GOOD FOOD Festival

Dubrovnik 2019

14.-20. LISTOPADA
OCTOBER 14-20

PROGRAM / PROGRAMME

Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr

GOOD FOOD Festival

Dubrovnik 2019

14.-20. LISTOPADA / OCTOBER 14 - 20

by Dubrovnik Tourist Board

Turistička zajednica koristi isključivo ekološki prihvatljive proizvode na Good Food festivalu.

The Dubrovnik Tourist Board is exclusively using eco-friendly and sustainable products at the Good Food Festival.

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10.30 sati, TIC Pile

RADIONICA: LE KOLAČ & KRAŠ

Voditelj radionice: Robert Hromalić

Najpoznatiji hrvatski chef za slastice Robert Hromalić posebno za ovu priliku pripremio je tri deserta, koja će postati dio redovne ponude u njegovoj slastičarnici Le Kolač u Zagrebu: Ruby ganache od čokolade s prhkim tijestom, confitom od malina i mousseom od čokolade Ruby, Bajaderu koja je kombinacija krema od tamnog i svijetlog nugata, ganacha i biskvita od svijetlog nugata te Griottu, sastavljenu od moussea od tamne čokolade, Griotte praline, čokoladnog karamela, čokoladnog biskvita, višnje amarene uz dodatak prženog kakaa. Radionica se ostvaruje u suradnji s Krašem, najvećom hrvatskom tvrtkom koja se bavi proizvodnjom konditorskih proizvoda još od 1911. godine.

Napomena: ulaz slobodan uz obveznu rezervaciju.
Rezervacije radnim danom od 8 do 16 sati:
020 312 021
goodfood@tzdubrovnik.hr

10:30 am, Tourist Information Centre Pile

WORKSHOP : LE KOLAČ & KRAŠ

Workshop Host: Robert Hromalić

The most famous Croatian dessert chef, Robert Hromalić, has especially prepared three desserts for the Good Food Festival, which will become a part of the regular menu at his Le Kolač pastry shop in Zagreb: Ruby chocolate ganache made with pastry dough, raspberry confit and Ruby chocolate mousse, Bajadera, a combination of dark and light nougat creams, ganaches and light nougat biscuits, and Griotto, made from dark chocolate mousse, Griotte praline, chocolate caramel, chocolate biscuit, and cherry amarena with toasted cocoa.
The workshop is being held in cooperation with Kraš, Croatia's largest confectionery company, founded in 1911.

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

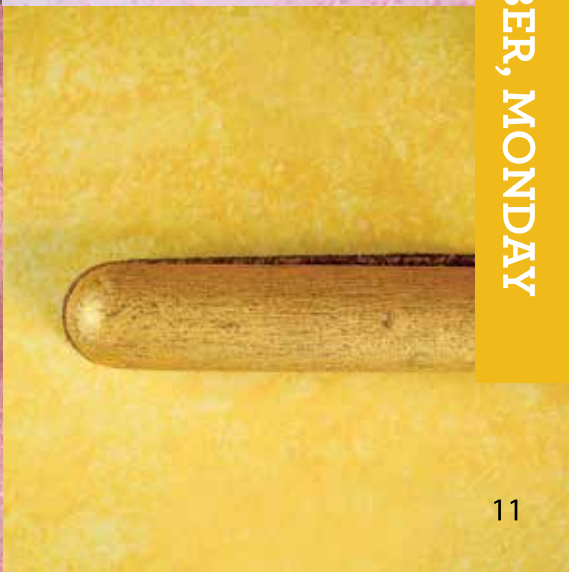


Photo: Arhiva Hromalić

14 OCTOBER, MONDAY

17.00 sati, TIC Pile

RADIONICA: RIŽOT

Voditelj radionice: Mate Janković

Chef Mate, nekadašnji najintrigantniji član žirija MasterChefa Nove TV, uz simpatičan osmijeh će reći:
„Kažu ljudi da znaju napraviti rižot. U pravilu to je kaša za lijepljenje tapeta nedefiniranog okusa i rađena s krivom rižom. Risotto se radi samo na jedan način."
Dođite na našu radionicu i naučite kako pripremiti odličan rižot, omiljeno jelo ovog vrhunskog, nagrađivanog kuhara poznatog po svom ležernom stavu i oštrim komentarima.

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 Pile

WORKSHOP: RISOTTO

Workshop Host: Mate Janković

Chef Mate, formerly the most intriguing jury member of Nova TV's MasterChef, will say the following with a sympathetic smile:
„People are told that they know how to make risotto. As a rule, it is a paste for gluing wallpaper with an undefined taste and made with wrong rice. Risotto is made only one way. "
Come to our workshop and learn how to prepare a great risotto, a favorite dish of this superb, award-winning chef known for his laid back attitude and sharp comments.

Note: free entry with mandatory reservation.

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

14 OCTOBER, MONDAY

10.30 sati, TIC Pile

RADIONICA: SLATKO, A ZDRAVO!

Voditeljica radionice: Antonia Medo

Antonia Medo, mlada je slastičarka koja je posao u uredu zamijenila profesionalnim pripremanjem slastica. Do sada je svoja iskustva stjecala na Visu i u Zagrebu, a odnedavno priprema slastice u novootvorenoj dubrovačkoj slastičarnici Gianni.
Antonia će nam pokazati kako pripremati zdrave slastice: tortu od rogača bez glutena i sirove veganske čupavce bez šećera, jaja, glutena i mlijeka.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

10:30 am, Tourist Information Centre Pile

WORKSHOP: SWEET, YET HEALTHY!

Workshop Host: Antonia Medo

Antonia Medo is a young pastry chef who switched an office job for professional dessert preparation. Since then, she has gained experience on Vis Island and in Zagreb, and most recently, she is preparing desserts in the newly opened Gianni pastry shop in Dubrovnik. Antonia will show us how to prepare healthy desserts: gluten free carob cake and raw vegan chocolate-coconut squares (čupavci) with no sugar, eggs, gluten or milk.

Note: free entry with mandatory reservation

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

15 OCTOBER, TUESDAY

11.00 sati, Hrvatska matica iseljenika
Petilovrijenci 7

OKUSI TRADICIJE – BLATSKA TRPEZA

Prezentacija tradicionalnih slastica i blatske lumblije

Gastronomija i autohtoni, tradicionalni kolači dio su povijesti koji povezuje naše krajeve i iseljeništvo. Iseljenici iz područja Dalmacije su većinom iseljavali „trbuhom za kruhom“, u potrazi za boljim životom. U daleki svijet su mogli ponijeti samo okuse, mirise i uspomene na svoj rodni kraj. Među mnogobrojnim uspomenama ponijeli su i sjećanja na jela svojih majki i nona koja su ih vraćala u djetinjstvo. Takav tradicionalan kolač je i blatska lumblija koja je dio blatskih običaja.
Međutim, recept blatske lumblije, koji se zadržao u iseljeničkim zajednicama skoro sto godina, neminovno se mijenjao, pa danas postoji potreba oživljavanja izvorne recepture i čuvanja tradicionalnog načina pripreme.

Uz predstavljanje knjige Blajska trpeza autora Rade Kaštropila predstavit ćemo i kušati blatsku lumbliju i druge tradicionalne blatske slastice.
Ovom prigodom će se ujedno najaviti 8. Dani blatske lumblije na kojima će se, uz tradicionalne blatske slastice, predstaviti i slastice otoka Korčule.

Photo: Arhiva TZO Blato

11 am, Croatian Heritage Foundation
Petilovrijenci 7

THE TASTES OF TRADITION – "BLATO TABLE"

Presentation of traditional desserts and lumblije from Blato on the island of Korčula

Photo: Arhiva TZO Blato

Gastronomy and authentic, traditional cakes are part of the history that connects our homeland with emigrants from Dalmatia who mostly emigrated in search of a better life. They could only bring the flavors, smells and memories of their hometown along with them. Among the many memories that they kept were the memories of their mothers' and grandmothers' meals that brought them back to their childhood. One of these traditional foods is the lumblija cake which is part of the town of Blato's customs.
However, the recipe for Blato lumblije, which has remained in emigrant communities for almost a hundred years, has inevitably changed, so today there is a need to revive the original recipe and to preserve the traditional method of preparation.

Along with the presentation of the book Blajska trpeza (English: Blato Table) by Rade Kaštropil, we will also present and taste the Blato lumblije and other traditional desserts from Blato. This occasion also serves to announce the 8th Days of Blato Lumblije where desserts from the island of Korčula will be presented along with traditional desserts from the town of Blato.

Photo: Arhiva TZO Blato

15. LISTOPADA, UTORAK

17.00 sati, TIC Pile

RADIONICA: ŠKAMPI

Voditelj radionice: Mate Janković

Škampi su namirnica koja se lako može uništiti ako se nepravilno i dugo priprema. Sve tajne pripreme ove skupe namirnice otkrit će nam Mate Janković, poznati hrvatski kuhar, ljubitelj dobre hrane, vina i glazbe.
Jankovićevu facebook stranicu, na kojoj objavljuje recepte na jednostavan i pristupačan način, istovremeno koristeći pravilne tehnike kuhanja, prati više od 60 tisuća ljudi.
Rezervirajte svoje mjesto i otkrijte zašto!

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 Pile

WORKSHOP: LANGOUSTINES

Workshop Host: Mate Janković

Langoustines (or scampi) are a food item that can be easily destroyed if improperly prepared. Mate Janković, a well-known Croatian chef, lover of good food, wine, and music, will reveal all the secrets of preparing this expensive food.
More than 60,000 people follow Jankovic's Facebook page, where he publishes recipes in an easy and accessible way while at the same time using proper cooking techniques.
Reserve your spot and find out why!

Note: free entry with mandatory reservation.

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

10.30 sati, TIC Pile

RADIONICA: TRADICIONALNE JUHE

Voditeljica radionice:
Sandra Rončević
Asistencija: Karmela Karlović,
Stephen Breslin

Skuhajte, okusite i začinite svoj put od Istre preko Zagreba do Zagorja s tri ukusne, tradicionalne juhe. Zagrabite žlicom istarsku juhu od crvenog vina i dunja s hrskavim tostiranim kruhom i kušajte pravi eingemachtes, pileću juhu s laganim jetrenim knedlicama. Na kraju ipak ostavite mjesta i za bogatu, gustu zagorsku krumpirovu juhu za koju vrijedi ona uzrečica: „Juha se prima duha“.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

10:30 am, Tourist Information Centre Pile

WORKSHOP: TRADITIONAL SOUPS

Workshop Host:
Sandra Rončević
Assistants: Karmela Karlović,
Stephen Breslin

Cook, taste, and spice your way from Istria through Zagreb to Zagorje with three delicious, traditional soups. Grab a spoonful of Istrian red wine and quince soup with crispy toasted bread and try real eingemachtes, chicken broth with light liver dumplings. For the end leave room for the rich, thick Zagorje potato soup, for which the saying goes: “Soup is for the soul”.

Note: free entry with mandatory reservation

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

16 OCTOBER, WEDNESDAY

Photo: Kuhaona

17.00 sati, TIC Pile

RADIONICA: MIRISI I OKUSI DUBROVAČKE NARANČE

Voditeljice radionice: Jadranka Ničetić i Lucija Tomašić Šarić

Agrumi se od davnina uzgajaju u našem kraju. Pisani izvori govore da se naranče u 13. st. prodaju na dubrovačkoj placi. Ime Lokrum potječe od latinske riječi za agrume. Dubrovačka državna pisma govore o naranči, a poklisari su ih često nosili kao poklon. Vrijednost te voćke prepoznali su i vlastelini koji su svoje ljetnikovce ukrašavali tim lijepim stablima. Stablo naranče, osim zbog estetske vrijednosti, uzgajalo se i zbog sočnog, vitaminima bogatog ploda. Naranča je ušla i u pučki život i običaje dubrovačkoga sela. Taj plod, kao osobito drag dar, poklanjao se ukućanima, susjedima, prijateljima i znancima. Uzrečica kaže –„...da im duša miriše kao naranča."

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 Pile

WORKSHOP: AROMAS AND TASTES OF THE DUBROVNIK ORANGE

Workshop Host: Jadranka Ničetić and Lucija Tomašić Šarić

Citrus fruits have been grown in this area since ancient times. According to written sources, oranges were sold in the Dubrovnik market in the 13th century. The name Lokrum is derived from the Latin word for citruses. The state letters of Dubrovnik mention oranges, and they were often carried as gifts by envoys. The town's nobility decorated their summer palaces with orange trees. In addition to its aesthetic value, it was grown because of its juicy, vitamin-rich fruit. The orange also entered the life and customs of Dubrovnik villages. This fruit, as a precious gift, was given to member of one's household, neighbors, friends, and acquaintances. The saying goes – "... their soul smells like an orange".

Note: free entry with mandatory reservation

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

16 OCTOBER, WEDNESDAY

10.00 sati, Lazareti, Udruga Deša

TORTA OD SKORUPA

Radionica pripremanja tradicionalnih slastica

Torta od skorupa je tradicionalna dubrovačka torta koja se pripremala u svečanim prilikama i čiji recept se prenosio s koljena na koljeno. Bogat, prepoznatljiv okus, koji se temelji na domaćem skorupu i mjendulima, očarat će svakoga tko je proba. Danas se zbog nedostatka skorupa recept često modificira. Na Dešinoj radionici imat ćete priliku kušati pravu tortu od skorupa i uživati u njezinom izvornom okusu.

Napomena: ulaz slobodan uz obveznu rezervaciju.

Rezervacije:
020 420 145
info@desa-dubrovnik.hr

10.30 sati, TIC Pile

RADIONICA: POGAČE

Voditeljica radionice: Sandra Rončević
Asistencija: Karmela Karlović, Stephen Breslin

Svaka regija Hrvatske ima svoju pogaču koja se služi i kao znak dobrodošlice, i kao marenda. Pripremat ćemo tzv. babicu - manji format dalmatinskog soparnika punjen blitvom i češnjakom, slasnu komišku pogaču s nadjevom od rajčica i inćuna te posebnu deliciju, rudarsku greblicu s nadjevom od sira koja nam dolazi iz okolice Samobora. Otkrijte bogatstvo okusa različitih pogača s Gourmet Experience timom!

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

10 am, Lazaretto, Deša Association

SWEET HEAVY CREAM CAKE

Workshop on the preparation of traditional desserts

Sweet heavy cream cake (Torta od skorupa) is a traditional Dubrovnik cake that was prepared during special occasions and whose recipe was passed from generation to generation. The rich, distinctive taste based on home-made sweet heavy cream and almonds will captivate anyone who tastes it. Today, due to lack of sweet heavy cream, the recipe is often modified. At Deša's workshop you will have the opportunity to taste real sweet heavy cream cake and enjoy its original taste.

Note: free entry with mandatory reservation.

Reservations:
020 420 145
info@desa-dubrovnik.hr

10:30 am, Tourist Information Centre Pile

WORKSHOP: POGAČA BREAD

Workshop Host: Sandra Rončević
Assistants: Karmela Karlović, Stephen Breslin

Each region of Croatia has its own pogača bread, which is used as a sign of welcoming and for meals. We will prepare the so-called babica (English: midwife) – a smaller format of Dalmatian soparnik stuffed with Swiss chard and garlic, the delicious Komiža pogača with tomato and anchovy stuffing, and a special delicacy, a the mining greblica with cheese stuffing which comes from the area of Samobor. Discover the richness of flavors of different types of pogača bread with the Gourmet Experience team!

Note: free entry with mandatory reservation

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

17.00 sati, TIC Pile

RADIONICA: FUŽI, PASUTICE I ŠURLICE

Voditeljica radionice:
Karmela Karlović
Asistencija: Sandra Rončević, Stephen Breslin

Naučite kako umijesiti i napraviti tri vrste istarsko- primorske tjestenine pa ih svi zajedno degustirajmo s ukusnim i kreativnim umacima. Upoznajte krčke šurlice poslužene s raguom od kobasica češnjovki, delikatne istarske fuže s finim umakom od pršuta i tartufate te pasutice, tjesteninu dijamantnog oblika, u bogatom umaku od karameliziranog kupusa i dimljene koljenice, odnosno bunceka.

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 Pile

WORKSHOP: FUŽI, PASUTICE AND ŠURLICE

Workshop Host: Karmela Karlović
Assistants: Sandra Rončević, Stephen Breslin

Learn how to make three pastas from the coastal areas of Istria, and taste them with delicious and creative sauces.
Meet Krk's šurlice served with garlic sausage ragout, delicate Istrian fuži with a fine prosciutto and truffle sauce, and pasutice, diamond-shaped pasta, in a rich caramelized cabbage and smoked ham sauce (buncek).

Note: free entry with mandatory reservation

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

Photo: Kuhaona

17 OCTOBER, THURSDAY

10.00 sati, Lazareti, Udruga Deša

DOMAĆI ŠTRUDEL OD JABUKA S MRKATUNJAMA

Radionica pripremanja tradicionalnih slastica

Na radionici će se pripremati kore od brašna i vode, koje su osnova svakog domaćeg štrudela. Razvučene kore se filuju raznim nadjevima koji ovise o sezonskoj dostupnosti namirnica i izboru domaćice. Na Dešinoj radionici pripremat će se štrudel od jabuka i mrkatunja (dunja). Mrkatunje su utkane u tradiciju dubrovačkog kraja. Od njih se priprema tradicionalna kontonjata i domaća mermelada, a često se koriste s jabukama u pripremi pita i štrudela kojima daju osebujan okus i prekrasnu boju.

Napomena: ulaz slobodan uz obveznu rezervaciju.

Rezervacije:
020 420 145
info@desa-dubrovnik.hr

10 am, Lazaretto, Deša Association

HOMEMADE APPLE STRUDEL WITH QUINCE

Workshop on the preparation of traditional desserts

Dough made from flour and water, which is the basis of every home-made strudel, will be prepared during the workshop. The stretched out dough is filled with different stuffing, which depends on the seasonal availability of ingredients and personal choice. Strudel made from apples and quince will be prepared during Deša's workshop. Quince are woven into the tradition of the Dubrovnik region. Traditional kontonjata (quince cheese) and homemade marmalade are made from quince and it is often used with apples in the preparation of pies and strudel, which gives them a distinctive taste and wonderful color.

Note: free entry with mandatory reservation.

Reservations:
020 420 145 / info@desa-dubrovnik.hr

18 OCTOBER, FRIDAY

11.00 sati, TIC Pile

RADIONICA: KREIRANJE JELOVNIKA I EKONOMIJA KUHINJE

Voditeljica radionice:
Marina Žibert Ercegović

Tema radionice:
Troškovi i kako starom jelu na meniju dati moderan štih

17.00 sati, TIC Pile

RADIONICA: MEĐIMURSKA GIBANICA

Voditeljica radionice:
Karmela Karlović
Asistencija: Sandra Rončević, Stephen Breslin

Naučite sve trikove i razvijte vještine za pripremu ove nadaleko poznate, bogate i kremasto-slojevite slastice iz Međimurja. Usavršite izradu finog, vučenog tijesta kojeg bogato nadjenite slojevima maka, svježeg sira, oraha i slatkih jabuka pa zajedno s nama ispecite međimursku gibanicu. Ovaj je tradicionalni kolač itekako vrijedan vašeg uloženog truda i vremena.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

11 am, Tourist Information Centre Pile

WORKSHOP: CREATING A MENU AND KITCHEN ECONOMICS

Workshop Host:
Marina Žibert Ercegović

Workshop Topic: costs and how to give an old dish on the menu a modern twist

Photo: Kuhaona

5 pm, Tourist Information Centre Pile

WORKSHOP: MEĐIMURJE GIBANICA

Workshop Host: Karmela Karlović
Assistants: Sandra Rončević, Stephen Breslin

Learn all the tricks and develop the skills to prepare this widely known, rich and cream-layered dessert from Međimurje. Perfect the making of a fine, drawn-out dough that is richly filled with poppy seeds, fresh cheese, nuts, and sweet apples, and bake the Međimurje gibanica with us. This traditional dessert is well worth your time and effort.

Note: free entry with mandatory reservation

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

18.30 sati, restoran Kantenari
Sunset Beach Dubrovnik
Šetalište kralja Zvonimira 17

VEČERA UZ FILM

Voditeljica:
Darija Mikulandra Žanetić
Živa glazba: Maja Grgić

Stranputica (Sideways) je američka humoristična drama iz 2004. godine koju je režirao Alexander Payne, a za koju su scenarij napisali Payne i Jim Taylor. Film je adaptacija istoimenog romana. Osvojio je Oskara u kategoriji najboljeg adaptiranog scenarija, a bio je nominiran u još četiri druge kategorije, uključujući one za najbolji film i redatelja. Film je osvojio čak 92 nagrade na raznim filmskim festivalima. Kombinacija izvrsne glume, scenarija i režije stvorila je film koji se ne smije propustiti. Rolfe Kent je za film napisao i producirao čak 15 jazz skladbi koje je uredio i odsvirao sastav Tonyja Blondala. Kent je bio nominiran u kategoriji najbolje originalne glazbe za nagradu Zlatni globus, a glazba je postala toliko popularna da su obožavatelji tražili turneju.

Uz ovu filmsku poslasticu tim Sunset Beach-a Dubrovnik kreirao je meni inspiriran filmom. Osim odličnog filma, ukusnih jela i kušanja vina, na kraju filmske večeri uživat ćemo u nastupu Maje Grgić.
Rezervirajte svoje mjesto u Kantenariju i ne propustite večer u kojoj će uživati sva osjetila!

Cijena od 180 kn po osobi uključuje: kušanje vina, večeru u 3 slijeda te 0,375 l vina po osobi i projekciju filma

Rezervacije:
020 642 700, reservations@sbd.hr

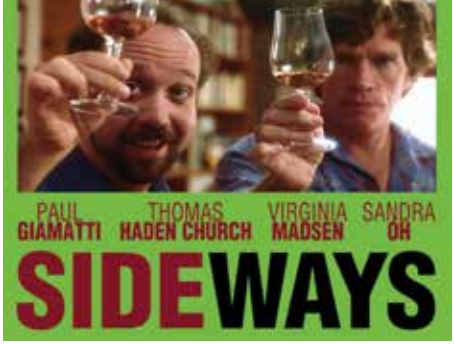
Napomena: film je primjeren dobnoj skupini iznad 15 godina.

6:30 pm, Kantenari Restaurant
Sunset Beach Dubrovnik
Šetalište kralja Zvonimira 17

DINNER WITH A MOVIE

Host: Darija Mikulandra Žanetić
Live music: Maja Grgić

Sideways is an American comedy from 2004 directed by Alexander Payne and written by Payne and Jim Taylor. The film is an adaptation of the novel of the same name. It won an Oscar in the Best Adapted Screenplay category, and was nominated in four other categories, including Best Picture and Director. The film won as many as 92 awards at various film festivals. The combination of excellent acting, a great screenplay, and directing created a must-see movie. Rolfe Kent wrote and produced 15 jazz pieces for the film, which were arranged and played by the Tony Blondal band. Kent was nominated for the Golden Globe Award in the Best Original Music category, and the music became so popular that fans sought a music tour. To go along with this movie treat, the Sunset Beach Dubrovnik team has created a movie-inspired menu.



In addition to a great film, delicious food, and wine tasting, at the end of the movie night we will enjoy a performance by Maja Grgić.
Reserve your spot at Kantenari! Don't miss an evening that will make for enjoyment for all of the senses!

The price of 180 kn per person includes: wine tasting, 3 course dinner, 0.375 l wine per person, and movie screening

Reservation:
020 642 700, reservations@sbd.hr

Note: this movie is appropriate for ages 15 and older.

14 – 24 sata
Dubrovačka pivovara
Obala pape Ivana Pavla II. 15

BARBAQ & DBC CRAFT BEER

Mojmir Žuvela, vlasnik BarBaQ branda specijaliziranog za izradu BBQ smokera i jela iz BBQ-a, dovest će svoju putujuću kuhinju na Good Food festival i pripremati jela iz smokera. Ovaj svjetski putnik, izučeni pizza majstor i veliki zaljubljenik u sočne odreske u svojoj prikolici priprema nevjerojatno mekano meso koristeći smoker - zatvoreni roštilj u kojemu se jako sporo peku veći komadi mesa. Temperatura u peći mora biti od 107 do 110 stupnjeva Celzijusovih i potrebno je pravilnim loženjem održavati količinu energije i dima kako bi se meso pravilno termički obradilo. Za dimljenje najkvalitetnijeg mesa se koriste tvrde vrste drva s malo vlage, a najpoželjniji je orah koji daje posebnu notu okusa.
Na Good Food festivalu će se u BarBaQ prikolici pripremati odlični burgeri, svinjska rebarca, trgana svinjetina i govedina, a uz ukusni mesni zalogaj odlično ide dobro craft pivo.

Dubrovnik Beer Company ima spremno čak 7 stilova piva, koja se odlično sljubljuju uz grill specijalitete. Kušajte Maestral, Fortunal, Grego, Goa, Hugo, Libertas i Chola chicana, piva koja se proizvode u srcu Grada, a sve uz odličnu glazbu i zabavu. Razmazite svoje nepce!

Živa glazba od 20 sati

Photo: arhiva BarBaQ

2 pm – 12 am
Dubrovnik Beer Company
Obala pape Ivana Pavla II no. 15

BARBAQ & DBC CRAFT BEER

Mojmir Žuvela, the owner of the BarBaQ brand specializing in making BBQ smokers and BBQ dishes, will bring his traveling kitchen to the Good Food festival and prepare dishes from the smoker. This world-class traveler, accomplished pizza master, and lover of succulent steaks prepares incredibly soft meat using a smoker in his trailer (a closed barbecue in which large pieces of meat are baked very slowly). The temperature in the oven must be from 107 to 110 degrees Celsius and the proper amount of heat and smoke must be maintained in order for the meat to be properly cooked. Hard smoked wood with little moisture is used to smoke the best quality meat, while the most desirable is walnut, which gives the meat a special flavor.
At the Good Food Festival, BarBaQ's trailer will serve excellent burgers, pork ribs, shredded pork and beef, and good craft beer goes very well with delicious meat.

The Dubrovnik Beer Company has as many 7 types of beer, which pair well with the grill specialties. Try Maestral, Fortunal, Grego, Goa, Hugo, Libertas and Chola chicana, beers produced in the heart of the City, all in the atmosphere of great music and fun. Spoil your palate!

Live music from 8 pm

10.00 sati, Lazareti, Udruga Deša

PRIMORSKI 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
info@desa-dubrovnik.hr

10 am, Lazaretto, Deša Association

PRIMORJE BRITTLE

Workshop on preparing traditional desserts

Primorje wedding brittle is made from almonds and sugar, sautéed over low heat until the mixture becomes a golden yellow color. Afterwards, it is poured into a mold 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
info@desa-dubrovnik.hr

Photo: Vedran Jerinić

19 OCTOBER, SATURDAY

10.30 sati, TIC Pile

TARTUFI OD ČOKOLADE

Voditelj radionice: Gilles Bajolle

Poznati francuski slastičar Gilles Bajolle dolazi iz prijateljskog grada Rueil-Malmaisona. Četrdeset godina iskustva kao chef slastičar u najpoznatijim francuskim hotelima i restoranima s tri Michelinove zvjezdice govori nam da se radi o iznimnom stručnjaku čiju prezentaciju znanja i vještina ne smijete propustiti.
Danas je g. Bajolle vlasnik boutique slastičarnice i radionice slastica „Macaron et Cacao“ u Rueil Malmaisonu, a na Good Food festivalu će nam pokazati kako napraviti vrhunske tartufe od čokolade.
Tartufi od čokolade su jednostavni kolačići koji se pripremaju bez pečenja, ali korištenje pravilnih tehnika pripremanja i rada s čokoladom zasigurno dovodi do odličnih rezultata koji čine razliku u kvaliteti.
Stoga vas pozivamo da na vrijeme rezervirate svoje mjesto i naučite ponešto od jednoga, od najboljih, francuskih slastičara.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

10:30 am, Tourist Information Centre Pile

CHOCOLATE TRUFFLES

Workshop Host: Gilles Bajolle

Famous French pastry chef Gilles Bajolle comes from Dubrovnik's sister city Rueil-Malmaison.
Forty years of experience as a pastry chef at the most famous French hotels and restaurants with three Michelin stars give evidence to the fact that this is an exceptional expert whose presentation of knowledge and skills you should not miss.
Today, Mr. Bajolle owns a boutique pastry shop "Macaron et Cacao" in Rueil Malmaison and at the Good Food Festival he will show us how to make the finest chocolate truffles.
Chocolate truffles are simple desserts that are prepared without baking, but using the right techniques for preparing and working with chocolate certainly brings great results that make a difference in quality.
We invite you to book your place on time and learn something from one of the best French pastry chefs.

Foto arhiva: Gilles Bajolle

Note: free entry with mandatory reservation

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

16.00 sati, TIC Pile

RADIONICA: KRUH S PRIRODNIM KVASCEM

Voditelji radionice: Lucija Tomašić Šarić i Damir Šarić

Na radionici će se prezentirati postupak izrade prirodnog kvasa, a zatim će se umijesiti kiselo tijesto koje prolazi kroz dugotrajnu prirodnu fermentaciju.
Kruh ispečen od kiselog tijesta ima intenziviniji i bogatiji okus, složeniju aromu, duže se održava svježim i lakše je probavljiv.
Kroz cijeli proces pripreme kruha s prirodnim kvascem vodit će nas Lucija, slastičarka i vlasnica pastićerije Mala truba i njezin suprug, chef Damir Šarić.

Napomena: ulaz slobodan uz obveznu rezervaciju.

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

4 pm, Tourist Information Centre Pile

WORKSHOP: BREAD WITH NATURAL YEAST

Workshop Leaders: Lucija Tomašić Šarić and Damir Šarić

The workshop will present the process of making natural yeast followed by making sourdough that goes through a long-term natural fermentation process. Sourdough bread has a more intense and rich taste, a more complex aroma, stays fresh longer, and easier to digest.
Lucija, the pastry chef and owner of the Mala truba pastry shop and her husband, Chef Damir Šarić, will guide you through the whole process of making bread with natural yeast.

Note: free entry with mandatory reservation

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

19 OCTOBER, SATURDAY

19.00 sati, restoran Magellan

ISTARSKA VEČERA DENIZA ZEMBA

Deniz Zembo je jedan od hrvatskih najmaštovitijih kuhara, što je potvrdio ugledni gastro-vodič Gault Millau kao i brojni gastro kritičari.
Svoju kulinarsku avanturu chef Zembo je započeo prije nešto više od dva desetljeća kada je kuhanje iz simpatije polako preraslo u strast.
Ovaj otvoreni, pristupačni kuhar ne libi se eksperimentirati i iskušavati nove recepture, sastojke i metode pripreme.
U restoranu Amfiteatar svakodnevno za svoje goste priprema vrhunske specijalitete i delicije, koristeći samo odabrane sezonske namirnice i domaće proizvode. Deniz je također i majstor-učitelj s položenim pedagoškim tečajem te vanjski suradnik-profesor kuharstva na Fakultetu za menadžment i turizam u Opatiji.
Ove jeseni, na Good Food festivalu, u dubrovačkom restoranu Magellan, ugostit će ga mladi chef bogatoga iskustva, Mato Bebek, koji se educirao u De Librije, vrhunskom nizozemskom restoranu okićenom Michelinovim zvijezdicama, a koji je Magellanu donio kvalitetu, svježinu i nove ideje.
Rezervirajte svoje mjesto u Magellanu i kušajte meso boškarina kuhano u vakumu, tartufe, tri različite vrste maslinovog ulja... sve uz nezaobilazna istarska vina!

Večera u četiri slijeda: 220 kn
Piće nije uključeno u cijenu večere
Živa glazba: Nevio Končić

Rezervacije: 020 333 594

Photo: Djordje Stošić

7 pm, Magellan Restaurant

ISTRIAN DINNER BY DENIZ ZEMBO

Deniz Zembo is one of Croatia's most imaginative chefs, as confirmed by the renowned gastro guide Gault Millau and many food critics. Chef Zembo began his culinary adventure over two decades ago when cooking slowly grew from a hobby into a passion.
This open, approachable chef does not shy away from experimentation and trying new recipes, ingredients, and methods of preparation. The Amphitheater restaurant prepares specialties and delicacies for its guests using only selected seasonal foods and local produce.
Deniz is also a master teacher, having finished a pedagogical course and is an associate professor of cooking at the Faculty of Management and Tourism in Opatija.
This fall during the Good Food Festival, Dubrovnik's Magellan Restaurant will host a young chef with a wealth of experience, Mato Bebek, who was educated in De Libri, a top Dutch Michelin-starred restaurant, and who has brought quality, freshness, and new ideas to Magellan.
Reserve your place in Magellan and taste the Istrian boškarin beef cooked in a vacuum, truffles, three different types of olive oil ... all with delicious Istrian wines!

Four course dinner: 220 kn
Drinks are not included in the price
Live music: Nevio Končić

Reservations: 020 333 594

Photo: Uwe Toelle

14 – 24 sata
Dubrovačka pivovara
Obala pape Ivana Pavla II. 15

BARBAQ & DBC CRAFT BEER

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Na Good Food festivalu će se u BarBaQ prikolici pripremati odlični burgeri, svinjska rebarca, trgana svinjetina i govedina, a uz ukusni mesni zalogaj odlično ide dobro craft pivo.

Dubrovnik Beer Company ima spremno čak 7 stilova piva, koja se odlično sljubljuju uz grill specijalitete. Kušajte Maestral, Fortunal, Grego, Goa, Hugo, Libertas i Chola chicana, piva koja se proizvode u srcu Grada, a sve uz odličnu glazbu i zabavu.
Razmazite svoje nepce!

Živa glazba od 20 sati

Photo: arhiva BarBaQ

2 pm – 12 am
Dubrovnik Beer Company
Obala pape Ivana Pavla II no. 15

BARBAQ & DBC CRAFT BEER

Mojmir Žuvela, the owner of the BarBaQ brand specializing in making BBQ smokers and BBQ dishes, will bring his traveling kitchen to the Good Food festival and prepare dishes from the smoker. This world-class traveler, accomplished pizza master, and lover of succulent steaks prepares incredibly soft meat using a smoker in his trailer (a closed barbecue in which large pieces of meat are baked very slowly). The temperature in the oven must be from 107 to 110 degrees Celsius and the proper amount of heat and smoke must be maintained in order for the meat to be properly cooked. Hard smoked wood with little moisture is used to smoke the best quality meat, while the most desirable is walnut, which gives the meat a special flavor.
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Live music from 8pm

Photo: Dubravko Lenert

10.00 sati, Lazareti, Udruga Deša

RADIONICA: DOMAĆI KRUH S RUZMARINOM, MASLINAMA I SUŠENIM POMADORAMA

Najvažniji dio tradicijske prehrane je domaći kruh. Domaćice su mijesile tijesto te su ga pekle na ognjištu pod pekom koja je bila prekrivena žeravom i pepelom ili u posebno građenim krušnim pećima.
Ako u domaći kruh dodate ruzmarin, masline i sušene pomadore dobit ćete kruh obogaćen mirisima ljeta i Mediterana koji se može jesti sam ili kao dodatak drugim jelima. Upravo takav kruh pripremat će se u Lazaretima tijekom Good Food Festivala.

Napomena: ulaz slobodan uz obveznu rezervaciju.

Rezervacije:
020 420 145
info@desa-dubrovnik.hr

10.30 sati, TIC Pile

RADIONICA: OD PAPIRIĆA DO KUHARICE
Kako nastaje restoranska kuharica

Voditelji radionice: Ana-Marija Bujić i Jadran Tutavac

Zavirite iza vrata restorana Pantarul i pogledajte kako je nastajala kuharica Pantarul doma. Na ovoj radionici autorica kuharice Ana-Marija Bujić i njezin stručni suradnik i Pantarulov chef kuhinje prezentirat će proces razvoja recepta od tek nekoliko natuknica do upotrebljivog recepta koji svakome može uspjeti već pri prvom pokušaju. Doznat ćete ponešto o procesu pisanja, organizaciji materijala te o fotografiji hrane, a moći ćete i kušati neke od recepata iz Kuharice. Također ćete moći kupiti Kuharicu s prigodnim festivalskim popustom od 20%.

Napomena: ulaz slobodan uz obveznu rezervaciju.
Rezervacije radnim danom od 8 do 16 sati:
020 312 021 / goodfood@tzdubrovnik.hr

10 am, Lazaretto, Deša Association

WORKSHOP: HOMEMADE BREAD WITH ROSEMARY, OLIVES, AND DRIED TOMATOES

The most important part of traditional cuisine is homemade bread. Housewives kneaded the dough and baked it in the hearth under a baking lid covered with embers and ashes or in specially built bread ovens.
If you add rosemary, olives, and dried tomatoes to homemade bread, you get bread enriched with the scents of summer and the Mediterranean, which can be eaten alone or in addition to other dishes. This is exactly the kind of bread that will be prepared in the Lazaretto during the Good Food Festival.

Note: free entry with mandatory reservation.

Reservations:
020 420 145
info@desa-dubrovnik.hr

10:30 am, Tourist Information Centre Pile

WORKSHOP: FROM A PIECE OF PAPER TO A COOKBOOK
The Making of a Restaurant Cookbook

Workshop Hosts: Ana-Marija Bujić and Jadran Tutavac

Take a peek inside the door of the Pantarul restaurant and see how the Pantarul at Home cookbook was made. In this workshop, the author of the cook Ana-Marija Bujić and her expert associate and Pantarul's chef will present the process of recipe development from just a few points to a useful recipe that anyone can achieve success with in their first attempt. You will learn a little about the writing process, organization of materials, and food photography, and you will also be able to taste some of the recipes from the cookbook. You will also be able to buy the cookbook with a festival discount of 20%.

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

20. LISTOPADA, NEDJELJA

Photo: Vedran Jerinić

10 - 12 sati, Stradun

DUBROVAČKA TRPEZA

Na trpezi duž cijeloga Straduna predstavit će se brojni dubrovački hoteli i restorani, pekari, slastičari, ugostitelji i vinari koji će prezentirati svoje znanje i umijeće.
To je pravi užitak 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.

Voditelj: Ivica Puljić
Glazbeni nastup: Klapa Ragusa
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

Napomena: prodaja bonova počinje od 10 sati
Cijena bona za hranu: 35 kn
Cijena bona za vino: 15 kn

10 am – 12 pm, Stradun

DUBROVNIK TABLE

On a table that spans the entire length of Stradun, numerous Dubrovnik hotels and restaurants, bakers, confectioners, and caterers, as well as winemakers will present their knowledge and skills. This is a real delight to see and a treat for the palate for of 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.

Host: Ivica Puljić
Music performance: Klapa Ragusa
Organized 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

Note: the sale of vouchers begins at 10 am
Food voucher price: 35 kn
Wine voucher price: 15 kn

16.30 sati, TIC Pile

ČOKOLADNI SOUFFLE

Voditelj radionice: Gilles Bajolle

Poznati francuski slastičar Gilles Bajolle dolazi iz prijateljskog grada Rueil-Malmaisona. Četrdeset godina iskustva kao chef slastičar u najpoznatijim francuskim hotelima i restoranima s tri Michelinove zvjezdice govori nam da se radi o iznimnom stručnjaku. Na Good Food festivalu chef Bajolle će nam pokazati kako napraviti čokoladni souffle. Priprema ove slastice je vrlo jednostavna i praktična pa se često priprema u različitim prigodama. Djeca obožavaju lava kolač zbog bogatog i čistog okusa čokolade, a neki ga kombiniraju toplog s hladnim sladoledom od vanilije. Ukoliko želite naučiti napraviti savršeni lava kolač pridružite nam se na radionici Gillea Bajollea!

Ulaz slobodan uz obveznu rezervaciju.
Rezervacije radnim danom
od 8 do 16 sati:
020 312 021
goodfood@tzdubrovnik.hr

14 – 24 sata
Dubrovačka pivovara
Obala pape Ivana Pavla II. 15

BARBAQ & DBC CRAFT BEER

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Živa glazba od 20 sati

Više informacija na stranici 44

4.30 pm, Tourist Information Centre Pile

CHOCOLATE SOUFFLÉ

Workshop Host: Gilles Bajolle

Famous French pastry chef Gilles Bajolle comes from Dubrovnik's sister city Rueil-Malmaison. Forty years of experience as a pastry chef at the most famous French hotels and restaurants with three Michelin stars give evidence to the fact that this is an exceptional expert. At the Good Food Festival chef Bajolle will show us how to make the chocolate soufflé. The preparation of this dessert is very simple and practical so it is often made on different occasions. Children love lava cake for its rich and pure chocolate flavor, and some combine warm lava cake with cold vanilla ice cream. If you want to learn how to make the perfect lava cake, join us at Gilles Bajolle's workshop!

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

2 pm – 12 am
Dubrovnik Beer Company
Obala pape Ivana Pavla II no. 15

BARBAQ & DBC CRAFT BEER

At the Good Food Festival, BarBaQ's trailer will serve excellent burgers, pork ribs, shredded pork and beef, and good craft beer goes very well with delicious meat.

Live music from 8 pm

More information on page 45

19 sati, Hotel Rixos Libertas Dubrovnik

GALA VEČERA OKUSI DUBROVAČKIH ZAČINA

Ozgur Donertas, chef u Hotelu Rixos Libertas Dubrovnik, osmislio je meni inspiriran aromatičnim biljem dubrovačkoga kraja. Koristeći lokalno začinsko bilje i trave, morsku sol iz Stona te tradicionalne metode kuhanja, chef Ozgur u svojim receptima postiže skladne okuse koji predstavljaju dubrovački kraj.
Kušajte i istražite jela sa začinskim biljem koje raste samoniklo u okolici Dubrovnika. Iznenadit će vas bogatstvo aroma i mirisa ljute naranče, smreke, kamilice, kadulje, listova masline, motara...

Svi sljedovi su upareni s koktelima koji su osmišljeni posebno za ovu prigodu.

Cijena uključuje večeru od 5 sljedova s uparenim koktelima: 250 kn po osobi
Živa glazba: Grupa Taliri

Napomena: ostala pića naplaćuju se prema konzumaciji.
Rezervacije: +385 20 200 000

- MENI -

Uronite
Domaća pogača s aromatiziranim maslinovim uljem
Domaći sir s bobicama borovica

Pogled na more
Svježe kamenice, kozice, hobotnica
Motar, kapari i ružmarin

Crno i bijelo
Lignji s crnim rižotom
Kamilica i kadulja

Surf 'n' turf
Košarica s ljetnim začinskim biljem
Govedina s tigrastim kozicama sa sušenim ljetnim biljem
Umak od crvenog vina i pečeni krumpir

Slatko iznenađenje
Domaća baklava sa šljivama
Sladoled od lavande, dubrovačke ljute naranče i oraha

7 pm, Hotel Rixos Libertas Dubrovnik

TASTE OF DUBROVNIK SPICES GALA DINNER

Ozgur Donertas, chef at the Rixos Libertas Dubrovnik Hotel, has created a menu inspired by the aromatic herbs of the Dubrovnik area. Using local spices and herbs, sea salt from Ston, and traditional cooking methods, Chef Ozgur achieves harmonious flavors in his recipes that represent the Dubrovnik region.
Taste and explore dishes with herbs that grow wild in the areas around Dubrovnik. You will be surprised by the rich aromas and scents of wild orange, spruce, chamomile, sage, olive leaves, rock samphire...

All the courses are paired with cocktails specifically created for this event.

Food pairing with cocktails:
250 kn per person
Live music: Taliri band

Note: Other beverages will be charged by consumption.
Reservation : 020 200 000

- MENU -

Dip 'n' Dunk
Homemade bread "Pogača" with flavored olive oil
Homemade cheese with juniper berries

Sea 'n' Sight
Fresh oysters, prawns, octopus
Rock samphire, capers and rosemary

Black 'n' White
Baby squid with black risotto
Chamomile and sage

Surf 'n' Turf
Summer herb basket
Beef tenderloin and tiger prawns with dried summer herbs
Red wine sauce and roasted potatoes

Sweet 'n' Surprise
Homemade baklava with plums
Lavender, bitter orange and walnut ice cream

SLATKA FESTIVALSKA PONUDA

Kneza Damjana Jude bb
SLASTIČARNA GIANNI

Festivalska ponuda:
30% na svu slatku ponudu iz menija

Šetalište kralja Zvonimira 25
SLASTIČARNA SLATKI KUTAK

Palačinka + sok – 35 kn
Slana palačinka + pivo 0,33l - 45 kn
Kroasan + bijela kava – 18 kn

Šetalište kralja Zvonimira 17
SUNSET BEACH TRATTORIA

Kava po izboru + macaron – 10 kn

Vukovarska 22, Mercante centar
PASTIĆERIJA MALA TRUBA

Starinska torta od rogača – 20 kn
Laurin san – 20 kn

Marijana Blazića 2
HILTON IMPERIAL HOTEL

Popodnevni čaj
Popodnevni čaj se poslužuje od 15 do 19 sati

Slastice
Mini peciva s malinama i slatkim vrhnjem
Kolačići po izboru
Čokoladna torta

Čajni sendviči
Sendvič sa krastavcem i krem sirom
Sendvič sa dimljenim lososom i maslacem
Sendvič sa šunkom i Dijon senfom
- 79 kn

Nadoplate za Imperial popodnevni čaj uz čašu pjenušca - 115 kn

FESTIVAL DESSERTS

Kneza Damjana Jude bb
GIANNI PASTRY SHOP

Festival offer:
30% off all sweets on the menu

Šetalište kralja Zvonimira 25
SLATKI KUTAK PASTRY SHOP

Crepe + juice – 35 kn
Savoury crepe + beer 0,33l - 45 kn
Croasant + cafe au lait – 18 kn

Šetalište kralja Zvonimira 17
SUNSET BEACH TRATTORIA

Choice of coffee + macaron – 10 kn

Vukovarska 22, Mercante centar
MALA TRUBA PASTRY SHOP

Old-fashioned carob cake – 20 kn
Laura's Dream – 20 kn

Marijana Blazića 2
HILTON IMPERIAL HOTEL

Afternoon tea
Afternoon tea is served
from 3pm until 7pm

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

Finger sandwiches
Cucumber & cream cheese sandwich
Smoked Salmon, butter sandwich
Ham & Dijon mustard sandwich
- 79 kn

Upgrade to imperial afternoon tea with a glass of sparkling wine - 115 kn

14. - 20. LISTOPADA

SLATKA FESTIVALSKA PONUDA

Lapadska obala 37
HOTEL LAPAD, POOL BAR

Kava ili čaj + slastica po izboru – 35 kn
Torta Hotela "Lapad"
Dubrovačka torta
Torta od skorupa
Torta od čokolade s narančom
Torta od limuna

Cvijete Zuzorić 5
SLASTIČARNA PUPICA

Kava i bokun torte - 24 kn

FESTIVAL DESSERTS

Lapadska obala 37
HOTEL LAPAD, POOL BAR

Coffee or tea + choice of dessert – 35 kn
Hotel "Lapad" cake
Dubrovnik cake
Dubrovnik sweet heavy cream cake
Chocolate cake with orange
Lemon cake

Cvijete Zuzorić 5
PUPICA PASTRY SHOP

Coffee and a peace of cake - 24 kn

14 - 20 OCTOBER

VINOKUŠNJE

14. - 20. LISTOPADA

Od Puča 1
RAZONODA WINE & TAPAS BAR

Meni 1

Pošip House 0,05
Plavac Mali Skaramuča 0,05
Miješana plata: dvije vrste sira,
dalmatinski pršut,
dimljena riba, masline

100 kn po osobi

Meni 2

Pošip Tareta Sur Lie 0,05
Dingač Matuško 0,05
Miješana plata: dvije vrste sira,
dalmatinski pršut,
dimljena riba, masline

150 kn po osobi

Lapadska Obala 17
VINARIJA ŠKAR

18-22h
Svakodnevne vinokušnje

Bijelo, Rosé i crno uz selekciju likera

120 kn po osobi

15.,17. & 19. listopad
18 sati

Priča o Lekri-u

Provedite ugodno vrijeme uz priče o dubrovačkoj povijesti, brodogradnji, obiteljskoj tradiciji, lokalnim vinskim sortama i izradi vina, uz kušanje: bijelog, rose i crnog vina, pršut, sir i masline i na kraju zaslađeno odabranim likerom.

Cijena: 200 kn po osobi
Rezervacije:
sales@lekri.eu, 098 787 705

WINE TASTINGS

Od Puča 1
RAZONODA WINE & TAPAS BAR

Menu 1

Pošip House 0,05
Plavac Mali Skaramuča 0,05
Mixed Platter: two kinds of cheese, Dalmatian smoked ham, smoked fish, olives

100 kn per person

Meni 2

Pošip Tareta Sur Lie 0,05
Dingač Matuško 0,05
Mixed Platter: two kinds of cheese, Dalmatian smoked ham, smoked fish, olives

150 kn per person

Lapadska Obala 17
ŠKAR WINERY

18-22h
Daily winetastings

White, Rosé and Red wine with a selection of liqueurs

120 kn per person

October 15,17 & 19
6 pm

The Story of Lekri

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

Price: 200 kn per person
Reservations: sales@lekri.eu
098 787 705

9.00 sati, polazak s Pila

DALMATINSKI OKUSI
Poludnevni izlet

Mnogi su posjetili Dubrovnik, ali samo su rijetki istražili autentične okuse dubrovačkog kraja. Ovo je prilika da posjetite Orašac, malo mjesto u blizini Dubrovnika, u kojem ćete u Mlinici obitelji Dubelj upoznati tradicionalni način proizvodnje maslinovog ulja, ekološku proizvodnju hrane i doručkovat s obitelji. Zatim ćete nastaviti vožnju do poluotoka Pelješca koji je poznat po vinogradima i proizvodnji vina. U vinskom podrumu obitelji Miloš kušat ćete vino i saznat sve o proizvodnji vina. Slijedi obilazak Stona i Solane u kojoj ćete upoznat proces proizvodnje morske soli, doznat što je cvijet soli i što je sol značila u prošlosti. Ston je poznat po jedinstvenim kamenicama pa svakako ne smijete propustiti branje i kušanje ovih cijenjenih školjaka za koje govore da su najbolje sviježe. Sigurni smo da ćete uživati i sa sobom ponijeti okuse i mirise Dalmacije!

Festivalska cijena po gostu: 830 kuna (uključen popust od 25%)

Veličina grupe: minimum dvije osobe.

Rezervacije: +38598 976 9009
info@dubrovnikfoodtours.com

9 am, departure from Pile

DALMATIAN FLAVORS
Half-Day Excursion

Many have visited Dubrovnik, but few have explored the authentic flavors of the Dubrovnik area. This is an opportunity to visit Orašac, a small town near Dubrovnik, where you will learn about the traditional methods of olive oil production, organic food production, and where you will have breakfast with the family at the Dubelj family mill. You will then continue your trip to the Pelješac peninsula which is famous for its vineyards and wine production. You will taste wine and learn about wine production in the Miloš family wine cellar. Next is a tour of Ston and the salt pans where you will learn about the process of producing sea salt, find out what the flower of salt is, and what salt has meant in the past. Ston is known for its unique oysters, so you should definitely miss picking and tasting these prized shells, which they say are best served fresh. We are sure that you will enjoy this tour and that you will take the flavors and scents of Dalmatia home with you!

Festival price per guest: 830 kuna (25% discount included)

Group size: minimum 2 persons

Reservations: +38598 976 9009
info@dubrovnikfoodtours.com

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 šaljive priče iz dubrovačke prošlosti.

Napomena: Izleti se moraju rezervirati barem 12 sati unaprijed.
Rezervacije: 098 9452 128, info@dubrovnikfoodstory.com
Kušanje hrane u 4 restorana: 675 kn po osobi
Veličina grupe: minimum dvije osobe.

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 pogledajte na strani 68

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

DUBROVNIK ON A PLATE

Walk and Gastro Tour

Enjoy a unique gastro tour in Dubrovnik. It's perfect if you're looking for slightly different sightseeing, far from the usual guided tours and crowded streets. A Dubrovnik on a Plate tour will take you through the historic heart of Dubrovnik, allowing you to taste food and drink in the best places. We offer insight into the inspiration behind the culinary tradition, with fun stories, and small snacks. We will visit various gourmet gems, taste local food and drinks, we will stop to see some historical locations and to listen to funny stories from Dubrovnik's past.

Note: Tours need to be pre booked at least 12 hrs in advance.
Reservations: 098 9452 128, info@dubrovnikfoodstory.com
Food tasting in 4 restaurants: 675 kn per person
Group size: minimum 2 person

DUBROVNIK RESTAURANT WEEK

The hardworking chefs of around thirty Dubrovnik restaurants have created interesting festival menus especially for the Good Food Festival, which you will be able to try during all four days of the festival. Take advantage of this great opportunity to visit restaurants that you've never been to and let Dubrovnik restaurateurs present you their delicious, creative and tempting dishes. Reserve your table right away!

See menus on page 69

TJEDAN DUBROVAČKIH RESTORANA
DUBROVNIK RESTAURANT WEEK

14. - 20. LISTOPADA

Festivalski meniji strana 68. - 93.
Festival menus page 68 - 93

14 - 20 OCTOBER

GRADSKA KAVANA ARSENAL
Pred Dvorom 1, tel: 020 321 202

Meni 1 - 150 kn
Tatarski biftek
sječeno meso bifteka začinjeno na način šefa
Teleća leđa
s pikantnim umakom od prošeka, restani krumpir, pečene šparoge omotane pancetom
Torta od sira

Meni 2 - 150 kn
Morska čarolija
tatar od tune s bijelim sezamom, pečena kozica s crnim sezamom na salati od feta sira, avokada i rajčica, kamenica iz Malostonskog zaljeva
File lososa
pečene šparoge, cikla, mladi krumpir, umak od poriluka i šafrana
Sacher torta

RESTORAN BANJE BEACH
Frana Supila 10/B, tel: 020 412 220

Riblji meni - 150 kn
Jadranski gambori
na podlozi od sotirane mrkve s narančom i crvenim paprom
File tune s crnim sezamom
serviran uz rižoto sa šafranom, tikvicama i Julius povrćem
Kolač od sira
sa šumskim voćem i mentom

Mesni meni - 150 kn
Buffalo mozzarela
zapečena s pršutom i sirom, servirana na posteljici od rikule
Biftek rolice punjene s pršutom i sirom
servirane uz hrskavi krumpirić u ruzmarinu i Jus umak
Čokoladni brownie
s rogačem i ljutom narančom, sladoled od vanilije

BISTRO 49
Obala Pape Ivana Pavla II 49
Tel: 099 216 5454

Mesni meni – 150 kn
Piće dobrodošlice
Bruschetta continental
panceta, tikvice, dimljeni sir, maslinovo ulje
Janjeća koljenica, sporo kuhana
ječam, grašak, menta, bob i badem
Dubrovačka torta od naranče i mjendula

Riblji meni – 150 kn
Piće dobrodošlice
Bruschetta mediteranea
rajčica, mozzarella, masline, bosiljak, marinirani inćuni
Filet grdobine, sporo kuhan
pire od celera s prženom cvjetačom i brokulom
Panna cotta

GRADSKA KAVANA ARSENAL
Pred Dvorom 1, tel: 020 321 202

Menu 1 - 150 kn
Beef tartare
sliced beef steak with Chef's choice of spices
Veal loin
with spicy Dalmatian raisin wine sauce, smashed potatoes, baked asparagus wrapped in pancetta
Cheesecake

Menu 2 - 150 kn
Sea Magic
tuna tartare with white sesame, roasted prawns with black sesame on feta cheese, avocado and tomato salad, oysters from Mali Ston Bay
Salmon filet
baked asparagus, beetroot, baby potatoes, leek and saffron sauce
Sacher cake

BANJE BEACH RESTAURANT
Frana Supila 10/B, tel: 020 412 220

Fish menu - 150 kn
Adriatic shrimp
bed of sautéed carrots with orange sauce and red pepper
Tuna steak with black sesame seeds
with a risotto of saffron, zucchini and julienned vegetables
Cheesecake
served with forest berries and mint

Meat menu - 150 kn
Buffalo mozzarella
baked with Dalmatian prosciutto, served on a bed of arugula salad
Prosciutto and cheese stuffed Beefsteak rolls
with "Jus" sauce served with crispy roasted potatoes on rosemary
Chocolate brownie
with carob and wild oranges, served with vanilla ice cream

BISTRO 49
Obala Pape Ivana Pavla II 49
tel: 099 216 5454

Meat menu - 150 kn
Welcome drink
Continental bruschetta
pancetta, zucchini, smoked cheese, olive oil
Lamb knuckle
slow cooked lamb knuckle, barley, green peas, mint, fava beans and almonds
Dubrovnik orange and almond cake

Fish menu – 150 kn
Welcome drink
Mediterranean bruschetta
tomatoes, mozzarella, olives, basil, marinated anchovies
Monkfish filet
slow cooked monkfish filet, celery puree with roasted cauliflower and broccoli
Panna cotta

LA CAPELLA TERRACE & RESTAURANT

Od Puča 1, tel 091 332 4110

Riblji meni 1 - 150 kn

Burrata rajčica
varijacije od rajčice sa svježom rikulom, bosiljkom i pestom

Sporo kuhana hobotnica
s mladim pečenim krumpirom, sušenom cherry rajčicom, bobom i salsom verde

Millefoglie
s kremom od vanilije i svježim, šumskim, bobičastim voćem

Mesni meni – 150 kn

Goveđi tartar
goveđa pisanica s domaćim karameliziranim maslacem i pinjolima

Goveđi obrazi
sporo kuhani goveđi obrazi u Au jus-u s kremom od pečenog celera i svježim Istarskim tartufom

Torta od sira
naša torta od sira s br. 1 Paškim sirom

CHIHUAHUA CANTINA MEXICANA

Šetalište kralja Zvonimira 2b
Tel: 099 582 846

Meni – 150 kn

Zapečena bundeva
s mladim kozjim sirom, svježim špinatom i hrskavom pancetom

Biftek na radiću i rikuli
s Mole salsom i umakom od mandarina

Skuta s domaćim smokvama
kuhanim u prošeku

RESTORAN STEAKHOUSE DOMINO

Ulica od Domina 3, tel: 020 323 103

Meni - 150 kn

Juha od bundeve

Pileća prsa
punjena s ricotta sirom i špinatom, na pireu od mrkve i krumpira s umakom od aceta i naranče

Dubrovačka rozata

LA CAPELLA TERRACE & RESTAURANT
Od Puča 1, tel 091 332 4110

Fish menu – 150 kn
Burrata & tomato
varieties of tomatoes with
fresh arugula, basil and pesto
Octopus
slow cooked octopus with baked
baby potatoes, spicy sundried cherry
tomatoes, fava beans
and salsa verde
Mille-feuille
with vanilla cream and
fresh wild forest berries

Meat menu – 150 kn
Beef tartare
beef tenderloin with homemade
caramelized butter and pine nuts
Beef cheeks
slow cooked beef cheeks au jus,
baked celery cream
and fresh truffles from Istria
Cheesecake
our cheesecake with
the no.1 cheese from Pag Island

CANTINA MEXICANA CHIHUAHUA
Šetalište kralja Zvonimira 2b
Tel 098 582 846

Menu – 150 kn
Baked pumpkin
with baby goat cheese, fresh
spinach and crispy bacon
Beefsteak on radicchio and arugula
with Mole salsa
and tangerine sauce
Curd cheese with home grown figs
cooked in Dalmatian raisin wine

RESTAURANT STEAKHOUSE DOMINO
Ulica od Domina 3, tel: 020 323 103

Menu – 150 kn
Pumpkin soup
Chicken breast
stuffed with ricotta cheese and spinach,
with a carrot and potato puree
and an orange and balsamic sauce
Dubrovnik caramel custard

RESTORAN DALMATINO
Prijeko 15, tel 020 323 070

Meni 1 – 150 kn
Pršut i sir
Žrnovski makaruni
ručno rađena pasta s bikovim obrazima,
sporo kuhanim,
posuta s Grana Padano sirom

Meni 2 – 150 kn
Salata od hobotnice
s kaparima, sitno sjeckanom kapulom
i rajčicama
Žrnovski makaruni
ručno rađena pasta sa
spicy kozicama i vongolama,
umak od bijelog vina

Meni 3 – 150 kn
Caprese salata
buffalo mozzarella, rajčice,
svježi pesto od bosiljka
Žrnovski makaruni
ručno rađena pasta s tartufima
i vrganjima, umak od vrhnja

RESTORAN FAT CATS
Prijeko 30, tel 020 684 676

Mesni meni – 150 kn
Pileće lizalice,
krema od avokada, čips od krompira
Pohani punjeni umbulić
punjen domaćim pršutom, ricotta sirom
i rikulom s wok povrćem
Torta od naranče i badema

Riblji meni – 150 kn
Sashimi od lososa,
rikula i file od naranče
File orade,
krema od batata, umak od pistacija
Tart od limuna

Vegetarijanski meni – 150 kn
Bruschetta s kremom od avokada
i tostiranim sjemenkama, klice od graška
i rotkvice
Odrezak od cvjetače,
pire od humusa
Avokado mousse

RESTAURANT DALMATINO
Prijeko 15, tel 020 323 070

Menu 1 – 150 kn
Prosciutto and cheese
„Žrnovo macaroni“
hand rolled pasta with beef cheeks, slow cooked, topped with Grana Padano cheese

Menu 2 – 150 kn
Octopus salad
with capers, finely chopped onion and tomato
„Žrnovo macaroni“
hand rolled pasta with spicy shrimp and clams, white wine sauce

Menu 3 – 150 kn
Caprese salad
buffalo mozzarella, tomatoes, fresh basil pesto
„Žrnovo macaroni“
hand rolled pasta with truffles and porcini mushrooms, cream sauce

RESTAURANT FAT CATS
Prijeko 30, tel 020 684 676

Meat menu – 150 kn
Chicken lollipops,
avocado cream, potato chips
Fried stuffed pork loin
(home-made prosciutto, ricotta, arugula), wok vegetables
Orange and almond cake

Fish menu – 150 kn
Salmon sashimi,
arugula and orange filet
Sea bass filer,
sweet potato cream, pistachio sauce
Lemon tart

Vegetarian menu – 150 kn
Bruschetta with avocado cream
and toasted seeds, green pea and radish sprouts
Cauliflower steak,
hummus puree
Avocado mousse*

RESTORAN GUSTA ME
Ulica maestra Đela Jusića 2
Tel 020 420 013

Meni – 150 kn
Bruschetta bufalo mozzarella
sa svježom rikulom i ekstra
djevičanskim maslinovim uljem
Ragu od hobotnice
s crnom palentom
Dubrovačka tradicionalna torta
s bademima, orasima, čokoladom
i kremom od naranče

20% popusta na sva pića

BISTRO IZVOR
Rožat Gornji 1, tel 095 396 0777

Meni 1 – 150 kn
„Pulled pork bruschetti“
sa Coleslaw salatom
Marinirana svinjska reberca
s bbq umakom i čipsom od batata
Zacapa rum s čokoldanim tartufom

Meni 2 – 150 kn
Juha od bundeve s krutonima
Losos na pireu od bundeve
sa sjemenkama maka i konoplje
Rozata sa sladoledom od bundeve

KONOBA JEZUITE
Poljana Ruđera Boškovića 5
Tel 020 301 014

Riblji meni- 150 kn
Zapečene Jakobove kapice
Tapenada od crnih maslina,
sušene rajčice, paški sir
File kovača
pire graška, umak od šafrana
Kolač od lavande

Mesni meni – 150 kn
Burratina
sa gazpachom od rajčice,
umak od bosiljka
Pačja prsa
s kremom od breskve, komorač,
Julienne kruške
Kolač od rogača

RESTORAN LAJK
Prijeko 4, tel 020 321 724

Meni 1 – 150 kn
LAJK salata
Hrvatski biftek
Pita od jabuka

Meni 2 – 150 kn
Ribarski pjat
Mediteranska tuna
Pjenica od čokolade

RESTAURANT GUSTA ME
Ulica maestra Đela Jusića 2
Tel 020 420 013

Menu – 150 kn
Buffalo mozzarella bruschetta
with fresh arugula and
extra virgin olive oil
Octopus ragù
with black polenta
Traditional Dubrovnik cake
with almonds, nuts, chocolate
and orange cream

20% off all drinks

BISTRO IZVOR
Rožat Gornji 1, tel 095 396 0777

Menu 1 – 150 kn
„Pulled pork bruschetti“
with coleslaw
Marinated pork ribs
with BBQ sauce and sweet potato chips
Zacapa rum with chocolate truffles

Menu 2 – 150 kn
Pumpkin soup with croutons
Salmon on pumpkin puree
with poppy and hemp seeds
Dubrovnik caramel custard with
pumpkin ice cream

TAVERN JEZUITE
Poljana Ruđera Boškovića 5
Tel 020 301 014

Fish menu - 150 kn
Gratinated Scallops
black olive tapenade, dried tomatoes,
flakes of cheese from the island of Pag
John Dory filet
mashed green peas, saffron sauce
Lavender cake

Meat menu – 150 kn
Burratina
with tomato gazpacho
basil sauce
Duck breast
with peach cream
fennel, julienned pears
Carob cake

RESTAURANT LAJK
Prijeko 4, tel 020 321 724

Menu 1 – 150 kn
LAJK salad
Croatian beef
Apple pie

Menu 2 – 150 kn
Fish plate
Mediterranean tuna
Chocolate foam

RESTORAN KLARISA
Poljana Paska Miličevića 4
Tel 020 413 100

Mesni meni – 120 kn
Krem juha od buče
Punjeni Ramstek
ramstek punjen kiselim krastavcima, gorgonzolom, poslužen s Julienne povrćem i krumpirom u foliji, umak "Juis"
Kolač od sira
i borovnica s umakom od jagode

Riblji meni - 130 kn
Sotirani repovi kozica
u kokosovom mlijeku s curry-em i biskvitom od rakova
Romb u škartocu
Sous vide romb punjen crvenom kozicom, špinatom i mangom poslužen s jasmin rižom, bosiljkom, limunskom travom i umakom od crvene kozice
Tiramisu
sa sezonskim voćem

Vegetarijanski meni - 110 kn
Gratinirana tikvica
punjena gljivama
Vrtlarski rižot
Sezonsko voće

HOTEL LERO, PIANO BAR
Iva Vojnovića 14
Tel 020 341 435

Meni „Fish autumn" – 150 kn
Cappuccino od bundeve
krema od pečene bundeve, ulje pečenog češnjaka, pjena i pečene sjemenke od bundeve
Marinirana hobotnica s confitiranim krumpirom
poslužena uz tapenadu od crnih maslina, kapare, glaziranu ljutiku i kremu od karamelizirane mrkve
Čokolada i lavanda
ganache od tamne čokolade i ulje lavande na čokoladnom biskvitu

Meni „Meat Autumn" – 150 kn
Quiche sa šumskim gljivama
slana klasična pita sa glaziranim šumskim gljivama, lukom i uljem od češnjaka
Juneći medaljoni u kori od mediteranskih trava
krema od celera, konfitirani češnjak, šumske gljive i timijan
Prutić tart od bundeve i naranče
prhki prutić s čololadom i bademima, ganache od bijele čokolade s bundevom i koricom naranče

RESTAURANT KLARISA
Poljana Paska Miličevića 4
Tel 020 413 100

Meat menu – 120 kn
Pumpkin cream soup
Stuffed rump steak
stuffed with pickles and gorgonzola, served with julienned vegetables and baked jacket potatoes, "Jus" sauce
Cheesecake
with blueberry and strawberry sauce

Fish menu – 130 kn
Sautéed shrimp tails
in coconut milk with curry and crab biscuit
Turbot fillet in parchment
Sous vide turbot stuffed with red shrimp, spinach and mango, served with jasmine rice, fresh basil, lemon grass and red shrimp sauce
Tiramisu with seasonal fruit

Vegetarian menu – 110 kn
Gratinated zucchini
stuffed with mushrooms
Gardener's risotto
Seasonal fruit

HOTEL LERO, PIANO BAR
Iva Vojnovića 14
Tel 020 341 435

Fish Autumn Menu – 150 kn
Pumpkin cappuccino
pumpkin cream, roasted garlic oil, foam and roasted pumpkin seeds
Marinated octopus with potatoes confit
served with black olive tapenade, capers, glazed shallots and caramelized carrot cream
Chocolate and lavender cake
dark chocolate ganache with lavender oil on chocolate sponge cake

Meat Autumn Menu – 150 kn
Forest mushroom quiche
savoury classic pie with glazed forest mushrooms, onions and garlic oil
Baby beef medallions in a crust of Mediterranean herbs
celery cream, garlic confit, wild mushrooms and thyme
Pumpkin and orange finger tart
chocolate finger tart with almonds, white chocolate ganache with pumpkin and orange zest

RESTORAN MAGELLAN
Iva Vojnovića 7, tel: 020 333 594

Meni 1 – 150 kn
Burata
varijacija rajčice, bosiljak, aceto balsamico, parmezan
Pileća prsa
pire od buče, vrganji, krema od karameliziranog luka, majoneza od špeka, demi-glace
Cheescake
varijacija maline, krema od bijele čokolade i sira, keks od badema i zelenog papra

Meni 2 – 150 kn
Hobotnica
confit cherry rajčica, ukiseljeno povrće, komorač, umak od crvene paprike
Hama
pire od celera, crni ajoli, veloute umak od dagnji, bilje
Kruška, kozji sir, kesten
kompresirana kruška, parfait od kozjeg sira, krema od kestena, spužva od oraha, čips od kruške

RESTORAN MIMOZA
Branitelja Dubrovnika 9, tel 099 322 1071

Meni 1 – 142 kn
Juha od brokule
Aromatizirana piletina
sezonsko povrće
Panna cotta
s umakom od šumskog voća

Meni 2 – 150 kn
Ribarska juha
Riblja plata, kuhano povrće
Dnevni kolač

Meni 3 – 147 kn
Plata sireva
s grožđem i medom
Punjeno zapečeno povrće
umak od brusnice
Dinja u prošeku

RESTAURANT MAGELLAN
Iva Vojnovića 7, tel: 020 333 594

Menu 1 – 150 kn
Burrata
tomato varieties, basil,
aceto balsamico, parmesan
Chicken breast
pumpkin puree, porcini mushrooms,
cream of caramelised onions, bacon
mayonnaise, demi-glace
Cheescake
raspberries, white chocolate
and cheese cream, almond
and green pepper biscuits

Menu 2 – 150 kn
Octopus
cherry tomato confit,
pickled vegetables, fennel,
red pepper sauce
Meagre fish
celery puree, black aioli,
velouté mussel sauce, herbs
Pear, goat cheese, chestnut
compressed pear, goat cheese parfait,
chestnut cream, nut sponge,
pear chips

RESTAURANT MIMOZA
Branitelja Dubrovnika 9, tel 099 322 1071

Menu 1 – 142 kn
Broccoli soup
Aromatised chicken
seasonal vegetables
Panna cotta
with forest berry sauce

Menu 2 – 150 kn
Fisherman's soup
Fish plate
cooked vegetables
Cake of the day

Menu 3 – 147 kn
Cheese plate
with grapes and honey
Stuffed baked vegetables
cranberry sauce
Watermelon
in Dalmatian raisin wine

RESTORAN MASKERON
Ulica kneza Domagoja 1b
Tel 099 350 9989

Meni 1 – 135 kn
Pizzeta
carpaccio od odležane govedine,
umak od plavog sira, tapenada od
maslina i mlada rikula
Pačja prsa
umak od kadulje, karamelizirani luk,
salata od agruma i mjendula
Mousse od bijele čokolade i mente
biskvit od rogača poškropljen
maslinovim uljem

Meni 2 – 125 kn
Pečena paprika
s kozjom skutom
i indijskim orašćićima
Tuna
file tune pečen na žaru
s kremom od slanića,
umakom od crnog vina i salatom
Mousse od bijele čokolade i mente
biskvit od rogača poškropljen
maslinovim uljem

Meni 3 – 150 kn
Polpete od tikvica
krema od indijskih orašćića,
salata od cikorije i naranče
Janjeća koljenica
umak od kadulje i crnih maslina,
krema od batata
Mousse od bijele čokolade i mente
biskvit od rogača poškropljen
maslinovim uljem

MOSKAR STREET FOOD
Prijeko 30A, tel 020 805 350

Meni – 150 kn
Bruschetta Portobello
Janjeći burger
Sorbet od limuna

RESTAURANT MASKERON
Ulica kneza Domagoja 1b
Tel 099 350 9989

Menu 1 – 135 kn
Pizzetta
aged beef carpaccio, blue cheese sauce, olive tapenade and young arugula
Duck breast
sage sauce, caramelised onions, citrus and almond salad
White chocolate and mint mousse
carob cake sprinkled with olive oil

Menu 2 – 125 kn
Roasted peppers
with goat curd and cashews
Tuna
grilled tuna fillet
with chickpea cream,
red wine sauce and salad
White chocolate and mint mousse
carob cake sprinkled with olive oil

Meni 3 – 150 kn
Zucchini fritters
cashew cream, chicory and orange salad
Lamb knuckle
sage and black olive sauce, sweet potato cream
White chocolate and mint mousse
carob cake sprinkled with olive oil

MOSKAR STREET FOOD
Prijeko 30A, tel 020 805 350

Menu – 150 kn
Portobello bruschetta
Lamb burger
Lemon sorbet

RESTORAN MIRAMARE
Hotel Valamar Collection
Dubrovnik President
Iva Dulčića 142, tel 020 441 100

Meni 1 – 130 kn
Cappuccino od kestena i celera
poslužen sa salatom od jabuka i mladog špinata i dimljenom patkom
Teleći kare s vlascem
poslužen s confit krumpirom, šparogama, pireom od šumskih gljiva i umakom od šljiva
Pjenasti kolač od kikirikija i čokolade
poslužen sa sladoledom od kokosa

Meni 2 – 150 kn
Jakobove kapice
poslužene s cvjetačom, crnom svinjom i Granny Smith salatom
Smotuljak od jadranskog brancina
poslužen s blitvom, mladom mrkvom i povrćem na maslacu,
te obogaćen umakom od šafrana
Čokoladni fudge
s djevičanskim maslinovim uljem
poslužen s umakom od šumskog voća i saćem od karamele

RESTORAN ORKA
Lapadska obala 11, tel 099 690 3334

Riblji meni – 150 kn
Stonske mušule
flambirane s Jack Danielsom
File brancina
s kozicom na pireu od pastrnjaka
Dnevni kolač

Mesni meni – 150 kn
Juneći carpaccio
Dalmatinska pašticada
s domačim njokima i lješnjacima
Dnevni kolač

Posebna ponuda vina 0,75 l - 100 kn
Rukatac
Plavac mali
Rosé

RESTAURANT MIRAMARE
Hotel Valamar Collection Dubrovnik President
Iva Dulčića 142, tel 020 441 100

Menu 1 – 130 kn
Chestnut & celery Cappuccino
served with apple and baby spinach salad with smoked duck
Veal loin with chives
served with potato confit, asparagus, wild mushroom mousse and plum sauce
Fluffy peanut and chocolate cake
served with coconut ice cream

Menu 2 – 150 kn
Scallops
served with cauliflower, black pork and Granny Smith salad
Adriatic sea bass rolls
with Swiss chard, baby carrots, vegetables in butter, with saffron sauce
Chocolate fudge
with virgin olive oil
served with wild berry sauce and caramel honeycomb

RESTAURANT ORKA
Lapadska obala 11, tel 099 690 3334

Fish menu – 150 kn
Mussels from Ston
flambéed with Jack Daniels
Sea bass fillet
with shrimp on a parsnip puree
Cake of the day

Meat menu – 150 kn
Baby beef carpaccio
Dalmatian pašticada (beef stew)
with homemade gnocchi and hazelnuts
Cake of the day

Special wine offer 0,75 l - 100 kn
Rukatac
Plavac mali
Rosé

RESTORAN ORSAN
Ivana Zajca 2, tel 020 436 822

Meni 1 – 150 kn
Repovi gambora
u tempuri s umakom od bosiljka
Tuna steak
sa sjemenkama sezama
Parfe krema od šumskog voća

Meni 2 – 150 kn
Otvorene lazanje
s plodovima mora
Riblji file u škartocu
s povrćem
Domaći štrudel
od jabuka
s kremom od vanilije

Meni 3 – 150 kn
Primorski pršut
s tapenadom od maslina i rikule
(tostirani kruh)
Ramstek
gorgonzola sa ratatouille povrćem
Torta od mrkve

Meni 4 – 150 kn
Ravioli
punjeni cottage sirom i pršutom
Svinjski file na kremi od celera
Pandišpanj od čokolade i naranče

Meni 5 – 150 kn
Bruschette s mozzarelom
Linguini sa šampinjonima i vrganjima
Panna cotta

Posebna ponuda vina tijekom Festivala

RESTORAN PANTARUL
Kralja Tomislava 1, tel 020 333 486

Riblji meni – 150 kn
Bruschetta s dimljenim lososom,
salatom i kaparima
Tuna na pašticadu
s kremastom palentom
Čokoladni tarte
s mousseom od maline

Mesni meni – 150 kn
Quiche od sušenih smokava,
sušenih rajčica i kozjeg sira
Pržene brizle
sa sotiranim gljivama
i umakom od sira s plemenitom plijesni
Panna cotta
s keksom od ružmarina i džemom
od dubrovačke ljute naranče

Napomena: Sva jela su iz restoranske kuharice Pantarul doma

RESTAURANT ORSAN
Ivana Zajca 2, tel 020 436 822

Menu 1 – 150 kn
Shrimp tails
in tempura with basil sauce
Tuna steak with sesame seeds
Parfait cream with forest berries

Menu 2 – 150 kn
Open lasagna
with seafood
Fish fillet in parchment
with vegetables
Homemade apple strudel
with vanilla cream

Menu 3 – 150 kn
Local prosciutto
with olive and arugula tapenade
(toasted bread)
Gorgonzola rump steak
with ratatouille vegetables
Carrot cake

Menu 4 – 150 kn
Ravioli
stuffed with cottage cheese
and prosciutto
Pork fillet on celery cream
Chocolate and orange sponge cake

Menu 5 – 150 kn
Mozzarella bruschetta
Linguini
with white button and porcini mushrooms
Panna cotta

Special offer of wines during the Festival

RESTAURANT PANTARUL
Kralja Tomislava 1, tel 020 333 486

Fish menu – 150 kn
Smoked salmon bruschetta
with salad and capers
Pašticada-style tuna
with creamy polenta
Chocolate tart
with raspberry mousse

Meat menu – 150 kn
Dried fig, dried tomato and
goat cheese quiche
Fried sweetbread
with sautéed mushrooms
and blue cheese sauce
Panna cotta
with rosemary shortbread and
Dubrovnik bitter orange jam

Note: All dishes are from the restaurant's cookbook Pantarul at Home

RESTORAN PORAT
Hilton Imperial Dubrovnik
Marijana Blažića 2, tel 020 320 320

Meni 1 – 150 kn
Salata od tune
s kaviarom od lososa, salata, mini rajčice, paprike i mladi luk, umak od limuna
File brancina
pire od batata,
sezonsko povrće
na maslacu
Parfe od limuna i limete,
Chutney od cikle i začina

Meni 2 – 100 kn
Salata od hobotnice
s rajčicama, lukom i maslinama
Šporki makaruli
Rozata
s tučenim vrhnjem i arancinima

RESTORAN SESAME
Dante Alighieri 2, tel 020 412 910

Meni 1 - 135kn
Juha od pomadora
Rižoto od cikle
Mouscado

Meni 2 – 150kn
Juha od povrća
Domaći rezanci
s hrvatskim tartufima
Cheesecake

RHEA SILVIA, WINE & TAPAS BAR
Mata Vodopića 12e, tel 020 642 480

Meni 1 – 150 kn
Rosebeef
na krusti od parmezana
Sporo kuhani pačji filet
u umaku od naranče
Reducirane slatke kruške
u vinu s crno-bijelim ganache-om

Meni 2 – 150 kn
Peruanski ceviche
Losos u umaku od šparoga
s napolitankom od palente
Creme brulee od malina

RESTAURANT PORAT
Hilton Imperial Dubrovnik
Marijana Blažića 2, tel 020 320 320

Menu 1 – 150 kn
Tuna salad
with salmon caviar lettuce, cherry tomatos, peppers and spring onions, lemon dressing
Grilled sea bass fillet
sweet potato puree,
seasonal vegetables
with butter sauce
Lemon and lime parfait
spiced beetroot chutney

Menu 2 – 100 kn
Octopus salad
with tomatoes, onions and olives
„Šporki makaruli“
macaroni pasta with beef stew
Rozata
Dubrovnik caramel custard
with heavy cream
and candied orange rinds

RESTAURANT SESAME
Dante Alighieri 2, tel 020 412 910

Menu 1 - 135kn
Tomato soup
Beetroot risotto
Mouscado

Menu 2 – 150kn
Vegetable soup
Homemade pasta
with Croatian truffles
Cheesecake

RHEA SILVIA, WINE & TAPAS BAR
Mata Vodopića 12e, tel 020 642 480

Menu 1 – 150 kn
Roast beef
with a parmesan crust
Slow cooked duck filet
in an orange sauce
Sweet pairs
in reduced wine
with black and white ganache

Menu 2 – 150 kn
Peruvian ceviche
Salmon in an asparagus
sauce with polenta cakes
Raspberry crème brûlée

SUNSET BEACH TRATTORIA
Šetaljište kralja Zvonimira 17
Uvala Lapad, tel 020 642 700

Mesni meni – 150 kn
Antipasti pjat
Parmigiana od piletine
Pistacio tortica

Meni uključuje:
Vino kuće 0,1 l ili točeno pivo 0,3 l ili sok

Riblji meni – 150 kn
Riblji pjat
Brancin u papru
Torta od sira

Meni uključuje:
Vino kuće 0,1 l ili točeno pivo 0,3 l ili sok

BISTRO TAVULIN
Cvijete Zuzorić 1, tel 020 323 977

Meni – 150 kn
Goveđi carpaccio
orasi, rikula, sušene cherry pomadore, umak od senfa i meda
Kremasti orzoto s jadranskim kozicama
cherry pomadore, temeljac od kozica, Paški sir
Čokoladna zemlja
mousse, umak od vanilije, voće

RESTORAN STARA LOZA
Prijeko 22, tel 020 321 145

Riblji meni – 150 kn
Jakobove kapice
pire od manga, želе od limuna, šipak
Brancin sa žara
pire od agruma i bosiljka, sok od peršina, emulzija od sipina crnila
Mousse
Timut papar i karamel

Mesni meni – 150 kn
Domaći njoki s govedinom
umak od parmezana, krostini
Konfitirana janjetina
krumpir parisienne, karamelizirani luk, masline
Choco tris s narančom

SUNSET BEACH TRATTORIA
Šetaljište kralja Zvonimira 17
Uvala Lapad, tel 020 642 700

Meat menu – 150 kn
Antipasti platter
Chicken parmigiano
Pistachio cake
Menu includes:
house wine 0,1 l or tap beer 0,3 l or juice

Fish menu – 150 kn
Fish platter
Sea bass in pepper
Cheesecake
Menu includes:
house wine 0,1 l or tap beer 0,3 l or juice

BISTRO TAVULIN
Cvijete Zuzorić 1, tel 020 323 977

Menu – 150 kn
Beef carpaccio
Walnuts, arugula salad, sun dried tomatoes, mustard and honey dressing
Creamy orzotto with Adriatic shrimp
Cherry tomatoes, shrimp stock, Pag Island cheese
Chocolate earth
mousse, vanilla sauce, fruit

RESTAURANT STARA LOZA
Prijeko 22, tel 020 321 145

Fish menu – 150 kn
Scallops
mango puree, lemon gel, pomegranate
Grilled sea bream
citrus & basil puree, parsley juice, squid ink emulsion
Mousse
timut & caramel

Meat menu – 150 kn
Homemade veal gnocchi
Parmesan cheese cream, crostini
Lamb confit
Parisian potatoes, caramelised onions, olives
Choco tris with orange

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

Meni 1 – 150 kn
Hajram
Hladna juha od jogurta i mente
Sporo pečena janjeća rolada
s korijanderom, limunom, mladim lukom i mladim krumpirom
Hurmašica

Meni 2 – 150 kn
Spicy juha od crvene leće
Shish ražnjić
salata, domaći flat bread
Baklava s orasima i bademima

RESTORAN TRAMUNTANA
Hotel More
Šetalište Nika i Meda Pucića 13
Tel 020 494 200

Riblji meni – 150 kn
Dimljena tuna
s mladim kozjim sirom
Domaći ravioli
u umaku od kozica i mini rajčica
Crème brulee

Mesni meni – 150 kn
Juha od bikovog repa
s Julienne povrćem
Prutići od bifteka
u umaku od gljiva
s pogaćicama od krumpira
Crème brulee

RESTORAN TRINITY ORIENTAL FUSION LOUNGE
Mata Vodopića 2A, tel 020 752 575

Riblji meni – 150 kn
Sushi rolice
Valjušci s kozicama kuhani na pari
Pad thai tjestenina s kozicama
Sladoled s japanskim azuki grahom

Mesni meni – 150 kn
Salata od krastavaca i morskih algi
Tajlandska Satay svinjetina
u umaku od kikirikija
Tajlanski crveni curry
s piletinom
Krema od datulja
u želeu od naranče

RESTAURANT TAJ MAHAL
Hotel Lero
Iva Vojnovića 14, tel 020 640 123

Menu 1 – 150 kn
Hajram
Cold yogurt and mint soup
Slow roasted lamb roll
with coriander, lemon, spring onions and baby potatoes
Hurmašica dessert

Menu 2 – 150 kn
Spicy red lentil soup
Shish kebab
salad, homemade flatbread
Baklava with walnuts and almonds

RESTAURANT TRAMUNTANA
Hotel More
Šetalište Nika i Meda Pucića 13,
Tel 020 494 200

Fish menu – 150 kn
Smoked tuna
with baby goat cheese
Homemade ravioli
in a shrimp and cherry tomato sauce
Crème brûlée

Meat menu – 150 kn
Oxtail soup
with julienned vegetables
Beefsteak strips
in a mushroom sauce
with potato fritters
Crème brûlée

RESTAURANT TRINITY ORIENTAL FUSION LOUNGE
Mata Vodopića 2A, tel 020 752 575

Fish menu – 150 kn
Daily sushi roll
Steamed Prawn dumpling
Pad thai Noodle with prawn
Ice cream with Japanese Azuki beans

Meat menu – 150 kn
Cucumber and seaweed salad
Thai style pork satay
with peanuts sauce
Thai red curry
with chicken
Dates cream
in orange jelly

RESTORAN URBAN & VEGGIE
Obala S.Radića 13, tel 099 266 7590

Meni – 130 kn
Juha od paprika
Tri namaza
Polpetice od Kus-kusa
na tapenadi od crnih
i zelenih maslina,
sa salatom od krastavaca,
kapara i kukuruza
Raw cake
od manga i kokosa

KONOBA VERANDA
Štikovica 24A, Zaton
Tel 020 411 050

Riblji meni – 150 kn
Pašteta od oslića
Rižot od plodova mora
Tart od jabuke

Mesni meni – 140 kn
Uštipci i kajmak
Teleći rižot
Tart jabuka

RESTORAN ZUZORI
Cvijete Zuzorić 2, tel 020 324 076

Meni – 150 kn
Juha od bundeve
s kozjim sirom

Portobello gljive i sjeckani biftek
zapečene portobello gljive
s 24 mjeseca odležanim parmezanom,
argentinski black angus tenderloin,
rajčica, tikvice, paprika

Pita od jabuka i jagoda
jabuke, jagode, mrvice,
krema od vanilije

RESTAURANT URBAN & VEGGIE
Obala S.Radića 13, tel 099 266 7590

Menu – 130 kn
Pepper soup
Three spreads
Couscous fritters
on a green and black olive tapenade, with cucumber, capers and corn salad
Mango and coconut raw cake

TAVERN VERANDA
Štikovica 24A, Zaton
Tel 020 411 050

Fish menu – 150 kn
Hake pâté
Seafood risotto
Apple tart

Meat menu – 140 kn
Fried dough balls and kaymak
Veal risotto
Apple tart

RESTAURANT ZUZORI
Cvijete Zuzorić 2, tel 020 324 076

Menu – 150 kn
Pumpkin soup
with goat cheese

Portobello mushrooms and chopped steak
roasted Portobello mushrooms with 24-month aged parmesan, Argentinean black angus tenderloin, tomatoes, zucchini, peppers

Apple and strawberry pie
apple, strawberry, crumble, vanilla cream

SPLIT, KORČULA, MLJET, ELAFITI
BARI (I)
10 Bistro Izvor is located in Rožat, 5 minutes drive by car
33 Konoba Veranda is located in Štikovica, 5 minutes drive by car
Nuncijata
PORT GRUŽ
Solitudo
Babin kuk
YACHT CLUB ORŠAN
Batala
Uvala Lapad
Montovjer
LAPAD
Medarevo
Mala Petka
Velika Petka
171 m
3
21
17
20
32
19
5
30
31
25
22
26

1. Gradska Kavana Arsenal
2. Restoran Banje Beach
3. Bistro 49
4. Restoran La Capella
5. Chihuahua Cantina Mexicana
6. Restoran Domino
7. Restoran Dalmatino
8. Restoran Fat Cats
9. Restoran Gusta me
10. Bistro Izvor
11. Konoba Jezuite
12. Restoran Lajk
13. Restoran Klarisa
14. Hotel Lero Piano Bar
15. Restoran Magellan
16. Restoran Mimoza
17. Restoran Maskeron
18. Moskar street food
19. Restoran Miramare
20. Restoran Orka
21. Restoran Orsan
22. Restoran Pantarul
23. Restoran Porat
24. Restoran Sesame
25. Rhea Silvia wine & Tapas
26. Sunset beach Trattoria
27. Bistro Tavulin
28. Restoran Stara Loza
29. Restoran Taj Mahal
30. Restoran Tramuntana
31. Restoran Trinity
32. Restoran Urban & Veggie
33. Konoba Veranda
34. Restoran Zuzori

Map of the Old City on page 76

PLOČE
AIRPORT BUS
TAXI
M. PERUČA
IZA GRADA
F. SUPILA
LAZARETI
KAŠE
PORPORELA
BUŽA
Peline
PLAČA (Stradun)
Od Puča
Za Rokom
Od Kaštela
Od Margarite
Matvi Ivanić
Poljana R. Boškovića
1
4
6
7
8
9
11
12
13
18
27
28
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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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