



GOOD FOOD

Festival

Dubrovnik 2018

15.-21. LISTOPADA
OCTOBER 15 - 21



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

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GOOD
FOOD
Festival
Dubrovnik 2018

15.-21. LISTOPADA / OCTOBER 15 - 21

by Dubrovnik Tourist Board





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TJEDAN DUBROVAČKIH RESTORANA

Vrijedni kuhari tridesetak dubrovačkih restorana posebno su za Good Food Festival kreirali zanimljive menije, a moći će se kušati tijekom cijelog festivalskog tjedna.

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

Menije potražite na str. 62

9-20 sati, Pile

SAJAM ZDRAVE HRANE I DOMAĆIH PROIZVODA NA PILAMA

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, sireve, pršut i ostale domaće proizvode.

Ove godine, tijekom cijelog festivalskog tjedna, na sajmu će se moći kušati tradicionalna venezuelanska arepa.

Prezentacija i kušanje arepe će se održati 15. listopada u 11.00 sati.

9-16 sati, Etnografski muzej (žitnica Rupe)

**SLATKO JE, MED NIJE.
GRKO JE, PELIN NIJE.**

Izložba o kulturi masline i maslinovom ulju u Dalmaciji

Cjeline obrađene na ovoj izložbi obuhvaćaju pregled osnovnih sorta, zatim berbu, transport i pohranu maslina do njihove prerade „na malo“ te u uljarama, kao i običaje i vjerovanja vezana uz maslinu.

Naglasak je stavljen na nekad uvriježene maslinarske i uljarske prakse, koje se uvelike razlikuju od suvremenih, no na njima počiva tradicija uzgoja i prerade maslina.

Napomena: utorkom zatvoreno

DUBROVNIK RESTAURANT WEEK

The hardworking chefs of around thirty Dubrovnik restaurants have specially created menus for the Good Food Festival, which you will be able to try during the festival week.

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

Find menus on page 62

9 am - 8 pm, Pile

HEALTHY FOOD AND HOMEMADE GOODS FAIR

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

This year, throughout the entire festival week, festivalgoers will be able to try

the traditional Venezuelan arepa at the fair.

A presentation and tasting of arepa will be held on October 15th at 11 am.

9 am - 4 pm, Ethnographic Museum
(Rupe/The Holes Granary)

**SWEET BUT NOT HONEY.
BITTER BUT NOT WORMWOOD.**

Exhibition on olive culture and olive oil in Dalmatia

The topics covered at this exhibition include an overview of basic varieties, then harvesting, transporting and storing olives until their small-scale processing and in olive presses, as well as customs and beliefs related to olives. Emphasis is placed on once well-known olive growing and olive oil making practices, which differ greatly from modern ones, however, the traditions of cultivating and processing olives is based on these practices from afore.

Note: closed on Tuesdays

11 sati, kućica na Pilama AREPA DE RICARDO

Prezentacija i kušanje

Kao što mi jedemo kruh, Indijci chapati ili Arapi pite, Venezuelanci jedu arepu. Arepa je tradicionalni venezuelanski „kruh“. Dio je kulinarske tradicije i zajedničkoga nasljeđa Venezuele, Kolumbije i Paname te hrana Indijanaca tog dijela Kariba. Do prije nešto više od 50 godina, kukuruz se kuhao u svakoj kući i potom mljeo u lokalnom mlinu ili sitnio kod kuće u mužaru. Danas se uglavnom koristi industrijsko brašno koje je vrlo jednostavno za upotrebu. Arepa je kraljica doručka, no jede se uvijek i svagdje. Neizostavni maslac daje poseban okus, a punjenje se može prilagoditi svačijem ukusu i prigodi. Zbog svog nenametljivog okusa vrlo se lako kombinira. Tipična venezuelanska arepa punjena je junetinom, crnim graham i sirom. Venezuelanci su ponosni na svoju arepu, vole je i ističu kao simbol nacionalnog identiteta i kulturne baštine.

11 am, small cottage at Pile AREPA DE RICARDO

Presentation and tasting

Just like we eat bread, Indians eat chapati or Arabs eat pies, Venezuelans eat arepa, a traditional Venezuelan “bread”. It is part of the culinary tradition and common heritage of Venezuela, Colombia and Panama, and is a food of the Indians of that part of the Caribbean. Until just over 50 years ago, corn was boiled in every house and then ground in a local mill or at home with a mortar and pestle. Today, industrial flour is mostly used which is very easy to cook with. Arepa is the queen of breakfast; however, it is eaten always and everywhere. The indispensable butter gives a special taste and the filling can be adjusted to everyone’s taste and for certain occasions. Due to its unobtrusive flavour, it is very easy to pair other foods with arepa. The typical Venezuelan arepa is stuffed with beef, black beans and cheese. Venezuelans are proud of their arepa, they love it and highlight it as a symbol of national identity and cultural heritage.



Photo: Luisa d.o.o.

15 OCTOBER

10 sati, Lazareti, Udruga Deša
PRIMORSKA TORTA

**Radionica pripremanja tradicionalnih
slastica**

Primorska torta je tradicionalni kolač Dubrovačkog primorja koji se priprema za svečane prigode od jaja, šećera, mjednula s dodatkom malo brašna i limuna. Ukrašava se tučenim šećerom i bjelancima. Uvijek nas ponovno iznenadi sposobnost negdašnjih domaćica da iz relativno oskudnog izbora namirnica osmisle vrlo ukusnu i rahlu tortu. O kvaliteti primorske torte govori činjenica da se i danas priprema i uvrštava na svečane menije. Kroz Dešinu radionicu želimo primorsku tortu otrgnuti od zaborava.

**Napomena: ulaz slobodan
uz obveznu rezervaciju**

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

11 sati, TIC Pile
CIAO KARMELA U LIGURIJI

**Prezentacija izrade slanih talijanskih
pita i kušanje**

Voditeljica: Karmela Vukov-Colić

Zašto vršci prstiju imaju nezamjenjivu ulogu pri izradi prave ligurske fociacce i što domaćice u nacionalnom parku Cinque terre rade s ostacima povrća iz hladnjaka saznajte na radionici kroz koju vas vodi Karmela Vukov-Colić, televizijska voditeljica, autorica bloga Ciao Karmela, pasionirana putnica, kuharica, kreativka i dobra poznavateljica talijanske gastronomije.

**Napomena: ulaz slobodan
uz obveznu rezervaciju**

**Rezervacije radnim danom od
8.00 do 16.00 sati:
020 312 021
goodfood@tzdubrovnik.hr**

10 am, Lazaretto, Deša Association
PRIMORJE CAKE

Workshop on preparing traditional sweets

Primorje Cake is a traditional cake of the Dubrovnik littoral region that is prepared for festive occasions. It is made from eggs, sugar, almonds, and a little flour and lemon and is decorated with beaten egg whites and sugar. We are always surprised by the ability of cooks in the past to make a very tasty and spongy cake from a relatively scarce choice of ingredients. The quality of the Primorje Cake speaks for itself because it is prepared even nowadays and included in on festive menus. With Deša's workshop, we want to bring back the Primorje Cake from the past.

Note: free entry with mandatory reservation

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

11 am, Tourist Information Centre Pile
CIAO KARMELA IN LIGURIA

Presentation on making savoury Italian pies and tasting

Workshop host: Karmela Vukov-Colić

Why fingertips have an irreplaceable role to play in creating a true Ligurian focaccia and what housewives in the Cinque Terre National Park do with vegetable leftovers from the refrigerator - find out at a workshop led by Karmela Vukov-Colić, television host, author of the blog "Ciao Karmela", passionate traveller, cook, and creative mind with great knowledge of Italian gastronomy.

Note: free entry with mandatory reservation

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

17 sati, TIC Pile

CIAO KARMELA NA CAPRIU

Prezentacija izrade slatkih talijanskih pita i kušanje

Voditeljica: Karmela Vukov-Colić

Kao i mnoga danas omiljena jela, i nadaleko poznata Torta Caprese nastala je - greškom. Odvažite se i vi i naučite pripremati ovu ukusnu slasticu bez glutena čiji vas svaki zalogaj podsjeća na sunčani otok. Kroz radionicu vas vodi Karmela Vukov-Colić, tv voditeljica i autorica bloga Ciao Karmela.

Napomena: ulaz slobodan uz obveznu rezervaciju

Rezervacije radnim danom od 8.00 do 16.00 sati: 020 312 021
goodfood@tzdubrovnik.hr

5 pm, Tourist Information Centre Pile

CIAO KARMELA ON CAPRI

Presentation on making sweet Italian pies and tasting

Workshop host: Karmela Vukov-Colić

Like many of today's favourite dishes, the widely known Torta Caprese was created - by mistake. Dare yourself and learn how to prepare this delicious, gluten-free dessert whose every bite reminds you of a sunny island. Karmela Vukov-Colić, television host and author of the "Ciao Karmela" blog, will lead the workshop.

Note: free entry with mandatory reservation

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



OCTOBER 18, THURSDAY

Photo: Natan Djuran

18. LISTOPADA, ČETVRTAK



19 sati, Dubrovačka pivovara
Obala Pape Ivana Pavla II 15
PRIČA O PIVU

Stručno vođenje i kušanje piva

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

U Priči o pivu otkrijte kako teče proces proizvodnje piva, koliko traje, koje se vrste kvasca, hmelja, slada koriste u proizvodnji, koje se pivo pije za doručak ili uz desert, zašto je neko pivo tamno, a drugo jantarno narančaste ili pak svijetle boje. Pokušajte u okusima pronaći i razaznati tragove čokolade, citrusnih nota ili cvjetne arome.

Posjetite prvu Dubrovačku pivovaru, poslušajte priču o pivu, zavirite u pogon i kušajte Maestral, Fortunal, Grego i Goa piva koja se po prvi put proizvodi u srcu Grada!

Kotizacija za pivo: 100 kuna
Rezervacije: 098 994 7533
info@dubrovackapivovara.hr

7 pm, Dubrovnik Beer Company
Obala Pape Ivana Pavla II 15
A STORY ABOUT BEER

Expert guidance and beer tasting

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

In the "Story About Beer", discover the brewing process, how long it takes, what kind of yeast, hops and malts are used to brew beer, which beer is drunk with breakfast or with dessert, why some beer is dark and others are amber orange or light coloured. Also, try to discern traces of chocolate, citrus notes or floral aromas in the tastes.

Visit the first Dubrovnik brewery, listen to the story about beer, take a peek at the production process and try Maestral, Fortunal, Grego and Goa, beer that for the first time is being produced in the heart of the city!

Entrance fee: 100 kuna
- limited number of spots
Reservations: 098 994 7533
info@dubrovackapivovara.hr

OCTOBER 18, THURSDAY

10 sati, Lazareti, Udruga Deša
KROKANAT

Radionica pripremanja tradicionalnih slastica

Primorski svadbeni krokanat se izrađuje od mjendula i šećera, koji se zajedno prže na laganoj vatri dok ne dobiju zlatnožutu boju. Nakon toga se ulijeva u kalup ili se namašćenim nožem brzo izrađuju razni oblici. Međutim, svaka domaćica koja se jednom upustila u izradu krokanta zna da to nije nimalo jednostavno. Potrebna je brzina, vještina, znanje, a nadasve iskustvo. Krokanat koji se oduvijek u Dubrovačkom primorju pripremao za svadbe imao je i posebno značenje. Dođite na Dešinu radionicu, poslušajte priču o primorskom krokantu i naučite kako ga napraviti!

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

10 am, Lazaretto, Deša Association
BRITTLE (CROQUANT)

Workshop on preparing traditional sweets

Primorje wedding brittle is made from almonds and sugar, sautéed over low heat until the mixture becomes a golden yellow colour. Afterwards, it is poured into a mould or, quickly, using a greased knife, it is cut into various shapes. However, every cook who has tried to make brittle knows that it is not easy. Speed, skill, knowledge, and experience are needed. The brittle that has always been prepared in the Dubrovnik littoral region for weddings also had a special significance. Come to Deša's workshop, listen to the story about littoral brittle and learn how to make it!

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



19 OCTOBER, FRIDAY

11 sati, TIC Pile

KUHANJE U SKLADU S PRIRODOM**Radionica i kušanje**

Voditelj radionice: Dino Galvagno

Chef Dino se svakodnevno, kao i svi drugi profesionalci ili amateri, suočava s kreativnim izazovom - Što danas kuhati? Ako ste voljni, možete na radionici zajedno s chefom proći jedan takav proces (ili dio njega) onako kako ga on svakodnevno prolazi. Namjera chefa Dina Galvagna je prikazati kreativni proces stvaranja jela u kojemu se svjesno, ili bolje rečeno savjesno, ograničio načelima da će se truditi što manje naškoditi svom prirodnom okruženju i pokušati funkcionirati u skladu s njim. U ograničenjima koje je sam sebi nametnuo, on pronalazi zabavu i inspiraciju. Tema radionice je priprema jela koje podržava održivo ribarenje i marikulturu i, naravno, priprema ukusnog i zanimljivog jela, što je kod chefa Dina uvijek tema.

Napomena: ulaz slobodan uz obveznu rezervaciju

Rezervacije radnim danom od 8.00 do 16.00 sati

020 312 021 / goodfood@tzdubrovnik.hr

11 sati, Tourist Information Centre Pile

COOKING IN HARMONY WITH NATURE**Workshop and tasting**

Workshop host: Dino Galvagno

Like any other professional or amateur, Chef Dino is faced with a creative challenge on a daily basis - what to cook today? During the workshop you can go through one of these processes (or part of it) together with the chef as he approaches it daily. The intention of Chef Dino Galvagno is to showcase the creative process of creating a meal that is consciously, or rather conscientiously, limited by the principle of harming the natural environment as little as possible and try to function in harmony with it. In the limits he has imposed on himself, Chef Dino finds fun and inspiration. The topic of the workshop is preparing a meal that support sustainable fishing and mariculture and, of course, preparing a delicious and interesting dish, which is always a topic with Chef Dino.

Note: free entry with mandatory reservation

Reservations weekdays from 8 am to 4 pm

020 312 021 / goodfood@tzdubrovnik.hr



19 OCTOBER, FRIDAY

17 sati, TIC Pile

ŠTRUKLE I SAVIJAČE**Radionica jela tradicionalne hrvatske kuhinje**

Voditeljica radionice: Karmela Karlović,
Moja kuhaona d.o.o.

Asistencija: Sanja Mikša, Sandra Rončević

Poznata zagorska popevka veli “Mamica su štrukli pekli, meni nisu nikaj rekli”. Mi ćemo vam, naprotiv, sve reći o pripremi štrukli i savijača: od tankog tijesta, pripreme nadjeva do rezanja i pečenja. Moći ćete nam pomoći prilikom razvlačenja tijesta, slaganja nadjeva, sve do trenutka kada će vrući štrukli i savijače od jabuka izaći iz pećnice spremni da ih kušate.

Napomena: ulaz slobodan uz obveznu rezervaciju
Rezervacije radnim danom
od 8.00 do 16.00 sati
020 312 021 / goodfood@tzdubrovnik.hr

5 pm, Tourist Information Centre 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

The famous Zagorje verse goes “Mommy made štrukle, but no one told me?” On the contrary, we will tell you about the preparation of štrukle and strudel: from the thin dough, the preparation of the filling, to cutting and baking. You can help us to roll out and stretch the dough, place the filling, up until the moment that the hot štrukle and apple strudel come out of the oven and are ready for you to try them.

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



19 OCTOBER, FRIDAY

Photo: Moja kuhaona d.o.o.

18.30 sati, Restoran Kantenari
Sunset Beach Dubrovnik
VENEZUELANSKA VEČERA

Domaćin: Ricardo Luque

Glazba: Cubismo

Ricardo Luque – Venezuelanac, glazbenik, fagotist, pjevač, otac četvero djece, entuzijast i hiperaktivac, ljubitelj kuhanja... Kuhanje je došlo na kraju kada mu je arepa donijela pobjedu u prvoj emisiji Masterchefa 2006. godine. Tada je odlučio otvoriti „areperu“ i upoznati Hrvate s arepom, tradicionalnim venezuelanskim „kruhom“. Ricardo je u Hrvatsku došao prije 28 godina nakon završetka Glazbene akademije u Moskvi. Makar je široj publici poznat po svojoj pjevačkoj karijeri, Ricardo je fagotist Zagrebačke filharmonije, a pjevanje je još jedan način kojim predstavlja bogatu kulturu i umjetnost svoje domovine. Kroz glazbu i okuse Latinske Amerike, ovoga puta Ricardo donosi djelić svog kontinenta Dubrovčanima i njihovim gostima. Pokazat će koliko bliske, a ujedno i različite naše dvije kuhinje mogu biti. Ono što je sigurno: u venezuelanskoj kuhinji nema nespojivog i zabranjenog, kombinacijama je samo mašta granica.

**Večera u 4 slijeda i koncert:
220 kn po osobi**

Napomena: Piće nije uključeno u cijenu večere. Odobrava se popust od 20% na sve narudžbe pića.

**Mogućnost dolaska samo na koncert:
120 kn po osobi; uključeno piće dobrodošlice;
početak koncerta u 21 sat.**

**Rezervacije: 099 446 1758
reservations@sunsetbeachdubrovnik.com**



6.30 pm, Kantenari Restaurant
Sunset Beach Dubrovnik
VENEZUELAN DINNER

Host: Ricardo Luque
Music: Cubismo

Ricardo Luque – Venezuelan, musician, bassoonist, singer, father of four children, enthusiastic and high-energy, a lover of cooking... Cooking came at the end when his arepa won him the first Masterchef show in 2006. At that time he decided to open an “arepera” and introduce Croatians with arepa, the traditional Venezuelan “bread”. Ricardo came to Croatia 28 years ago, after graduating from the Moscow Conservatory. Although he is most well known to the wider public for his singing career, Ricardo is a bassoonist of the Zagreb Philharmonic Orchestra, and singing is just another way of representing the rich culture and art of his homeland. Through the music and flavours of Latin America, this time Ricardo brings part of his continent to people from Dubrovnik and their guests. He will show how similar yet different, our two cuisines can be. What is certain: in Venezuelan cuisine there is no incompatible and forbidden;

combinations can only be limited by the imagination.

Four course dinner and concert: 220 kn per person

Note: Drinks are not included in the price of dinner, however, there will be a 20% discount on all drinks.

Price for concert only: 120 kn per person and this includes a welcome drink. The concert begins at 9 pm.

**Reservations: 099 446 1758
reservations@sunsetbeachdubrovnik.com**



19 OCTOBER, FRIDAY

10 sati, Lazareti, Udruga Deša
**DUBROVAČKA
 ROZATA**

**Radionica pripremanja tradicionalnih
 slastica**

Ružina vodica se „čini“ na suncu, na taracama i prozorima dubrovačkih kuća na kojima domaćice ostavljaju tegle u koje su složile redove latica mirisnih ruža i cukara.

Tegle se ne otvaraju dva mjeseca sve dok sunce ne otopi cukar i pomiješa s aromama i mirisom ruža, a zatim se njihov dragocjeni sadržaj pretače u fine, ukrašene bočice i čuva.

Ta vodica se miješa s domaćom rakijom i na taj način se pravi rozulin, liker koji se nudi gostima u posebnim prilikama, a ružina vodica se dodaje u kolače kojima daje poseban, tipičan dubrovački okus. Dodavanjem ružine vodice nastaje i tradicionalna dubrovačka rozata koju imate priliku naučiti pripremati na Dešinoj radionici.

Napomena: ulaz slobodan uz obveznu rezervaciju

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

10 am, Lazaretto, Deša Association
**DUBROVNIK CAMEL CUSTARD
 ROZATA**

**Workshop on preparing traditional
 sweets**

Rose water is “made” in the sun, on the terraces and windowsills of Dubrovnik houses, where cooks leave jars the in which they arranged rows of rose petals and sugar. The jars are not opened for two months, until the sun melts the sugar and mixes it with the aromas and scents of rose, and then the precious content is transferred to keep into fine, decorated bottles. This water is mixed with homemade grappa, which is how rozulin is made, a liqueur that is offered to guests on special occasions, while rose water is also added to cakes, giving it a special, typical Dubrovnik flavour. With the addition of rose water, comes the traditional Dubrovnik Caramel Custard Rozata that you can learn to prepare during Deša’s workshop.

Note: free entry with mandatory reservation

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

20 OCTOBER, SATURDAY



10 - 14.30 sati, Osojnik
**TRADICIONALNI OBJED
NA OSOJNIKU**

Organizator: KUD sv. Juraj Osojnik

Program:

10.00 sati, polazak autobusom s Pila.

10.30 sati, dolazak na Osojnik:

- prezentacije, kušanje, folklor

13.00 sati, objed

- potrebno odabrati meni prilikom rezervacije

Meni 1

Aperitiv / domaći sir / bobica s mesom / štrudel / domaće vino ili sok ili voda

Meni 2

Aperitiv / domaći sir / zelena menestra sa suhim mesom i kobasicama / štrudel / domaće vino ili sok ili voda

14.30 sati povratak s Osojnika na Pile (Dubrovnik)

Napomena: Cijeli program je besplatan uz obveznu rezervaciju.

Rezervacije od 12. - 19. listopada:

+385 98 699 463, kudosojnik@gmail.com

10 am - 2:30 pm, Osojnik
**TRADITIONAL LUNCH
AT OSOJNIK**

Organised by: KUD sv. Juraj Osojnik

Program:

10 am, departure by bus from Pile

10:30 am, arrival at Osojnik

- presentation, tasting, folklore

1 pm, lunch

- menu must be chosen when making reservation

Menu 1

Aperitif / homemade cheese / dried broad beans with meat / strudel / homemade wine or juice or water

Menu 2

Aperitif / homemade cheese / green cabbage, cured pork, and sausage stew / strudel / homemade wine or juice or water

2:30 pm departure from Osojnik and return to Pile (Dubrovnik)

Note: The entire program is free with mandatory reservation.

Reservations from October 12th - 19th:

+385 98 699 463, kudosojnik@gmail.com



20 OCTOBER, SATURDAY

11 sati, TIC Pile
**FOOD-STYLING
 I FOTOGRAFIRANJE HRANE**

Radionica

Voditeljica: Sandra Rončević, Moja kuhaona d.o.o.

Asistencija: Karmela Karlović, Sanja Mikša

Naučite fotografirati i stilizirati hranu poput poznatih food blogerica. Na ovoj radionici Sandra Rončević uvest će vas u male tajne zanata; naučit ćete kako pravilno koristiti svjetlo, kako složiti 3 scene hrane i odabrati pravi kadar. Saznat ćete više o samoj kompoziciji fotografije i zašto je bitan kut fotografije, kao i zašto ne koristiti blic. I ne, ne trebate imati nikakvo predznanje niti skupu opremu (ponesite mobitele ili svoje foto-aparate) jer je ova radionica namijenjena svima onima koji vole “kliknuti” svoj tanjur prije no što slasno pojedu ono što je u njemu posluženo.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

12 - 14 sati, hotel Rixos Libertas,
 restoran Mozaik
RIXOS BRUNCH

Hotel Rixos Libertas u svom restoranu Mozaik priprema bogati brunch. Dočekat će vas bogat izbor mediteranskih predjela i salata, jela s roštilja i stonske kamenice, a riblje i mesne delicije za glavno jelo će chefovi pripremati uživo pred Vama. Za kraj ovog bogatog kulinarskog druženja šefica Rixosove slastičarne priprema cijeli niz slatkih zalogaja. Ovim događajem hotel Rixos Libertas želi predstaviti kuhinju koju njihovi gosti redovito hvale, a cjelokupni iznos od ulaznica donirati će se u humanitarne svrhe.

Cijena: 200 kn po osobi

Napomena: u cijenu nije uključeno piće

**Rezervacije od 10. listopada:
 020 200 000**

11 am, Tourist Information Centre
at Pile

FOOD STYLING AND FOOD PHOTOGRAPHY

Workshop

Workshop host: Sandra Rončević, Moja
kuhaona d.o.o.

Assistants: Karmela Karlović, Sanja Mikša

Learn how to photograph and style food like famous food bloggers. During this workshop, Sandra Rončević will introduce you to little secrets of the trade; you will learn how to properly use light, how to arrange 3 food scenes and to choose the right frame. You will find out more about the composition of the photo itself, why the photo angle is important, and why not use the flash. And no, you do not need to have any previous knowledge or expensive equipment (bring your cell phone or your camera) because this workshop is intended for anyone who loves to “click” their plate before eating its yummy contents.

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

noon-2 pm, Hotel Rixos Libertas,
Restaurant Mozaik

RIXOS BRUNCH

Hotel Rixos Libertas prepares a rich brunch in its restaurant Mozaik. You will find a rich selection of Mediterranean appetizers and salads, grilled dishes and Ston oysters, while chefs will prepare the fish and meat delicacies for the main course live in front of you.

For the end of this rich culinary gathering, Rixos’s head pastry chef will prepare a whole range of sweet bites.

With this event, hotel Rixos Libertas will present their kitchen, which receives regular praise from guests, and the total amount of proceeds from tickets will be donated to charity.

During brunch there will be live music.

Price: 200 kn per person

Note: The price does not include drinks

**Reservations from October 10th:
020 200 000**

14 sati, TIC Pile

**SOUS VIDE: AKO JEDEŠ DOBRO,
ŽIVIŠ DOBRO!****Prezentacija kuharske tehnike sous vide**

Kuhanje sous vide je zagrijavanje namirnica do temperature kada je ona savršeno kuhana i svi njeni okusi dolaze do izražaja. Kroz radionicu nas vodi dubrovačka chefica Marina Žibert Ercegović.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

18 sati, Vinarija Škar

**PRIČA O LEKRI-U, JEDINOM
VINU KOJE SE PROIZVODI U
DUBROVNIKU****Prezentacija i kušanje**

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

Cijena: 200 kn po osobi

Rezervacije: sales@lekri.eu, 098 787 705

17 sati, TIC Pile

**NASLJEĐA AUTOHTONIH
CIVILIZACIJA LATINSKE AMERIKE****Predavanje i kušanje**

Voditelj: Ricardo Luque

Južnoamerička gastronomija, čak i šire: kultura, povijest, nedovoljno su poznati u Hrvatskoj. Malo je onih koji su čuli za nešto više od tortilla ili empanada. Zato ćemo Vas kroz ovo predavanje upoznati s bogatstvom okusa južnoameričkih namirnica i načina pripreme. Dotaknut ćemo se povijesti i kulture te saznati što su nam autohtone južnoameričke civilizacije ostavile u nasljeđe. Okusi Latinske Amerike potaknut će maštu i motivaciju slušateljima za upoznavanje novog i drugačijeg. Otputovat ćemo na kratko u daleke i egzotične zemlje slikom, riječju i malom degustacijom.

Napomena: ulaz slobodan uz obveznu rezervaciju

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

2 pm, Tourist Information Centre at Pile
**SOUS-VIDE: IF YOU EAT WELL, YOU
LIVE WELL!**

Prezentacija kuharske tehnike sous vide

Cooking sous-vide is heating food up to the temperature when it is perfectly cooked and all its flavours come to fruition. The workshop is led by the Dubrovnik chef Marina Žibert Ercegović.

**Note: free entry with mandatory
reservation**

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

6 pm, Škar Winery

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

Presentation and tasting

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

Price: 200 kn per person

Reservations: sales@lekri.eu, 098 787 705

5 pm, Tourist Information Centre Pile
**HERITAGE OF THE
AUTOCHTHONOUS CIVILIZATIONS
OF LATIN AMERICA**

Lecture and tasting

Host: Ricardo Luque

South American gastronomy, and the continent at all, its culture and history, is not very well known in Croatia. Few have heard about something other than tortillas or empanadas. That is why we will introduce you with the rich flavour of South American food and methods of preparation through this lecture. We will touch upon history and culture and find out what indigenous South American civilizations have left behind as inheritance. The tastes of Latin American will inspire imaginations and motivate listeners to meet something new and different. We will travel to the distant and exotic countries through pictures, words, and a small tasting.

**Note: free entry with mandatory
reservation**

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

20 OCTOBER, SATURDAY

19 sati, Restoran Amfora

VEČERA S DINOM & WILD SKINS

Tematska večera u 5 sljedova

Gostujući chef: Dino Galvagno

Chef domaćin: Kristian Korda

Glazbeni nastup: Pero Škobelj, gitara

Chef Dino Galvagno, istinski ljubitelj i poznavatelj prirode, lokalne kuhinje i namirnica gostovat će u dubrovačkom restoranu Amfora u kojem će ga ugostiti vlasnik i chef restorana Kristian Korda, samouki kuhar s velikom strašću prema kvalitetnim namirnicama te pravilnim kuharskim tehnikama.

Dino je avanturist koji svoj stil života i shvaćanje prirode prenosi i na svoja jela pritom inzistirajući na kvaliteti, održivosti, cjelovitosti i jedinstvenosti. Smatra da gastronomija ne mora doprinositi postojećem disbalansu u iskorištavanju prirodnih resursa.

Njegov domaćin, chef Kristian nastoji u svom restoranu kuhati izbalansiranu i zdravu hranu koja se izvrsno sljubljuje s pomno odabranim, većinom organskim i biodinamičnim vinima.

Pri tome se ne ustručava koristiti utjecaje drugih svjetskih kuhinja koje je

upoznao na svojim putovanjima. Stoga će tema ove tematske večere biti održivo ribarenje i marikultura koja se odlično uklapa u njihove principe kuhanja.

Dodite i uživajte u ovoj posebnoj večeri od pet sljedova koju će obogatiti vrhunsko vino Wild Skins, Ahearne sa otoka Hvara.

Rezervacije: 020 419 419
tables@amfordubrovnik.com



chef Kristian Korda

7 pm, Amfora Restaurant

DINNER WITH DINO & WILD SKINS

Five Course Thematic Dinner

Guest chef: Dino Galvagno

Host chef: Kristian Korda

Musical performance: Pero Škobelj, guitar

Chef Dino Galvagno, a true lover and connoisseur of nature, local cuisine and ingredients will be the guest chef at restaurant Amfora in Dubrovnik. He will be hosted by the owner and head chef of the restaurant, Kristian Korda, a self-taught chef with a great passion for quality ingredients and proper cooking techniques.

Dino is an adventurer who transfers his lifestyle and understanding of nature to his meals, while at the same time insisting on quality, sustainability, integrity and uniqueness. He believes that gastronomy does not have to contribute to the already existing imbalance in the exploitation of natural resources.

His host, chef Kristian, aims to cook balanced and healthy food in his restaurant that perfectly blends with carefully selected, mostly organic and

biodynamic wines. In doing so, he does not hesitate to use the influences of world cuisines that he has experienced during his travels.

Therefore, the theme of this thematic dinner will be sustainable fishing and a mariculture, which fits perfectly with their cooking principles.

Come and enjoy this special evening featuring a five-course meal that will be enriched by the top-quality wine Wild Skins, Ahearne, from the island of Hvar.

Reservations: 020 419 419
tables@amforadubrovnik.com



chef Dino Galvagno

20 OCTOBER, SATURDAY

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

**Večera od 4 slijeda uz probrana vina
 vinarije Rizman**

U restoranu Porat gostuje Ivan Pažanin, splitski chef s bogatim iskustvom koji je postao poznat sudjelujući kao član žirija i dijeleći svoje znanje u kulinarskoj emisiji "Tri, dva, jedan - kuhaj". Školovao se u Splitu, sa 18 godina radio na ledolomcu, kuhao za poznate, puno putovao, učio i kušao specijalitete brojnih svjetskih kuhinja. Inspiraciju pronalazi u moru, koristi namirnice lokalnog podrijetla, posebno maslinovo ulje. Često ističe da „pjat treba imati priču“. Stil temelji na glavnoj namirnici, voli da tanjur izgleda reprezentativno i da je sve na njemu koncentrirano.

U njegovom tanjuru s pričom moći ćete uživati ove jeseni na Good Food Festivalu. Ne propustite priliku, rezervirajte svoje mjesto u Restoranu Porat! Odličnoj atmosferi će pridonijeti muzika uživo.

Rezervacije: 020 333 552

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

**Four course dinner with selected
 wines from the Rizman winery**

Ivan Pažanin is the guest chef at restaurant Porat, a Split chef with rich experience who became well known by participating as a jury member and sharing his knowledge on the culinary show "Tri, dva, jedan - kuhaj" (Eng: Three, two, one - Cook). He studied in Split, worked on an icebreaker ship at 18 years old, cooked for the famous, travelled a lot, learned about and tasted specialities of many world cuisines. He finds inspiration in the sea, using locally sourced ingredients, especially olive oil. He often points out that "a plate needs a story". His style is based on the main ingredient and he likes for the plating to be representative and for everything to be concentrated around it. This autumn, you will be able to enjoy his plate with a story at the Good Food Festival. Do not miss this opportunity, book your spot at restaurant Porat! Live music will add to the atmosphere.

Reservations: 020 333 552



20 OCTOBER, SATURDAY

10 sati, Lazareti, Udruga Deša
PARADIŽOT

Radionica pripremanja tradicionalnih slastica

Iskusna domaćica će za tren oka izbatit žutu kremu od svježih jaja i cukara u koju će nstrugat koricu limuna iz đardina, skuhat je u mlijeku i prelit preko oblačića od tučenih bjelanaca koje je pažljivo položila u zdjelu obloženu keksima. Ipak, da bi nam paradižot bio uspješan treba znati neke male tajne koje će vam otkriti članice Udruge Deša. Paradižot je slastica koja se može napraviti od sastojaka koje uvijek imamo u kuhinji, kad se iznenada najave gosti ili netko od ukućana zaželi nešto slatko. Dobro ohlađen i obogaćen mirisima i aromama limuna, kanjele (cimeta), likera ili posut mrvicama čokolade predstavlja pravi užitak.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

11 sati, TIC Pile
JELA S BUNDEVOM

Prezentacija i kušanje

Voditeljica : Sandra Rončević,
 Moja kuhaona d.o.o.
 Asistencija: Karmela Karlović, Sanja Mikša

Znate li da bundeva, kraljica jeseni, može zadovoljiti i najzahtjevnija nepca, i to od predjela do deserta? Na ovoj ćete radionici moći naučiti kako se sprema gusta juha od bundeve i suhih vrganja, kako umijesiti njoke od bundeve poslužene u umaku od maslaca i kadulje te kako napraviti sočni i aromatični bundevasti tiramisu. I to ne samo naučiti, već i degustirati!

Napomena: ulaz slobodan uz obveznu rezervaciju.

**Rezervacije radnim danom od 8.00 do 16.00 sati:
 020 312 021
 goodfood@tzdubrovnik.hr**

10 am, Lazaretto, Deša Association
PARADIŽOT (FLOATING ISLAND)

Workshop on preparing traditional sweets

In the blink of an eye, an experienced cook will make a yellow cream from fresh eggs and sugar, grate the zest of a lemon from garden into the cream, cook it in milk and douse it over the clouds of beaten eggs whites that have been carefully placed into a bowl lined with biscuits. However, in order for our paradižot to be successful, we need to know some little secrets that will be revealed to you by members of the Deša Association. Paradižot is a dessert that can be made from ingredients that we always have in the kitchen, when unannounced guests suddenly arrive or when someone in our household craves something sweet. Well chilled and enriched with the scents and flavours of lemon, cinnamon, liqueur or topped with chocolate crumbs, this dessert is a real pleasure.

Note: free entry with mandatory reservation

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

11 am, Tourist Information Centre Pile
PUMPKIN DISHES

Presentation and tasting

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

Do you know that the pumpkin, the Queen of Autumn, can satisfy even the most demanding palate, from appetizer to desert? During this workshop you will be able to learn how to cook creamy pumpkin and dried porcini mushroom soup, how to make pumpkin gnocchi served in butter and sage sauce, and how to make a delicious and aromatic pumpkin tiramisu. And not just learn, but taste it, as well!

Note: free entry with mandatory reservation

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

21. LISTOPADA, NEDJELJA



11 - 12 sati, Stradun

DUBROVAČKA TRPEZA

Voditelj: Ivica Puljić

Glazbeni nastup: Klapa Subrenum i
KUD sv. Juraj, Osojnik

Na trpezi duž cijeloga Straduna predstaviti će se brojni dubrovački hoteli i restorani, pekari, slastičari, ugostitelji i 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 sav prihod namijenjen je u humanitarne svrhe Udruzi za Downov sindrom i Udruzi za osobe s intelektualnim teškoćama – Rina Mašera.

Napomena: Prodaja bonova počinje od 10 sati.

Cijena bona za hranu: 35 kn

Cijena bona za vino: 15 kn.

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

11 am – 12 pm, Stradun

DUBROVNIK TABLE

Host: Ivica Puljić

Musical performance: Subrenum Vocal Group and St. Geroge Osojnik - Folklore

On a table that spans the entire length of Stradun, numerous Dubrovnik hotels and restaurants, bakers, confectioners, caterers and winemakers 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 Down Syndrome Association and Association for People with Intellectual Difficulties – Rina Mašera.

Note: The sale of vouchers begins at 10 am.

Price of food voucher: 35 kn

Price of wine voucher: 15 kn

Organised by: City of Dubrovnik, Dubrovnik Tourist Board, Dubrovnik and Neretva Region, Croatian Chamber of Economy – County Chamber Dubrovnik, Dubrovnik and Neretva County Chamber of Economy, Hospitality Industry Guild, and the Dubrovnik Tourism and Hospitality School

15 – 17 sati

Cocktail Academy Dubrovnik
Iva Vojnovića 32

RADIONICA PRIPREME KOKTELA

Voditelj: Frano Stjepović, voditelj HUB

Cocktail Academy Dubrovnik djeluje u sklopu Hrvatske udruge barmena, a posebno za Good Food Festival organizira trosatnu radionicu pripreme alkoholnih i bezalkoholnih barskih mješavina.

Napomena: potrebna je rezervacija
Rezervacije:
stjepovicfrano@gmail.com

3 – 5 pm

Cocktail Academy Dubrovnik
Iva Vojnovića 32

WORKSHOP ON PREPARING COCKTAILS

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

Cocktail Academy Dubrovnik, which operates under the Croatian Bartenders Association, has organised a three-hour workshop especially for the Good Food Festival on preparing alcoholic and non-alcoholic mixed drinks.

Note: reservations are required
Reservations:
stjepovicfrano@gmail.com

21 OCTOBER, SUNDAY



17 sati, TIC Pile

**TOPLI MARCIPAN, KOLAČ
DRŽIĆEVOG DOBA****Prezentacija i kušanje**

Voditeljice prezentacije:
Jadranka Ničetić i Lucija Tomašić

Prema legendi Mleci su donijeli marcipan u Dubrovnik kao znak zahvalnosti u čast slobodne trgovine. Oni su tu slasticu nazivali kruh sv. Marka-Marcipanis. Dubrovački apotekari spravljali su marcipan koji je u doba renesanse bio prava poslastica, mogao se kupiti samo onoliko koliko je Vlada odobrila. Vrući marcipan je bio kolač kojega su posebno zabranjivali kako bi obuzdali apetit razuzdane mladosti, jedino su ga smjeli jesti bolesnici. Sama zabrana činila je tu slasticu još privlačnijom. I čuveni dubrovački pisac Marin Držić spominje marcipan. Na našoj radionici pokazat ćemo vam stariju i moderniju verziju toga kolača.

Napomena: ulaz slobodan uz obveznu rezervaciju. Rezervacije radnim danom od 8 do 16 sati:

020 312 021 /goodfood@tzdubrovnik.hr

5 pm, Tourist Information Centre at Pile

**WARM MARZIPAN, A SWEET FROM
THE TIME OF DRŽIĆ****Presentation and tasting**

Workshop hosts: Jadranka Ničetić and
Lucija Tomašić

According to legend, the Venetians brought marzipan to Dubrovnik as a token of gratitude in honour of free trade. They called the dessert “the bread of St. Mark-Marcipanis”. Dubrovnik apothecaries prepared marzipan, which during the time of the Renaissance was a real treat, and could only be purchased in quantities that the government approved. Hot marzipan was a cake that they specifically banned in order to suppress the appetite of unbridled youth, and only those who were ill were allowed to eat it. The ban itself made this dessert even more appealing. Even the famous Dubrovnik author Marin Držić mentioned marzipan. During this workshop, we will show you an older and more modern version of this cake.

Note: free entry with mandatory reservation

Reservations weekdays from
8 am to 4 pm:

020 312 021/goodfood@tzdubrovnik.hr



21 OCTOBER, SUNDAY

19 sati, Dubrovačka pivovara
Obala Pape Ivana Pavla II 15

STREET FOOD & BEER

Street food je u trendu, ali to više nije sinonim za nezdravu, brzu hranu. Danas je ulična hrana kvalitetna, zanimljiva, uključuje inovativan način pripreme tradicionalnih jela. Primamljiva pakiranja i novi koncepti pozivaju da probate nešto novo.

Tome pridonosi neformalna atmosfera na ulici koja je zanimljiva, dinamična i otvara apetit.

Dubrovačka pivovara i restoran Porat u okviru Good Food Festivala predstavljaju svoju verziju ulične hrane uz živu glazbu i nezaobilazno craft pivo.

DBC u suradnji s Restoranom Porat
Live music

7 pm, Dubrovnik Beer Company
Obala Pape Ivana Pavla II 15

STREET FOOD & BEER

Street food is currently trendy; however it is no longer synonymous with unhealthy, fast food. Today's street food is of high quality, it's interesting, and includes an innovative way of preparing traditional dishes.

Attractive packaging and new concepts invite you to try something new. This contributes to an informal atmosphere on the street that is interesting, dynamic and opens the appetite.

As part of the Good Food Festival program, the Dubrovnik Beer Company and restaurant Porat will present their version of street food with live music and craft beer.

DBC featuring Porat Restaurant
Live music



21 OCTOBER, SUNDAY

15 - 18 sati, ispred Velike Onofrijeve fontane

DUBROVNIK NA PJATU

Šetnja i gastro tura

Uživajte u jedinstvenoj gastro turi u Dubrovniku. Savršena je ako tražite pomalo drugačije razgledavanje, daleko od uobičajenih vođenih tura i gužvi po ulicama. Tura Dubrovnik na pjatu odvest će Vas kroz povijesno srce Dubrovnika, omogućujući Vam da kušate jelo i piće na najboljim mjestima. Nudimo uvid u inspiraciju koja stoji iza kulinarske tradicije, uz zabavne priče i male zalogaje. Posjetit ćete razne gurmanske dragulje, kušat ćete domaću hranu i pića, zastat ćemo da vidite nekoliko povijesnih mjesta i da poslušate smiješne priče iz dubrovačke prošlosti.

Napomena: Izleti se moraju rezervirati barem 12 sati unaprijed.

Rezervacije: 098 9452 128,
info@dubrovnikfoodstory.com

Cijena po osobi: 590 kuna

Veličina grupe: minimum dvije osobe.

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

Slatko

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

Slano

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

Cijena: 65 kn

Popodnevni Imperial čaj uz čašu
 pjenušca : 95 kuna



3 - 6 pm, in front of the Big Onofrio's Fountain

DUBROVNIK ON A PLATE

Eat & walk tour

Enjoy a unique food and drink tour in Dubrovnik. It is perfect if you are looking different sightseeing away from usual walking tours and busy streets. Dubrovnik on plate tour will take you through historical heart of Dubrovnik allowing you to sample food and drink in best places.

We offer a close insider view into the culinary tradition garnished with entertaining stories behind your snack. On the way we visit different gourmet gems, taste local food and drink, stop to see a couple of historical sites and hear funny things from Dubrovnik past.

Note: Tours need to be pre booked at least 12 hrs in advance.

Reservations: 098 9452 128,
info@dubrovnikfoodstory.com

Price per person: 590 kuna

Group size: minimum 2 persons

3 - 7pm, Lobby Bar
Hotel Hilton Imperial Dubrovnik

AFTERNOON TEA

Sweet

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

Savoury

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

Price: 65 kn

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







SLATKA FESTIVALSKA PONUDA

Kardinala Stepinca 33

PASTRY & COCKTAIL BAR

SLATKI KANTUN

HOTEL MORE

Oreo torta od sira

Limun tart s meringom

Torta od mrkve

Pina colada mousse

+ homemade smoothie - 50 kn

Čokoladna bomba sa šumskim voćem

Topli kolač od čokolade i rogača

+ homemade smoothie - 65 kn

Nikole Tesle 9

PASTRY SHOP ARIJA

Torta od rogača + kava - 20 kn

Tradicionalna torta od rogača s
čokoladnim ganache-om

Souffle + prirodni sok Guuc - 30 kn

Francuski nabujak od čokolade s
prirodnim sokom iz hladne preše

Karota + čaša vina - 25 kn

Kolač od mrkve s talijanskom
meringom & bijelo vino ili rose

Lapadska obala 37

HOTEL LAPAD POOL & LOBBY BAR

Torta Hotela Lapad

Dubrovačka torta

Torta od skorupa

Torta od čokolade s narančom

Torta od limuna

+ kava ili čaj - 35 kn

Mercante centar

Vukovarska ulica 16

PASTIĆERIJA MALA TRUBA

Tartara (torta s rogačem) & Kitice
(prhki keksići s lavandom) - 25 knLaurin san (torta s bademom,
lješnjakom i lavandom) & Perllice
(keksići s rogačem) - 25 kn

FESTIVAL SWEETS

Kardinala Stepinca 33

PASTRY & COCKTAIL BAR

SLATKI KANTUN

HOTEL MORE

Oreo cheesecake

Lemon tart with meringue

Carrot cake

Pina colada mousse

+ homemade smoothie - 50 kn

Chocolate bomb with forest berries

Warm chocolate and carob cake

+ homemade smoothie - 65 kn

Nikole Tesle 9

PASTRY SHOP ARIJA

Carob cake + coffee - 20kn

Traditional carob cake with chocolate ganache

Soufflé + Guuc fresh juice - 30 kn

French chocolate soufflé with natural cold pressed juice

Karota + glass of wine - 25 kn

Carrot cake with Italian meringue and white or rosé wine

Lapadska obala 37

HOTEL LAPAD POOL & LOBBY BAR

Hotel Lapad Cake

Dubrovnik Cake

Dubrovnik Sweet Heavy Cream Cake

Chocolate cake with orange

Lemon cake

+ coffee or tea - 35 kn

Mercante centar

Vukovarska ulica 16

PASTIČERIJA MALA TRUBA

Tartara (carob cake) & Kitice (crispy cookies with lavender) - 25 kn

Laura's Dream (almond, hazelnut and lavender cake) & Perlice (carob cookies) - 25 kn

VINOKUŠNJE

Palmotićeva 4a

D'VINO WINE BAR

Sjednite sa šefom

Većina vina koja će se prezentirati nisu više dostupna za prodaju. Bit ćete razmaženi nekim od najrjeđih vina od malih proizvođača, iz šefove vlastite arhivne zbirke.

Upustite se u ovo jedinstveno iskustvo kušnje s bogatim izborom jela u stilu tapasa.

Grupa sjedi sa šefom (najmanje 4 osobe, najviše 13 osoba) od 20.30 sati.

Početna cijena 450 kn / 60 Eura po osobi – granica je na Vama...

... uključuje kušanje odabranih ograničenih godišta i bogat asortiman tapas plata.

Gostima se nudi opcija dodatne vinokušnje.

Rezervacije obvezne: 020 321 130

Priječko 6

MATUŠKO WINE BAR

Vinokušnja crnoga vina Dingač Matuško, bijeloga vina Pošip Matuško i rose vina Matuško Kristina, te dalmatinski pršut sa selekcijom sireva – 120 kn

Rezervacije: 099 807 0802

WINE TASTINGS

Palmotićeva 4a D'VINO WINE BAR

Sit back with da boss

Most wines that are presented are no longer available to purchase. You will be spoiled with some of the rarest and smallest producers from the boss's own archive collection.

Indulge in this limited tasting experience with a rich selection of tapas-style dishes.

This is a group seating with the boss (min 4 persons, max 13 persons) from 8.30 pm.

Starting price 450 kn / 60 Euro per person - the limit is yours...

... includes tasting limited vintages and rich in assorted tapas platters

Guests do have an option for further tastings

Guests do have an option for further tastings

Rezervacije are a must: 020 321 130

Prijeko 6 MATUŠKO WINE BAR

Wine tasting featuring Dingač Matuško red wine, Pošip Matuško white wine, and Matuško Kristina rosé wine, with Dalmatian prosciutto and a selection of cheeses - 120 kn

Reservations: 099 807 0802

18 - 21 OCTOBER

Od puča 1

WINE BAR RAZONODA

Vinokušnja

Pošip Toretta 0,05; Plavac Mali Ivan
Dolac 0,05; miješana plata - 100 kn

Pošip Korta Katarina 0,05; Dingač
Matuško 0,05; miješana plata - 150 kn

Grk Bire 0,05; Plavac Mali Korta
Katarina, miješana plata - 200 kn

Pošip Intrada 0,05; Malvasija
Dubrovačka 0,05; Rose Cuvee
Krauthaker 0,05; Zlatan Plavac 0,05;
Dingač Selection Violić 0,05; miješana
plata - 250 kn

Grk Bire Sur Lie 0,05; Rose Korta
Katarina 0,05; Plavac Mali Remek Djelo
0,05; miješana plata - 300 kn

Rezervacije: 091 332 4104

Od puča 1

WINE BAR RAZONODA

Wine tasting

Pošip Toretta 0,05; Plavac Mali Ivan
Dolac 0,05; mixed platter - 100 kn

Pošip Korta Katarina 0,05; Dingač
Matuško 0,05; mixed platter - 150 kn

Grk Bire 0,05; Plavac Mali Korta
Katarina, mixed platter - 200 kn

Pošip Intrada 0,05; Malvasija
Dubrovačka 0,05; Rose Cuvee
Krauthaker 0,05; Zlatan Plavac 0,05;
Dingač Selection Violić 0,05; mixed
platter - 250 kn

Grk Bire Sur Lie 0,05; Rosé Korta
Katarina 0,05; Plavac Mali Remek Djelo
0,05; mixed platter - 300 kn

Reservations: 091 332 4104



18 - 21 OCTOBER



TJEDAN DUBROVAČKIH RESTORANA
DUBROVNIK RESTAURANT WEEK

15. - 21. LISTOPADA

Festivalski meniji 62 - 77 str
Festival menus pg 62 - 77



15 - 21 OCTOBER

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

Mesni meni - 150 kn

Tatarski biftek
 najfinija rukom rezana francuska
junetina začinjena na način šefa kuhinje
 Teleća tagliata
 teletina na posteljici od rikule,
 sušene rajčice, Grana padano sir,
 reducirani aceto balsamico
 Kolač od tamne čokolade i suhих
 smokava

Ribljí meni - 150 kn

Najbolje iz Jadrana
 malostonska kamenica, marinirane
kozice, tatar od tune, dimljene dagnje
 File brancina
 poslužen na posteljici od julienne
 povrća, umak od kapara
 Ana Caprese
 Torta od bijele čokolade i badema

RESTORAN BANJE BEACH

Frana Supila 10/B, tel: 020 412 220

Mesni meni - 125 kn

Kremasti rižot od pinjola s tartufima
 Kosani grčki odrezak, krumpirići
 s ružmarinom, umak "Jus"
 Tart od jabuke

Ribljí meni - 135 kn

Jadranski gambori na podlozi od
 sotirane mrkve s narančom
i crvenim paprom
 Punjeni brancin, krema od graška,
 umak od bijelog vina i parmezana
 Torta od sira

BISTRO 49

Obala Pape Ivana Pavla II 49
 Tel: 020 891 038

Mesni meni - 150 kn

Okruglice od kulena i sira uvaljane u
 suho voće
 Flank steak sa shimichurri umakom
uz prilog od bijelog graha
 Sladoled od lavande

Ribljí meni - 150 kn

Marinirani file brancina
Āulaš od hobotnice
 Mousse od batata

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

Meat menu - 150 kn

Steak tartare

Finest hand-cut French veal
with chef's spices

Veal tagliata

veal on a bed of rocket salad with sun-
dried tomatoes, Grana Padano cheese
and reduced balsamic vinegar sauce

Dark chocolate and dried fig cake

Fish menu - 150 kn

Best of Adriatic

Ston oysters, marinated prawns,
tuna tartare, smoked mussels

Sea bass fillet

served on a bed of julienned vegetables,
caper sauce

Ana's Caprese

White chocolate and almond cake

BANJE BEACH RESTAURANT

Frana Supila 10/B, tel: 020 412 220

Meat menu - 125 kn

Creamy pine nuts risotto with truffles

Minced Greek steak, potato fries
with rosemary, in jus

Apple Tart

Fish menu - 135 kn

Adriatic prawns on a bed of sautéed
carrot with orange and red peppercorns

Stuffed sea bass, cream of green peas,
white wine and parmesan sauce

Cheese cake

BISTRO 49

Obala Pape Ivana Pavla II 49

tel: 020 891 038

Meat menu - 150 kn

Slavonian kulen and cheese dumplings
coated with dried fruit

Flank steak in chimichurri sauce with
white beans

Lavender ice cream

Fish menu - 150 kn

Marinated sea bass fillet

Octopus stew

Sweet potato mousse

OYSTER & SUSHI BAR BOTA

Od Pustijerne bb, tel: 020 324 034

Festivalski meni - 150 knPašteta od lososa

Steak od sabljarkarke na podlozi

od rikule i krumpira

Kolač od datulja

CHIHUAHUA CANTINA MEXICANA

Šetalište kralja Zvonimira 2b

Tel: 099 685 2380

Festivalski meni - 150 knPloškice komorača u tempuri s umakom

File ribe ili piletine s

crnim grahom, guacamole umakom i

pico de galom u tortilli

Slatko kiseli kolač od sira

s limetom i čilijem

RESTORAN DOMINO

Ulica od Domina 3, tel: 020 323 103

Festivalski meni - 150 knJuha od bundeve

Dalmatinska pržolica

s blitvom i krumpirom

Semifreddo od badema

RESTORAN BUONO

Kneza Domagoja 1b, tel: 099 473 0831

Mesni meni 1 - 150 knBruschette s groždem i ricottom

Janjeći čop na kremi od batata s

domaćim krumpirom

Desert

Mesni meni 2 - 150 kn

Pašteta od pileće jetrice

s tostiranim kruhom

Dalmatinska paštica s njokama

Desert

Ribljí meni 1 - 150 knCarpaccio od tune

Ražnjići od grdobine s povrćem i

kremom od crne cvjetače

Desert

Ribljí meni 2 - 150 knRiblja juha

Tuna u sezamu sa salatom od

ljubičastog kupusa,

brokulom i pireom od slanutka

Desert

Vegetarijanski meni - 150 knJuha od cikle

Rižot od cvjetače na kremi od tikve

Desert

OYSTER & SUSHI BAR BOTA

Od Pustijerne bb, tel: 020 324 034

Festival menu - 150 kn

Salmon pate

Swordfish steak on a bed of arugula and potato

Dates cake

CHIHUAHUA CANTINA MEXICANA

Šetalište kralja Zvonimira 2b

Tel: 099 685 2380

Festival menu - 150 kn

Sliced fennel in tempura with sauce

Fish or chicken fillet

with black beans, guacamole sauce

and pico de gallo in tortilla

Sweet and sour cheesecake with lime and chilli

RESTAURANT DOMINO

Ulica od Domina 3, tel: 020 323 103

Festival menu - 150 kn

Pumpkin pie

Dalmatian rib eye steak Pržolica, with

Swiss chard and potatoes

Almond semifreddo

RESTAURANT BUONO

Kneza Domagoja 1b, tel: 099 473 0831

Meat menu 1 - 150 kn

Bruschetta with grapes

and ricotta cheese

Lamb chop on a bed of sweet potato cream with homemade potatoes

Dessert

Meat menu 2 - 150 kn

Chicken liver pâté with toast

Dalmatian pašticada

(beef stew) with gnocchi

Dessert

Fish menu 1 - 150 kn

Tuna carpaccio

Monkfish skewers with

vegetables and black cauliflower cream

Dessert

Fish menu 2 - 150 kn

Fish soup

Sesame tuna with pink cabbage and

broccoli salad, and mashed chickpeas

Dessert

Vegetarian menu - 150 kn

Beetroot soup

Cauliflower risotto on a pumpkin cream

Dessert

15 - 21 OCTOBER

KAVANA BISTRO DALMATINO

Prijeko 15, tel: 020 323 070

Mesni meni - 150 kn

Hladna plitica Dalmacija
pršut, sir, masline i rajčice
 Žrnovski makaruni s bikovim obrazima,
 sporo kuhanim i posutim
Grana Padano sirom
 Panna Cotta od kokosovog mlijeka s
 pireom od maline

Ribljí meni - 150 kn

Hobotnica na salatu
 Žrnovski makaruni
 s kozicama i vongolama
 Torta od sira
 krema od sira na podlozi od keksa

RESTORAN GUSTA ME

Hvarska 2, tel 020 420 013

Festivalski meni – 150 kn

Domaći pljukanci s
kozicama i svježim tartufima
 File od svježe bijele ribe s umakom od
 kopra i crnom palentom
Domaća torta od sira
 s marmeladom od smokava

RESTORAN KLARISA

Poljana Paska Miličevića 4,

Tel 020 413 100

Mesni meni – 120 kn

Domaći njoki od pečenog crvenog
krumpira, s pancetom i suhim rajčicama
 Teleća rolica punjena rikulom i Grana
 Padano sirom, salsa sa cherry rajčicama i
bosiljkom, sotirani baby špinat
 Ljetni mousse od bijele i tamne čokolade
 coulis od maline s preljevom od divlje
 naranče

Ribljí meni – 145 kn

Sotirani repovi kozice u kokosovom
 mlijeku s Hennesyem, čips od riže
 Saltimbocca od grdobine, poslužena s
 raguom od chorazza, domaći krumpir
punjen ratatuiem, pjena od larda
 Topla pita od jabuka
 sa sladoledom od vanilije

KAVANA BISTRO DALMATINO

Prijeko 15, tel: 020 323 070

Meat menu - 150 kn

Dalmatia platter - prosciutto, cheese, olives, tomatoes
Žrnovo macaroni with slow cooked ox cheeks, dressed with Grana Padano cheese

Coconut milk panna cotta with raspberry purée

Fish menu - 150 kn

Octopus salad
Žrnovo macaroni with prawns and clams
Cheesecake - cheese cream on a bed of biscuits

RESTAURANT GUSTA ME

Hvarska 2, tel: 020 420 013

Festival menu – 150 kn

Homemade Pljukanci pasta with prawns and fresh truffles
White fish fillet with dill sauce and black polenta
Homemade cheesecake with fig marmalade

RESTAURANT KLARISA

Poljana Paska Miličevića 4,

Tel: 020 413 100

Meat menu – 120 kn

Homemade baked red potato gnocchi with pancetta and dried cherries
Veal rolls with rocket and Grana Padano cheese, cherry tomatoes salsa with basil, sautéed baby spinach
Summer mousse of white and dark chocolate with raspberry coulis and wild orange topping

Fish menu – 145 kn

Prawn tails sautéed in coconut milk and Hennessy cognac, with rice chips
Monkfish saltimbocca with chorizo ragout, home-grown potatoes filled with ratatouille, lard mousse
Warm apple pie with vanilla ice cream

15 - 21 OCTOBER

**LA CAPELLA TERRACE &
RESTAURANT**

THE PUCIĆ PALACE HOTEL

Od puča 1, tel: 020 326 222

Riblji meni – 150 kn

Ravioli s mladim sirom i kozice sa bosiljakom i confit rajčicom sorbet od naranče, crumble Sporo kuhana hobotnica završena na tavi s bobom i komoračem

Lava kolač od rogača s vanilija umakom i sladoledom od lješnjaka.

Mesni meni – 150 kn

Sporo kuhani teleći obrazi sa tartufima, sorbet od naranče, crumble Pačji confit batak i zabatak s kuhanom mrkvom u

BBQ umaku i jus

Lava kolač od rogača s vanilija umakom i sladoledom od lješnjaka.

HOTEL LERO PIANO BAR

Iva Vojnovića 14, tel: 341 333

Festivalski meni - 150 kn

Cappuccino od mrkve krema od pečene mrkve, pjena i sjemenke od bundeve
Šporuki makaruli tradicionalno dubrovačko jelo od makarula s umakom od junećeg mesa, crnim vinom i mirodijama
Tiramisu u čaši
lagana krema od kave, piškoti s rumom i posip od tamne čokolade

Napomena: vrijeme posluživanja ponude je od 12.00 do 17.00

MOSKAR – STREET FOOD

Prijeko 30a, tel: 020 805 350

Festivalski meni – 139 kn

Krem juha od mušula

Toplo hladna riblja plata Moskar viška pogača, prigane riblje polpete, lignji i kozice, marinirana polanda, riblja pašteta na tost
Tiramisu u čaši

**LA CAPELLA TERRACE &
RESTAURANT**

THE PUCIĆ PALACE HOTEL

Od Puča 1, tel: 020 326 222

Fish menu - 150 kn

Ravioli with fresh cheese and prawns
with basil and tomato confit

orange sorbet, crumble

Slow cooked, pan broiled octopus,
with broad beans and fennel

Carob lava cake with vanilla sauce
and hazelnut ice cream

Meat menu- 150 kn

Slow cooked ox cheeks with truffles

Orange sorbet, crumble

Duck confit of drumsticks and thighs
with cooked carrot, in BBQ sauce and jus

Carob lava cake with vanilla sauce
and hazelnut ice cream

HOTEL LERO PIANO BAR

Iva Vojnovića 14, tel: 341 333

Festival menu - 150 kn

Carrot Cappuccino

baked carrot cream, pumpkin mousse
with pumpkin seeds

Sporchi Macaroni

traditional Dubrovnik macaroni dish
with beef in red wine and spices

Tiramisu in a glass

light coffee cream, ladyfingers with rum,
dark chocolate topping

**Note: menu is available from noon to
5PM only**

MOSKAR – STREET FOOD

Prijeko 30a, tel: 020 805 350

Festival menu – 139 kn

Cream of mussel soup

Cold and warm fish platter Moskar
Vis Island fish tart, fried fish patties,
calamari and prawns, marinated
mackerel, fish pâté with toast

Tiramisu in a glass

15 - 21 OCTOBER

RESTORAN MAGELLAN

Iva Vojnovića 7, tel: 020 333 594

Festivalski meni 1- 135 kn

Balotina

hrskava balotina od volovskog repa,
humus, harissa krema, kandirani limun

Carsko meso

sporo kuhano, završeno na tavi,
tekstura mrkve, granny smith & celer,
demi-glace umak

Smokve

glazirane u dalmatinskom prošek, keks
od cimeta, mascarpone krema, sladoled
od ruzmarina**Festivalski meni 2- 135 kn**

Duo kamenice

1st- Bloody Mary, celer, hrskava panceta

2nd- marinirana u ginu, krastavac,
chili, limetaBrancinzapečeni file brancina s orašastim
plodovima, pire od cvjetače i salata,

motar, hollandaise umak,

prah od maslinovog ulja

Mousse od rogača

meringue, gel od naranče, crumble,

sorbet od mandarine

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

Ribljí meni 1 - 150 kn

Otvorene lazanje s plodovima mora

File orade u pistaciji
na posteljici od povrćaDomaći štrudel od jabuka s kremom od
vanilije**Ribljí meni 2 - 150 kn**Repovi gambora i škampa u tempuri
s umakom od bosiljkaTuna steak sa sjemenkama tostiranog
crnog sezama

Parfe krema sa šumskim voćem

Mesni meni 1 - 150 knPrimorski pršut s tapenadom od maslina
i rikule (tostirani kruh)Ramstek gorgonzola s Ratatouille
povrćemTorta od mrkve**Mesni meni 2 - 150 kn**Ravioli punjeni Cottage sirom i pršutomBiftek surf & turf s lećom na kremi od
češnjaka (s jastogom)

Čokoladna torta od naranče

Vegetarijanski meni - 150 knBruschette s mozzarelomLinguini sa šampinjonima i vrganjimaPanna cotta**Napomena: posebna ponuda vina**

RESTORAN MAGELLAN

Iva Vojnovića 7, tel: 020 333 594

Festival menu 1 – 135 kn

Balotina

Crunchy ox tail roll, hummus, harissa cream, candied lemon

Pork belly

slow cooked, pan broiled pork belly, carrot textured, with granny smith apples and celery demi-glace sauce

Figs

glazed in Dalmatian raisin wine, cinnamon biscuits, mascarpone cream, rosemary ice cream

Festival menu 2 – 135 kn

Oyster duet

1st Bloody Mary, celery, crunchy pancetta / 2nd gin marinated, cucumber, chilli, lime

Sea bass

broiled sea bass fillet with nuts, mashed cauliflower, rock samphire, sauce hollandaise, olive oil powder

Carob mousse

meringue, orange gel, crumble, mandarin sorbet

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

Fish Menu 1 – 150 kn

Open seafood lasagne

Sea bream fillet in pistachios on a bed of vegetables

Homemade apple strudel with vanilla cream

Fish Menu 2 – 150 kn

Prawn and shrimp tails tempura with basil sauce

Tuna steak with roasted black sesame seeds

Parfait cream with wild berries

Meat Menu 1 – 150 kn

Dubrovnik littoral region prosciutto with of olive and rocket tapenade with toast

Gorgonzola rump steak with ratatouille

Carrot cake

Meat Menu 2 – 150 kn

Cottage cheese and prosciutto ravioli

Surf & Turf beefsteak with lentils

on a garlic cream, with lobster

Chocolate and orange cake

Vegetarian Menu – 150 kn

Bruschetta with mozzarella

Linguini with button mushrooms and porcini mushrooms

Panna cotta

Note: selected wines

RESTORAN ORKA

Lapadska obala 11, tel: 099 690 3334

Festivalski meni 1 - 150 knPunjene gljive na primorski načinDomaća tjestenina s biftekom i tartufimaDnevni kolač**Festivalski meni 2 - 150 kn**Kozice u hrskavom tijestuna posteljici od rižeFile bijele ribeu emulziji od Rajnskog RizlingaDnevni kolač**RESTORAN PANTARUL**

Kralja Tomislava 1, tel: 020 333 486

Ribljí meni - 140 knJakovske kapice na ražnjiću sa salatam,jabukama i emulzijom od agrumaZapečeni spaghetti sa sirom,gamborima i pjenicom od rakovaCokoladni kolač s mousseom od limete**Mesni meni - 140 kn**Bruschetta s pršutom, sirom i salatamPečeni svinjski file, pire od krumpira icelera, umak od vina i suhíh šljivaŠtrudel od jabuka s kremom od vanilije**PORAT RESTAURANT & BAR**

Obala Stjepana Radića 30

Tel: 020 333 552

Mesni meni - 120 knDimljena pačja prsaKotleti divlje svinje na pireu od batatai umaku od šumskog voćaDesert**Ribljí meni - 135 kn**Domaća pasta s mesom ježincaTuna s beluga lećomDesert**RHEA SILVIA WINE & TAPAS BAR**

Mata Vodopića 12e, tel: 020 642 480

Mesni meni - 150 knSalata s hrskavom pancetomi karameliziranim šljivamaDubrovačka pašticas domaćim njokamaSorbet od jagoda**Ribljí meni - 140 kn**Tartar od lososa s wasabi kremomFile brancinaPannacotta s umakom od višanja

RESTAURANT ORKA

Lapadska obala 11a, tel: 099 690 3334

Festival menu 1 - 150 kn

Stuffed mushrooms
a la Dubrovnik littoral region
Homemade pasta with
beefsteak and truffles
Cake of the day

Festival menu 2- 150 kn

Prawns in puff pastry on a bed of rice
White fish fillet in Rheine
Riesling white wine emulsion
Cake of the day

RESTORAN PANTARUL

Kralja Tomislava 1, tel: 020 333 486

Fish Menu – 140 kn

Scallop skewers with salad, apples and
citrus emulsion
Spaghettini baked with cheese and
prawns, with crab mousse
Chocolate cake with lime mousse

Meat Menu – 140 kn

Prosciutto, cheese and salad Bruschetta
Baked pork fillet, mashed potato and
celery with wine and dry prune sauce
Apple strudel with vanilla cream

PORAT RESTAURANT & BAR

Obala Stjepana Radića 30,
Tel: 020 333 552

Meat Menu – 120 kn

Smoked duck breast
Wild boar chops on mashed sweet
potatoes with wild berries sauce
Dessert

Fish Menu – 135 kn

Sea urchin homemade pasta
Tuna with beluga lentils
Dessert

RHEA SILVIA WINE & TAPAS BAR

Mata Vodopića 12e, tel: 020 642 480

Meat Menu – 150 kn

Crunchy pancetta and
caramelized prunes salad
Dubrovnik Pašticada (beef stew)
with homemade gnocchi
Strawberry sorbet

Fish Menu – 140 kn

Salmon tartare with wasabi cream
Sea bass fillet
Panna cotta with cherry topping

KONOBA ROZARIO

Prijeko 1, tel: 020 322 015

Mesni meni – 150 knHladni dalmatinski pjatSvinjski medaljoni u umaku od tartufa
s domaćom pastomSladoled s freškim voćem i preljevom**Ribljí meni – 150 kn**Marinirani inćuni na kušinu salateJadranski lignji s kuhanim povrćemDubrovačka rozata**SUNSET BEACH TRATTORIA**

Šetalište kralja Zvonimira 17

Tel: 020 642 700

Festivalski meni – 150 knPanko kozicemajoneza/limetaRomb na maslacuragu od gljiva s graškom/gremolata s limunomSunset macaronmango, marakuja, kokos, limeta, ananas**RESTORAN STARA LOZA**

Prijeko 22, tel: 020 321 145

Ribljí meni – 150 knMarinirane kozicesalata od petrusina i tikvica,prah od narančeFile brancinakrema od poriluka, umak od kaparai vongolaKrema od mascarpone-a**Mesni meni – 150 kn**Govedi carpacciokrostini, muštarda i sače, hrskava kaduljaTeleća koljenicapire od korjenastog povrća, čips odmrkve, umak od timijanaČokolada i rogač**RESTORAN TAJ MAHAL**

Nikole Gučetića 2, tel: 020 323 221

Festivalski meni 1 – 150 knUštipci s kajmakomŠiš čevapTufahija**Festivalski meni 2 – 150 kn**Juha od brokuleOdrezak specijal(ramstek)Baklavice sa šljivama

KONOBA ROZARIO

Prijeko 1, tel: 020 322 015

Meat Menu – 150 kn

Dalmatian cold-cut platter

Pork medallions in truffle sauce
with homemade pasta

Fresh fruit ice cream and toppings

Fish Menu – 150 kn

Marinated anchovies on a bed of salad

Adriatic calamari

with cooked vegetables

Dubrovnik caramel custard Rozata

SUNSET BEACH TRATTORIA

Šetalište kralja Zvonimira 17

Tel: 020 642 700

Festival menu – 150 kn

Panko shrimp
mayonnaise/lime

Turbot on butter

mushroom ragout with green peas/

lemon gremolata

Sunset macaron

mango/passion fruit/coconut/lime/

pineapple

RESTORAN STARA LOZA

Prijeko 22, tel: 020 321 145

Fish Menu – 150 kn

Marinated prawns

parsley and courgette salad
with orange powder

Sea bass fillet

Mascarpone cream

Meat Menu – 150 kn

Beef carpaccio

Crostini bread, whole grain mustard
and honeycombs, crunchy sage

Veal shank

mashed root vegetables, carrot chips,

thyme sauce

Chocolate and carob

RESTORAN TAJ MAHAL

Nikole Gučetića 2, tel: 020 323 221

Festival menu 1 – 150 kn

Deep fried dumplings

with clotted cream

Shish kebabs

Stewed apple stuffed with spiced

walnuts Tufahija

Festival menu 2 – 150 kn

Broccoli soup

Special rump steak

Prune baklava

RESTORAN TAJ MAHAL
 Hotel Lero, Iva Vojnovića 14
 Tel: 020 640 123

Festivalski meni 1 – 150 kn

Rolice sa sirom i chillijem
Japračići
 Tufahija

Festivalski meni 2 – 150 kn

Juha od crvene leće
Odrezak specijal
 (ramstek)
Almasija

BISTRO TAVULIN

Cvijete Zuzorić 1, tel: 020 323 977

Festivalski meni – 150 kn

Salata od tune
 mahune, slani inćuni, motar, crveni luk,
 sušene rajčice
Ragu od sipe poslužen sa zapečenim
rimskim njokima, džem od luka
 Dubrovačka rozata sa chantilyem od
 vanilije

RESTORAN ZUZORI
 Cvijete Zuzorić 2, tel 020 324 076

Festivalski meni – 140 kn

Bruschette
 hobotnica, inćuni, riblji carpaccio,
 balančane, rajčica, češnjak,
bosiljak, masline
 Rižot s mušulama
 stonske mušule, dimljeni sir Scarmoza,
 24 mjeseca odležani parmezan, pjenušac
Mousse od limuna
 sezonsko voće, čokoladne mrvice

KONOBA VERANDA

Štikovica 24a, Zaton
 Tel: 091 1746 082

Ribljí meni - 150 kn

Salata od hobotnice
 hobotnica, kapulice, gamberi, inćuni,
 masline, kapari
Popara
 poširani filet brancina i orade s povrćem
 Imotska torta (**Unescova baština**)

Mesni meni - 150 kn

Veranda rolice od patke
vučeno meso od patke s povrćem
 Teleća šnicla
 teletina sa mediteranskim povrćem
 Tart od jabuke

RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14

Tel: 020 640 123

Festival menu 1 – 150 kn

Cheese and chilli rolls

Yaprak - stuffed vine leaf rolls

Tufahija

stewed apple stuffed with walnuts

Festival menu 2 – 150 kn

Red lentil soup

Special rump steak

Fruit and jelly cup Almasija

BISTRO TAVULIN

Cvijete Zuzorić 1, tel: 020 323 977

Festival menu - 150 kn

Tuna salad

green beans, anchovies, rock samphire,

red onions, dried tomatoes

Cuttlefish ragout

served with Roman style baked gnocchi,

onion chutney

Dubrovnik caramel custard Rozata

with vanilla Chantilly

RESTORAN ZUZORI

Cvijete Zuzorić 2, tel 020 324 076

Festival menu – 140 kn

Bruschetta

octopus, anchovies, fish carpaccio,

eggplants, tomatoes, garlic, basil, olives

Mussel risotto

Ston mussels, smoked Scarmoza cheese,

24 months aged parmesan cheese,

sparkling wine

Lemon mousse

seasonal fruit, chocolate chips

KONOBA VERANDA

Štikovica 24a, Zaton

Tel: 091 1746 082

Fish menu - 150 kn

Octopus salad

octopus, shallots, shrimp, anchovies,

olives, capers

Popara

poached sea bass filet and poached

gilt-head sea bream with vegetables

Imotski Cake (Unesco's heritage)

Meat menu - 150 kn

Veranda duck rolls

pulled duck meat with Mediterranean

vegetables

Veal cutlet

veal with Mediterranean vegetables

Apple tart

SPLIT, KORČULA, MLJET, ELAFITI

BARI (I)

Konoba Veranda is located in Štikovica, 5 minutes drive by car

Nuncijata

26

3

Solitudo

Babin kuk

15

18

Batala

5

16

6

19

17

Montovjer

Uvala Lapad

28

22

LAPAD

Medarevo

Mala Petka

Velika Petka
171 m



- 1 Gradska Kavana Arsenal
- 2 Restoran Banje Beach
- 3 Bistro 49
- 4 Oyster & Sushi Bar Bota
- 5 Restoran Buono
- 6 Chihuahua Cantina
Mexicana
- 7 Bistro Dalmatino

- 8 Restoran Domino
- 9 Restoran Gusta me
- 10 Restoran Klarisa
- 11 Restoran La Capella
- 12 Hotel Lero piano bar
- 13 Restoran Magellan
- 14 Moskar street food
- 15 Restoran Orsan
- 16 Restoran Orka
- 17 Restoran Pantarul
- 18 Restoran Porat
- 19 Rhea Silvia wine&tapas bar

- 20 Konoba Rozario
- 21 Restoran Stara Loza
- 22 Sunset Beach Trattoria
- 23 Restoran Taj Mahal 1
- 24 Restoran Taj Mahal 2
- 25 Bistro Tavulin
- 26 Konoba Veranda
- 27 Restoran Zuzori
- 28 Pastry bar Slatki kantun
- 29 Pastry shop Ārija
- 30 Hotel Lapad Pool & Lobby Bar
- 31 Pasticerija Mala truba
- 32 Matuško Wine Bar
- 33 D'vino Wine Bar
- 34 Wine Bar Razonoda

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Nakladnik / Publisher:
Turistička zajednica grada Dubrovnika
Dubrovnik Tourist Board

Dizajn i priprema / Design and pre-press:
Studio Joy in Design

Fotografija / Photography:
Katija Živković

Lektorica / Proofreader:
Mirjana Kaznačić

Prijevod / Translation:
Luna Polić Barović

Tisak / Print:
Tiskara Alfa 2

Partneri / Partners:
Hotel Rixos Libertas Dubrovnik, Restoran Amfora
Restoran Porat, Dubrovačka pivovara

Sponzori/ Sponsors:



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



Dobar tek!
Bon Appétit!

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