grada, na otočiću Lave, čuvale su se gradske rezerve žita u 15 velikih bunara-spremnika uklesanih u kamenu u prizemlju. Stalni postav prikazuje tradicijsku kulturu dubrovačke regije - gospodarsku i materijalnu na prvom katu i duhovnu (običaji, narodne nošnje, folklor, tekstil i čipke) na drugom katu. Za sve koje zanima povijest dubrovačkoga kulinarstva, blagdansko ukrašavanje trpeza, tradicionalni način prerade grožđa... sve se to krije u Muzeju Rupe.

Od Rupa 3 / Tel.: 020 323 018

Radno vrijeme: Pon - sub / 9-22 h

Zatvoreno utorkom

KNJIŽARE

U dubrovačkim knjižarama potražite knjige s dubrovačkim receptima, o povijesti dubrovačkoga kulinarstva, o dubrovačkim restoranima... na hrvatskom i engleskom jeziku.

Knjižara Algebra

Placa 9

Tel: 020 323 217

Knjižara Algoritam Profil Mozaik

Placa 8

Tel: 020 322 044

Knjižara Školska knjiga

Poljana Paska Miličevića 1

Tel: 020 638 655

ETHNOGRAPHIC MUSEUM "RUPE"

In 1991, the new permanent exhibition of the Ethnographic Museum containing about 5,000 exhibits was opened in the "Rupe" granary. The granary building, which dates from 1590 and was built by the Dubrovnik government in the oldest part of town on the islet of Lave, guarded the city's grain reserves in 15 large well-like containers that were carved into the stone in the ground. The permanent exhibition shows the traditional culture of the Dubrovnik region – economic and material on the first floor, and spiritual on the second floor. For all who are interested in Dubrovnik's culinary history, decoration of holiday tables, the traditional way of processing of grapes...all of this lies in the "Rupe" Museum.

Od Rupa 3 / Tel.: 020 323 018

Hours: Mon- Sat / 9 am – 10 pm

Closed on Tuesdays

BOOKSTORES

Look for books in Dubrovnik's bookstores that contain local recipes, books about Dubrovnik's culinary history, and books about its restaurants... both in Croatian and in English.

Algebra bookstore

Placa 9

Tel: 020 323 217

Algoritam Profil Mozaik bookstore

Placa 8

Tel: 020 322 044

Školska knjiga bookstore

Poljana Paska Miličevića 1

Tel: 020 638 655



FESTIVALSKI MENIJI OD 100 KUNA
100 KUNA FESTIVAL MENUS



RESTORAN AMFORA

Obala Stijepana Radića 26
tel: 020 419 419

Festivalski vegetarijanski meni**Vege juha dana****Falafel**

sa salatom od avokada i quinoe

Domaći sladoled**Festivalski riblji meni****Dnevna juha****Crni rižot**

s grilanom jakobovom kapicom i bobom

Domaći mousse od čokolade**Festivalski mesni meni****Juha od buče s čipsom od pancete****Domaći ravioli s veprovinom****Domaći sladoled****RESTORAN AZUR**

Pobijana 10, tel: 020 324 806

Festivalski meni 1**Krem juha od buče****Pileći stir-fry**

sa sužežim bosiljkom i indijskim orasima

Čokoladni tart**Festivalski meni 2****Taco sa cevichem od kozica****Laksa**

aromatična juha s morskim plodovima i kokosovim mlijekom

Cro-Asian Baklava**RESTORAN BANJE BEACH
LOUNGE & CLUB**

Frana Supila 10b, tel: 099 211 9666

Festivalski riblji meni**Crni rižoto****File od brancina**

s blituom i krumpirom

Dubrovačka rozata**Festivalski mesni meni****Dalmatinski pršut, sir i francuska salata****Ramstek sa žara**

suho odležani ramstek s pjenicom od krumpira i celera, aromatiziran s tartufima

Panna cotta

s preljevom od šumskog voća

AMFORA RESTAURANT

Obala Stijepana Radića 26
tel: 020 419 419

Festival vegetarian menu

Veggie soup of the day

Falafel

with avocado and quinoa salad

Homemade ice cream

Festival fish menu

Daily soup

Black risotto

with grilled scallops and broad beans

Homemade chocolate mousse

Festival meat menu

Pumpkin soup with pancetta chips

Homemade ravioli

with wild boar meat

Homemade ice cream

RESTAURANT AZUR

Pobijana 10, tel: 020 324 806

Festival menu 1

Cream of pumpkin soup

Chicken stir-fry

with fresh basil and cashew nuts

Chocolate tart

Festival menu 2

Taco with prawn ceviche

Laksa

aromatic soup with seafood and coconut milk

Cro-Asian Baklava

BANJE BEACH RESTAURANT LOUNGE & CLUB

Frana Supila 10b, tel: 099 211 9666

Festival fish menu

Black risotto

Fillet of sea bass

with chard and potatoes

Dubrovnik caramel custard

“Rozata”

Festival meat menu

Dalmatian prosciutto, cheese

and Olivier salad

Grilled rump steak

dry-aged sirloin steak with potato and celery mousse, flavoured with truffles

Panna cotta

with wild berry sauce

OYSTER & SUSHI BAR BOTA

Od Pustijerne bb, tel: 020 324 034

Festivalski meni 1

Juha od pomadora
Spring rolls Bota
Kozice u tempuri
Desert

Festivalski meni 2

Pašteta od lososa
Tuna steak s pirjanim povrćem
Desert

CHIHUAHUA CANTINA MEXICANAŠetalište kralja Zvonimira 2b,
Tel: 020 424 445**Festivalski meni****Slana "tortica"**

*tortilla punjena mladim kozjim
sirom, sušenim rajčicama, suježa
jalapeno papričica, pesto od bosiljka*

Puretina na radiću i rikuli

*s Mole umakom i hrskavim
kukuruznim mruvicama*

Hladna čokoladna pjenica

*s vrućim umakom od šumskog voća
i chilli papričicom u prahu (po želji)*

KONOBA DALMATINO

Miha Pracata 6, tel: 020 323 070

Festivalski meni 1**Juha dana**

Dnevna ponuda tople ili hladne juhe

File od kovača

*s wok povrćem i umakom od
ružmarina, limuna i češnjaka*

Panna cotta od kokosovog mlijeka

s pireom od maline

Festivalski meni 2**Mediteranska salata**

*paprike, „cherry“ rajčice, rikula,
krastavci, luk, masline, feta sir*

Domaća punjena pasta

*tjestenina prema izboru šefa
kuhinje, s umakom od rajčica*

Torta od sira

krema od sira na podlozi od keksa

OYSTER & SUSHI BAR BOTA

Od Pustijerne bb, tel: 020 324 034

Festival menu 1

Tomato soup

Bota spring rolls

Tempura prawns

Dessert

Festival menu 2

Salmon pâté

Tuna steak

with stir fried vegetables

Dessert

CHIHUAHUA CANTINA MEXICANA

Šetalište kralja Zvonimira 2b,

Tel: 020 424 445

Festival menu

Savoury tortilla

*tortilla filled with fresh goat cheese,
dried tomatoes, fresh jalapeno
pepper, basil pesto*

Turkey on chicory and rocket

*with mole sauce (chocolate based)
and crispy corn crumbs*

Cold chocolate mousse

*with hot wild berry sauce and chilli
powder (optional)*

KONOBA DALMATINO

Miha Pracata 6, tel: 020 323 070

Festival menu 1

Soup of the day

Hot or cold soup of the day

John Dory fish

*with wok vegetables and rosemary,
lemon and garlic sauce*

Coconut milk panna cotta

with raspberry purée

Festival menu 2

Mediterranean salad

*bell peppers, cherry tomatoes,
rocket, cucumbers, onions, olives,
feta cheese*

Homemade pasta with filling

*chef's choice of pasta, with tomato
sauce*

Cheesecake

cream cheese on a bed of biscuits

RESTORAN DOMINO

Ulica od Domina 3, tel: 020 323 103

Festivalski meni 1**Juha od mušula****Riblji file**

*u vinskom umaku sa salatom
od leća*

Čokoladni soufflé**Festivalski meni 2****Rižot s gljivama****Svinjski kotlet**

*u umaku od češnjaka s blanširanim
krumpirom i pourćem*

Čokoladni soufflé**RESTORAN KLARISA**

Poljana Paska Miličevića 4

Tel: 020 413 100

Festivalski meni**Krem juha od suhих vrganja i****šampinjona****Medaljon od grdobine**

*s dalmatinskim pršutom i umakom
od maslaca*

Dubrovačka rozata**KONOBA JEZUITE**

Poljana Rudera Boškovića 5

Tel: 098 740 073

Festivalski meni**Salata od mozzarele****Pileća prsa sa žara sa sirom**

i pourćem u umaku na dubrovački

Panna cotta

s domaćim medom i mjendulima

RESTORAN GUSTA ME

Hvarska bb, tel: 020 420 013

Festivalski meni 1**Tradicionalna riblja juha****Poširani file od lista**

punjen kozicom na rižotu od cikle

Domaći semifredo

*s krokantom od badema i umakom
od karamele*

Festivalski meni 2**Capuccino juha od tikvica****Marinirani pileći file**

*sa žara na pireu s kurkumom i
umakom od kikirikija*

Izvorna dubrovačka rozata

RESTAURANT DOMINO

Ulica od Domina 3, tel: 020 323 103

Festival menu 1

Mussel soup

Fish fillet

in wine sauce with lentil salad

Chocolate soufflé

Festival menu 2

Mushroom risotto

Pork chop

in garlic sauce with blanched potatoes and vegetables

Chocolate soufflé

RESTAURANT KLARISA

Poljana Paska Miličevića 4
Tel: 020 413 100

Festival menu

Cream of porcini and mushroom soup

Monkfish medallions

with Dalmatian prosciutto and butter sauce

“Rozata”

Dubrounik caramel custard

KONoba JEZUITE

Poljana Ruđera Boškovića 5
Tel: 098 740 073

Festival menu

Mozzarella salad

Grilled chicken fillet with cheese and vegetables in Dubrounik sauce

Panna cotta

with homemade honey and almonds

RESTAURANT GUSTA ME

Hvarska bb, tel: 020 420 013

Festival menu 1

Traditional fish soup

Poached fillet of sole fish

filled with shrimp on beetroot risotto

Homemade semifreddo

with almond brittle and caramel sauce

Festival menu 2

Courgette cappuccino soup

Grilled marinated chicken fillet

over mashed potatoes with turmeric and peanut sauce

“Rozata”

Original Dubrounik caramel custard

RESTORAN KOPUN

Poljana Ruđera Boškovića 7
Tel: 099 201 5152

Festivalski riblji meni**Riblja pašteta**

*poslužena s pečenim maslinama i
pečenim kruhom*

Ragu od hobotnice

poslužen s palentom

Kolač dana**Festivalski mesni meni****Pašteta od kopuna**

*poslužena s pečenim maslinama i
pečenim kruhom*

Dalmatinska pržolica

*poslužena sa sezonskim pourćem i
tršćanskim umakom*

Kolač dana**BISTRO KAVANA LAJK**

Prijeko 4, tel: 020 321 724

Festivalski riblji meni**Ribarska juha****Mediterranski odrezak od tune****Dubrovačka rozata****Festivalski mesni meni****Krem juha od povrća****Pureći medaljoni iz domaćeg uzgoja****Dubrovačka rozata****RESTORAN LANGUSTO**

Hotel Valamar Lacroma
Iva Dulčića 34, tel: 020 449 100

Festivalski meni**Tartar od jadranske tune**

*marinirani brancin u limeti s
bosiljkom, kamenica sa salatom od
kisele jabuke, mousse od avokada
i maslina, umak od naranče s
maslinovim uljem*

Juha od mediteranske ribe

sa šafranom

Škrpina

*poširana u mediteranskim začinicima,
hladni umak od peršina, incuna,
češnjaka, badem, pinjol, limun,
maslinovim ulje*

Zelene šparoge s vanilijom

*aromatizirane, salata od cikle i
naranče*

Čokoladni souffle

*Carpaccio od ananasa, Pesto od
mente, Mousse od kozjeg sira*

RESTAURANT KOPUN

Poljana Ruđera Boškovića 7
Tel: 099 201 5152

Festival fish menu

Fish pâté

*served with baked olives and
toasted bread*

Stewed octopus

served with polenta

Cake of the day

Festival meat menu

Capon pâté

*served with baked olives and
toasted bread*

Dalmatian rib eye steak "Pržolica"

*served with seasonal vegetables
and Trieste sauce*

Cake of the day

BISTRO KAVANA LAJK

Prijeko 4, tel: 020 321 724

Festival fish menu

Fisherman's soup

Mediterranean tuna steak
"Rozata"

Dubrounik caramel custard

Festival meat menu

Cream of vegetable soup

Turkey medallions (home-grown)
"Rozata"

Dubrounik caramel custard

RESTAURANT LANGUSTO

Hotel Valamar Lacroma
Iva Dulčića 34, tel: 020 449 100

Festival menu

Adriatic tuna tartare

*sea bass marinated in lime and
basil, oyster with sour apple salad,
avocado and olive mousse, orange
and olive oil sauce*

Mediterranean fish soup

with saffron

Scorpion fish

*poached in cold sauce of
Mediterranean spices with parsley,
anchovies, garlic, almonds, pine
nuts, lemon, olive oil*

Vanilla flavoured green asparagus

with beetroot and orange salad

Chocolate soufflé

*pineapple carpaccio, mint pesto,
goat cheese mousse*

KONOBA MOSKAR

Prijeko 16, tel: 020 321 581

Festivalski riblji meni**Marinirani inćuni**

na podlozi od rikule

Pečeni baby lignji

s kremom od samoniklog bilja i orzotom s tikvicama i bijelim vinom

Pandišpanj

sa sladoledom od dubrovačke ljute naranče

Festivalski mesni meni**Šefova salata**

mješane lisnate salate, rikula, cherry pomadore, masline, Grana Padano, maslinovo ulje, aceto balsamico

Pileći file alla Saltimbocca

s domaćim valjušcima u umaku od pourća

Pandišpanj

sa sladoledom od dubrovačke ljute naranče

RESTORAN MIMOZA

Branitelja Dubrovnika 9

Tel: 020 411 157

Festivalski meni 1**Sipa s bobom**

Prženi gavuni s krumpir salatom

Dezert po želji gosta

Festivalski meni 2

Seljačka juha od suhoga povrća

Svinjski medaljoni

s prilogom u umaku od motara

Dezert po želji gosta

VEGETARIJANSKI RESTORAN NISHTA

Prijeko bb, tel: 020 322 088

Festivalski meni

Palačinke od amarantaha

s kremom od prokulica i batata

Pašticada na Nishta način

s njokama od bundeve i

čipsom od cikle

Kruške kuhane u crnom vinu

sorbet od šipka

MOSKAR TAVERN

Prijeko 16, tel: 020 321 581

Festival fish menu

Marinated anchovies

on a bed of rocket salad

Roasted baby squid

with cream of wild herbs and barley

and courgette risotto

with white wine

Sponge cake

with Dubrounik bitter orange

ice cream

Festival meat menu

Chef's Salad

mixed greens, rocket, cherry tomatoes, olives, Grana Padano, olive oil, balsamic vinegar

Chicken Saltimbocca

with homemade dumplings in vegetable sauce

Sponge cake

with Dubrounik bitter orange ice cream

MIMOZA RESTAURANT

Branitelja Dubrovnika 9

Tel: 020 411 157

Festival menu 1

Cuttlefish with broad beans

Fried smelt fish with potato salad

Desert by request

Festival menu 2

Peasant soup with dried vegetables

Pork medallions

and side dish in rock samphire sauce

Desert by request

VEGETARIAN RESTAURANT NISHTA

Prijeko bb, tel: 020 322 088

Festival menu

Amaranth pancakes

with brussel sprouts and sweet potato cream

"Paštica" a la Nishta

with pumpkin gnocchi and beetroot chips

Pears cooked in red wine

pomegranate sorbet

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

Festivalski meni 1

Domaće rakije i likeri, suhe smokve
Teleća juha s domaćom tjesteninom
Pečena teleća koljenica s povrćem
Čokoladna Tonka

Festivalski meni 2 (ljuti)

Domaće rakije i likeri, suhe smokve
Domaća (ljuta) juha od pomadora
Pileća krilca
s ljutim pourćem
Torta s crvenim paprom

Festivalski meni 3

Domaće rakije i likeri, suhe smokve
Juha od tikve
Janjeći kotleti
s pireom od batata i mrkve
Tart Orsan

Festivalski meni 4

Domaće rakije i likeri, suhe smokve
Miješana buzara
Riblji pjat
kozice, lignji, riblji file, hobotnica
Čokoladna Tonka

Festivalski meni 5 (papreni)

Domaće rakije i likeri, suhe smokve
Juha od ribe i rakova
Gulaš od sipe i hobotnice
s palentom
Paprenjaci

Festivalski meni 6

Domaće rakije i likeri, suhe smokve
Riblja salata
File brancina u škartocu
Tart Orsan

Butelje vina
 dubrovačkog kraja – 100 kn
 Popust na sva ostala pića
 i deserte – 20%

TAVERNA OTTO

Nikole Tesle 8, tel: 020 358 633

Festivalski meni

Sporo pečeno carsko meso
s mladim lukom i kupusom
Pirjana juneća rebra
u vinskom umaku s domaćim
njokima
Kolač od sira
s medom i đumbirom

RESTAURANT ORSAN

Ivana Zajca 2, tel: 020 436 822

Festival menu 1

Homemade brandies and liqueurs

with dried figs

Veal soup with homemade noodles

Roasted veal shank with vegetables

Chocolate Tonka

Festival menu 2 (spicy)

Homemade brandies and liqueurs

with dried figs

Homemade (spicy) tomato soup

Chicken wings

with spicy vegetables

Cake with red pepper

Festival menu 3

Homemade brandies and liqueurs

with dried figs

Pumpkin soup

Lamb chops

with mashed sweet potatoes and carrots

Orsan tart

Festival menu 4

Homemade brandies and liqueurs

Seafood buzzara

Seafood platter

shrimp, squid, fish fillet, octopus

Chocolate Tonka

Festival menu 5 (peppery)

Homemade brandies and liqueurs

with dried figs

Fish and crab soup

Squid and octopus stew

with polenta

Pepper cakes

Festival menu 6

Homemade brandies and liqueurs

with dried figs

Fish salad

Sea bass fillet baked in parchment

Orsan tart

Dubrovnik area wine,

per bottle – 100 kn

Discount on all other drinks

and desserts – 20 %

TAVERN OTTO

Nikole Tesle 8, tel: 020 358 633

Festival menu

Slow-roasted pork belly

with spring onions and cabbage

Braised beef ribs in wine sauce

with homemade gnocchi

Cheesecake

with honey and ginger

RESTORAN ORKA

Lapadska obala 11a,
Tel: 099 690 3334

Festivalski riblji meni
Dubrovački ceviche
File kovača

*u emulziji od Dubrovačke malvasije
i maslinovog ulja*

Mousse torta**Festivalski mesni meni****Beef tartar****Janjeća koljenica**

*na podlozi restanog krumpira i
raguom od boba*

Torta od naranče**RESTORAN PANTARUL**

Kralja Tomislava 1, tel: 020 333 486

Festivalski meni 1**Lešo teletina**

*na salati s preljeuom od limuna i
kozijm sirom*

Sporo pečeno carsko meso

sa sezonskim pourćem

Festivalski meni 2**Zapečena hobotnica**

s mladim krumpirom i šampinjonima

Tortica od bijele čokolade i riže

s umakom od maline

RESTORAN PORAT

Obala Stjepana Radića 30
Tel: 020 333 552

Festivalski riblji meni**Riblja juha****Domaća pasta s kozicama****Desert****Festivalski mesni meni****Juha od bundeve****Šporiki makaruli****Desert****KONOBA PUPO**

Miha Pracata 8, tel: 020 323 555

Festivalski meni**Krem juha od povrća****Svinjski medaljoni**

u umaku od gljiva s palentom

Domaća pita od jabuka

RESTAURANT ORKA

Lapadska obala 11a
Tel: 099 690 3334

Festival fish menu

Dubrovnik ceviche

John Dory fillet

*with Dubrovnik Malvasia wine and
olive oil emulsion*

Mousse cake

Festival meat menu

Beef tartare

Lamb shank

*on a bed of "restani" (roasted)
potatoes and broad bean ragù*

Orange cake

RESTAURANT PANTARUL

Kralja Tomislava 1, tel: 020 333 486

Festival menu 1

Braised beef

*on salad with lemon dressing and
goat cheese*

Slow roasted pork belly

with seasonal vegetables

Festival menu 2

Baked octopus

with baby potatoes and mushrooms

White chocolate and rice cake

with raspberry sauce

RESTAURANT PORAT

Obala Stjepana Radića 30

Tel: 020 333 552

Festival fish menu

Fish soup

Homemade pasta with shrimp

Dessert

Festival meat menu

Pumpkin soup

Sporchi macaroni

Dessert

KONOBA PUPO

Miha Pracata 8, tel: 020 323 555

Festival menu

Cream of vegetable soup

Pork medallions

in mushroom sauce with polenta

Homemade apple pie

KONOBA ROZARIO

Prijeko 1, tel: 020 322 015

Festivalski vegetarijanski meni**Šefova juha od povrća****Domaća pasta**

s tartufima i miješana salata

Svježe voće sa sladoledom**Festivalski riblji meni****Marinirani incuni na salati****File brancina s kuhanim povrćem****Domaća torta od naranče****Festivalski mesni meni****Dalmatinski pršut, sir, masline****Piletina**

u umaku od prošeka i groždica

s pourćem

Dubrovačka rozata**RESTORAN STARA LOZA**

Prijeko 22, tel: 020 321 145

Festivalski meni**Rižot od maslinovog ulja**

marinirane kozice, sušene lisičarke

File patke pečen u smokvinom listu

umak od pečenog celera, sotirani

krumpir, divlje trave

Sorbetto od maline

sirup od mente i krema od vanilije

RESTORAN SPHERE

Hotel Kompas

Kardinala Stepinca 21

Tel: 020 299 000

Festivalski meni 1**Juha od bundeve**

s tostiranim orasima

Pileća prsa

s pireom od slanutka i naranče,

hrskavim pršutom i confitom od

mini rajčice

Domaći tiramisu**Festivalski meni 2****Rižoto od kozica i cikle****File brancina s kozicama**

ječmom, dagnjama i ljutikom,

emulzija od kapara i maslinovog ulja

Semifreddo od badema

s karamel umakom

Napomena: ponuda se odnosi samo na ručak

ROZARIO TAVERN

Prijeko 1, tel: 020 322 015

Festival vegetarian menu

Chef's vegetable soup

Homemade pasta

with truffles and mixed greens salad

Fresh fruit with ice cream

Festival fish menu

Marinated anchovies and salad

Sea bass fillet with cooked vegetables

Homemade orange cake

Festival meat menu

Dalmatian prosciutto, cheese, olives

Chicken in Dalmatian raisin-wine

and raisin sauce, with vegetables

Dubrovnik caramel custard

RESTAURANT STARA LOZA

Prijeko 22, tel: 020 321 145

Festival menu

Olive oil risotto

with marinated shrimp and dried chanterelle mushroom

Duck fillet baked in fig leaf

roasted celery sauce, sautéed potatoes, and wild herbs

Raspberry sorbet

mint syrup and vanilla cream

RESTAURANT SPHERE

Hotel Kompas

Kardinala Stepinca 21

Tel: 020 299 000

Festival menu 1

Pumpkin soup

with toasted walnuts

Chicken breast

with mashed chickpeas and

oranges, crispy prosciutto and

cherry tomatoes confit

Homemade tiramisu

Festival menu 2

Shrimp and beetroot risotto

Sea bass fillet

with shrimp, barley, mussels and

shallots, capers and

olive oil emulsion

Almond semifreddo

with caramel sauce

Note: The offer applies only for lunch

RESTORAN TAJ MAHAL

Nikole Gučetića 2, Tel: 020 323 221

Festivalski meni**Tarhana čorba***gusta juha od ljetnih rajčica s
domaćom tarhanom***Pikantne suđukice***poslužene uz krumpir punjen
kajmakom i sirom***Hurmašica****RESTORAN TAJ MAHAL**Hotel Lero, Iva Vojnovića 14
Tel: 020 640 123**Festivalski meni****Juha od crvene leće***s ružmarinom i harrisom***Đul-sendvič***teletina s rajčicama i kajmakom***Bademli almasija****RESTORAN TAKENOKO**

Hvarska 2, tel: 020 694 609

Festivalski meni**Homosaki sake – rollice lososa****Tori teriyaki***otkošteni batak s teriyaki umakom***Matcha sladoled***sladoled od zelenog čaja***BISTRO TAVULIN**Cijete Zuzorić 1
Tel: 098 233 329, 020 323 977**Festivalski meni****Kremasti orzot***s jadranskim kozicama***Gulaš od hobotnice***s mladim bobom i purom***SPAGHETTERIA TONI**Nikole Božidarevića 14
Tel: 020 323 134**Festivalski meni****Bruskete****Šporki makaruli****Miješana salata**

RESTAURANT TAJ MAHAL

Nikole Gučetića 2, tel: 020 323 221

Festival menu

Tarhana soup

*thick summer tomato soup with
homemade noodles*

Spicy sausages

*served with potatoes stuffed with
sour cream and cheese*

Hurmašica

syrup soaked biscuits

RESTAURANT TAJ MAHAL

Hotel Lero, Iva Vojnovića 14

Tel: 020 640 123

Festival menu

Soup of red lentils

with rosemary and harrisa paste

Dul-sandwich

*veal with tomatoes and cream
cheese*

Almond "Almasija"

RESTAURANT TAKENOKO

Hvarska 2, tel: 020 694 609

Festival menu

Homosaki sake – salmon rolls

Tori teriyaki

*deboned chicken legs
with teriyaki sauce*

Matcha ice cream

ice cream made from green tea

TAVULIN BISTRO

Cijete Zuzorić 1

Tel: 098 233 329, 020 323 977

Festival menu

Creamy orzo

with Adriatic shrimp

Octopus goulash

with baby broad beans and polenta

SPAGHETTERIA TONI

Nikole Božidarevića 14

Tel: 020 323 134

Festival menu

Bruschetta

Sporchi macaroni

Salad

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Tiskara Alfa 2

Urednička napomena / Editor's note:
Organizator zadržava pravo izmjene programa
The organiser has the right to change this programme

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