

6.-19.10.2025.

GOOD

FOOD

FESTIVAL

DUBROVNIK



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board







10 – 13 sati, Restoran Local
Dinka Ranjine 8

RADIONICA KUHANJA

Pridružite se kulinarskom doživljaju koji započinje na gradskoj tržnici, gdje ćete odabrati svježe sezonske namirnice. Pripremat ćete domaći kruh, mušule na buzaru, ručno radene makarone i bruštulane mjendule uz odabrana hrvatska vina. Otkrijte lokalne okuse i običaje u opuštenom i ugodnom okruženju.

Cijena po osobi: 80 €
Rezervacije: +385 95 344 8450
www.dubrovnikewithlocals.com

18 – 20 sati, Vinarija Škar
Lapadska obala 17

VINOREL

Slikarska radionica

Voditelj: Maro Krile

Spojite ukusne zalogaje s bijelim, rosé ili crnim vinom i otkrijte kako vino može ostaviti trag kistom u vašem umjetničkom uratku.

Besplatan ulaz
uz obveznu rezervaciju:
sales@lekri.eu

10 am – 1 pm, Local Restaurant
Dinka Ranjine 8

COOKING WORKSHOP

Join a culinary experience that begins at the city market, where you will select fresh seasonal ingredients. You will prepare homemade bread, Buzara-style mussels, handmade macaroni and caramelized almonds accompanied by selected Croatian wines. Discover local flavours and traditions in a relaxed and pleasant atmosphere.

Price per person: 80 €
Reservations: +385 95 344 8450
www.dubrovnikewithlocals.com

6 – 8 pm, Škar Winery
Lapadska obala 17

VINOREL

Painting workshop

Presenter: Maro Krile

Pair delicious bites with white, rosé, or red wine, and see how wine can leave its mark with a brushstroke on your artwork.

Free entry
with mandatory reservation:
sales@lekri.eu



16 sati, Restoran Lucijan
Od Puča 1

PUT OKO SVIJETA UZ 8 KOLAČA

Slatko popodne

U restoranu Lucijan započnite slatko putovanje kroz različite krajeve svijeta. Slastičarka Ivana predstaviti će osam kolača, svaki s pričom i okusom koji vodi na drugo odredište. Očekuje vas poslijepodne puno otkrivanja i uživanja u jedinstvenim slasticama.

Cijena po osobi: 30 €
Cijena uključuje: 8 kolača u *tasting* varijanti uz kavu ili čaj
Rezervacije: +385 91 332 4125
magdalena@thepucipalace.com
IG profil @cafelucijan

17 – 19 sati, Akademis Garište
Garište 3

KAKO KOMBINIRATI MASLINOVO ULJE S BISKVITOM I KREMAMA

Radionica

**Voditeljice: Biljana Vučković i
Petkana Sindik**

Otkrijte savršenu harmoniju okusa uz jedinstveni vodič o kombiniranju maslinovog ulja s biskvitom i kremama. Naučit ćete kako istaknuti prirodnu svježinu i bogatstvo maslinovog ulja dok pripremate neodoljive delicije. Ovaj kreativni spoj tradicionalnih okusa i suvremenih kulinarskih tehnika donosi inovativne recepte koji će oduševiti i najzahtjevnije gurmane.

Radionica se održava na hrvatskom i engleskom jeziku
Cijena po osobi: 40 €
Rezervacije: +385 98 743 138
voditelj@rckdu.hr

4 pm, Lucijan Restaurant
Od Puča 1

AROUND THE WORLD WITH 8 CAKES

Sweet afternoon

At Lucijan Restaurant, begin a sweet journey through different parts of the world. Pastry chef Ivana will present eight cakes, each with a story and flavour that transports you to another destination. An afternoon of discovery and indulgence in unique desserts awaits you.

Price per person: 30 €
Price includes: 8 cakes in tasting portions with coffee or tea
Reservations: +385 91 332 4125
magdalena@thepucipalace.com
IG profile @cafelucijan

5 – 7 pm, Akademis Garište
Garište 3

HOW TO COMBINE OLIVE OIL WITH SPONGE CAKE AND CREAM

Workshop

**Presenters: Biljana Vučković and
Petkana Sindik**

Discover the perfect harmony of flavours with a unique guide to pairing olive oil with sponge cake and creams. You will learn how to highlight the natural freshness and richness of olive oil while creating irresistible sweet delicacies. This creative fusion of traditional flavours and contemporary culinary techniques brings innovative recipes that will delight even the most demanding gourmets.

The workshop is held in Croatian and English
Price per person: 40 €
Reservations: +385 98 743 138
voditelj@rckdu.hr



19 sati, Hotel Kazbek, Lapadska obala 25

**IMOTSKA KULINARSKA TRADICIJA
S MODERNIM TWISTOM****Tematska večera**
Gostujućí chef Mario Bukarica

U povijesnom ljetnikovcu Kazbek, članu kolekcije Impresia, udružuju snage dva Impresijina člana. Restoran Tri Sunca iz hotela Emotheo donosi koncept *Inovacija tradicije* – autentične okuse Imotske krajine u modernom izdanju, uparene s vinima istog podneblja.

Meni

Šalamaštrani teleći jezik
Imotski ušćipak sa sirom i pečenicom
Žabe i rižot od divljeg zelja
Teletina s krumpirom
Bikla desert

Cijena po osobi: 80 €**Cijena uključuje: meni od pet sljedova
uparenih s odabranim vinima****Glazba: Tedi Spalato****Rezervacije: +385 362 900****info@kazbek.hr**

7 pm, Kazbek Hotel, Lapadska obala 25

**IMOTSKI CULINARY TRADITION
WITH A MODERN TWIST****Themed dinner**
Guest chef Mario Bukarica

In the historic Kazbek summer residence, a member of the Impresia collection, two Impresia members join forces. The Tri Sunca restaurant from Hotel Emotheo presents the concept *Innovation of Tradition* – authentic flavours of the Imotski region in a modern interpretation, paired with wines from the same terroir.

Menu

Braised veal tongue
Imotski *ušćipak* with cheese and pork loin
Frog legs and wild greens risotto
Veal with potatoes
Bikla dessert

Price per person: 80 €**Price includes: five-course menu
paired with selected wines****Music: Tedi Spalato****Reservations: +385 362 900****info@kazbek.hr**

20 sati
Caffe & Cocktail Bar Promenada
Šetalište kralja Zvonimira 22

DUB PUB GASTRO KVIZ

Pridruži nam se na najukusnijem kvizu u gradu!

Testiraj svoje znanje o hrani, piću i kulinarskim zanimljivostima u opuštenoj atmosferi *puba*. Okupi ekipu, osvoji nagrade i uživaj u sjajnoj večeri uz kviz.

Kotizacija po ekipi: 15 €
Rezervacije: FB ili IG profil
@dubpubkviz

Napomena:
Prijave će biti otvorene
od 1. 10. 2025.

8 pm
Promenada Caffe & Cocktail Bar
Šetalište kralja Zvonimira 22

DUB PUB GASTRO QUIZ

Join us for the tastiest quiz in town!

Test your knowledge of food, drinks, and culinary trivia in the relaxed atmosphere of a pub. Gather your team, win prizes, and enjoy a great evening with the quiz.

Entry fee per team: 15 €
Reservations: FB or IG profile
@dubpubkviz

Note:
Applications will be open
from 1st October 2025



17 – 19 sati, Akademis Garište
Garište 3

KAKO KOMBINIRATI MASLINOVO ULJE S BISKVITOM I KREMAMA

Radionica

Voditeljice: Biljana Vučković i
Petkana Sindik

Otkrijte savršenu harmoniju okusa uz jedinstveni vodič o kombiniranju maslinovog ulja s biskvitom i kremama. Naučit ćete kako istaknuti prirodnu svježinu i bogatstvo maslinovog ulja dok pripremate neodoljive delicije. Ovaj kreativni spoj tradicionalnih okusa i suvremenih kulinarskih tehnika donosi inovativne recepte koji će oduševiti i najzahtjevnije gurmane.

Radionica se održava na hrvatskom i engleskom jeziku

Cijena po osobi: 40 €

Rezervacije: +385 98 743 138

voditelj@rckdu.hr

5 – 7 pm, Akademis Garište
Garište 3

HOW TO COMBINE OLIVE OIL WITH SPONGE CAKE AND CREAM

Workshop

Presenters: Biljana Vučković and
Petkana Sindik

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The workshop is held in Croatian and English

Price per person: 40 €

Reservations: +385 98 743 138

voditelj@rckdu.hr

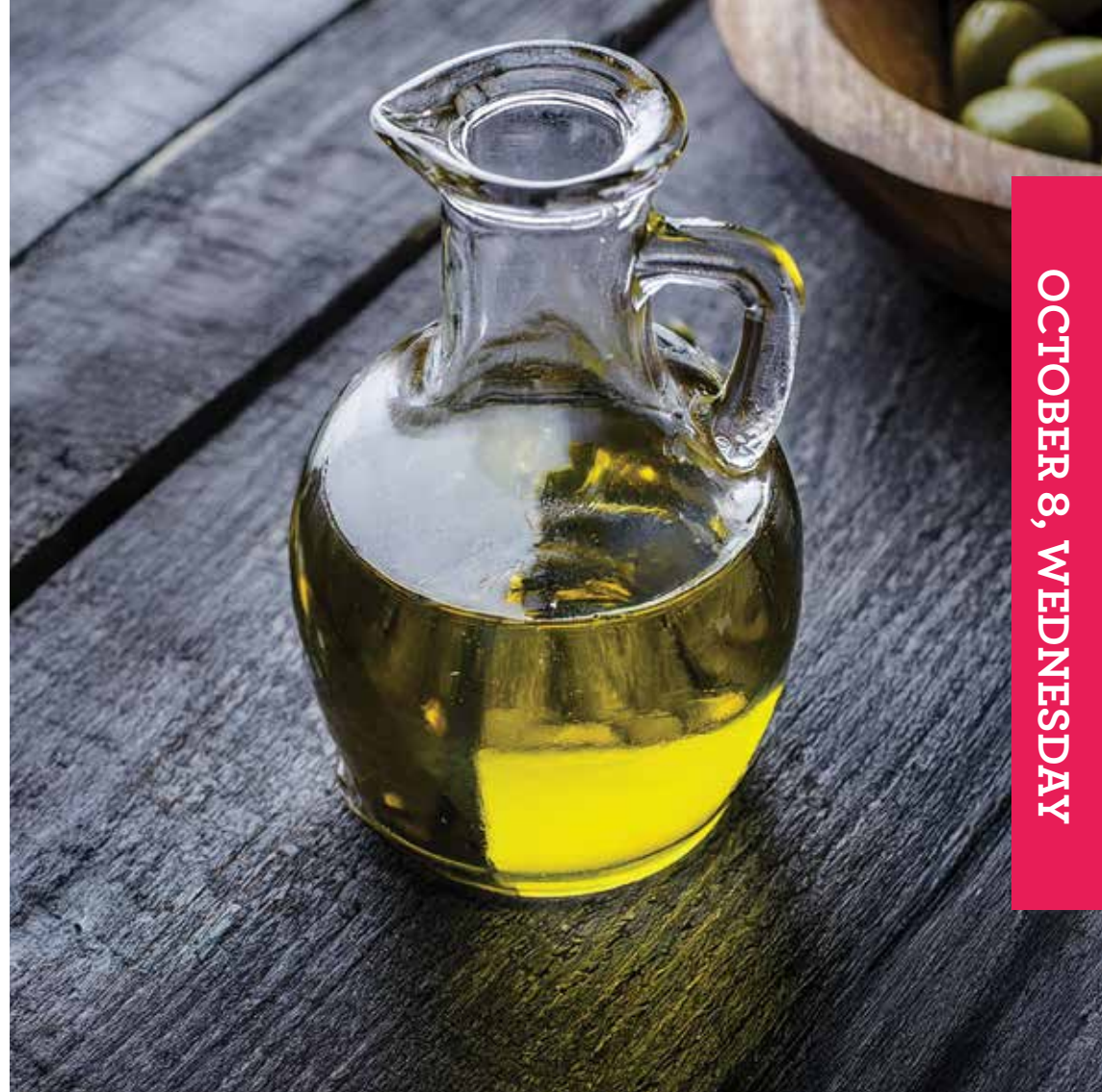




Image credit: Ivan Pažanin

19 sati, Restoran Marco Polo
Lučarica 6

VEČERA S POZNATIM CHEFOM IVAN PAŽANIN

Chef Ivan Pažanin udružuje snage s kreativnom Irinom Brajčić i sommelierom Tonijem Ivetom u šest sljedova jedinstvenih kreacija. Svako jelo prati priča Mediterana, ispričana kroz mirise, okuse i emocije. Doživite gastronomski spektakl koji spaja strast, znanje i umjetnost kuhanja.

Meni

Amuse Bouche by Irina Brajčić
Tartar od jadranskih kozica
Savur od plave ribe
Rižoto od mesa grancigula
i ježinca
Poširana bijela riba
krema od buče, crni tartuf
Tamna čokolada i nar

Cijena po osobi:

70 € + 35 € uparivanje vina

Cijena uključuje: meni od šest sljedova,
uz opcionalno uparivanje vina

Rezervacije: +385 98 526 540

info@marcopolo-dubrovnik.com

7 pm, Marco Polo Restaurant
Lučarica 6

DINNER WITH CELEBRITY CHEF IVAN PAŽANIN

Chef Ivan Pažanin joins forces with the creative Irina Brajčić and sommelier Toni Iveta in six courses of unique creations. Each dish carries the story of the Mediterranean, told through aromas, flavours, and emotions. Experience a gastronomic spectacle that unites passion, knowledge, and the art of cooking.

Menu

Amuse Bouche by Irina Brajčić
Adriatic shrimp tartare
Dalmatian marinated blue fish
Risotto with spider crab meat
and sea urchin
Poached white fish
pumpkin cream, black truffle
Dark chocolate and pomegranate

Price per person:

70 € + 35 € wine pairing

Price includes: six-course menu
with optional wine pairing

Reservations: +385 98 526 540

info@marcopolo-dubrovnik.com

10 – 12 sati
Renaissance Art Restaurant
Vara bb

GASTRO ART PARTY

Slikarska radionica

Voditeljica: Andrea Vukoja Prce

Doživite savršen spoj umjetnosti i okusa! Uz čašu vina i fine zalogajčice, opustite se na dvosatnoj slikarskoj radionici i izrazite svoju kreativnost u ugodnoj atmosferi. Bez obzira na to jeste li početnik ili već slikate, ovo je prilika za stvaranje vlastite umjetničke uspomene koju ćete ponijeti kući.

Radionica se održava na hrvatskom i engleskom jeziku
Cijena po osobi: 45 €
Cijena uključuje: materijale za slikanje, čašu vina ili domaćeg likera, finger food
Rezervacije:
WhatsApp +385 91 932 2215
IG profil @vukoja.art

10 am – 12 pm
Renaissance Art Restaurant
Vara bb

GASTRO ART PARTY

Painting workshop

Presenter: Andrea Vukoja Prce

Experience the perfect blend of art and flavour! With a glass of wine and tasty bites, unwind during a 2-hour painting workshop in a relaxed and inspiring setting. Whether you're a beginner or experienced, this is your chance to create a unique artistic memory to take home with you.

The workshop is held in Croatian and English
Price per person: 45 €
Price includes: painting materials, a glass of wine or homemade liqueur, finger food
Reservations:
WhatsApp +385 91 932 2215
IG profile @vukoja.art



OCTOBER 9, THURSDAY

18:30, Akademis Čingrija
Pera Čingrije 3

VEČERA S POZNATIM CHEFOM DAVID SKOKO

Chef David Skoko vodi vas na nezaboravno kulinarsko putovanje kroz ukusnu jesensku čaroliju, gdje svaka namirnica priča svoju priču. Otkrijte bogatstvo jesenskih okusa u pažljivo osmišljenom meniju koji će zagrijati dušu i razveseliti nepce.

Meni

Marinada od trlje
s kremom gorke naranče
Confit od skuše s balancanama
Njoke s plavim rakom
Raža s batatom i kavom
Smokve u teranu s biškotima od badema

Cijena po osobi: 69 €

**Cijena uključuje: riblji meni od pet
sljedova po izboru kuhara**

Glazba: Duo Ankora

Rezervacije: QR kod



6:30 pm, Akademis Čingrija
Pera Čingrije 3

DINNER WITH CELEBRITY CHEF DAVID SKOKO

Chef David Skoko takes you on an unforgettable culinary journey through a delicious Autumn Magic, where every ingredient tells its own story. Discover the richness of autumn flavours in a carefully crafted menu that will warm the soul and delight the palate.

Menu

Red mullet marinade
with bitter orange cream
Mackerel confit with eggplant
Gnocchi with blue crab
Ray with sweet potato and coffee
Figs in Teran wine with almond biscuits

Price per person: 69 €

**Price includes: five-course fish menu
selected by the chef**

Music: Duo Ankora

Reservations: QR code



Image credit: David Skoko

10 – 24 sata, Lazareti

FOODRAVANJE

Street food i koncerti

Doživite FOODravanje, prvi dubrovački autohtoni *street food* projekt! Uživajte u jedinstvenim jelima koja spajaju tradiciju i inovaciju te pratite nezaboravne nastupe domaćih izvođača.

Mjesto gdje hrana i glazba stvaraju nezaboravne trenutke – za sve generacije i sve ljubitelje dobrog okusa i zabave!

Program

9. listopada, četvrtak

12 – 24 sata

Street food ponuda na kućicama

21 – 23 sata

Koncert

**JURICA PAĐEN
& AERODROM**

10. listopada, petak

11 – 24 sata

Street food ponuda na kućicama uz prigodne cijene marenda

21 – 23 sata

Koncert

KUZMA & SHAKA ZULU

11. listopada, subota

11 – 24 sata

Vikend-ponuda hrane i pića na kućicama uz cjelodnevnu DJ-glazbu

21 – 23 sata

Koncert

ALEN ISLAMOVIĆ

12. listopada, nedjelja

11 – 24 sata

Street food uz funky ritam

21 – 23 sata

Koncert

PSIHOMODO POP

10 am – 12 pm, Lazareti

FOODRAVANJE

Street food and concerts

Experience FOODravanje, Dubrovnik's first authentic street food project!

Enjoy unique dishes that blend tradition and innovation, and follow unforgettable live performances by Croatian music stars.

A place where food and music create unforgettable moments, for all generations and for all lovers of great taste and entertainment!

Programme

October 9, Thursday

12 pm – 12 am

Street food at stalls

9 pm – 11 pm

Koncert

**JURICA PAĐEN
& AERODROM BAND**

October 10, Friday

11 – 12 am

Street food at stalls with special lunch prices

9 – 11 pm

Koncert

KUZMA & SHAKA ZULU

October 11, Saturday

11 – 12 am

Weekend food and drink offer at stalls with all-day DJ music

9 – 11 pm

Koncert

ALEN ISLAMOVIĆ

October 12, Sunday

11 – 12 am

Street food with funky rhythm

9 – 11 pm

Koncert

PSIHOMODO POP

10 – 12 sati
Renaissance Art Restaurant
Vara bb

GASTRO ART PARTY

Radionica keramike

Voditeljica: Andrea Vukoja Prce

Spoj kreativnosti, opuštena atmosfera i dobrih okusa! Uz čašu vina i ukusne zalogajčiće, provedite dva sata oblikujući vlastiti keramički predmet. Radionica je namijenjena svima, bez obzira na iskustvo. Vaš rad ostaje kod nas na sušenju i glaziranju te ga možete preuzeti nakon 2 do 3 tjedna.

Radionica se održava na hrvatskom i engleskom jeziku

Cijena po osobi: 55 €

Cijena uključuje: materijale za izradu keramike, čašu vina ili domaćeg likera, finger food

Rezervacije:

WhatsApp +385 91 932 2215

IG profil @vukoja.art

18 sati, Restoran Magdalena
Od Puča 3

ZALAZAK U ČAŠI

Vinokušnja

Isprobajte neka od najboljih hrvatskih vina na terasi restorana Magdalena okupani zalaskom sunca i odsjajem dubrovačkih crvenih krovova.

Cijena po osobi: 30 €

Cijena uključuje: vinokušnju i edukaciju sa sommelierom i vinarima

Rezervacije: +385 91 332 4125

magdalena@thepucipalace.com

IG profil @cafelucijan



10 am – 12 pm
Renaissance Art Restaurant
Vara bb

GASTRO ART PARTY

Ceramics Workshop

Presenter: Andrea Vukoja Prce

A perfect blend of creativity, good vibes, and delicious flavours! With a glass of wine and tasty bites, enjoy a 2-hour ceramic workshop where you'll shape your own handmade piece, no experience needed. Your creation stays with us for drying and glazing, and will be ready for pickup in about 2 to 3 weeks.

The workshop is held in Croatian and English

Price per person: 55 €

Price includes: ceramic making materials, a glass of wine or homemade liqueur, finger food

Reservations:

WhatsApp +385 91 932 2215

IG profile @vukoja.art

6 pm, Magdalena Restaurant
Od Puča 3

SUNSET IN A GLASS

Wine tasting

Try some of the finest Croatian wines on the terrace of Magdalena Restaurant, bathed in the sunset glow and the shimmer of Dubrovnik's red rooftops.

Price per person: 30 €

Price includes: wine tasting and education with a sommelier and winemakers

Reservations: +385 91 332 4125

magdalena@thepucipalace.com

IG profile @cafelucijan



10 – 12 sati
Renaissance Art Restaurant
Vara bb

GASTRO ART PARTY

Radionica keramike

Voditeljica: Andrea Vukoja Prce

Spoj kreativnosti, opuštene atmosfere i dobrih okusa! Uz čašu vina i ukusne zalogajčiće, provedite dva sata oblikujući vlastiti keramički predmet. Radionica je namijenjena svima, bez obzira na iskustvo. Vaš rad ostaje kod nas na sušenju i glaziranju te ga možete preuzeti nakon 2 do 3 tjedna.

Radionica se održava na hrvatskom i engleskom jeziku

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Cijena uključuje: materijale za izradu keramike, čašu vina ili domaćeg likera, finger food

Rezervacije:

WhatsApp +385 91 932 2215

IG profil @vukoja.art

10 am – 12 pm
Renaissance Art Restaurant
Vara bb

GASTRO ART PARTY

Ceramics Workshop

Presenter: Andrea Vukoja Prce

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Price per person: 55 €

Price includes: ceramic making materials, a glass of wine or homemade liqueur, finger food

Reservations:

WhatsApp +385 91 932 2215

IG profile @vukoja.art



18 sati / 21 sat, Bistro Revelin
Svetog Dominika bb

USUSRET JESENI

Večera u sljedovima uparenim s hrvatskim vinima

Renomirani chef: Marko Đurašević

Doživite jedinstveno jesensko putovanje kroz okuse koje donosi renomirani *chef* Marko Đurašević, dobitnik nagrade *Chef godine 2024.* prema vodiču *Gault&Millau Hrvatska*. Uživajte u kreacijama inspiriranim bojama i mirisima jeseni, uparenim s autohtonim organskim vinima vinarije Rizman. U posebnom ambijentu Bistro Revelina očekuje vas večer koja spaja vrhunsku gastronomiju i čaroliju najšarenijeg godišnjeg doba.



Image credit: Bistro Revelin

Meni

Predjela

Teksture pečenog krumpira u slami, divlje samoniklo bilje, *sabayon* i kavijar „Jaje“ bijele šparoge, parmezan, jesenske gljive & *brioche* od kukuruza šećerca

Glavna jela

Rižot od plavog raka u dva servisa, morske alge, badem i estragon *File mignon* „Rossini“, čičoka, tartar od cikle i čokolada, kakao

Deserti

Dolce di Breno
Petit Fours

Cijena po osobi: 100 €
Cijena uključuje: meni od pet sljedova uparenih s vinima vinarije Rizman i glazbu uživo
Rezervacije: +385 99 205 6220
info@bistro-revelin.com

6 pm / 9 pm, Revelin Bistro
Svetog Dominika bb

WELCOMING AUTUMN

Tasting dinner paired with Croatian wines

Renowned Chef: Marko Đurašević

Experience a unique autumn journey of flavours brought by renowned chef Marko Đurašević, winner of the Chef of the Year 2024 award according to the Gault & Millau Croatia guide. Enjoy creations inspired by the colours and aromas of autumn, paired with authentic organic wines from the Rizman Winery. In the special setting of Revelin Bistro, an evening awaits that blends top-level gastronomy with the magic of the most colourful season of the year.



Menu

Appetizers

Textures of roasted potato straws, wild herbs, *sabayon* and caviar
White asparagus “egg”, parmesan, autumn mushrooms & sweet corn *brioche*

Main courses

Blue crab risotto served in 2 courses, seaweed, almond and tarragon
File mignon “Rossini”, Jerusalem artichoke, beetroot tartare and chocolate, cocoa

Desserts

Dolce di Breno
Petit Fours

Price per person: 100 €
Price includes: five-course menu paired with wines from the Rizman Winery and live music
Reservations: +385 99 205 6220
info@bistro-revelin.com

19 sati, Restoran Zuzori
Cvijete Zuzorić 2

VINSKA VEČER U SURADNJI S VINARIJOM EDIVO

Večera

Restoran Zuzori i vinarija Edivo pozivaju vas na nezaboravnu večer u kojoj se spajaju vrhunska vina i pomno osmišljeni riblji i mesni meni.

Mesni meni – 37 € po osobi

+ 19,50 € uparivanje vina

Kroketi, kulen & jadranska kozica
Pappardelle goveđi obrazi &
dehidrirane kalamata masline
Bourbon vanilija & krema mrkva,
karamela

Riblji meni – 39 € po osobi

+ 19,50 € uparivanje vina

Tuna tartar & tikvica
Rizot bijela riba & gambori, *bisque*
Bourbon vanilija & krema mrkva,
karamela

Rezervacije: +385 20 324 076

info@zuzori.com

www.zuzori.com

7 pm, Zuzori Restaurant
Cvijete Zuzorić 2

WINE EVENING WITH EDIVO WINERY

Dinner

Zuzori Restaurant and Edivo Winery invite you to an unforgettable evening where fine wines meet a carefully crafted fish and meat menu.

Meat menu – 37 € per person

+ 19,50 € wine pairing

Kulen & Adriatic shrimp, croquettes
Pappardelle beef cheeks & dehydrated
Kalamata olives
Bourbon vanilla & carrot cream,
caramel

Fish menu – 39 € per person

+ 19,50 € wine pairing

Tuna tartar & zucchini
White fish & shrimp risotto, *bisque*
Bourbon vanilla & carrot cream,
caramel

Reservations: +385 20 324 076

info@zuzori.com

www.zuzori.com



Image credit: Edivo vina

19 sati, Restoran Veranda 2.0
Na moru 1, Orašac

HERCEGOVAČKA VEČER

Večera

Uživajte u autentičnim hercegovačkim specijalitetima uparenim s hercegovačkim vinima. Večer upotpunjuju glazba uživo, radionica izrade tradicionalnih jela i posebna atmosfera koja donosi duh Hercegovine u Orašac.

Meni

Uštipci s kajmakom
lijevani hercegovački uštipci s kajmakom
Hercegovačka tava
sporo pirjana teletina u umaku
Selekcija hercegovačkih "svatovskih"
kolačića

Cijena po osobi: 55 €

Cijena uključuje: tri slijeda hrane, tri čaše vina, glazbu uživo, prezentaciju hercegovačkih običaja i hrane, radionicu izrade hercegovačkih specijaliteta

Rezervacije: +385 99 435 4055
veranda.konoba@gmail.com
www.veranda.hr

7 pm, Veranda 2.0 Restaurant
Na moru 1, Orašac

HERZEGOVINIAN EVENING

Dinner

Enjoy authentic Herzegovinian specialties paired with Herzegovinian wines. The evening is enriched with live music, a workshop on preparing traditional dishes, and a special atmosphere that brings the spirit of Herzegovina to Orašac.

Menu

Uštipci with kajmak
fried dough bites with cream cheese
Herzegovinian pan
traditional style slow-braised veal
Selection of Herzegovinian "wedding"
cookies

Price per person: 55 €

Price includes: three-course meal, three glasses of wine, live music, presentation of Herzegovinian traditions and cuisine, workshop on preparing Herzegovinian specialties

Reservations: +385 99 435 4055
veranda.konoba@gmail.com
www.veranda.hr



10 – 22 sata, Restoran Lucijan
Od Puča 1

SLATKA NEDJELJA U LUCIJANU

Festivalska ponuda

Nedjelja je stvorena za slatke užitke – u restoranu Lucijan cijeli se dan možete počastiti kolačem i koktelom po posebnoj, festivalskoj cijeni. Uživajte u savršenoj kombinaciji okusa i opuštenoj atmosferi jer nikad nije pogrešno vrijeme za kolač i dobar koktel.

Cijena po osobi: 15 €
Cijena uključuje: kolač po izboru i koktel po izboru
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan

10 am – 10 pm, Lucijan Restaurant
Od Puča 1

SWEET SUNDAY AT LUCIJAN

Festival offer

Sunday is made for sweet indulgence – at Lucijan Restaurant you can treat yourself all day to a cake and cocktail at a special festival price. Enjoy the perfect combination of flavours and a relaxed atmosphere, because there's never a wrong time for cake and a good cocktail.

Price per person: 15 €
Price includes: cake and cocktail of your choice
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan



OCTOBER 12, SUNDAY



16 – 18 sati, Udruga Deša
Lazareti

**BEZ OTPADA
S PUNO OKUSA**

Zero waste radionica
sa starim kruhom

Voditeljica: Irina Brajčić

Otkrijte kako stari kruh može postati osnova za ukusna jela. Uz dodatak sezonskih namirnica pripremit će se jedna slana i jedna slatka poslastica, a usput ćete naučiti kako smanjiti otpad i biti kreativni u kuhinji.

**Besplatan ulaz
uz obveznu rezervaciju:
info@desa-dubrovnik.hr**

4 – 6 pm, Deša Association
Lazareti

**NO WASTE,
PLENTY OF TASTE**

Zero waste workshop
with old bread

Presenter: Irina Brajčić

Discover how old bread can become the base for delicious dishes. With the addition of seasonal ingredients, one savoury and one sweet treat will be prepared, while learning how to reduce waste and be creative in the kitchen.

**Free entry
with mandatory reservation:
info@desa-dubrovnik.hr**

19 – 22 sata, Restoran Local
Dinka Ranjine 8

TRADICIONALNA VEČERA ISPOD PEKE UZ ŽIVU GLAZBU

U srcu stare gradske jezgre doživite pravo obiteljsko druženje za zajedničkim stolom.

U restoranu Local svi uživaju u hrani i piću stvarajući atmosferu domaće dalmatinske večere. Poseban naglasak je na tradicionalnim jelima, a upravo ovdje, u Starome gradu možete kušati i čuvenu peku – jedno od najpoznatijih jela hrvatske kuhinje.



Meni

Piće dobrodošlice
Izbor hrvatskih rakija i likera

Predjela

Plata hrvatskih suhomesnatih
proizvoda i sireva
Domaći kruh s maslinovim uljem

Glavno jelo

Peka – teletina i krumpir pečeni ispod
peke na otvorenoj vatri
Svježa salata

Desert

Štrudla od jabuka s kuglicom sladoleda
od vanilije

Piće

Hrvatska vina - bijelo i crno
Voda

Cijena po osobi: 80 €

Rezervacije: +385 95 344 8450

www.dubrovnik eatwithlocals.com

7 – 10 pm, Local Restaurant
Dinka Ranjine 8

TRADITIONAL “UNDER THE BELL” DINNER WITH LIVE MUSIC

In the heart of the Old City, experience a true family-style gathering around the table. At Local Restaurant, everyone enjoys food and drinks together, creating the atmosphere of a traditional Dalmatian dinner. Special emphasis is placed on traditional dishes, and here in the Old City you can also taste the famous *peka* or under the bell – one of the most iconic dishes of Croatian cuisine.



Menu

Welcome drink
Selection of Croatian brandies and
liqueurs

Starters

Platter of Croatian cured meats
and cheeses
Homemade bread with olive oil

Main course

Peka – veal and potatoes baked under
the iron bell over an open fire
Fresh salad

Dessert

Apple strudel with vanilla ice-cream

Drinks

Croatian wines - white and red
Water

Price per person: 80 €

Reservations: +385 95 344 8450

www.dubrovnik eatwithlocals.com

16 – 18 sati, Udruga Deša Lazareti

TRI OKUSA – UMAK, KREMA, EMULZIJA

Radionica

Voditeljica: Irina Brajčić

Otkrijte kako tri jednostavne, ali pažljivo pripremljene komponente mogu potpuno transformirati svako jelo. Radionica je namijenjena svima koji žele uzdignuti svoje kulinarsko umijeće na višu razinu – bez komplikacija, a s puno užitka.

**Besplatan ulaz
uz obveznu rezervaciju:
info@desa-dubrovnik.hr**

18 sati, Restoran Lucijan Od Puča 1

CHEFOV STOL

Večera

Sjednite za *chefov* stol i prepustite se jelima koja reinterpetiraju tradicionalne recepte na nov i kreativan način.

Cijena po osobi: 30 €
Cijena uključuje: jela po izboru šefa kuhinje i čašu vina
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan



4 – 6 pm, Deša Association Lazareti

THREE FLAVOURS – SAUCE, CREAM, EMULSION

Workshop

Presenter: Irina Brajčić

Discover how three simple yet carefully prepared components can completely transform any dish. The workshop is intended for everyone who wants to elevate their culinary skills to the next level – without complications, but with plenty of enjoyment.

**Free entry
with mandatory reservation:
info@desa-dubrovnik.hr**

6 pm, Lucijan Restaurant Od Puča 1

CHEF'S TABLE

Dinner

Take a seat at chef's table and indulge in dishes that reinterpret traditional recipes in a new and creative way.

Price per person: 30 €
Price includes: dishes selected by the chef and a glass of wine
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan



19 sati, Restoran Dubrovnik
Marojice Kaboge 5

ŠAPAT OKUSA

Tematska večera

Otkrijte skrivene gastronomske priče naših *chefova* Roka Nikolića i Dalibora Vidovića kroz vrhunske delicije.

Cijena po osobi: 80 €

Cijena uključuje: meni od pet sljedova

Glazba: Lino & Anja

Rezervacije: +385 99 258 5871
reserve.rdbk@gmail.com



Meni

Pozdrav iz kuhinje

Gof
cikla / hibiskus / pinjoli

Hobotnica
slatki kukuruz / cikla / brokula

Janjetina
čičoka / lješnjaci / tartuf

Pagar
cikla / krumpir / rotkvica / aioli /
blitva / limun

Hrskavi ledeni vjetar

7 pm, Dubrovnik Restaurant
Marojice Kaboge 5

WHISPERS OF FLAVOUR

Themed dinner

Discover the hidden gastro stories of our chefs Roko Nikolić and Dalibor Vidović through exquisite dishes.

Price per person: 80 €

Price includes: five-course menu

Music: Lino & Anja

Reservations: +385 99 258 5871
reserve.rdbk@gmail.com



Menu

Chef's welcoming bite

Amberjack
beetroot / hibiscus / pine nuts

Octopus
sweet corn / beetroot / broccoli

Lamb
Jerusalem artichoke / hazelnuts /
truffle

Red porgy
beetroot / potato / radish / aioli /
Swiss chard / lemon

"Crispy Icy Wind" cake

16 – 18 sati, Udruga Deša
Lazareti

IZRADA KOLAČA OD JABUKA I ROGAČA

Radionica

Voditeljica: Jela Kusić

Jabuka i rogač nisu samo sastojci. Oni su esencija Mediterana, simbol izobilja i podsjetnik da se u jednostavnosti krije prava ljepota i snaga. Njihovim spajanjem nastaje okus koji se pamti i miris koji evocira uspomene. Pod vodstvom Jele Kusić ovi mediteranski sastojci pretvorit će se u kolač koji se pamti.

Besplatan ulaz
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

4 – 6 pm, Deša Association
Lazareti

APPLE AND CAROB CAKE

Workshop

Presenter: Jela Kusić

Apple and carob are not just ingredients. They are the essence of the Mediterranean, a symbol of abundance, and a reminder that true beauty and strength lie in simplicity. When combined, they create a flavour to remember and an aroma that evokes memories. Under the guidance of Jela Kusić, these Mediterranean ingredients will transform into a dessert that will be remembered.

Free entry
with mandatory reservation:
info@desa-dubrovnik.hr



19 sati, Restoran Marco Polo
Lučarica 6

DEGUSTACIJSKI MENI UPAREN S VINIMA VINARIJE BOŠKINAC

Večera

U jedinstvenom susretu Dubrovnika i Paga, Marco Polo udružuje snage s legendarnom Vinarijom Boškinac. Čeka vas degustacijski meni od šest sljedova – od neretvanskog plavog raka do paške janjetine i *premium* paškog sira, uz savršeno usklađeni *wine pairing* iz Boškinčeve arhive. Ovo je večer za prave hedoniste, gdje se svaki zalogaj pretvara u priču, a svaka čaša vina u nezaboravno putovanje.



Meni

Amuse Bouche by Boškinac
- *Viaz Brut*

Neretvanski plavi rak
- *Grand Cuvee 2021*

Arancini od sipe
- *Ocu 2021*

Paška janjetina
- *Crni Cuvee 2018*

Bakin kolač
- *Prošek*

Degustacija premium paškog sira
- *Boškinac arhiva*

Cijena po osobi: 60 €
Cijena uključuje: meni od šest
sljedova i uparivanje vina
Rezervacije: +385 98 526 540
info@marcopolo-dubrovnik.com

7 pm, Marco Polo Restaurant
Lučarica 6

TASTING MENU WITH WINE PAIRING FROM BOŠKINAC WINERY

Dinner

In a unique meeting of Dubrovnik and Pag, Marco Polo joins forces with the legendary Boškinac Winery. A six-course tasting menu awaits you, from Neretva blue crab to Pag lamb and premium Pag cheese, perfectly paired with wines from Boškinac's archive. This is an evening for true hedonists, where every bite becomes a story, and every glass of wine an unforgettable journey.



Menu

Amuse Bouche by Boškinac
- *Viaz Brut*

Neretva blue crab
- *Grand Cuvee 2021*

Cuttlefish arancini
- *Ocu 2021*

Pag lamb
- *Red Cuvee 2018*

Grandmother's cake
- *Prošek*

Tasting of premium Pag cheese
- *Boškinac archive*

Price per person: 60 €
Price includes: six-course menu
with wine pairing
Reservations: +385 98 526 540
info@marcopolo-dubrovnik.com

16 – 18 sati, Studentski dom
Marka Marojice 2B

ZERO WASTE – ODRŽIVA KUHINJA

Predavanje i radionica

Voditelj: Chef Ante Dropuljić

Chef Ante Dropuljić, s iskustvom iz restorana s tri Michelinove zvjezdice, na Svjetski dan hrane vodi radionicu posvećenu održivom kuhanju. Kroz jednostavne tehnike pokazat će kako maksimalno iskoristiti namirnice, uz manje troškove i bez otpada. Pridružite se i otkrijte da kuhanje može biti i pametno i zabavno.

Organizator: Ekonomski fakultet
Sveučilišta u Dubrovniku

Besplatan ulaz uz obveznu rezervaciju: gastro@unidu.hr

18 – 20 sati, Vinarija Škar
Lapadska obala 17

VINOREL

Slikarska radionica

Voditelj: Maro Krile

Spojite ukusne zalogaje s bijelim, rosé ili crnim vinom i otkrijte kako vino može ostaviti trag kistom u vašem umjetničkom uratku.

**Besplatan ulaz
uz obveznu rezervaciju:**
sales@lekri.eu



4 – 6 pm, Student Dormitory
Marka Marojice 2B

ZERO WASTE – SUSTAINABLE KITCHEN

Lecture and workshop

Presenter: Chef Ante Dropuljić

Chef Ante Dropuljić, with experience from three-Michelin-starred restaurants, leads a workshop on World Food Day dedicated to sustainable cooking. Through simple techniques, he will demonstrate how to make the most of ingredients, with lower costs and zero waste. Join us and discover that cooking can be both smart and fun.

Organizer: Faculty of Economics,
University of Dubrovnik

**Free entry with mandatory
reservation:** gastro@unidu.hr

6 – 8 pm, Škar Winery
Lapadska obala 17

VINOREL

Painting workshop

Presenter: Maro Krile

Pair delicious bites with white, rosé, or red wine, and see how wine can leave its brushstroke on your artwork.

**Free entry
with mandatory reservation:**
sales@lekri.eu



19 sati, Restaurant & Bar Rudjer
Poljana Ruđera Boškovića 6

**VEČERA S POZNATIM CHEFOM
MARIJO CURIĆ**

Restaurant & Bar Rudjer ugostit će Michelin *chefa* Marija Curića na posebnoj večeri. Ekskluzivni meni spaja lokalne sastojke i suvremene kulinarske tehnike u doživljaj koji se pamti. Tijekom večeri ugođaj će dodatno upotpuniti glazba uživo.

Cijena po osobi: 119 €
Cijena uključuje: gastronomski meni od više sljedova, pažljivo odabrana vina usklađena sa svakim sljedom, gaziranu i negaziranu mineralnu vodu te svježe pečen domaći kruh
Rezervacije:
sales@rudjer.restaurant

Meni

Jakobove kapice
tartar / *mousse* od tofua / heljda /
dresing od luka i vlasca

Skuša
miso majoneza / bonito dresing / bijela
repa / kavijar od pastirve

Brancin
custard od cvjetače / *beurre blanc* /
kavijar

Komarda
confit janjetine / bob / ovčji jogurt /
janjeći jus

Kava
biskvit od kave / karamel / vanilija i
čokolada / sladoled od kave

Odabrana vina

Malvasija dubrovačka, Volarević
Maraština Pomalo, Markus
Pošip, Grgić
Teran, Franković
Zelenac TBA, Krauthaker

7 pm, Rudjer Restaurant & Bar
Poljana Ruđera Boškovića 6

**DINNER WITH CELEBRITY CHEF
MARIJO CURIĆ**

Rudjer Restaurant & Bar will host Michelin chef Marijo Curić for a special dinner. The exclusive menu combines local ingredients with contemporary culinary techniques, creating an unforgettable experience. Live music will further enhance the atmosphere throughout the evening.

Price per person: 119 €
Price includes: multi-course gastronomic menu, carefully selected wines paired with each course, sparkling and still mineral water, and freshly baked homemade bread
Reservations:
sales@rudjer.restaurant

Menu

Scallops
tartare / tofu mousse / buckwheat /
chive-onion dressing

Mackerel
miso mayo / bonito dressing / white
turnip / trout caviar

Seabass
cauliflower custard / *beurre blanc* /
caviar

Komarda
lamb *confit* / fava beans / sheep's
yogurt / lamb jus

Coffee
coffee sponge / caramel / vanilla,
chocolate / coffee ice cream

Selected Wines

Malvasija Dubrovačka, Volarević
Maraština Pomalo, Markus
Pošip, Grgić
Teran, Franković
Zelenac TBA, Krauthaker



Image credit: Rudjer Restaurant & Bar



Image credit: Restaurant 360 Veronica Arevalo

16 – 18 sati, Udruga Deša Lazareti

TIRAMISU S DIVKOM

Radionica

Voditelj: Mato Brnjić

Naučite kako pripremiti tiramisu prema receptu iz djetinjstva u Dubrovniku. Kroz ovu kremastu poslasticu vraćamo se u 60-e godine prošlog stoljeća i otkrivamo jednostavne okuse koji su nekoć donosili veliku radost.

**Besplatan ulaz
uz obveznu rezervaciju:
info@desa-dubrovnik.hr**



18 sati, Restoran Lucijan Od Puča 1

S PLACE NA PJAT

Večera

Doživite Gundulićevu poljanu na poseban način – ono što se ujutro pronađe na placi, navečer postaje vaš pjat. Glavni kuhar bira najbolje namirnice s tržnice i pretvara ih u večeru iznenađenja. Prepustite se svježini, kreativnosti i autentičnim okusima Dubrovnika.

**Cijena po osobi: 30 €
Cijena uključuje: jela po izboru šefa
kuhinje i čašu vina
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan**

4 – 6 pm, Deša Association Lazareti

TIRAMISU WITH DIVKA

Workshop

Presenter: Mato Brnjić

Learn how to prepare tiramisu following a childhood recipe from Dubrovnik. Through this creamy dessert, we return to the 1960s and rediscover the simple flavours that once brought great joy.

**Free entry
with mandatory reservation:
info@desa-dubrovnik.hr**



6 pm, Lucijan Restaurant Od Puča 1

FROM THE MARKET TO THE PLATE

Dinner

Experience Gundulić Square in a special way – what is found at the market in the morning becomes your plate in the evening. The head chef will select the best ingredients from the market and transform them into a surprise dinner. Indulge in the freshness, creativity, and authentic flavours of Dubrovnik.

**Price per person: 30 €
Price includes: dishes selected by the chef and a glass of wine
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan**

19 sati, Restoran Orsan
Ivana pl. Zajca 4

VINSKA VEČER U SURADNJI S VINARIJOM CRVIK

Večera

Restoran Orsan poziva goste da u okviru vinske večeri otkriju autentična vina vinarije Crvik iz Konavala. Degustacija će biti prilika za upoznavanje s tradicijom i lokalnim okusima. Doživite spoj izvrsnih vina, domaće gastronomije i ugodne atmosfere uz more.

Rezervacije: +385 99 623 8846
orsan@ankora.hr
www.restaurant-orsan-dubrovnik.com



Image: Crvik wines

Ribljí meni – 34 € osobi
+ 19,50 € uparivanje vina

Tuna savur & *pinky mayo*,
mlada salata

Rizot gambori & mušule,
grana padano *chips*

Paradižot

Mesni meni – 32 € po osobi
+ 19,50 € uparivanje vina

Govedi tartar, *dijon mayo*

Šporki makaruli & paški sir

Choco tart

7 pm, Orsan Restaurant
Ivana pl. Zajca 4

WINE EVENING WITH CRVIK WINERY

Dinner

Orsan Restaurant invites guests to discover the authentic wines of the Crvik Winery from Konavle as part of the wine evenings programme. The tasting will be an opportunity to explore tradition and local flavours. Experience the blend of excellent wines, homemade gastronomy, and a pleasant seaside atmosphere.

Reservations: +385 99 623 8846
orsan@ankora.hr
www.restaurant-orsan-dubrovnik.com



Fish menu – 34 € per person
+ 19,50 € wine pairing

Tuna savur & pinky mayo,
fresh lettuce

Shrimp & mussel risotto,
grana padano chips

Paradižot
floating islands

Meat menu – 32 € per person
+ 19,50 € wine pairing

Beef tartar, dijon mayo

Rigatoni, ox shank ragout
& Pag cheese

Choco tart

10 – 15:30, Seosko domaćinstvo Knez
Pobrežje

PIKNIK U MASLINIKU

Dan u prirodi

Pridružite se obilasku farme i pikniku u prirodi uz degustaciju maslinovog ulja. Okušajte se u branju maslina i počastite ručkom u obiteljskoj konobi uz glazbu uživo.

Polazak autobusom u 9:30 sa stanice
Grawe, povratak u 15:30 s Pobrežja

Cijena po osobi: 60 €
Cijena uključuje: prijevoz autobusom
(potrebna prijava prilikom
rezervacije), degustaciju, ručak,
konzumaciju pića za vrijeme ručka
u konobi
Glazba: Trio Estam
Rezervacije: +385 91 311 2029
konoba-knez@hotmail.com

Meni

*Predjelo se poslužuje u masliniku, a
glavno jelo i desert u konobi*

Aperitiv

Domaće rakije i likeri uz suhe smokve
ili sezonsko voće

Hladno predjelo

Suhomesnati domaći proizvodi i više
vrsta domaćih sireva, kiseliš

Glavno jelo

Peka – janjetina i teletina, pečeni
krumpir i salata

Desert

Domaći kolač

Piće uz ručak u konobi

Crno i bijelo domaće vino, pivo, sokovi,
mineralna voda

10 am – 3:30 pm, Knez Rural Estate
Pobrežje

OLIVE GROVE PICNIC

A day on the farm

Join a farm tour and picnic in nature
with an olive oil tasting.
Try your hand at olive picking and
enjoy lunch at a family tavern,
with live music.

Departure by bus at 9:30 am from the
Grawe station, return at 3:30 pm from
Pobrežje

Price per person: 60 €

Price includes: bus transportation
(registration required when booking),
tasting, lunch, drinks during lunch at
the tavern

Music: Trio Estam

Reservations: +385 91 311 2029
konoba-knez@hotmail.com

Menu

*Starter served in the olive grove, main
course and dessert in the tavern*

Aperitif

Homemade brandies and liqueurs with
dried figs or seasonal fruit

Cold starter

Homemade cured meat products and
various types of local cheeses, pickled
vegetables

Main course

Peka – lamb and veal baked under the
bell with potatoes and salad

Dessert

Homemade cake

Drinks with lunch in the tavern

Homemade red and white wine, beer,
juices, mineral water

19 sati, Ljetnikovac Natali
Privežna 21

VEČERA S POZNATIM CHEFOM MARIO MANDARIĆ

Ljetnikovac Natali predstavlja večer s renomiranim *chefom* Marijom Mandarićem, koji je iskustvo stjecao u prestižnim kuhinjama poput The Fat Ducka u Engleskoj s tri Michelinove zvjezdice i zagrebačkog Noela s jednom Michelinovom zvjezdicom. Njegova kuhinja spaja lokalne namirnice s inovacijom, održivošću i *zero waste* pristupom, a svako jelo nosi osobni pečat i predanost izvrsnosti.

Cijena po osobi: 120 €
Cijena uključuje: meni od pet sljedova
Glazba: Duo Amadeus
Rezervacije: +385 91 210 1221
host@palacenatali.com
Napomena: 20 % popusta na sva pića

Tišina okusa s potpisom Marija Mandarića

Tartelette od gljiva
kovrčavi kelj *crisp* / crni češnjak /
ketchup gljive

Cappelletti jastog
rajčica / vongole / ikra pastreve

Bakalar Ballotine
pil pil umak / *crust* od tartufa

Janjetina
janjeća potrbušina / mladi luk / pire
celer tartuf / sezam / *vinaigrette* s
vlascom i jusom

Kruh
brioche / selekcija kruha / maslac
vrganji

Sorbet limun

Crèmeux lješnjak
pjena od mlijeka / prženi listići badema /
Petit Beurre krostata

7 pm, Palace Natali
Privežna 21

DINNER WITH CELEBRITY CHEF MARIO MANDARIĆ

Natali Summer Residence presents an evening with renowned chef Mario Mandarić, who gained experience in prestigious kitchens such as The Fat Duck in England with three Michelin stars and Zagreb's Noel with one Michelin star. His cuisine combines local ingredients with innovation, sustainability, and a zero waste approach, with each dish carrying his personal touch and dedication to excellence.

Price per person: 120 €
Price includes: five-course menu
Music: Duo Amadeus
Reservations: +385 91 210 1221
host@palacenatali.com
Note: 20 % discount on all drinks

The silence of flavours by Mario Mandarić

Mushroom *tartelette*
Curly kale *crisp* / black garlic /
mushroom *ketchup*

Lobster *cappelletti*
Tomatoes / *vongole* sauce / trout roe

Cod *ballotine*
Pil pil sauce / *truffle* crust

Lamb
lamb belly / spring onion / celery *purée*
with *truffle* / sesame / chive *vinaigrette*
with jus

Bread
brioche / bread selection / porcini
butter

Lemon sorbet

Hazelnut *crèmeux*
milk foam / toasted almond flakes /
Petit Beurre *crostata*



Image credit: Veronica Arevalo



Image credit: Mario Mandarić

19 – 23 sata, Restoran Urban & Veggie
Obala Stjepana Radića 13

FUZIJA JEDNE SUBOTNJE VEČERI

Večera

Uživajte u nezaboravnom spoju glazbe uživo i vrhunske internacionalne kuhinje u opuštenoj atmosferi. Krenite na kulinarско putovanje koje počinje u Aziji uz lagano predjelo punog okusa, nastavlja se kroz Mediteran uz glavno jelo koje budi sva čula i završava u Argentini slatkim zalogajem koji će vas oduševiti.

Cijena po osobi: 33 €
Cijena uključuje: meni od tri slijeda i glazbu uživo
Rezervacije: +385 95 326 2568
info@urbanveggie.restaurant
www.urbanveggie.restaurant

Meni

Bao Bun
punjen pestom od rikule i mjendula,
domaćim seitanom, *sweet chilli*
umakom i fermentiranom kapulom

Punjeni ravioli
s dimljenim tofuom i suhim rajčicama
u umaku od pečene mrkve, s gelom od
mrkve i naranče te pestom

Argentinski kolač od mrkve



7 – 11 pm, Urban & Veggie Restaurant
Obala Stjepana Radića 13

FUSION OF A SATURDAY NIGHT

Dinner

Enjoy an unforgettable fusion of live music and top-class international cuisine in the relaxed atmosphere. Embark on a culinary journey that begins in Asia with a flavourful light starter, continues through the Mediterranean with a main course that awakens all the senses, and ends in Argentina – with a sweet bite that will delight you.

Price per person: 33 €
Price includes: three-course menu and live music
Reservations: +385 95 326 2568
info@urbanveggie.restaurant
www.urbanveggie.restaurant

Meni

Bao Bun
filled with arugula and almond pesto,
homemade seitan, sweet chili sauce,
and fermented onion

Stuffed ravioli
with smoked tofu and sun-dried
tomatoes in roasted carrot sauce, with
carrot and orange gel, and pesto

Argentinian carrot cake





9 – 12 sati, Stradun

DUBROVAČKA TRPEZA**Gastro manifestacija**

Posljednji dan Good Food Festivala tradicionalno obilježava Dubrovačka trpeza: velika gastronomska festa na Stradunu. Brojni dubrovački hoteli, restorani, pekari, slastičari i vinari predstaviti će svoje delicije na zajedničkoj trpezi koja okuplja građane i posjetitelje.

Uz simbolične cijene uživati ćete u bogatom izboru jela i vina, a cijeli događaj ima humanitarni karakter. Očekuje vas posebna atmosfera u srcu Grada, uz glazbenu pratnju i dobro raspoloženje.

9 – 11 sati, prodaja bonova
11 sati, svečano otvaranje
Dubrovačke trpeze

Voditeljica: Orlanda Vlahušić Prkačin
Glazba: Klapa Ragusa
Cijena bona za hranu: 8 €
Cijena bona za vino: 4 €
Sav prihod ide u humanitarne svrhe

9 am – 12 pm, Stradun

DUBROVNIK TABLE**Gastro manifestation**

The final day of the Good Food Festival is traditionally marked by the Dubrovnik Table – a grand gastronomic feast on the Stradun. Numerous Dubrovnik hotels, restaurants, bakeries, pastry shops, and winemakers will present their delicacies on a shared table that brings together both locals and visitors. For symbolic prices, you will be able to enjoy a wide selection of dishes and wines, with the entire event having a humanitarian character. A special atmosphere awaits you in the heart of the city, accompanied by music and good cheer.

9 – 11 am, voucher sale
11 am, official opening of
the Dubrovnik table

Presenter: Orlanda Vlahušić Prkačin
Music: Klapa Ragusa
Food voucher price: 8 €
Wine voucher price: 4 €
All proceeds go to charity

10 – 22 sata, Restoran Lucijan
Od Puča 1

SLATKA NEDJELJA U LUCIJANU

Festivalska ponuda

Nedjelja je stvorena za slatke užitke – u restoranu Lucijan cijeli se dan možete počastiti kolačem i koktelom po posebnoj, festivalskoj cijeni. Uživajte u savršenoj kombinaciji okusa i opuštenoj atmosferi jer nikad nije pogrešno vrijeme za kolač i dobar koktel.

Cijena po osobi: 15 €
Cijena uključuje: kolač po izboru i koktel po izboru
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan

10 am – 10 pm, Lucijan Restaurant
Od Puča 1

SWEET SUNDAY AT LUCIJAN

Festival offer

Sunday is made for sweet indulgence – at Lucijan Restaurant you can treat yourself all day to a cake and cocktail at a special festival price. Enjoy the perfect combination of flavours and a relaxed atmosphere, because there's never a wrong time for cake and a good cocktail.

Price per person: 15 €
Price includes: cake and cocktail of your choice
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan



19 sati, Restoran Port 22
Frana Supila 6a

VINSKA VEČER U SURADNJI S VINARIJOM SAINT HILLS

Večera

Restoran Port 22 u suradnji s vinarijom Saint Hills priprema večer posvećenu strasti prema vinu i poštovanju prema zemlji. Uživajte u spoju vrhunskih vina i pažljivo osmišljenih gastronomskih delicija u ambijentu koji slavi autentičnu ljubav prema hrani i piću.

Rezervacije: +385 99 300 0282
info@port22dubrovnik.com
www.port22dubrovnik.com

Ribljí meni – 34 € po osobi
+ 19,50 € uparivanje vina

Gambori *ceviche* & gambori tempura

Crni rižot & *burrata stracciatella*

Apple tart

Mesni meni – 36 € po osobi
+ 19,50 € uparivanje vina

Kroketi goveđi obrazi & *au jus mayo*

Skradinski rizot & paški sir

Čokoladni *mousse* & maslinovo ulje,
cvijet soli

7 pm, Port 22 Restaurant
Frana Supila 6a

WINE EVENING WITH SAINT HILLS WINERY

Dinner

Port 22 Restaurant, in collaboration with Saint Hills Winery, is preparing an evening dedicated to passion for wine and respect for the land. Enjoy the pairing of exceptional wines with carefully crafted culinary delicacies in an atmosphere that celebrates authentic love for food and drink.

Reservations: +385 99 300 0282
info@port22dubrovnik.com
www.port22dubrovnik.com

Fish menu – 34 € per person
+ 19,50 € wine pairing

Shrimp *ceviche* & shrimp tempura

Cuttlefish risotto & *burrata stracciatella*

Apple tart

Meat menu – 36 € per person
+ 19,50 € wine pairing

Ox cheeks & *au jus mayo* croquettes

Slow-cooked veal shank ragout risotto
& Pag cheese

Choco *mousse* & olive oil, fleur de sel

Polasci svaki dan u 10 i 17 sati

**DUBROVNIK OLD TOWN
FOOD TOUR**
Gurmanska tura

Vođena gurmanska šetnja Starim gradom – kušanje tradicionalnih jela u obiteljskim restoranima.

Cijena po osobi: 96 € – isključivo uz kod za popust: GFF

Cijena uključuje: licenciranog lokalnog vodiča, četiri *gastro* zaustavljanja uključujući dvije obiteljske konobe, *wine bar* degustaciju i posjet slastičarni s tradicionalnim desertima
Rezervacije:
www.dubrovnikfoodtours.com

Polasci u 9 sati
ponedjeljkom, srijedom i petkom

PELJEŠAC I STON
Gurmanski izlet

Autentični izlet za ljubitelje vina, mora i tradicije – svježe kamenice i dagnje na brodu, kušanje vina i maslinovog ulja u vinariji Miloš, uz posjet povijesnom Stonu.

Minimalni broj osoba: 2

Cijena po osobi: 136 € – isključivo uz kod za popust: GFF

Cijena uključuje: prijevoz iz Dubrovnika, posjet Stonu i solani, degustaciju svježih kamenica i dagnji na brodu (lagani ručak: dagnje na buzaru), vinsku degustaciju i kušanje maslinovog ulja u vinariji Miloš
Rezervacije:
www.dubrovnikfoodtours.com

Napomena:

Datumi polazaka su 6. 10., 8. 10., 10. 10., 13. 10., 15. 10., 17. 10.

Departures daily at 10 am and 5 pm

**DUBROVNIK OLD TOWN
FOOD TOUR**
Gourmet tour

Guided gourmet walk through the Old Town – tasting traditional dishes in family-owned restaurants.

Price per person: 96 € – only with discount code: GFF

Price includes: licensed local guide, four gastronomic stops – including two family taverns, a wine bar tasting, and a visit to a pastry shop with traditional desserts

Reservations:
www.dubrovnikfoodtours.com

Departures at 9 am
Mondays, Wednesdays, and Fridays

PELJEŠAC I STON
Gourmet excursion

An authentic excursion for lovers of wine, the sea, and tradition – fresh oysters and mussels on a boat, wine and olive oil tasting at Miloš Winery, along with a visit to historic Ston.

Minimum number of persons: 2

Price per person: 136 € – only with discount code: GFF

Price includes: transport from Dubrovnik, visit to Ston and the salt works, tasting of fresh oysters and mussels on a boat (light lunch – mussels buzara style), wine tasting and olive oil sampling at Miloš Winery
Reservations:
www.dubrovnikfoodtours.com

Note: Departure dates are October 6, 8, 10, 13, 15, and 17

PROGRAM PLUS! PROGRAMME PLUS!

8 – 20 sati
Park Luja Šoletića u Gružu

SAJAM SAMO HRVATSKO

Sajam hrvatskih proizvoda, rukotvorina,
domaće hrane i pića.

Organizator: Udruga veterana
branitelja 72. bojne vojne policije

8 am – 8 pm
Lujo Šoletić Park in Gruž

ONLY CROATIAN FAIR

Fair of Croatian products, handicrafts,
homemade food and drinks.

Organizer: Association of Veterans of
the 72nd Military Police Battalion



OCTOBER 11 – 18

DURA EDUKATIVNI PROGRAMI

Dani okusa:

Od tradicije do suvremenih trendova

17. listopada

Okrugli stol – prehrana /
gastronomija / nutricionizam

Večera s poznatim *chefom* i učenicima
Turističko-ugostiteljske škole
Dubrovnik u Vili Čingriji

18. listopada

Radionice za djecu: tradicionalne
slastice prilagođene modernim
prehrambenim potrebama

19. listopada

Radionice za djecu: tradicionalne
slastice prilagođene modernim
prehrambenim potrebama

Organizator: Dubrovačka razvojna
agencija Dura d.o.o.

Svi programi su besplatni uz obveznu
prethodnu rezervaciju

Informacije i rezervacije:

Mia Hrnić

Tel: +385 99 536 1055

mhrnic@dura.hr

Kristina Nikolina Vujanović

Tel: +385 99 484 0001

kvujanovic@dura.hr

Napomena:

**Projekt TESTEAT odobren je za
financiranje u okviru Programa
Interreg Italija-Hrvatska 2021–2027**

Interreg



Co-funded by
the European Union

Italy – Croatia

TESTEAT

DURA EDUCATIONAL PROGRAMMES

Days of flavours:

From tradition to contemporary trends

October 17

Round table – nutrition /
gastronomy / nutrition science

Dinner with a renowned chef and
students of the Dubrovnik Tourism and
Hospitality School at Villa Čingrija

October 18

Workshops for children: traditional
sweets adapted to modern dietary
needs

October 19

Workshops for children: traditional
sweets adapted to modern dietary
needs

Organizer: Dubrovnik Development
Agency DURA d.o.o.

All programmes are free of charge
with mandatory prior reservation

Information and reservations:

Mia Hrnić

Tel: +385 99 536 1055

mhrnic@dura.hr

Kristina Nikolina Vujanović

Tel: +385 99 484 0001

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**Note: The TESTEAT project has been
approved for funding under the
Interreg Italy–Croatia 2021–2027
Programme**

Interreg



Co-funded by
the European Union

Italy – Croatia

TESTEAT





RESTORANSKI MENIJI RESTAURANT MENUS

DVA TJEDNA RESTORANA

Vrijedni *chefovi* restorana iz Dubrovnika, Župe dubrovačke, Cavtata, Konavala i Dubrovačkog primorja samo za Good Food Festival osmislili su prigodne menije po povoljnim cijenama koji će se moći kušati tijekom dva tjedna, od 6. do 19. listopada. Iskoristite ovu sjajnu priliku i posjetite restorane u kojima do sada niste bili, dopustite da vam dubrovački ugostitelji pokažu kako su jela iz njihove ponude ukusna, kreativno osmišljena i primamljiva. Rezervirajte svoj stol i uživajte!

TWO RESTAURANT WEEKS

Hardworking chefs from restaurants in Dubrovnik, Župa dubrovačka, Cavtat, Konavle, and Dubrovačko primorje have created special menus at affordable prices for the Good Food Festival. These will be available for tasting during the two weeks from October 6 – 19. Take advantage of this great opportunity to visit restaurants you may not have tried before, and let Dubrovnik's restaurateurs show you how tasty, creatively designed, and tempting their dishes are. Reserve your table now and enjoy!

DVA TJEDNA RESTORANA**Restoranski meniji**

Detaljne menije pogledajte na
web-stranici www.tzdubrovnik.hr
ili skenirajte QR koda

**TWO RESTAURANT WEEKS****Restaurant menus**

See detailed menus on website
www.tzdubrovnik.hr
or scan the QR code

**Restorani / Restaurants****DUBROVNIK**

Akademis Čingrija
Akademis Garište
Tapas Bar Alamaka
Restoran Amfora &
Slastičarna Chokolatin
Restaurant Banje Beach
Konoba Belvedere
Bistro 49
Konoba-Pizzeria Blidinje
Bokar Dubrovnik
Bonsai Sushi & Wok
Bota Šare Oyster
& Sushi Bar
Restoran Butcher's grill
Konoba Carpaccio
Dalmatino Dubrovnik
Restoran Dubravka 1836
Restoran Dubrovnik
Gradska Kavana Arsenal
Restoran Gusta Me
Restaurant & Bar Kazbek
Restoran Kopun
Restoran La Castile
Kavana Lazareti
Taverna Loggia
Restoran Lucijan

Restoran Lucin Kantun

Restoran Marangun
Taverna Maslina
Restoran Momenti
Restoran More
Seosko domaćinstvo
Musladin
Restoran Mykorini
Restoran Natali
Restoran Nebula
Restoran Orka
Restoran Pantarul
Piano Bar
Piccola Venezia Tapas
bar & lounge
Restoran Pino's
R & C Academia
Restaurant & Bar Rudjer
Restoran Sphere
Restoran Stara Loza
Restoran Taj Mahal
– Stari Grad
Restoran Taj Mahal
– Hotel Lero
Bistro Tavulin
Restoran Tramuntana
Restoran Veranda 2.0
Restoran ZOE

ŽUPA DUBROVAČKA

Restoran Lungomare
Restoran Ruzmarin

CAVTAT KONAVLE

Ankora | I sapori del sud
Bokun Bocun
Restaurant Club 21
Restaurant Dalmatino
Garden Terrace & Bar
Restoran Ludo More
Konoba Vinica Monković

**DUBROVAČKO
PRIMORJE**

Restoran Kolarin
Konoba-Pizzeria Maestral
Konoba-Pizzeria
Peronospora
Restoran & Bar Poolaka

MENIJI ZA DORUČKE I SLATKO BREAKFAST AND SWEET MENUS

FESTIVALSKI DORUČCI I SLATKA FESTIVALSKA PONUDA

Uživajte u posebnim doručcima koje pripremaju dubrovački hoteli i restorani. Svako jutro donosi drugačiji gastronomski doživljaj, od tradicionalnih specijaliteta do modernih kreacija, uz ugodno festivalsko ozračje. Za ljubitelje slatkoga pripremljeni su posebno osmišljeni deserti: kolači, torte i kreativne slastice inspirirane domaćim receptima i sezonskim namirnicama. Idealna prilika da započnete dan na poseban način ili da zasladite svoje festivalske trenutke!

FESTIVAL BREAKFASTS AND SWEET FESTIVAL OFFER

Enjoy special breakfasts prepared by Dubrovnik's hotels and restaurants. Each morning brings a different gastronomic experience – from traditional specialties to modern creations, all in a delightful festival atmosphere. For those with a sweet tooth, specially designed desserts await – cakes, tortes, and creative sweets inspired by local recipes and seasonal ingredients. The perfect opportunity to start your day in a special way or to sweeten your festival moments!

FESTIVALSKI DORUČCI I SLATKA FESTIVALSKA PONUDA

Meniji

Detaljne menije pogledajte na
web-stranici www.tzdubrovnik.hr
ili skenirajte QR kod



FESTIVAL BREAKFASTS AND SWEET FESTIVAL OFFER

Menus

See detailed menus on website
www.tzdubrovnik.hr
or scan the QR code



Restorani / Restaurants

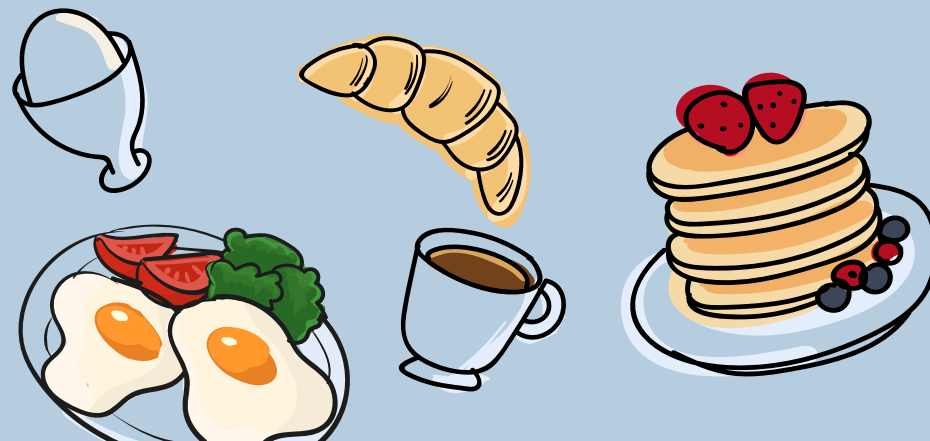
PONUĐA FESTIVALSKIH DORUČAKA SLATKA FESTIVALSKA PONUDA

FESTIVAL BREAKFASTS

Restoran Amfora & Slastičarna
Chokolatin
Bistro 49
GreenGo – Smoothies & Coffee To-Go
Imperial Terrace
Restaurant & Bar Kazbek
Hotel Lapad
Restoran La Castile
Taverna Loggia
Piano Bar
Restoran Urban & Veggie

SWEET FESTIVAL OFFER

Restoran Amfora & Slastičarna
Chokolatin
Konoba Belvedere
Bistro 49
GreenGo – Smoothies & Coffee To-Go
Restoran Gusta Me
Restaurant & Bar Kazbek
Taverna Loggia
Piano Bar
Bistro Revelin
Sunset Lounge Bar
Restoran Urban & Veggie





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





GOOD FOOD

Festival

Dubrovnik 2025

Dobar tek!
Bon Appétit!

www.tzdubrovnik.hr



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

