



GOOD FOOD

Festival

Dubrovnik 2018

PROGRAM
15 – 21 OCTOBER

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Dubrovnik restaurant week

Healthy food and homemade goods fair at Pile

15 October, Monday

11 am, small cottage at Pile
Arepa de Ricardo

Exhibition: Sweet but not honey. Bitter but not warmwood.

18-21 OCTOBER

Afternoon tea in the Hilton Imperial Hotel

Wine tastings in Dubrovnik wine bars

Sweet festival offer

Eat & walk tours

18 OCTOBER, THURSDAY

10 am, Lazaretto Deša Association

Primorje cake

Workshop on preparing traditional sweets

11 am, Tourist Information Centre at Pile

Ciao Karmela in Liguria

Presentation on making savoury Italian pies and tasting
Workshop host:
Karmela Vukov-Colić

5 pm, Tourist Information Centre at Pile

Ciao Karmela on Capri

Presentation on making sweet Italian pies and tasting
Workshop host:
Karmela Vukov-Colić

7 pm, Dubrovnik Beer Company

A story about beer

Expert guidance and beer tasting

19 OCTOBER, FRIDAY

10 am, Lazaretto, Deša Association

Brittle (croquant)

Workshop on preparing traditional sweets

11 am, Tourist Information Centre at Pile

Cooking in harmony with nature

Workshop and tasting
Workshop host:
Dino Galvagno

5 pm, Tourist Information Centre at Pile

Štrukle and strudel

Workshop on preparing traditional meals found in Croatian cuisine
Workshop host: Karmela Karlović, Moja kuhaona d.o.o.
Assistants: Sanja Mikša, Sandra Rončević

6.30 pm, Kantenari Restaurant, Sunset Beach Dubrovnik

Venezuelan Dinner

Four course dinner
Host: Ricardo Luque
Music: Cubismo

20 OCTOBER, SATURDAY

10 am, Lazaretto, Deša Association

Dubrovnik caramel custard Rozata

Workshop on preparing traditional sweets

10 am – 2:30 pm, Osojnik

Traditional lunch at Osojnik

Presentations, tastings, Lindo dance, traditional dishes

11 am, Tourist Information Centre at Pile

Workshop on food styling and food photography

Workshop host: Sandra Rončević, Moja kuhaona d.o.o.
Assistants: Karmela Karlović, Sanja Mikša

Noon -2 pm, Hotel Rixos Libertas, Restaurant Mozaik Rixos Brunch

Live music
Charity event

2 pm, Tourist Information Centre at Pile

Sous-vide: If you eat well, you live well!

Presentation of the sous-vide cooking technique
Workshop host: Marina Žibert Ercegović

5 pm, Tourist Information Centre at Pile

The heritage of autochthonous Latin American civilizations in world gastronomy

Presentation and tasting
Host: Ricardo Luque

6 pm, Škar Winery

The story of Lekri, the only wine produced in Dubrovnik

Presentation and tasting

7 pm, Amfora Restaurant Dinner with Dino & Wild Skins

Five course thematic dinner and selected premium wines
Guest chef: Dino Galvagno
Host chef: Kristian Korda
Live music performed by Pero Škobelj, guitar

8 pm, Porat Restaurant Dinner with chef Ivan Pažanin

4 course dinner and selected premium wines
Live music

21 OCTOBER, SUNDAY

10 am, Lazaretto, Deša Association

Paradižot (floating island)

Workshop on preparing traditional sweets

11 am, Tourist Information Centre at Pile

Pumpkin dishes

Presentation and tasting
Workshop host: Karmela Karlović, Moja kuhaona d.o.o.
Assistants: Sanja Mikša, Sandra Rončević

10 am – noon, Stradun Dubrovnik Table

Traditional charity event on a table that spans the entire length of Stradun, where Dubrovnik hotels and restaurants, bakers, confectioners, caterers, and winemakers will present their knowledge and skills
Host: Ivica Puljić
Musical Performance: Subrenum Vocal Group and St. George Osjnik - Folklore

3 – 5 pm, Cocktail Academy Dubrovnik

Workshop on preparing cocktails

Workshop host: Frano Stjepović, head of the Croatian Bartenders Association

5 pm, Tourist Information Centre at Pile

Warm marzipane, a sweet from the time of Držić

Presentation and tasting
Workshop hosts: Jadranka Ničetić and Lucija Tomašić

7 pm, Dubrovnik Beer Company Street Food & Beer

by Porat Restaurant and Dubrovnik Beer Company
Live music



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