



GOOD FOOD

Festival

Dubrovnik 2015

22.-25. LISTOPADA
OCTOBER 22-25



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



Grad Dubrovnik

PROGRAM / PROGRAMME

www.tzdubrovnik.hr





GOOD FOOD

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**22.-25. LISTOPADA
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by Dubrovnik Tourist Board

10 – 19 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, s bogatog bifea kojeg je za Vas pripremio šef kuhinje Serdal Altun.

Cijena od 45kn po osobi uključuje neograničenu količinu slastica, kavu ili čaj i tri 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 43

10 am – 7 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, try 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 Serdal Altun.

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

FESTIVAL MENUS FOR 100 **KUNA**

The hardworking chefs of around thirty Dubrovnik restaurants have created festival menus at a price of 100 kuna, made especially for the Good Food Festival. You can try them 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 caterers show you how delicious, creative, and tempting their dishes can be. Book your table now!

Find more information on page 43

Početak ture u 14.30 sati kod Velike Onofrijeve fontane **GASTRO TURE: DUBROVNIK NA PJATU**

Gastro ture su jedinstven razgled koji vas vodi kroz ulice Grada otkrivajući bogatu gastronomiju Dubrovnika kroz povijest. Na našoj gurmanskoj šetnji posjetit ćemo male ugodne restorane, kušati tradicionalne dubrovačke zalogaje, uz čašu sjajnih lokalnih vina. Za kraj smo ostavili slatki zalogaj u jednoj od dubrovačkih slastičarni. Idealna prilika da okusite Grad na poseban način i čujete zanimljive anegdote o životu unutar zidina. Uživajte u najboljoj domaćoj hrani, naučite crtice iz povijesti, upoznajte Dubrovnik i kroz hranu i piće.

The tour begins at 2.30 pm by the Great Onofrio Fountain **GASTRO TOURS: DUBROVNIK ON A PLATE**

A unique tour that will take you through the streets of the Old City while uncovering the rich history of Dubrovnik's gastronomy through the ages. On the tour we'll stop in small, cosy restaurants and taste traditional Dubrovnik snacks, all accompanied by a glass of great local wine. For the finale, we will end our food adventure in one of Dubrovnik's cute patisseries to taste cakes typical for this region. This is an ideal chance to get a real taste of the flavour of the city and to hear interesting anecdotes about life inside the city walls. Savour the best local food, learn about pieces of history, and get to know Dubrovnik through food and drink.

Minimalno 4 osobe, trajanje 3 – 3,5 sati, cijena 340 kuna po osobi

Minimum 4 people, duration 3 - 3.5 hours, price kn 340 per person

Informacije i rezervacije / Information and booking: DUBROVNIK STORY

Tel: + 385 98 94 52 128 / E-mail: info@dubrovnikstory.com / www.dubrovnikstory.com



EVERY DAY

VINOKUŠNJE

Palmotićeve 4a

D'vino Wine Bar Dubrovnik

D'vino "Good Food and Wine"
sljubljivanje vina i jela

Antunović Graševina Botrytis,
od grožđa s plemenitom plijesni, 95 kn
*Divno i živahno vino istoimene sorte izvrsno
se slaže sa svježim kozjim sirom i indijskim
chutney umakom od manga posutim listićima
svježega đumbira.*

Buhač Chardonnay "sur-lie", dozrelo u
bačvama s vinskim talogom, 88 kn
*Ograničena serija od 250 boca proizvedena
samo za D'Vino. Blago, uglađeno i bogata
okusa, poslužujemo ga uz prepeličja jaja.*

Sonatacci Pinot, 80 kn
*Sa samo 1600 proizvedenih boca, ovaj Pinot
spada među naša omiljena vina.
Lagano rashlađen odlično se sljubljuje s
dimljenom papetinom.*

"Mili" Plavac mali, 80 kn
*Ovo čudo od zrelog i gustog vina će ugoditi
svakom nepcu, pogotovo kad uz njega dolazi
kolač Čokoladna bomba. Dobar način za
početi ili za okončati večernji izlazak.*

Rezervacija nije potrebna.

Boškovićeva 5

Grabovac Wine Spot

Kušanje vina Grabovac

Čaša Modrog 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 od 10. listopada:
+385 98 945 2021 ili
nikola@vinarijagrabovac.hr

18 - 22 sata, Lapadska obala 17
Vinarija Škar Dubrovnik

Posjet vinariji uz pripovijest o
dubrovačkoj brodogradnji, vinarstvu i
obiteljskoj tradiciji.

Lekri bijelo, rosé i crno vino te raznovrsni
likeri uz prigodnu zakusku - 100 kn

Rezervacije: +385 98 787 705
sales@lekri.eu

WINE TASTINGS

Palmoćićeva 4a

D'vino Wine Bar Dubrovnik

D'vino "Good Food and Wine" Pairing

Antunović Graševina Botrytis, kn 95

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

Buhač Chardonnay "sur-lie" kn 88

Limited production of 250 bottles and exclusive to yours truly:) A soft, smooth, and creamy Chardonnay served with quail eggs.

Sonatacci Pinot, kn 80

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, kn 80

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

No reservations needed.

Boškovićeva 5

Grabovac Wine Spot

Tasting of Grabovac wines

A glass of Modro jezero Grand reserve

and selected cheeses with fig and orange preserves - kn 100

Two glasses of sparkling wine and "Sweet

Dalmatia" - caramelized almonds, candied orange rinds and "smokvenjak" (Dalmatian specialty made from dried figs,) - kn 100

Rezervacije od 10. listopada:

+385 98 945 2021 or

nikola@vinarijagrabovac.hr

6-10 pm, Lapadska obala 17

Škar Winery Dubrovnik

Guided wine tour with stories about Dubrovnik ship building, wine making, and family traditions.

Lekri White, Rosé, Red, and selections of Liqueurs with appropriate snacks - kn 100

Reservations: +385 98 787 705

sales@lekri.eu

VINOKUŠNJE

Od puča 1

Wine bar Razonoda

Čaša Benmonsche Dingača
uz kobasicu s tartufima
i salsom od jagoda i Aceta - 100 kn

Rezervacije od 12. listopada:

+385 91 3324 104 ili

winebar@thepucipalace.com

Prije 6

Matuško Wine Bar

Čaša Dingača i Pošipa
uz dalmatinske tapase (sir, pršut, masline
i Matuško ulje) - 90 kn.

Čaša rose Kristine, Chardonnay,
Postup - 90 kn.

Dingač Reserva i torta od tamne
čokolade - 90 kn.

Rezervacije: +385 99 807 08 02

WINE TASTINGS

Od puča 1

Wine bar Razonoda

Glass of Benmonsche Dingač, with a
sausage with truffles, and strawberry
aceto sauce - kn 100

Reservations from 12 October:

+385 91 3324 104 or

winebar@thepucipalace.com

Prije 6

Matuško Wine Bar

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

Glass of Kristine rosé, Chardonnay, and
Postup - kn 90

Glass of Dingač Reserva and dark
chocolate cake - kn 90

Reservations: +385 99 807 08 02



EVERY DAY

11 - 12 sati, Stradun TRADICIONALNA “DUBROVAČKA TRPEZA”

Organizator: Grad Dubrovnik, Turistička zajednica grada Dubrovnika, Županija dubrovačko-eretvanska, Hrvatska gospodarska komora - Županijska komora Dubrovnik, Obrtnička komora Dubrovačko-neretvanske županije i Ceh ugostitelja.

Tradicionalnom “Dubrovačkom trpezom” započinje drugi Good Food Festival Dubrovnik 2015. 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 - 12 pm, Stradun TRADITIONAL “DUBROVNIK TABLE”

Organisation: City of Dubrovnik, Dubrovnik Tourist Board, Dubrovnik-Neretva County, Croatian Chamber of Economy - County Chamber Dubrovnik, Trades and Crafts Chamber of Dubrovnik-Neretva County and Caterers Guild

The traditional “Dubrovnik Table” starts off the second Good Food Festival Dubrovnik 2015. Numerous Dubrovnik hotels and restaurants, bakers, confectioners, caterers, and winemakers will present their skills and creations on a long table which stretches along the entire main street of Stradun. It is a delight to the eye and to the palate of all lovers of good food. At very symbolic prices, festival goers will be able to enjoy numerous delicacies and to taste local wines, while all proceeds will be given to charity.

22 OCTOBER, THURSDAY



**10 – 12 sati Lazareti,
DEŠA - Dubrovnik , Frana Supila 8**

RADIONICA IZRADE PANDIŠPANJA

Naziv ovog jednostavnog kolača potječe od talijanskog „pan di Spagna“. Pandišpanj je tradicionalni dalmatinski kolač koji je nekada bio neizostavan desert na blagdanskoj trpezi. Pravi se od domaćih jaja, šećera i brašna, a obvezno se dodaje korica limuna i malo prošeka koji ublaže miris jaja. Njegov okus uvijek vrati lijepe slike djetinjstva. Odlično ide uz kavu ili prošek.

Rezervacije: 020 420 145

**16 sati, Razvojna agencija DURA,
Branitelja Dubrovnika 15**

EKO RADIONICA: „OD VRTA DO STOLA“

*Organizatori: Razvojna agencija grada
Dubrovnika DURA i Grad Dubrovnik*

*Što je ekološka proizvodnja te koji su
preduvjeti i dobiti takve proizvodnje?
Što ne znamo o GMO hrani? Koje su razlike
između ekološke, konvencionalne i GMO*

*poljoprivrede? Kakve su najnovije zakonske
odredbe u Hrvatskoj i EU?*

Odgovor na sva ova pitanja dobit ćete na radionicama pod nazivom Od vrta do stola, a namijenjene su stanovnicima ruralnih područja, proizvođačima i potrošačima, vlasnicima OPG-ova te svim zainteresiranima. Cilj radionica je educirati i osvijestiti proizvođače hrane o važnosti ekološke poljoprivrede, o opasnostima korištenja pesticida, važnosti očuvanja starih sorti, organskim načelima vrtlarenja, urbanom vrtlarstvu, samoniklom jestivom bilju i grupama solidarne razmjene.

Informacije: 020 638 236

E-mail: mhrnic@dura.hr

**10 am – 12 pm Lazareti,
DEŠA - Dubrovnik, Frana Supila 8**
**WORKSHOP: THE
TRADITIONAL
"PANDIŠPANJ" CAKE**

The name of this simple cake comes from the Italian "pan di Spagna". Pandišpanj is a traditional Dalmatian cake that once used to be an indispensable dessert on holiday tables. It is made from local farm eggs, sugar, and flour, and one must be sure to add lemon zest and a little sherry to mitigate the scent of the eggs. Its taste always brings back beautiful memories of childhood. Pandišpanj goes well with coffee or Dalmatian prosecco, called "prošek".

Reservations: 020 420 145

**4 pm, City of Dubrovnik
Development Agency DURA,
Branitelja Dubrovnika 15**
**ECO WORKSHOP: "FROM
THE GARDEN TO THE
TABLE"**

*Organized by the City of Dubrovnik
Development Agency DURA and the City of
Dubrovnik*

What is organic production and what are the preconditions and benefits for this type of production? What we do not know about GMO food? What are the differences between organic, conventional, and GMO agriculture? What is the latest legislation in Croatia and the EU?

You will receive the answer to all these questions in the workshop called "From the garden to the table", which is intended for people living in rural areas, producers and consumers, owners of family run farms, and all other interested parties. The aim of the workshop is to educate and raise the awareness of producers about the importance of organic farming, the dangers of using pesticides, the importance of preserving old varieties, organic gardening principles, urban gardening, wild edible plants, and groups for solidarity exchange.

Information: 020 638 236

E-mail: mhrnic@dura.hr

22. LISTOPADA, ČETVRTAK



19 sati, Restoran Pantarul**Tematska večera****PANTARUL + CRVIK****Moderna interpretacija dalmatinske kuhinje uz vina Vinarije Crvik**

U Pantarulu su osmislili posebnu večeru u četiri slijeda u kojoj su tradicionalni sastojci i načini pripreme reinterpretirani na moderniji način. Birana jela chefa Damira Šarića pažljivo su sljubljena s vrhunskim vinima Vinarije Crvik iz Konavala.

Večera u 4 slijeda i odabarana vina - 360 kn po osobi

Rezervacije: 020 333 486**E-mail: pantarul@pantarul.com****7 pm, Pantarul Restaurant****Thematic evening****PANTARUL + CRVIK:****A modern interpretation of Dalmatian cuisine paired with wines from the Crvik Winery**

Pantarul has created a special four-course dinner using traditional ingredients and methods of preparation, reinterpreted in a modern way. Delicious dishes picked by chef Damir Šarić will be carefully paired with fine wines from the Crvik Winery from Konavle.

Four course dinner and selected wines – 360 kn per person

Rezervacije: 020 333 486**E-mail: pantarul@pantarul.com**

23. LISTOPADA, PETAK



11 sati, Dom Marina Držića

PREZENTACIJA MINI KUCHARICE “DUBROVNIK - S OKUSOM PROŠLOSTI”

Autor: prof. Josip Žuvela

**Prigodni program i Držićevi slatki
zalogaji koje će posebno za ovu
priliku pripremiti učenici Turističke i
ugostiteljske škole Dubrovnik**

U dubrovačkoj mini kuharici autor je predstavio jela koja vuku korijene iz dubrovačke gastronomske baštine. Dio receptura je prenesen u izvornom obliku, dok je dio nadahnut povijesnim razvojem dubrovačke kuhinje od renesanse nadalje. Ti su recepti reinterpretirani, odnosno prilagođeni mogućnostima, zahtjevima i interesima sadašnjega vremena.

11 am, House of Marin Držić

PRESENTATION OF THE MINI COOKBOOK “DUBROVNIK - A TASTE FROM THE PAST”

Author: Professor Josip Žuvela

**Sweet bites from the time of Marin
Držić and accompanying program (by
students from the Dubrovnik Tourism
and Hospitality School)**

In the Dubrovnik mini cookbook the author presents dishes whose roots are set in Dubrovnik's gastronomic heritage. Part of the recipes have been transferred in their original form, while part have been inspired by the historical development of Dubrovnik cuisine from the Renaissance on. These recipes have been reinterpreted, or rather, adapted to the possibilities, requirements, and interests of the present time.

**10 – 12 sati Lazareti,
DEŠA - Dubrovnik, Frana Supila 8**

RADIONICA IZRADE KONTONJATE

U Dubrovniku se od mirisnih dunja i šećera kuha kontonjata ili voćni sir. Vruća smjesa se ulijeva u ukrasne formice, hladi, učvršćuje, pa čeka pravo vrijeme da se zagri mirisnim listovima lovora. Ovisno o vještini domaćice i obiteljskim tajnim receptima boja kontonjate varira od svijetlosmeđe do tamnocrvene, a servirana na lovru krase blagdanske trpeze.

Rezervacije: 020 420 145

**16 sati, Razvojna agencija DURA,
Branitelj Dubrovnika 15**

EKO RADIONICA: „OD VRTA DO STOLA“

*Organizatori: Razvojna agencija grada
Dubrovnika DURA i Grad Dubrovnik*

Više informacija na stranici 12

**10 am– 12 pm, Lazareti,
DEŠA - Dubrovnik , Frana Supila 8**

WORKSHOP: “KONTONJATA” (QUINCE CHEESE)

Traditionally in Dubrovnik, fragrant quinces and sugar are cooked down to make kontonjata or quince cheese. The hot mixture is poured into decorative moulds where it is cooled until it becomes firm, and then comes the wait, until the right time comes for it to be served, embraced with fragrant bay leaves. Depending on the skill of the cook and the secret family recipe, the colour of the kontonjata varies from light brown to dark red, and it is served on bay leaves which then adorns holiday tables.

Reservations: 020 420 145

**4 pm, City of Dubrovnik Development
Agency DURA, Branitelj Dubrovnika 15**

ECO WORKSHOP: “FROM THE GARDEN TO THE TABLE”

*Organized by the City of Dubrovnik Development
Agency DURA and the City of Dubrovnik*

More information on page 13

23 OCTOBER, FRIDAY



18 sati, Hotel Lapad**VEČER GRADA GIJONA (Španjolska)****Prezentacija turističke i gastronomske ponude grada Gijona**

Asturias je regija smještena u Biskajskom zaljevu. Riječ je o industrijskoj regiji čija se ekonomija temelji na rudarstvu. Posljednjih godina Asturias se usmjerio snažnijem razvitku turizma, posebno gastronomiji, a u najvećem gradu regije nekoliko je restorana s Michelinovom zvijezdicom. Gijon je poznat i kao grad u kojem se diče da su izmislili najrašireniju svjetsku slasticu – sladoled, poznat je i po proizvodnji arapske slastice – Turrón, a regija Asturias posebno je poznata po proizvodnji Cidera – španjolski „Sidre“, alkoholnog pića koje se radi od jabuka.

Na ovom Festivalu će se predstaviti chef Jose Luis Camacho iz restorana El Candil. To je jedan od najomiljenijih restorana u Gijonu koji poslužuje najbolja jela asturijske kuhinje, poznate po ribi, morskim plodovima, te jelu koje se naziva „fabada asturiana“ varivu od graha sa suhim mesom. **Informacije: press@tzdubrovnik.hr**

6 pm, Hotel Lapad**AN EVENING OF THE CITY OF GIJON (Spain)****Tourism and gastronomy presentation of the City of Gijon**

Asturias is a region located in the Bay of Biscay. It is an industrial region whose economy is based on mining. In recent years Asturias has given more focus to the development of tourism, especially that of gastronomy, and there are several restaurants with Michelin stars in the biggest city of the region. Gijon is known as the city that is said to have invented the world's most widespread dessert – ice cream, it is also known for the production of the Arab sweet Turrón, and the Asturias region is particularly known for producing cider – the Spanish “Sidre”, an alcoholic drink made from apples.

As part of the festival, there will be a presentation by Jose Luis Camacho from the El Candil restaurant. This is one of the most popular restaurants in Gijon and it serves the best dishes of Asturian cuisine, which is famous for its fish, seafood, and a dish called “Fabada Asturiana” (bean and smoked meat stew). **Reservations: press@tzdubrovnik.hr**



23 OCTOBER, FRIDAY

23. LISTOPADA, PETAK



**20 sati, Wine bar Razonoda,
Od puča 1**

VOĐENA DEGUSTACIJA POSTUP MARE

**(vertikala - 3 berbe) uz prigodne
zalogaje**

Postup Mare je već dugo godina jedna od ikona Pelješca i plavca malog. U obiteljskom podrumu Bura - Mrgudić ovaj Postup stoji uz bok sa legendarnim Dingač Bura vinom. Punog tijela, sirupasto i nevjerovatno moćno. Vino za specijalne prilike koje eksplodira u ustima i čiji okus ostaje danima na nepcu. Samo u vinskom baru Razonoda možete probati 3 berbe ovog nevjerovatnog vina uz vodstvo Borisa Mrgudića.

Kotizacija: 100 kn

Rezervacije od 12. listopada

Tel: 091 3324 104

E-mail: winebar@thepucipalace.com

**8 pm, Wine bar Razonoda
Od puča 1**

GUIDED WINE TASTING OF POSTUP MARE

**(vertical - 3 vintages) with appropriate
snacks**

For many years now, Postup Mare has been one of the icons of the Pelješac peninsula and the Plavac Mali sort. In the Bura - Mrgudić family wine cellar, this Postup stands alongside the legendary Dingač Bura wine. Full-bodied, syrupy, and incredibly powerful. This is a wine for special occasions that explodes in your mouth and whose taste remains on your palate for days. Only in the Razonoda wine bar can you try three vintages of this amazing wine under the guidance of Boris Mrgudić.

Fee: 100 kn

Reservations from 12 October

Tel: 091 3324 104

E-mail: winebar@thepucipalace.com

10 – 12 sati Lazareti
DEŠA - Dubrovnik, Frana Supila 8
RADIONICA IZRADE
MANTALE

Mantala je dubrovačka delikatesa za čiju pripremu osim pravog mošta treba puno vremena i truda.

Smjesa koja se dobije ukuhavanjem mošta i kuhanjem dobivenoga varenika s ručno mljevenim kukuruznim grizom obogaćuje se mjendulima, koricom limuna, cimetom i drugim začinima, a zatim hladi u drvenim kalupima i suši na lovorovom listu. Dobivena delikatesa vrhunski je užitek za svako nepce.

Rezervacije: 020 420 145

10 am – 12 pm Lazareti
DEŠA - Dubrovnik , Frana Supila 8
WORKSHOP:
TRADITIONAL "MANTALA"

Mantala (must cheese) is a Dubrovnik delicacy whose preparation takes a lot of time and effort. The mixture is obtained by boiling must and then cooking the resulting saba (reduced grape must) with hand-ground corn grits, which is then enriched with almonds, lemon rinds, cinnamon, and other spices, and then cooled in wooden moulds and dried on bay leaves. The resulting delicacy is the ultimate delight for every palate.

Reservations: 020 420 145

24 OCTOBER, SATURDAY



24. LISTOPADA, SUBOTA



12 sati, Restoran Sesame**Predstavljanje i kušnja:****MESO, PATEI
I TERRINE**

Chef i vlasnica poznatoga dubrovačkog Restorana Sesame, Marina Žibert Ercegović prezentirat će kuhanje sous vide, kuhanje steaka u vakumu, mariniranje mesa te pripremu terina i pašteta od mesa.

Kušajte, zabavite se i ponešto naučite uz čašu dobrog vina u Sesamu!

Kotizacija od 100 kuna uključuje kušanje i čašu vina.

Rezervacije je moguće izvršiti do petka, 23. listopada u 12 sati.
Informacije i rezervacije:
020 412 910

12 pm, Sesame Restaurant**Presentation and tasting:****MEAT, PÂTÉS, AND
TERRINES**

Chef and owner of the famous Dubrovnik restaurant Sesame, Marina Žibert Ercegović, will present sous-vide cooking – cooking steak in a vacuum, marinating meat, and preparing meat terrine and pâté.

Taste, have fun, and learn something new with a glass of good wine at Sesame!

Fee of 100 kuna includes food tasting and a glass of wine.

It is possible to make reservations until Friday, October 23rd at 12 p.m.
Information and reservations:
020 412 910

24. LISTOPADA, SUBOTA





16 sati, TIC Pile, Brsalje 5

TVORNICA SLASTICA

by Lucija Tomašić

Kreativna mlada chefica pozabavit će se pripremom i prezentacijom tradicionalnih blagdanskih Husarskih kolačića i mogućim varijacijama na temu uz korištenje rogača, maka, ljute naranče, limuna, smokve i lavande.

Ulaz slobodan

4 pm, TIC Pile, Brsalje 5

SWEET FACTORY

by Lucija Tomašić

This creative young chef will teach the preparation and presentation of the traditional Hussar holiday cookie, with possible variations on the theme, using carob, poppies, bitter oranges, lemons, figs, and lavender.

Free entry

24 OCTOBER, SATURDAY

19 sati, Hotel Hilton Imperial Dubrovnik

VEČERA S POZNATIM CHEFOM: DINO GALVAGNO

Dino Galvagno ne voli kompromise i svjestan je svoje reputacije najavangardnijeg, najhrabrijeg i najzahtjevnijeg hrvatskog chefa. Inspiraciju pronalazi u prirodi, a voli surađivati i dijeliti iskustva sa strastvenim proizvođačima i sakupljačima. Koristi samo kvalitetne, a često i zaboravljene ili nedovoljno iskorištene namirnice. Cilj Dina Galvagna je osuvremeniti i rafinirati gastronomski identitet hrvatskih regija i definirati modernu hrvatsku kuhinju. Na Good Food Festivalu chef Dino predstavlja vlastitu viziju i pokazuje neiskorištene mogućnosti dubrovačke kuhinje. Probajte kako kuha jedinstveni hrvatski chef! Samo za Vas u Hiltonu - Dino Galvagno!

7 pm, Hotel Hilton Imperial Dubrovnik

DINNER WITH A FAMOUS CHEF: DINO GALVAGNO

Dino Galvagno does not like to compromise and he is aware of his reputation as the most avant-garde, bravest, and most demanding Croatian chef. He finds inspiration in nature, and he likes to collaborate and share experiences with passionate producers and collectors. He only uses quality, and often forgotten, or underutilized foods. The goal of Dino Galvagno is to modernize and refine the culinary identity of regions in Croatia and to define modern Croatian cuisine. At the Good Food Festival Chef Dino will present his vision and the untapped opportunities of Dubrovnik's cuisine. Try the cooking of this unique Croatian chef! Only for you at the Hilton – Dino Galvagno!

Večera u 5 slijedova i odabrana vrhunska vina – 250 kuna po osobi.

Five course dinner and select premium wines – 250 per person.

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

A man with short, curly brown hair and a beard, wearing a blue t-shirt, is smiling and looking down at a plant stem he is holding. He is using a small, dark-handled tool to cut or trim the stem. The background is a field of tall, thin green plants with small yellow flowers, slightly out of focus. The lighting is bright, suggesting a sunny day.

24 OCTOBER, SATURDAY

**10 – 12 sati Lazareti, DEŠA-
Dubrovnik, Frana Supila 8**

RADIONICA IZRADE ARANCINA I BRUŠTULANIH MJENDULA

Arancini i bruštulani mjenduli su nezaobilazne delikatese tradicionalnih dubrovačkih trpeza. Arancini se pripremaju od neprskanih korica domaćih naranača iz dubrovačkih đardina. Posebno su aromatični i interesantni arancini od dubrovačke ljute naranče iz Deše. Bruštulani mjenduli se poslužuju kao bomboni uz suhe smokve i arancine te kapljicu domaćega likera. Arancini i bruštulani mjenduli često su dio slatkih poklona ili suvenira koji su sve traženiji turistički proizvod. Naučite i vi pripremiti domaće arancine i bruštulane mjendule i razveselite drage ljude ovom dubrovačkom slatkom delikatesom!

Rezervacije: 020 420 145

10 sati, TIC Pile, Brsalje 5

TVORNICA SLASTICA

by Lucija Tomašić

Radionica je namijenjena mamama, bakama, tetkama – a tema je kako pripremiti slatki stol za najmlađe, izraditi „cake pops“ i „lollipops“. Lucija Tomašić, dubrovačka mlada slastičarka, naučit će Vas kako dječje rođendane i zabave učiniti primamljive mališanima.

Ulaz slobodan

**10 am – 12 pm Lazareti, DEŠA
Dubrovnik, , Frana Supila 8**

WORKSHOP: TRADITIONAL "ARANCINI" AND CARAMELIZED ALMONDS

Arancini and caramelized almonds are unavoidable delicacies of traditional Dubrovnik tables. Arancini are made from the skin of home grown organic oranges from Dubrovnik gardens. The arancini made from DEŠA's sour oranges are especially aromatic and interesting. Caramelized almonds are usually served as candies with dried figs and arancini along with a small glass of homemade liqueur. They are often part of the sweet gifts or souvenirs that have become increasingly popular tourist products. Learn how to prepare homemade arancini and caramelized almonds and bring cheer to those dear to you with these sweet Dubrovnik delicacies.

Reservations: 020 420 145

**10 am, TIC Pile, Brsalje 5
SWEET FACTORY**

by Lucija Tomašić

The workshop is meant for mothers, grandmothers, aunts – and the topic is how to prepare a sweet table for youngsters; how to make "cake pops" and "lolly pops". Lucija Tomašić, a young Dubrovnik pastry chef, will teach you how to make children's birthdays and parties appealing to children.

Free entry

11 sati, Palača Sponza BLEDSKE KREMŠNITE

**Prezentacija i prodaja tipičnih domaćih
proizvoda iz Slovenije**

*Suorganizatori: Općina Bled, TZ Bled,
Zavod za kulturu Bled*

Bled je jedno od najljepših alpskih ljetovališta, ali nije poznat samo po svojoj prekrasnoj prirodi, jezeru u kojem se ogleda ljepota planine, svježem zraku i miru, već i po svojim tradicionalnim jelima i proizvodima.

Simbol Bledske kuhinje su kremšnite. Tradicija pripreme ove poznate slastice je vrlo duga. U posljednjih 60 godina na Bledu je pripremljeno preko 12 milijuna kremšnita. Posebnost bledskih kremšnita nije u tajnim sastojcima, već u vještini slastičara.

Upoznajte Bled u Dubrovniku kroz okuse i mirise! Kušajte kranjske kobasice, poznate bledske kremšnite i borovniček u palači Sponza!

11 am, Sponza Palace BLED "KREMŠNITE"

**Presentation and sale of typical local
products from Slovenia**

*Co-Organizers: Bled Community,
Bled Tourist Board, Bled Culture Institute*

Bled is one of the most beautiful alpine resorts, but not only is it known for its beautiful nature, its lake which reflects the beauty of the mountains, fresh air, and peacefulness, but it is also known for its traditional dishes and products.

A symbol of Bled's cuisine is the famous Bled "kremšnita", or custard cream slice. The tradition of this famous dessert is very long. Over the last 60 years, over 12 million "kremšnita" have been prepared in Bled. The specialty of Bled "kremšnita" does not lie in secret ingredients, but in the artistry of its pastry chefs. Get to know Bled in Dubrovnik through its tastes and aromas! Try Kranj sausages, the famous Bled kremšnita, and borovniček (blueberry liqueur) in Sponza Palace!



25 OCTOBER, SUNDAY

16.30 - 18.30 sati
Hotel Rixos Libertas Dubrovnik
POZIV NA ČAJ

Pozivamo Vas na završni događaj ovogodišnjega Good Food Festivala u Hotelu Rixos Libertas Dubrovnik! Chef Ozgur Donertas će za tu priliku pripremiti niz raznovrsnih slastica i slanih zalogaja. Sacher torta, torta od mrkve, drobljenac od jabuka, mali voćni i čokoladni tartovi, prave turske baklave, kiflice s dubrovačkim džemom od naranača, palačinke s egzotičnim nadjevima – zagolicat će nepca sladakusaca! Chef Ozgur prezentirat će izradu minjona i domaćih čokoladnih pralina koji će se, naravno, i kušati dok će ljubitelji čokolade uživati u raskošnoj čokoladnoj fontani.

Hrvatska glazbena umjetnica Danijela Pintarić i pijanist Darko Domitrović izvest će niz odabranih evergreena za potpuni doživljaj popodneva uz čaj u Rixosu!

Broj mjesta ograničen
Rezervacije: 091 644 7432
Sponzor: Hotel Rixos Libertas Dubrovnik

4.30 pm – 6.30 pm
Hotel Rixos Libertas Dubrovnik
ELEGANT TEA TIME

We invite you to the final event of this year's Good Food Festival at the Hotel Rixos Libertas Dubrovnik! For this occasion, Chef Ozgur Donertas will prepare a range of pastries and savoury bites. Sacher cake, carrot cake, apple crumble, small fruit and chocolate tarts, real Turkish baklava, cookies with jam from Dubrovnik bitter oranges, pancakes with exotic fillings – they will tickle the palates of sweet tooths! Chef Ozgur will present mignons and handmade chocolate pralines that will of course be available to taste, while chocolate lovers will enjoy a luxurious chocolate fountain.

Croatian music artist Daniel Pintarić and pianist Darko Domitrović will perform a series of selected evergreens for the full experience of afternoon tea at the Rixos!

Space is limited
Reservations: 091 644 7432
Sponsor: Hotel Rixos Libertas Dubrovnik

25 OCTOBER, SUNDAY



KINOPROGRAM

22. listopada, Kino Sloboda

**Premijerno
PAKLENA KUHINJA**

Komedija / Drama

Redatelj: John Wells

Uloge: Bradley Cooper, Jamie Dornan,
Sienna Miler, Uma Thurman

Ovaj zadržljivo zabavni emotivan film priča je o ljubavi prema hrani, o ljubavi između dvoje ljudi i o snazi koju nosi druga šansa. Chef Adam Jones imao je sve, i sve je izgubio. Rock-zvijezda s dvije Michelinove zvjezdice, lošim navikama i reputacijom bivšeg enfant terrible pariške ugostiteljske scene svaki bi put sve učinio - drugačije. Jedino do čega mu je ikad bilo stalo bilo je uzbuđenje stvaranja eksplozije okusa. No, da bi dobio svoju kuhinju i onu treću zvjezdicu koju Michelin dodjeljuje, a njemu neprestano izmiče, morat će na svoju stranu pridobiti one najbolje, uključujući i prelijepu Helene.

Cijena ulaznice 25 kn

23. listopada, Kino Visia

**INDIJSKI ZAČIN NA
FRANCUSKI NAČIN**

Komedija

Redatelj: Lasse Hallström

Uloge: Helen Mirren, Manish Dayal,
Charlotte Le Bon, Niels Arestrup

Kada u Francusku doseli obitelj iz Indije te otvori „zalagajnicu” nasuprot slavnoga francuskog restorana koji vodi briljantna Madame Mallorey (Helen Mirren) doći će do prisilnog miješanja potpuno različitih kultura - ali i recepata i začina. Indijski začini na francuski način snimljen je prema istoimenom bestselleru Richarda Moraisa, a u glavnoj se ulazi pojavljuje oscarovka Helen Mirren!

Ulaz slobodan

Kinematografi Dubrovnik
Informacije: 020 417 107
www.kinematografi.org

FILM PROGRAM

22 October, Sloboda cinema

Premier BURNT

Comedy / drama

Director: John Wells

Leading roles: Bradley Cooper, Jamie Dornan, Sienna Miler, Uma Thurman

This amazingly fun, emotional movie is the story of the love of food, about love between two people, and the power carried by a second chance. Chef Adam Jones had everything – and lost it all. A rock star with two Michelin stars, bad habits, and the reputation of formerly being the enfant terrible of the Parisian restaurant scene, every time he would do something, he would do it differently. The only thing he ever cared about was the thrill of creating an explosion of flavours. But to get his kitchen and the third star awarded by Michelin which constantly escapes him, he will have to win over the best, including the beautiful Helene.

Cijena ulaznice 25 kn

23 October, Visia cinema

THE HUNDERED-FOOT JOURNEY

Comedy

Director: Lasse Hallström

Leading roles: Helen Mirren, Manish Dayal, Charlotte Le Bon, Niels Arestrup

When a family from India moves to France and opens a restaurant opposite a famous French restaurant run by the brilliant Madame Malloreys (Helen Mirren), two completely different cultures will be forced to mix – as will their recipes and spices. The Hundred-Foot Journey was filmed according to the best-selling novel of the same name by Richard Morais and the leading role is played by Oscar-winner Helen Mirren!

Free entry

Dubrovnik Cinematographers
Information: 020 417 107
www.kinematografi.org

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. Obnovom je sačuvan izvorni izgled prizemlja, otvorena su tri bunara-rupe, arhitektonski naglašena ogradom. 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.

Etnografski Muzej, Od Rupa 3

Tel.: 020/ 323 018, 323 013

Radno vrijeme: Pon – sub / 9-18 sati

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 reconstruction preserved the original appearance of the ground floor and opened three of the well-like holes that were then architecturally accented by fences. The permanent exhibition shows the traditional culture of the Dubrovnik region – economic and material on the first floor, and spiritual (customs, traditional folk costumes, folklore, textiles, and lace) 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.

Address: Od Rupa 3

Tel.: 020/ 323 018, 323 013

Hours: Mon– Sat / 9 am – 6 pm

GASTROCULTURE



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

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 MENUES



RESTORAN AMFORA

Obala Stjepana Radića 26

tel: 020 419 419

Festivalski mesni meni

24 sata sous vide kuhana paštica

s domaćim njokima

Panna cotta s želeom od jagoda

Festivalski riblji meni

Tuna steak sa sicilijanskom caponatom

i salatom od komorača

Tart tatine

BANJEBEACH RESTAURANT LOUNGE & CLUB

Frana Supila 10b, tel: 020 412 220

Festivalski riblji meni

Salata od hobotnice

File od brancina

(svježi brancin s blitvom i krumpirom)

Dubrovačka rozata

Festivalski mesni meni

Rižoto s tartufima

Ramstek sa žara

(suho odležani ramstek s pjenicom od krumpira i celera aromatiziran s tartufima)

Panna cotta

s preljevom od šumskoga voća

OYSTER & SUSHI BAR BOTA

Od Pustijerne bb, tel: 020 324 034

Festivalski meni 1

Spring rolle

Tiger roll

Philadelphia roll

Maki tuna

Čokoladna kocka

Festivalski meni 2

Carpaccio gof

Tuna steak (na riži)

Brownies

AMFORA RESTAURANT

Obala Stjepana Radića 26

tel: 020 419 419

Meat Festival Menu

24 hour sous-vide cooked paštica

(Dalmatian pot roast) with homemade gnocchi

Panna cotta with a strawberry gelée

Fish Festival Menu

Tuna steak with Sicilian caponata
and fennel salad

Tarte Tatin

BANJEBEACH RESTAURANT LOUNGE & CLUB

Frana Supila 10b, tel: 020 412 220

Fish Festival Menu

Octopus salad

Sea bass fillet

(fresh sea bass with Swiss chard and potatoes)

Dubrovnik caramel custard "rozata"

Meat Festival Menu

Truffle risotto

Sirloin steak

(dry aged beef, potato and celery mousse
aromatized with truffles)

Panna cotta

topped with wild berry sauce

OYSTER & SUSHI BAR BOTA

Od Pustijerne bb, tel: 020 324 034

Festival Menu 1

Spring rolls

Tiger roll

Philadelphia roll

Maki tuna

Brownie

Festival Menu 2

Amberjack carpaccio

Tuna steak on a bed of rice

Brownie

CHIHUAHUA CANTINA MEXICANA

Šetalište kralja Zvonimira 2b
tel: 020 424 445

Festivalski meni

Slana "tortica"

(tortilla punjena mladim kozjim sirom,
sušenim rajčicama, svježa jalapeno
papičica, pesto od bosiljka)

Biftek na radiću i rikuli s Mole umakom

(umak s čokoladom) i hrskavim
kukuruznim mrvicama

Hladna čokoladna pjenica

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

RESTORAN CULTO

Vukovarska 17, tel: 099 321 6141

Festivalski mesni meni

Juha od kukuruza i buče

s kolicama na ulju od tartufa

Volovski rep na podlozi pirea od celera

s kandiranim limunom

Panna cotta sa sirupom od voća

Festivalski riblji meni

Zapečeni gambori u maslu i česnu

s rikulom i ribanim parmezanom

File orade

na podlozi pirea od cvjetače, ulja od
tartufa i julliene povrća

Panna cotta sa sirupom od voća

KONOBA DALMATINO

Miha Pracata 6, tel: 20 323 070

Festivalski meni 1

Marinirani inćuni i kozice

servirani na posteljici od rikule

File od kovača sa wok povrćem

i umakom od ružmarina, limuna i češnjaka

Panna cotta od kokosovoga 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

CHIHUAHUA CANTINA MEXICANA

Šetalište kralja Zvonimira 2b
tel: 020 424 445

Festival Menu

Savoury tortilla

(tortilla stuffed with fresh goat cheese, dried tomatoes, fresh jalapeno peppers, and basil pesto)

Beef steak served on radicchio and arugula
with Mole sauce (sauce with chocolate)
and crispy corn crumbs

Cold chocolate mousse

topped with hot wild berry sauce, served
with chilli powder (optional)

CULTO RESTAURANT

Vukovarska 17, tel: 099 321 6141

Festival Meat Menu

Corn and pumpkin soup

with croutons infused with truffle oil

Oxtail on a bed of celery purée
with candied lemon

Panna cotta with fruit syrup

Festival Fish Menu

Shrimp baked in butter and garlic

with rocket salad and grated Parmesan
cheese

Sea bream fillet

on a bed of cauliflower purée, truffle oil,
and julienned vegetables

Panna cotta with fruit syrup

DALMATINO TAVERN

Miha Pracata 6, tel: 20 323 070

Festival Menu 1

Marinated anchovies and shrimp

served on a bed of rocket salad

**John Dory fillet served with stir-fried
vegetables**

and rosemary lemon garlic sauce

Coconut milk panna cotta

served with raspberry purée

Festival Menu 2

Mediterranean salad peppers

cherry tomatoes, rocket salad, cucumbers,
onion, olives, Feta cheese

Home-made stuffed pasta

chef's choice pasta, with a tomato sauce

Cheese cake

cheese filling on a biscuit base

RESTORAN DOMINO

Ulica od Domina 3, tel: 020 323 103

Festivalski meni

Juha od bundeve

Gulaš „Domino“ s njokima

Kolač od jabuka

RESTORAN EDEN

Kardinala Stepinca 54, tel: 020 435 133

Festivalski meni 1

Bruskete

Pečene svježe lignje na žaru

i miješana salata

Dubrovačka rozata

Festivalski meni 2

Juha od gljiva

Tatar biftek

Palačinke po izboru

RESTORAN GUSTA ME

Hvarska bb, tel: 020 420 013

Festivalski meni

Domaća juha od mrkve i đumbira

File od brancina

s umakom od kapara na zelenom krumpiru

Domaća topla pita od jabuka

RESTORAN KLARISA

Poljana Paska Miličevića 4

tel: 020 413 100

Festivalski meni

**Krem juha od suhih vrganja i
šampinjona**

Medaljon od grdobine

s dalmatinskim pršutom i umakom od maslaca

Kolač od rogača

RESTORAN KOPUN

Poljana Ruđera Boškovića 7

tel: 099 201 51 52

Festivalski meni

Juha od kopuna

Šporki makaruli

Štrudel

DOMINO RESTAURANT

Ulica od Domina 3, tel: 020 323 103

Festival Menu

Pumpkin soup

"Domino" goulash with gnocchi

Apple cake

EDEN RESTAURANT

Kardinala Stepinca 54, tel: 020 435 133

Festival Menu 1

Bruschetta

Fresh grilled squid and mixed salad

Dubrovnik caramel custard "rozata"

Festival Menu 2

Bruschetta

Fresh grilled squid and mixed salad

Dubrovnik caramel custard "rozata"

GUSTA ME RESTAURANT

Hvarska bb, tel: 020 420 013

Festival Menu

Homemade carrot and ginger soup

Sea bass fillet

with caper sauce, served with baby potatoes

Warm homemade apple cake

KLARISA RESTAURANT

Poljana Paska Miličevića 4

tel: 020 413 100

Festival Menu

Creamy dried Porcini and Portobello
mushroom soup

Monkfish medallions

with Dalmatian prosciutto in butter sauce

Carob cake

KOPUN RESTAURANT

Poljana Ruđera Boškovića 7

tel: 099 201 51 52

Festival Menu

Capon soup

Šporki makaruli (dirty macaroni)

Strudel

RESTORAN MIMOZA

Branitelja Dubrovnika 9, tel: 020 411 157

Festivalski meni 1

Sipa s bobom

Prženi gavuni

s krumpir salatom

Desert po želji gosta

Festivalski meni 2

Seljačka juha od suhoga povrća

Svinjski medaljoni

s prilogom u umaku od motara

Desert po želji gosta

KONOBA MOSKAR

Prijeko 16, tel: 020 321 581

Festivalski meni 1

Domaća tjestenina s janječim raguom

Juneći ramsteak pečen na žaru

s pečenim krumpirom i lisnatim salatama

Semifreddo od rogača

Festivalski meni 2

Salata od mušula na stonski način

Brodet na način konobe Moskar

Semifreddo od rogača

**VEGETARIJANSKI RESTORAN
NISHTA**

Prijeko bb, tel: 020 322 088

Festivalski meni

Carpaccio od cikle

s chutney-om od mente

Ragout od gljiva

s jesenskim povrćem i "rösti" (švicarsko nacionalno jelo, prilog od gratanih patata)

Mousse od bundeve

s karameliziranim bademima i jabukom

MIMOZA RESTAURANT

Branitelja Dubrovnika 9, tel: 020 411 157

Festival Menu 1

Cuttlefish with broad beans

Fried Mediterranean sand smelt

with potato salad

Choice of dessert

Festival Menu 2

Dried vegetable peasant soup

Pork medallions

with rock samphire sauce

Choice of dessert

MOSKAR TAVERN

Prijeko 16, tel: 020 321 581

Festival Menu 1

Homemade pasta with lamb ragù

Grilled baby beef steak

with baked potatoes and salad greens

Carob semifreddo

Festival Menu 2

Ston mussel salad

Moskar brodetto (seafood stew)

Carob semifreddo

VEGETARIAN RESTAURANT NISHTA

Prijeko bb, tel: 020 322 088

Festival Menu

Beet carpaccio

with mint chutney

Mushroom ragù

with seasonal vegetables and "rösti"

(Swiss national dish - potato gratin)

Pumpkin mousse

with caramelized almonds and apples

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

Festivalski meni 1**Domaći aperitiv**

(višnjevača, travarica, orahovica)

Pršut i sir iz ulja**Šporki makaruli****Dubrovačka rozata****Čaša bijeloga ili crnoga kućnoga vina****Festivalski meni 2****Domaći aperitiv**

(višnjevača, travarica, orahovica)

Mladi kravlji sir s medom**Teleći rižot****Torta od badema****Čaša bijeloga ili crnoga kućnoga vina****Festivalski meni 3****Domaći aperitiv**

(višnjevača, travarica, orahovica)

Toplo-hladna salata s kozicama

i umakom od cikle

Polpete od hobotnice

s dalmatinskim prilogom

Čokoladni kolač od oraha i jabuka**Čaša bijeloga ili crnoga kućnoga vina****RESTORAN PANTARUL**

Kralja Tomislava 1, tel: 020 333 486

Festivalski meni**Salata sa skutom****Piletina pohana u hrskavim panko mrvicama**

s umakom od mrkve i đumbira

Kolač od maka i naranče**RESTORAN POKLISAR**

Ribarnica 1, tel: 020 322 176

Festivalski sushi meni**Miso soup****Hosomaki uramaki****Sladoled od mente****Saporro pivo****Festivalski mediteranski meni****Marinirani inčuni**

na rikuli

Crni špageti sa svježom tunom

i cherry rajčicama

Dubrovačka rozata

ORSAN RESTAURANT

Ivana Zajca 2, tel: 020 436 822

Festival Menu 1

Homemade aperitif

sour cherry liqueur, herb or walnut brandy

Prosciutto and cheese aged in oil

Šporki makaruli (dirty macaroni)

Dubrovnik caramel custard "rozata"

Glass of white or red house wine

Festival Menu 2

Homemade aperitif

sour cherry liqueur, herb or walnut brandy

Fresh cheese served with honey

Veal risotto

Almond cake

Glass of white or red house wine

Festival Menu 3

Homemade aperitif

sour cherry liqueur, herb or walnut brandy

Hot and cold salad with shrimp

and beet sauce

Octopus patties

with Dalmatian side dish

Walnut and apple chocolate cake

Glass of white or red house wine

PANTARUL RESTAURANT

Kralja Tomislava 1, tel: 020 333 486

Festival Menu

Fresh curd cottage cheese salad

Crunchy fried panko chicken

with a carrot and ginger sauce

Poppy and orange cake

RESTORAN POKLISAR

Ribarnica 1, tel: 020 322 176

Sushi Festival Menu

Miso soup

Hosomaki uramaki

Mint ice cream

Sapporo beer

Mediterranean Festival Menu

Marinated anchovies

on a bed of rocket salad

Black spaghetti with fresh tuna

and cherry tomatoes

Dubrovnik caramel custard "rozata"

KONOBA PUPO

Miha Pracata 8, tel: 020 323 555

Festivalski meni

Krem juha od povrća

Svinjski medaljoni

u umaku od crvenoga vina i domaća
palenta sa sirom

Domaća pita od jabuka

RESTORAN RIVA GRAVOSA

Obala Stjepana Radića 38

tel: 020 410 524

Festivalski riblji meni

Rizot s morskim plodovima

File od brancina s prilogom

Štrudel

Festivalski mesni meni

Hladna plata

(pršut, sir, hobotnica)

Punjeni pureći odrezak s prilogom

(pomfrit i povrće)

Rozata

RESTORAN ROZARIO

Prijeko 1, tel: 020 322 015

Festivalski riblji meni

Marinirani inćuni 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 povrćem

Dubrovačka rozata

RESTORAN SEBASTIAN

Prijeko 11, tel: 020 321 446

Festivalski meni

Brusketa Sebastian

pesto od balančana s inćunima i sušenim
pomadorama

Lignje na žaru

s emulzijom od ružmarina, maslinovoga
ulja i balzamičnoga octa

Dubrovačka rozata

PUPO TAVERN

Miha Pracata 8, tel: 020 323 555

Festival Menu

Cream of vegetable soup

Pork medallions

in a red wine sauce with homemade polenta with cheese

Homemade apple cake

RIVA GRAVOSA RESTAURANT

Obala Stjepana Radića 38

tel: 020 410 524

Festival Fish Menu

Seafood risotto

Sea bass filler with side dish

Strudel

Festival Meat Menu

Cold starter

(prosciutto, cheese, octopus salad)

Stuffed turkey steak with side dish

(French fries and vegetables)

Dubrovnik caramel custard "rozata"

ROZARIO RESTAURANT

Prijeko 1, tel: 020 322 015

Festival Fish Menu

Marinated anchovy salad

Sea bass fillet

with cooked vegetables

Homemade orange cake

Festival Meat Menu

Dalmatian prosciutto, cheese, olives

Chicken served in Dalmatian raisin

wine (prošek) and raisin sauce

with vegetables

Dubrovnik caramel custard "rozata"

RESTAURANT SEBASTIAN

Prijeko 11, tel: 020 321 446

Festival Menu

Sebastian Bruschetta

eggplant pesto with anchovies and dried tomatoes

Grilled squid

with a rosemary, olive oil, and balsamic vinegar emulsion

Dubrovnik caramel custard "rozata"

JAPANSKI RESTORAN SHIZUKU

Kneza Domagoja 1F, tel: 020 311 493

Festivalski meni

Sezonska salata s lignjama

u tempuri i Yuzu dressingom

Proljećne rollice s povrćem i kozicama

Maki plata

Sladoled od zelenoga čaja

RESTORAN STARA LOZA, PRIJEKO PALACE

Prijeko 22, tel: 020 321 145

Festivalski meni 1

Srdele i inćuni

Želatina od maslina, prah od maslinovoga ulja,
pasta od inćuna, srdele pržene u tempuri

Orzoto

Kozice, brašno od liganja, hrskava svinjska
kožica s dodatkom crnila od sipe

Pandišpanj

Krema od rogača, želatina od naranača, čips od
Granny Smith jabuka i sorbet od mantale

Festivalski meni 2

“Surf & Turf”

Tatarski biftek, kamenice, namaz od vlasca i
namaz od kamenica

“7 Asian spicy pork belly”

Pikantna svinjetina sa 7 azijskih začina, kuhana
24 sata na 75C, s krastavcima, mladim lukom i
umakom od šljiva

Pandišpanj

Krema od rogača, želatina od naranača, čips od
Granny Smith jabuka i sorbet od mantale

RESTORAN TAJ MAHAL

Nikole Gučetića, tel: 020 323 221

Festivalski meni

Tarhana čorba od rajčice

Pikantne juneće grill kobasice

s pirjanim porilukom

Mladi sir s džemom od smokava

RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14

tel: 020 640 123

Festivalski meni

Kremasta juha od luka i sira

Pilav od riže s crvenim radićem

Kolač od griza s orasima i jabukom

SHIZUKU JAPANESE RESTAURANT

Kneza Domagoja 1F, tel: 020 311 493

Festival Menu

Seasonal salad

with calamari tempura and Yuzu dressing

Spring rolls with vegetables and shrimp

Maki Platter

Green tea ice cream

STARA LOZA RESTAURANT, PRIJEKO PALACE

Prijeko 22, tel: 020 321 145

Festival Menu 1

Sardine & Anchovies

Olive gel, olive oil powder, anchovy cream, tempura fried sardines

Orzoto

Shrimp, squid powder, crispy pork skin, infusion of squid ink

Pandišpanj

Carob cream, orange gel, Granny Smith chips, mantala (must cheese) sorbet

Festival Menu 2

Surf & Turf

Beef tartar, oysters, chive cream & oyster cream

7 Asian spiced pork belly

Slow cooked pork belly - 24 hours at 75°C, cucumber & spring onion, plum sauce

Pandišpanj

Carob cream, orange gel, Granny Smith chips, mantala (must cheese) sorbet

TAJ MAHAL RESTAURANT

Nikole Gučetića, tel: 020 323 221

Festival Menu

Tarhana tomato soup

Spicy grilled baby beef sausages

with sautéed leeks

Fresh cheese with fig preserve

TAJ MAHAL RESTAURANT

Hotel Lero, Iva Vojnovića 14

tel: 020 640 123

Festival Menu

Cream of onion and cheese soup

Rice pilaf with red radicchio

Grit cake with walnuts and apples

TRATTORIA TEZORO

Široka 3, tel: 091 4050 796

Festivalski riblji meni

Marinirana tunjevina

Brancin i lignje sa žara

s blitvom i krumpirom

Parfe od lješnjaka

Festivalski mesni meni

Mladi kozji sir na palenti

Goveđi sote Stroganoff

sa žrnovskim makarulima

Parfe od lješnjaka

SPAGHETTERIA TONI

Nikole Božidarevića 14, tel: 020 323 134

Festivalski meni

Bruskete

Šporki makaruli

Miješana salata

TRATTORIA TEZORO

Široka 3, tel: 091 4050 796

Festival Fish Menu

Marinated tuna

Grilled sea bass and squid

with swiss chard and potatoes

Hazelnut parfait

Festival Meat Menu

Fresh goat's cheese over polenta

Beef Stroganoff

with Žrnovo macaroni

Hazelnut parfait

SPAGHETTERIA TONI

Nikole Božidarevića 14, tel: 020 323 134

Festival Menu

Bruschetta

Dirty Macaroni

Mixed salad



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