

07.-20.10.2024.

GOOD

FOOD

FESTIVAL

DUBROVNIK



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





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17 sati, Akademis Garište
Garište 3, Stradun

TJESTENINA OD ROGAČA

Radionica

Voditeljice:

Petkana Sindik i Biljana Vučković

Rogač je nutritivno bogata, ljekovita namirnica koja se preporučuje veganima, pobornicima sirove prehrane i dijabetičarima. Poznato je da rogač zdraviji od čokolade, a manje gorak od kakaa pa se često umjesto čokolade dodaje u razne slastice. Osim u slatkim jelima, koristi se i u pripremi slanih jela, a mi vam na ovogodišnjem festivalu predstavljamo tjesteninu od rogača.

Organizator:

Regionalni centar kompetentnosti u turizmu i ugostiteljstvu Dubrovnik

Rezervacije: QR kod



5 pm, Akademis Garište
Garište 3, Stradun

CAROB PASTA

Workshop

Hosts:

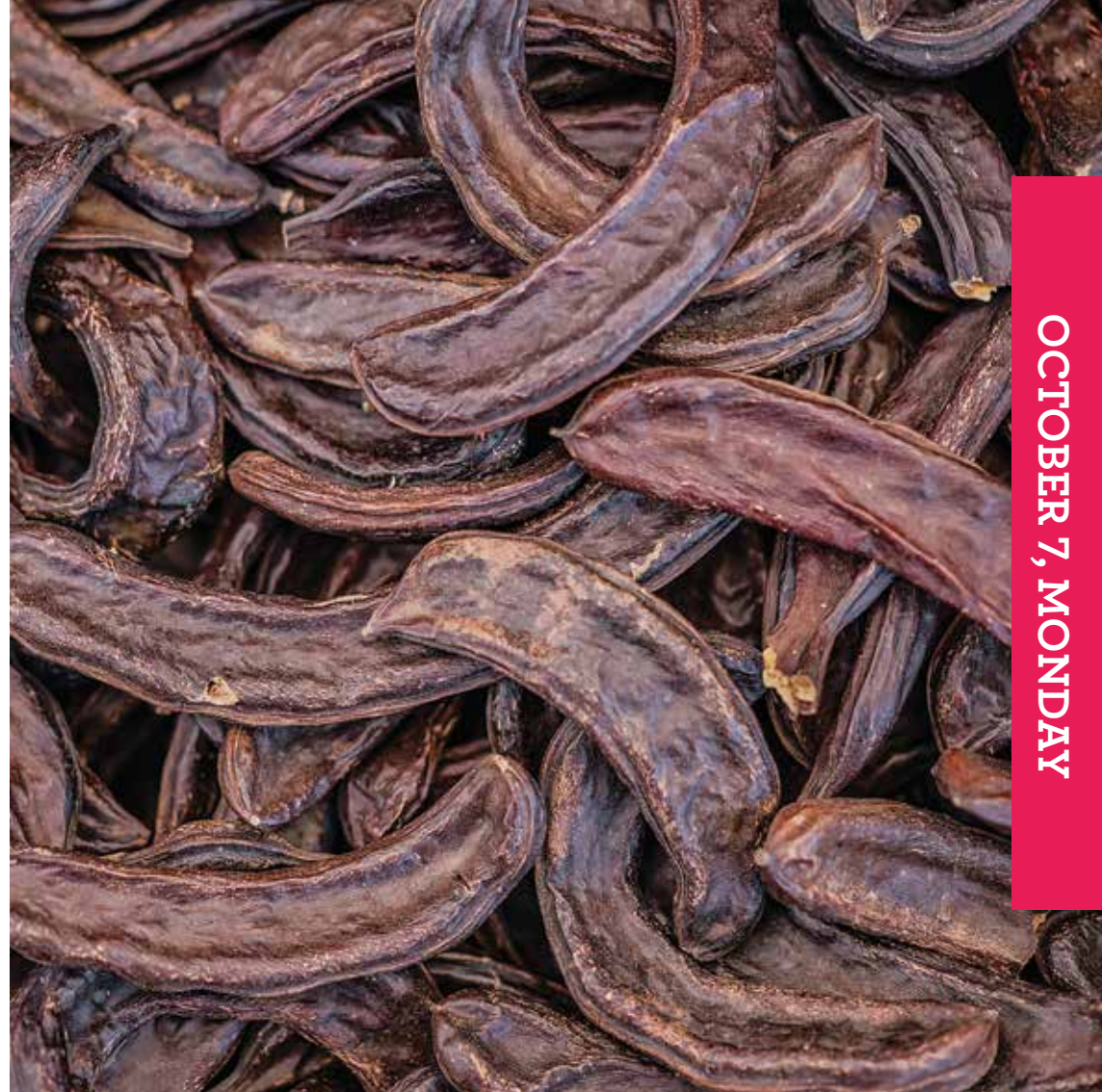
Petkana Sindik i Biljana Vučković

Carob is a nutritionally rich, medicinal ingredient recommended for vegans, raw food enthusiasts, and diabetics. It is known to be healthier than chocolate and less bitter than cocoa, so it is often used as a substitute for chocolate in various desserts. Besides sweet dishes, it is also used in savoury dishes, and at this year's festival, we are introducing carob pasta.

Organizer:

Regional Competence Centre for Tourism and Hospitality Dubrovnik

Reservations: QR code





17 sati, Akademis Garište
Garište 3, Stradun

MERINGA OD BJELANJAKA

Radionica

Voditeljice:
Petkana Sindik i Biljana Vučković

Meringa (franc. meringue) je tučena mješavina bjelanjaka i šećera koja se koristi u raznim slasticama kako bi smjesu učinila laganijom, njome se dekoriraju slastice od prhkog tijesta ili se pripremaju puslice. Iako se meringa sastoji od samo dva sastojka, postoje tri vrste meringe, a razlike leže u tome kada i kako se bjelanjcima dodaje šećer. Ponekad je najjednostavnije stvari najteže napraviti pa vas stoga pozivamo da dođete na radionicu tijekom koje ćemo vam otkriti tajne u pripremanju meringe.

Organizator:
Regionalni centar kompetentnosti
u turizmu i ugostiteljstvu Dubrovnik

Rezervacije: QR kod



5 pm, Akademis Garište
Garište 3, Stradun

EGG WHITES MERINGUE

Workshop

Hosts:
Petkana Sindik and Biljana Vučković

Meringue is a whipped mixture of egg whites and sugar used in various desserts to lighten the mixture, decorate pastries made from shortcrust dough, or prepare meringue cookies. Although meringue consists of just two ingredients, there are three types of meringue, and the differences lie in when and how the sugar is added to the egg whites. Sometimes the simplest things are the hardest to make, so we invite you to join the workshop where we will reveal the secrets of making perfect meringue.

Organizer:
Regional Competence Centre for
Tourism and Hospitality Dubrovnik

Reservations: QR code



10 – 11.30 sati / 18 – 19.30 sati
Put dr. Ante Starčevića 145, Mlini

DANI OTVORENIH VRATA: HONEYDU COSMETICS

Posjet pogonu i prezentacija kozmetike na bazi meda

Tisućama godina med se koristi u liječenju raznih bolesti, u kozmetici i prirodnoj medicini, a prvi pisani tragovi o medu nalaze se još iz vremena egipatskih faraona. Pravi neobrađeni, nepasterizirani med obiluje fitonutrijentima, antioksidansima i enzimima te pomaže u hidrataciji kože i odgađanju pojave znakova starenja. U kozmetici med se koristi kao omekšavajući i zaštitni sastojak u brojnim kozmetičkim proizvodima i pripravcima namijenjenim za njegu suhe, oštećene i osjetljive kože. Prisutan je i u proizvodima za njegu nakon sunčanja jer ima sposobnost ublažavanja upale i obnavljanja epitela kože.

Slobodan ulaz uz prigodni festivalski popust na sve proizvode.
Obvezna rezervacija: +385 98 344951
mia@dubrovnikmed.com

10 - 11.30 am / 6 - 7.30 pm
Put dr. Ante Starčevića 145, Mlini

OPEN DAYS: HONEYDU COSMETICS

Visit to the facility and presentation of honey-based cosmetics

For thousands of years, honey has been used to treat various ailments, in cosmetics, and in natural medicine, with the first written records of honey dating back to the time of the Egyptian pharaohs. True raw, unprocessed, and unpasteurized honey is rich in phytonutrients, antioxidants, and enzymes, helping to hydrate the skin and delay the appearance of signs of aging. In cosmetics, honey is used as a softening and protective ingredient in many skincare products and preparations intended for the care of dry, damaged, and sensitive skin. It is also present in after-sun care products due to its ability to soothe inflammation and regenerate the skin's epithelium.

Free entry with a special festival discount on all products.
Reservation required: +385 98 344951
mia@dubrovnikmed.com





17 sati, Muzej vina Dubrovnik
Brsalje 17, Pile

SVI IZRIČAJI POŠIPA

Vođena vinokušnja

Upoznajte bogatu povijest vinogradarstva i vinarstva Dubrovačko-neretvanske županije uz stručno vodstvo kroz postav Muzeja vina. Nakon razgledavanja, uživat ćete u vođenoj vinokušnji šest lokalnih vina po posebnom izboru sommelierke Ksenije Matić uz odabrane zalogaje. Vinokušnja se odvija u impresivnoj dvorani za kušanje Muzeja vina koja je opremljena namještajem iz 19. stoljeća.

Trajanje programa: 2 sata

Voditeljica: Ksenija Matić

Cijena po osobi: 35€

Rezervacije: [ksenija@eventlab.hr](mailto:kсенija@eventlab.hr)

5 pm, Dubrovnik Wine Museum
Brsalje 17, Pile

ALL EXPRESSIONS OF POŠIP

Guided wine tasting

Learn about the rich history of viticulture and winemaking in the Dubrovnik-Neretva County through a guided tour of the Wine Museum. After the tour, enjoy a guided tasting of six local wines specially selected by sommelier Ksenija Matić, paired with gourmet bites. The tasting takes place in the museum's impressive 19th century furnished tasting room.

Duration: 2 hours

Host: Ksenija Matić

Price per person: 35€

Reservations: [ksenija@eventlab.hr](mailto:kсенija@eventlab.hr)

19 sati, Hotel Kazbek
Lapadska obala 25

ISTARSKE DELICIJE U DUBROVNIKU CHEF FLORIANA RUŽIĆ

Degustacijska večera

Ove godine hotel Kazbek ugostit će cheficu Florianu Ružić koja dolazi iz istarskog San Rocco Heritage Hotela i Gourmet Restorana koji je član u JRE-Jeunes Restaurateurs. O visokom statusu samog restorana, ali i o vještinama, znanju i kreativnosti cheface Ružić govori i prestižna Michelin preporuka. Osim toga chefica Ružić dobitnica je Gault&Millau trofeja Mladog talenta 2020. godine. Ova inovativna chefica, koja očarava svojim entuzijazmom i osjećajem za spajanje namirnica, predstaviti će nam istarske specijalitete. Ideja za ovaj kulinarski događaj potekla je od hotela Kazbek i San Rocco koji su članovi Udruge jedinstvenih hrvatskih hotela Impresía.

Voditeljica: Kate Lujo

Glazba: Tedi Spalato

Večera od pet slijedova, upareno s

odabranim vinima: 80€ po osobi

Rezervacije: +385 20 362900

info@kazbek.hr

7 pm, Kazbek Hotel
Lapadska obala 25

ISTRIAN DELICACIES IN DUBROVNIK CHEF FLORIANA RUŽIĆ

Tasting Dinner

This year, Hotel Kazbek will host Chef Floriana Ružić, who comes from the Istrian San Rocco Heritage Hotel and Gourmet Restaurant, a member of JRE-Jeunes Restaurateurs. The high status of the restaurant itself, as well as the skills, knowledge, and creativity of Chef Ružić, is attested to by the prestigious Michelin recommendation. Additionally, Chef Ružić was awarded the Gault&Millau Young Talent Trophy in 2020. This innovative chef, who captivates with her enthusiasm and sense for combining ingredients, will present Istrian specialties on this occasion. The idea for this culinary event originated from Hotel Kazbek and San Rocco, both members of the Association of Unique Croatian Hotels, Impresía.

Host: Kate Lujo

Music: Tedi Spalato

Five course dinner paired with

selected wines: 80€ per person

Reservations: +385 20 362900

info@kazbek.hr



Photo: Dean Duboković

10 sati - 24 sata, Lazareti

FOODRAVANJE

Street food i koncerti

10. listopada, četvrtak

Od 16 sati, Lazareti

Street food ponuda
na kućicama

20 sati, Lazareti

FOODravanje svečano otvorenje

21 sat, Lazareti

Koncert

OPĆA OPASNOST

11. listopada, petak

10 sati - 24 sata, Lazareti

Street food ponuda na kućicama uz
prigodne cijene marendi

21 sat, Lazareti

Koncert

ATOMSKO SKLONIŠTE



12. listopada, subota

10 sati - 24 sata, Lazareti

Vikend ponuda hrane i pića na
kućicama uz cjelodnevnu DJ glazbu

21 sat, Lazareti

Koncert

CRVENA JABUKA

13. listopada, nedjelja

10 sati - 24 sata, Lazareti

Street food uz funky ritam

21 sat, Lazareti

Koncert:

DINO DVORNIK TRIBUTE BAND



10 am - midnight, Lazareti

FOODRAVANJE

Street food and concerts

October 10th, Thursday

From 4 pm, Lazareti

Street food at food stalls

8 pm, Lazareti

FOODravanje official opening

9 pm, Lazareti

Koncert:

OPĆA OPASNOST

October 11th, Friday

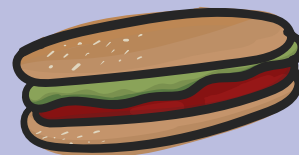
10 am - midnight, Lazareti

Street food at food stalls with special
brunch prices

9 pm, Lazareti

Koncert:

ATOMSKO SKLONIŠTE



October 12th, Saturday

10 am - midnight, Lazareti

Weekend offer of food and drinks at
stands with DJ Music

9 pm, Lazareti

Koncert:

CRVENA JABUKA

October 13th, Sunday

10 am - midnight, Lazareti

Street food with funky rhythms

9 pm, Lazareti

Koncert:

DINO DVORNIK TRIBUTE BAND



9 sati, Lapadska obala, ispred kbr. 5
Polazak brodom Rita na otok Lopud

DIVLJA GOZBA S DINOM GALVAGNOM

Radionica branja i sakupljanja hrane
u prirodi i popodnevni ručak

Voditeljice:

Katija Živković i Jadranka Ničetić

Jadranka i Katija već tradicionalno organiziraju radionice branja samoniklog jestivog bilja, ovog puta, uvodeći neke novitete, udružuju snage s poznatim hrvatskim chefom Dinom Galvagnom koji će u konobi Mandrač na Lopudu pripremiti pravu divlju gozbu. Galvagno se povukao iz gradske vreve na svoje imanje Latibula u Lici, gdje živi i radi prema principima samoodrživosti i povezanosti s prirodom. Provedite jedinstven dan na prekrasnom Lopudu u šetnji, stjecanju novih znanja, druženju i vrhunskom gastronomskom užitku!

Glazba: Pero Škobelj

Cijena po osobi: 80€

Napomena: u cijenu je uključen objed, prijevoz brodom, radionica i marena tijekom radionice. Obucite se udobno!

Rezervacije: info@pazija.hr

9 am, pier in front of Lapadska obala 5
Departure by Rita boat to Lopud island

WILD FEAST WITH DINO GALVAGNO

Foraging workshop in nature and
an afternoon lunch

Hosts:

Katija Živković i Jadranka Ničetić

Jadranka and Katija have been traditionally organizing workshops on foraging, and this time they are introducing some new stuff and teaming up with renowned Croatian chef Dino Galvagno, who will prepare a wild feast at the Mandrač tavern on Lopud. Galvagno, who retreated from the urban hustle to his estate in Lika, embraces a lifestyle based on self-sustainability and connection with nature. Spend a unique day on the beautiful island of Lopud, gaining new knowledge, socializing, and indulging in exceptional gastronomy!

Music: Pero Škobelj

Price per person: 80€

Note: late lunch, boat ride, workshop and a snack are included in the price. Dress comfortably!

Reservations: info@pazija.hr

MENI

Plodovi mora iz priobalnog pojasa
s kopna i iz pličine

Duboko more

Vepar i divlje povrće

Bobice i žitarice

MENU

Seafood from the coastal region
from the mainland and the shallows

Deep sea

Wild boar and wild vegetables

Berries and grains



19 sati, Restoran Dubrovnik
Marojice Kaboge 5

VEČERA S POZNATIM CHEFOM HRVOJEM ZIROJEVIĆEM

Doživite nezaboravno gastronomsko iskustvo u restoranu Dubrovnik u kojem će Hrvoje Zirojević, jedan od najcjenjenijih hrvatskih chefova, prirediti vrhunsku večeru. Zirojević, višestruko nagrađivan kao Chef godine po izboru Gault&Millau i najbolji chef Dalmacije, poznat je po svojoj jedinstvenoj sposobnosti da tradicionalne mediteranske okuse preobrazi u prava umjetnička djela. Njegova strast prema održivom kuhanju i inovativnom korištenju lokalnih namirnica čini ga pionirom u očuvanju i isticanju Jadranskog mora na tanjuru kojim stvara posebno iskustvo povezujući prirodu i gastronomiju.

Voditeljica: Kate Lujo
Glazba: Katica Marinović
“Pisme iz naftaline”

Cijena po osobi: 80€
Rezervacije: reserve.rdbk@gmail.com
Napomena: 40% popusta na sva pića

7 pm, Dubrovnik Restaurant
Marojice Kaboge 5

DINNER WITH RENOWNED CHEF HRVOJE ZIROJEVIĆ

Experience an unforgettable gastronomic journey at Restaurant Dubrovnik, where Hrvoje Zirojević, one of Croatia's most acclaimed chefs, will prepare an exceptional dinner. Zirojević, a multiple winner of the Chef of the Year award by Gault&Millau and the Best Chef of Dalmatia, is renowned for his unique ability to transform traditional Mediterranean flavours into true works of art. His passion for sustainable cooking and innovative use of local ingredients makes him a pioneer in preserving and highlighting the Adriatic Sea on the plate, crafting a unique experience that connects nature and gastronomy.

Host: Kate Lujo
Music: Katica Marinović
“Pisme iz naftaline”

Price per person: 80€
Reservations: reserve.rdbk@gmail.com
Note: 40% discount on all drinks



Photo: Hrvoje Sedlar





10 sati, gradska luka
Polazak brodom na otok Lokrum

PRIRODNA VINA U PRIRODI

**Poučna šetnja Lokrumom,
piknik i vinokušnja**

Otok Lokrum omiljena je zelena oaza kako stanovnicima Dubrovnika tako i svim posjetiteljima. U hladu i miru stogodišnjih stabala masline, održat će se opuštene piknik u prirodi uz kušanje prirodnih vina i DJ glazbu. Po dolasku na otok, sudionici programa uživat će u poučnoj šetnji s čuvarom prirode u trajanju od jednog sata, nakon čega slijedi opuštanje u masliniku

Trajanje programa: 3 - 4 sata

Glazba: DJ

Cijena po osobi: 50€

Rezervacije: [ksenija@eventlab.hr](mailto:kсенija@eventlab.hr)

10 am, Old City port
Boat departure to Lokrum island

NATURAL WINES IN NATURE

**Guided walk on Lokrum, picnic,
and wine tasting**

Lokrum Island is a beloved green oasis for both the residents of Dubrovnik and its visitors. In the shade and tranquillity of century-old olive trees, a relaxing picnic in nature will take place, accompanied by tastings of natural wines and DJ music. Upon arrival at the island, participants will enjoy an educational walk with a nature guide for one hour, followed by relaxation in the olive grove.

Duration: 3 - 4 hours

Music: DJ

Price per person: 50€

Reservations: [ksenija@eventlab.hr](mailto:kсенija@eventlab.hr)

10 – 11.30 sati / 18 – 19.30 sati
Put dr. Ante Starčevića 145, Mlini

IZRADA DELICIJA NA BAZI MEDA

Posjet pogonu i prezentacija

Med je izniman proizvod prirode koji nastaje miješanjem čistog nektara biljaka sa sokovima iz pčelinjih žlijezda, pa je stoga dobro poznat ne samo kao lijek nego i kao hrana u pripremi raznih obroka. Primjena meda u prehrambenoj industriji može biti kao sladilo, sredstvo za konzerviranje ili dodatak okusu u raznim jelima. Koristi se za pripremu raznih slastica i slanih jela, likera, umaka i preljeva za salatu.

Slobodan ulaz uz prigodni festivalski popust na sve proizvode.
Obvezna rezervacija: +385 98 344951
mia@dubrovnikmed.com

10 - 11.30 am / 6 - 7.30 pm
Put dr. Ante Starčevića 145, Mlini

HONEY-BASED DELICACIES

Facility tour and presentation

Honey is an exceptional product of nature, created by mixing pure plant nectar with juices from bee glands, making it well-known not only as a remedy but also as a food in the preparation of various meals. In the food industry, honey can be used as a sweetener, a preservative, or a flavour enhancer in various dishes. It is used in the preparation of various desserts and savoury dishes, liqueurs, sauces, and salad dressings.

Free entry with a festival discount on all products.
Reservation required: +385 98 344951
mia@dubrovnikmed.com



10 sati, Udruga Deša
Frana Supila 8, Lazareti

PRIMORSKA TORTA PRIPREMA I GVARNIŠKAVANJE

Radionica

Voditeljica: Nina Smokvina

Primorska torta je tradicionalni kolač Dubrovačko primorja koji se izrađuje od jaja, cukara, mjednula, malo brašna i limuna. Ukrašavala se, odnosno pod primorsku „gvarniškavala“, tučenim cukarom i bjelancima. Pripremala se za posebne svečane prigode, vjenčanja, krštenja, krizme, razne feste. Uvijek nas nanovo iznenadi sposobnost negdašnjih domaćica da iz relativno oskudnog izbora namirnica osmisle vrlo ukusnu i rahlu tortu. O kvaliteti primorske torte govori činjenica da se priprema i danas te da čak i na svečanim jelovnicima stoji bok uz bok s modernim i otmjenijim slasticama.

Ulaz slobodan uz obveznu rezervaciju:
info@desa-dubrovnik.hr

10 am, Deša Association
Frana Supila 8, Lazareti

PRIMORJE CAKE PREPARATION AND DECORATION

Workshop

Host: Nina Smokvina

Primorje cake is a traditional cake from the region of Dubrovnik Primorje, made from eggs, sugar, almonds, a bit of flour, and lemon. It was decorated, with whipped sugar and egg whites. It is prepared for special occasions such as weddings, baptisms, confirmations, and various festivities. It's always surprising how the homemakers, with a relatively limited selection of ingredients, manage to create such a delicious and airy cake. The quality of Primorje cake is evident in the fact that it is still made today and even appears on formal menus, standing side by side with more modern and sophisticated desserts.

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





10 sati, Udruga Deša
Frana Supila 8, Lazareti

10 am, Deša Association
Frana Supila 8, Lazareti

LUC I SVE NJEGOVE ČAROLIJE

Radionica

Voditelj: Zoran Kosović

Zoran će nam objasniti pripremu luca od početka do kraja: njegovo čišćenje, filetiranje te priprema raznih jela od različitih djelova. Pripremit ćemo i probati marinadu, tartar, carpaccio i grillani odrezak. Od jednog luca odvojit ćemo najbolje komade mesa i iznenaditi sve naše goste.

Napomena: Ovisno o izboru svježih ribe voditelj će prilagoditi vrstu jela i tijek radionice.

Ulaz slobodan uz obveznu rezervaciju:
info@desa-dubrovnik.hr

THE ATLANTIC BONITO AND ALL ITS MAGIC

Workshop

Host: Zoran Kosović

Zoran will explain the preparation of the Atlantic bonito, or as it is sometimes known the “little tuna,” from start to finish: cleaning, filleting, and preparing various dishes from different parts of the fish. We will prepare and taste marinade, tartar, carpaccio, and grilled steak. From a single Atlantic bonito, we will separate the best cuts of meat and surprise all our guests.

Note: Depending on the choice of fresh fish, host will adjust the types of dishes and the course of the workshop.

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

10 sati, Udruga Deša
Frana Supila 8, Lazareti

EKLERI S OKUSOM TRADICIJE

Radionica

Voditeljica: Alisa Voloder

Kako poznatim okusima dati novi izgled? Pa, kroz eklere, francuski klasik koji mami osmijehe i uzdahe mnogobrojnih ljubitelja slastica. Mogu biti punjeni raznim čokoladnim i voćnim punjenjima, preliveni sjajnim glazurama, a ovaj naš će biti punjen ganacheom od rogača i preliven glazurom od ljute naranče.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

10 am, Deša Association
Frana Supila 8, Lazareti

ECLAIRS WITH A TASTE OF TRADITION

Workshop

Host: Alisa Voloder

How to give familiar flavours a new look? Well, through eclairs, a French classic that brings smiles and sighs to many dessert lovers. They can be filled with various chocolate and fruit fillings, topped with shiny glazes, and our version will be filled with carob ganache and covered with spicy orange glaze.

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





10 sati, Udruga Deša
Frana Supila 8, Lazareti

KOPRIVNIČKI ŠTRUKLI S KOPRIVOM I SIROM

Radionica

Voditeljice: članice Udruge žena
„Goričino srce“

Štrukli sa sirom i koprivom tradicionalno su jelo u Koprivnici iz koje nam ove godine dolaze predstavnice udruge žena “Goričino srce”. Iako ima puno različitih vrsta punjenja štrukli, s gošćama iz Podravine radit ćemo zdrave štrukle s koprivom, drugačije od drugih, obzirom da je Koprivnica dobila ime po koprivama. Predstaviti ćemo našim gostima i sugrađanima mali dio podravske gastro tradicije.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

10 am, Deša Association
Frana Supila 8, Lazareti

KOPRIVNICA “ŠTRUKLI” WITH NETTLE AND CHEESE

Workshop

Host: Members of the Women’s
association “Goričino srce”

Štrukli with cheese and nettle is a traditional dish from Koprivnica, presented this year by representatives of the women’s association “Goričino srce”. Despite the many variations of fillings, we will be making healthy štrukli with nettles, a unique variation as Koprivnica is named after nettles. We will introduce our guests to a small part of Podravina’s gastronomic tradition.

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

12 – 24 sata
Dubrovačka pivovara
Obala pape Ivana Pavla II 15

BBQ, BEER & MUSIC WEEKEND
STREET FOOD BY PROFA23

Glazba od 20 sati:

18. listopada – NOA

19. listopada – ČUVARI SVIRALA

20. listopada – OLIVE & STONE

Uz odličnu glazbu i hranu ekipe Street food Profa 23, uživajte u preko 20 piva domaćih i svjetskih craft pivovara.

Ponuda hrane:

Wok piletina

rižini rezanci, piletina, mix povrće, homemade umak

Wok vege

rižini rezanci, mix povrće, domaći umak

Korejski sendvič (double winner)

tostirano pecivo, karamelizirana piletina, azijska coleslaw salata

Nervozni Ante

homemade bao bun, sporo pečena trgana svinjetina, azijska coleslaw salata

Mons 2025

homemade bao bun, janjetina, mint aioli

Noon - midnight
Dubrovnik Beer Company
Obala pape Ivana Pavla II 15

BBQ, BEER & MUSIC WEEKEND
STREET FOOD BY PROFA23

Music from 8 pm:

October 18th - NOA

October 19th - ČUVARI SVIRALA

October 20th - OLIVE & STONE

Enjoy great music and food from Street Food by Profa23, and over 20 beers from local and international craft breweries.

Food offer:

Wok chicken

rice noodles, chicken, mixed vegetables, homemade sauce

Wok veggie

rice noodles, mixed vegetables, homemade sauce

Korean sandwich (double winner)

toasted bun, caramelized chicken, Asian coleslaw

Nervous Ante

homemade bao bun, slow roasted pulled pork, Asian coleslaw

Mons 2025

homemade bao bun, lamb, mint aioli



Restoran Veranda 2.0
Šetnica hotela Vrtovi sunca
Orašac

12 sati, prezentacija

IZRADA ŠTRUKLI

13 sati, tematski ručak

PANONSKO MORE

Specijaliteti kontinentalne Hrvatske

Glazba: 13 – 14.30 sati, Trio Taliri

Gostovanje vinarije:

Jedan od najboljih hrvatskih sommeliera, Decanterov sudac, Advanced Sommelier i višestruki prvak Hrvatske Siniša Lasan prezentira vinariju Krauthaker te njihova vina koja ćemo sljubiti s hranom.

Pozdrav iz kuhinje s čašom pjenušca, pet sljedova i pet čaša vina:
 70€ po osobi
 Rezervacije: +395 99 4354055

Veranda 2.0 Restaurant
Promenade of Sun Gardens Dubrovnik
Orašac

12 pm, presentation

MAKING OF “ŠTRUKLI”

1 pm, themed lunch

PANNONIAN SEA

Continental Croatian specialties

Music: 1 pm – 2.30 pm, Trio Taliri

Guest winemaker:

Siniša Lasan, one of Croatia’s top sommeliers, Decanter judge, Advanced Sommelier, and multiple-time Croatian champion, will present Krauthaker winery and their wines, paired with the meal.

Welcome from the kitchen with a glass of sparkling wine, five courses and five glasses of wine: 70€ per person
 Reservations: +385 99 4354055



17 sati, trgovina KAWA, Ploče
Ulica maestra Đela Jusića 2

PAZIJA PARTY

Promocija i kušanje

Autorica: Katija Živković
Voditeljica: Jadranka Ničetić

Ove godine na GFF-u predstavljamo Paziju priručnik za branje, na engleskom jeziku. Pazija, odnosno mišancija kako je zovu u Dalmaciji, mješavina je divljih samoniklih biljaka. Raste svuda, međutim najraznovrsnija je u primorskim krajevima. Može se pripremati na razne načine, sirova ili kuhana.

Na Pazija Party-u ćete moći po promotivnoj cijeni od 20€ kupiti tiskano izdanje priručnika na hrvatskom i na engleskom jeziku, predstaviti ćemo i radionice branja pazije, a moći ćete probati i neke delicije od pazije, sve s ciljem popularizacije ove tradicionalne hrane dubrovačkog kraja.

Ulaz slobodan.

Napomena: Za vrijeme Pazija Party-a KAWA trgovina nudi 20% popusta na sve svoje artikle.

5 pm, KAWA store, Ploče
Ulica maestra Đela Jusića 2

PAZIJA PARTY

Promotion and tasting

Author: Katija Živković
Host: Jadranka Ničetić

This year at the GFF, we are presenting Pazija foraging guide, in English. *Pazija* is a mixture of wild, edible plants. It grows everywhere but is most diverse in Dalmatia. It can be prepared in many various ways, both raw and cooked.

At the Pazija Party, a printed edition of the guide in both Croatian and English will be available for purchase at a promotional price of 20€. You will be able to find out more about foraging workshops in Dubrovnik, and have the opportunity to try some delicacies made from pazija, all with the aim of popularising this traditional food from the Dubrovnik region.

Free entry.

Note: During the Pazija Party KAWA store offers a 20% discount on all items.



19 sati, Restoran Urban & Veggie
Obala Stjepana Radića 13

NA LETU IZ PEKINGA ZA RIM

**Večera u tri slijeda
uz Senkove rock hitove**

Meni

Gung Bao
bao bun, pesto od mjendula i rikule,
domaći seitan, sweet chilli umak, salata
od pomadora i kapule

Parmigiana

Mango sticky rice ili tiramisu

Cijena po osobi: 35€

Rezervacije:
urbanandveggie@gmail.com

7 pm, Urban & Veggie Restaurant
Obala Stjepana Radića 13

ON A FLIGHT FROM BEIJING TO ROME

**Three course dinner
with Senko's rock hits**

Menu

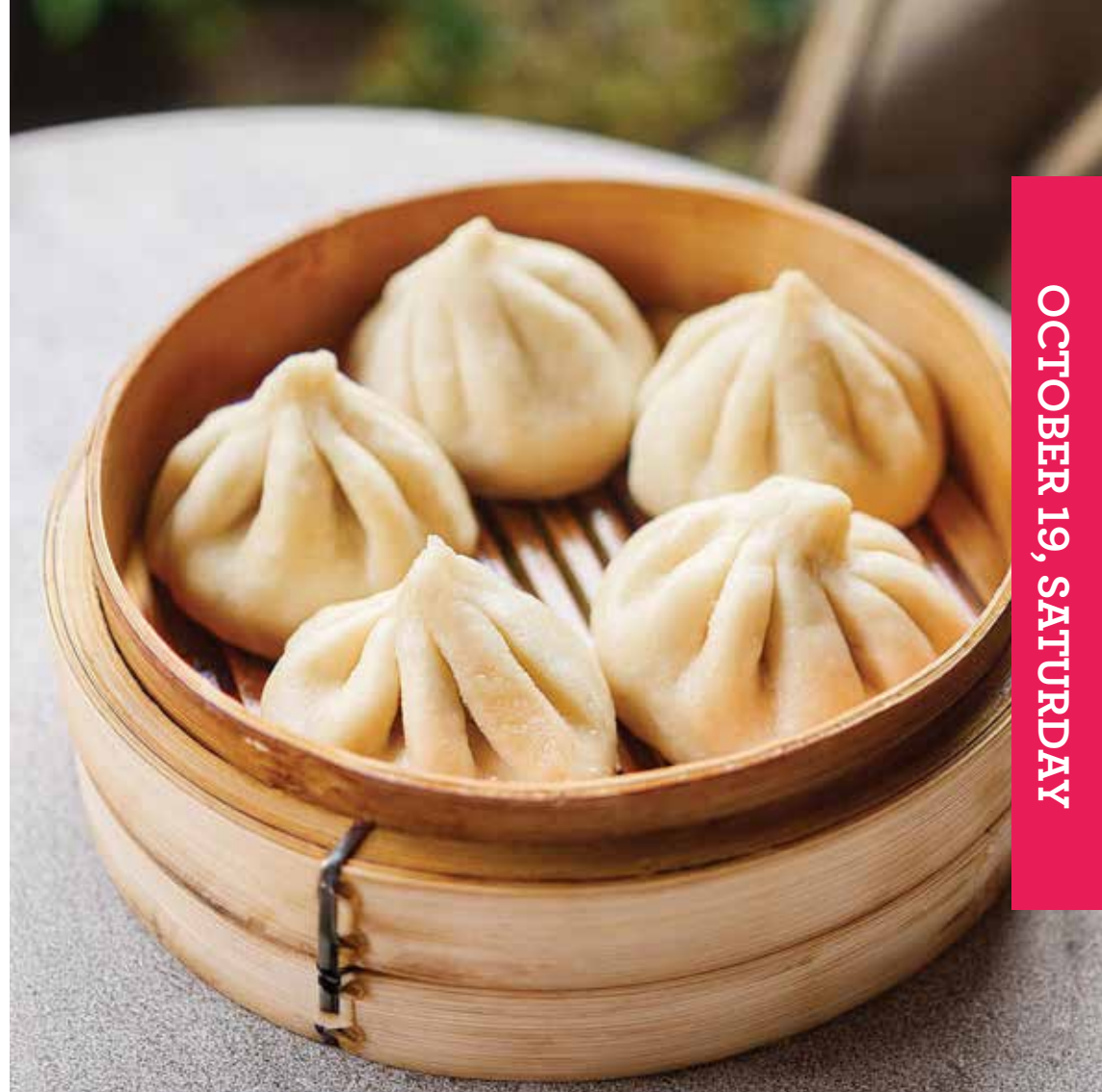
Gung Bao
bao bun, almond and rocket pesto,
homemade seitan, sweet chili sauce,
tomato and onion salad

Parmigiana

Mango sticky rice or tiramisu

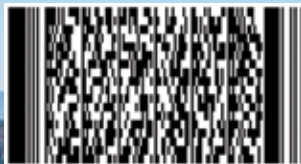
Price per person: 35€

Reservations:
urbanandveggie@gmail.com



OCTOBER 19, SATURDAY

19. LISTOPADA, SUBOTA



QR kod za uplatu
donacije Domu Maslina

QR code for donation to
children's home
"Dom Maslina"

10 - 12 sati, Stradun

DUBROVAČKA TRPEZA

Na trpezi duž cijeloga Straduna predstaviti će se brojni dubrovački hoteli i restorani, pekari, slastičari, ugostitelji i vinari koji će prezentirati svoje znanje i umijeće. To je pravi užitek za oči i nepca za sve ljubitelje dobre hrane. Uz vrlo simbolične cijene moći ćete uživati u brojnim delicijama i kušanju vina, a sav prihod namijenjen je u humanitarne svrhe.

Voditeljica: Kate Lujo
Glazba: Klapa Ragusavecchia

Prodaja bonova počinje u 10 sati
Cijena bona za hranu: 8€
Cijena bona za vino: 4€

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

Sav prihod ide u humanitarne svrhe za Dom Maslina.

10 am – 12 pm, Stradun

DUBROVNIK TABLE

Along almost the whole length of Stradun, numerous Dubrovnik hotels and restaurants, bakers, confectioners, caterers, and winemakers will present their skills and knowledge. It's a real treat for both the eyes and the palate for all food enthusiasts. Enjoy a variety of delicacies and wine tastings at very symbolic prices, with all proceeds going to charity.

Host: Kate Lujo
Music: Klapa Ragusavecchia

The sale of vouchers begins at 10 am
Price of food voucher: 8€
Price of wine voucher: 4€

Organised by: City of Dubrovnik, Dubrovnik Tourist Board, Dubrovnik-Neretva County, Croatian Chamber of Economy - County Chamber Dubrovnik, Craftsmen's Chamber of Dubrovnik-Neretva County, Craftsmen Guild and Tourism and Hospitality School Dubrovnik

All proceeds go to charity for the children's home "Dom Maslina".



PROGRAM PLUS!

14 sati, Velika Onofrijeva fontana

DUBROVNIK NA PJATU**Gourmet tura****Program:**

Razgledanje Grada s posjetom tri restorana i jednoj slastičarni.

Uključena: čaša vina / voda / kolač s kavom / čaj / liker

Trajanje: 3 sata / Minimum: 2 osobe

Cijena po osobi: 108€

Potrebno je rezervirati 24 sata ranije:

+385 98 9452128

info@dubrovnikfoodstory.com

Trgovina KAWA
Maestra Đ. Jusića 2

SHOP LOCAL. EAT GLOBAL.

Dobrodošli u tajnu špajzu punu hrane u KAWA dućanu. Samo recite našem osoblju da vas šalje Good Food i uživajte u popustima na svu hranu, piće, kavu i delicije iz svih krajeva svijeta!

9.30 ili 15.30 sati

PICK.COOK.EAT**Tradicionalna škola kuhanja****Program:**

Vožnja od mjesta boravka do ruralnog dijela Dubrovnika - škola kuhanja s uključenom opremom, ručak ili večera s uključenim pićem dobrodošlice / vinom

Trajanje: 5-6 sati

Minimum: 2 osobe

Cijena po osobi: 157,50€

Potrebno je rezervirati 24 sata ranije:

+385 98 9452128

info@dubrovnikfoodstory.com

**PROGRAMME PLUS!**

2 pm, Great Onofrio's Fountain

DUBROVNIK ON A PLATE**Gourmet tour****Itinerary:**

Sightseeing of the city with visits to three restaurants and one pastry.

Includes: a glass of wine / water / cake with coffee / tea / liquor

Duration: 3 hours / Minimum: 2 people

Price per person: 108€

It is necessary to book 24 hours

in advance: +385 98 9452128

info@dubrovnikfoodstory.com

KAWA store
Maestra Đ. Jusića 2

SHOP LOCAL. EAT GLOBAL.

Welcome to the Secret Food Room KAWA store. Simply tell the staff that Good Food sent you and enjoy special discounts on off all food, drinks, coffee, and delicacies from all over the world!

9.30 am or 3.30 pm

PICK.COOK.EAT**A traditional cooking school****Itinerary:**

Drive from the place of stay to the rural part of Dubrovnik - cooking school with equipment, lunch or dinner with welcome drink / wine

Duration: 5-6 hours

Minimum: 2 people

Price per person: 157,50€

It is necessary to book 24 hours

in advance: +385 98 9452128

info@dubrovnikfoodstory.com



PROGRAM PLUS! PROGRAMME PLUS!

8 - 20 sati
Park Luja Šoletića u Gružu

SAMO HRVATSKO

Sajam hrvatskih proizvoda
Rukotvorine, domaća hrana i piće

Organizator: Udruga veterana
branitelja 72. bojne vojne policije

8 am - 8 pm
Lujo Šoletić Park in Gruž

ONLY CROATIAN

Fair of Croatian products
Crafts, homemade food and drinks

Organised by: Association of
veterans of the 72nd Military
Police Battalion



OCTOBER 11 - 18

DVA TJEDNA RESTORANA

Vrijedni chefovi pedesetak restorana iz Dubrovnika, Župe Dubrovačke i Konavala, posebno za Good Food Festival osmislili su prigodne menije po povoljnim cijenama koji će se moći kušati tijekom dva tjedna od 7. - 20. 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.

Detaljne menije pogledajte na našoj web stranici www.tzdubrovnik.hr ili putem QR koda.



Rezervirajte odmah svoj stol i uživajte!

TWO RESTAURANT WEEKS

The hard-working chefs of around fifty restaurants from Dubrovnik, Župa Dubrovačka and Konavle, have designed special menus at reasonable prices for the Good Food Festival, which can be tasted during the two weeks of October from 7 - 20.

Take advantage of this great opportunity and visit restaurants you've never been to before, let Dubrovnik's restaurateurs show you how delicious, creatively designed and tempting the dishes they offer are.

Find detailed menus on our website www.tzdubrovnik.hr or download them via QR code.



Reserve your table now and enjoy!





PONUĐA FESTIVALSKIH DORUCAKA

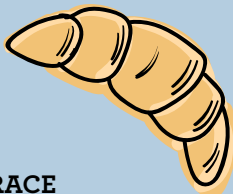
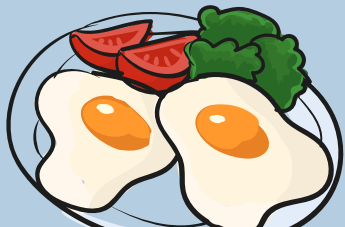
GREENGO SMOOTHIES & COFFEE TO GO

Getaldićeva 12
Tel: +385 99 2020433

Good Food Smoothie
i kava, matcha ili
latte od cikorije - 10€

“Smoothie bowl” po vašem izboru
(acai, choco nutty ili blue wave)
i kava, matcha ili
latte od cikorije - 15€

Počastite se bez grižnje savjesti!
Chia puding ili sirovi kolač
i kava, matcha latte ili
kava od cikorije - 8€

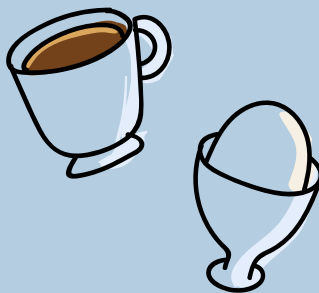


IMPERIAL TERRACE

Hotel Hilton Imperial Dubrovnik
Ul. Marijana Blažića 2
Tel: +385 20 320321

Bogati buffet doručak u hotelskom
restoranu - 25€ po osobi

Napomena:
gratis parking u našoj garaži,
rezervacije nisu moguće



FESTIVAL BREAKFAST OFFER

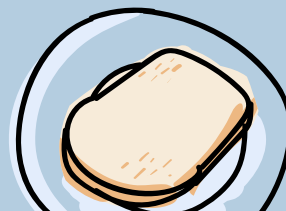
GREENGO SMOOTHIES & COFFEE TO GO

Getaldićeva 12
Tel: +385 99 2020433

Good Food Smoothie
with coffee, matcha or
chicory latte - 10€

“Smoothie bowl” of your choice
(acai, choco nutty or blue wave)
with coffee, matcha or
chicory latte - 15€

Guilt-free treat!
Chia pudding or a raw cake
with coffee, matcha latte or
chicory coffee - 8€

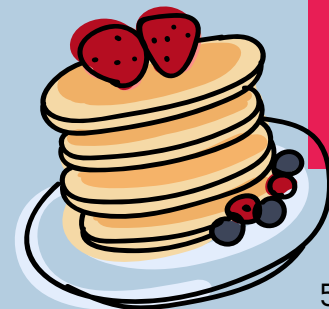


IMPERIAL TERRACE

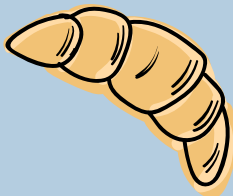
Hotel Hilton Imperial Dubrovnik
Ul. Marijana Blažića 2
Tel: +385 20 320321

Rich buffet breakfast in the hotel
restaurant - 25€ per person

Note:
free parking in our garage,
reservations not available



PONUĐA FESTIVALSKIH DORUCAKA



RESTORAN KAZBEK

Hotel Kazbek, Lapadska obala 25
Tel: +385 20 362900/+385 20 362999

KAVANA LAZARETI

Frana Supila 10
Tel: +385 91 6159483

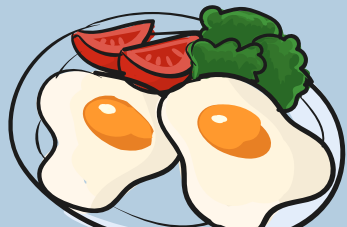
A la carte doručak - 18€ po osobi

Izbor:

- napici
(kava, čaj, voćni sokovi, pjenušac)
- kruh, pecivo i namazi
- žitarice i domaća granola
- sirevi i naresci
- topla jela
- voće i smoothie
- palačinke

Napomena:

servira se 7 - 11 sati



Doručak - 9€ po osobi

Izbor:

Omlet sa šunkom i sirom

kava, narančada

Omlet s pršutom i šparogama

kava, narančada

Jaja na oko s pancetom

kava, narančada

Omlet s povrćem

kava, narančada



FESTIVAL BREAKFAST OFFER



KAZBEK RESTAURANT

Kazbek Hotel, Lapadska obala 25
Tel: +385 20 362900/+385 20 362999

KAVANA LAZARETI

Frana Supila 10
Tel: +385 91 6159483

A la carte breakfast - 18€ per person

Choice of:

- beverages
(coffee, tea, fruit juices, sparkling wine)
- bread, pastries & spreads
- cereals and Kazbek made granola
- cheese & cuts
- warm meals
- fruit and smoothies
- pancakes

Note:

breakfast served 7 - 11 am



Breakfast - 9€ per person

Choice of:

Omelette with ham and cheese

coffee, orange juice

Omelette with prosciutto and asparagus

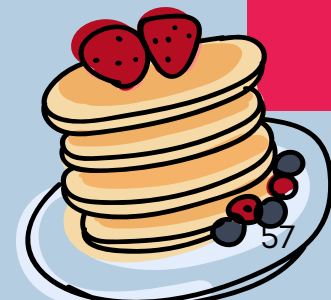
coffee, orange juice

Fried eggs with pancetta

coffee, orange juice

Vegetable omelette

coffee, orange juice



PONUĐA FESTIVALSKIH DORUCAKA

PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 341432

Festivalski doručak dana
- 15€ po osobi

7. listopada, ponedjeljak Shakshuka jaja

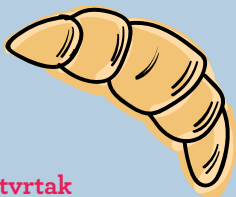
lagano poširana jaja u pikantnom umaku od rajčice s povrćem i začinskim biljem

8. listopada, utorak Francuski tost

s kremastim kozjim sirom, medom i suhim smokvama kuhanim u vinu

9. listopada, srijeda Chia puding

s probiotik jogurtom, granolom i voćem



10. listopada, četvrtak Galette Bretonne

sa šunkom, kremastim sirom i sušenim rajčicama

11. listopada, petak Dimljeni losos i avokado

posluženi uz komorač, baby špinat, plod kapara i umak od hrena i kiselog vrhnja

12. listopada, subota Odležana ohlađena zobena kaša

trifle s kašom, mangom, jogurtom i metvicom

13. listopada, nedjelja Poširana jaja

s dimljenim lososom, zelenim šparogama

14. listopada, ponedjeljak Proteinski puding od kokosa i badema

s chiom, granolom i šumskim voćem

15. listopada, utorak Španjolski omlet s kozjim sirom i šparogama

zapečena kriška od jaja i krumpira sa začinskim biljem, poslužena sa svježim kozjim sirom i zelenim šparogama

16. listopada, srijeda Zarolani omlet

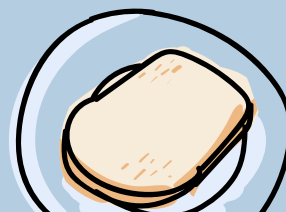
punjen avokadom, kozicama, čilijem i kremastim sirom

17. listopada, četvrtak Američke palačinke

s javorovim sirupom i bobičastim voćem

18. listopada, petak Puding od riže

s narančom, đumbirom i medom

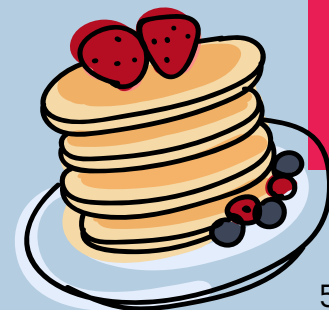


19. listopada, subota Galette Bretonne

sa šunkom, kremastim sirom i sušenim rajčicama

20. listopada, nedjelja Zobena kaša s kokosovim mlijekom, orašastim plodovima i suhim voćem

zobene pahuljice kuhane s kokosovim mlijekom, orašidima i suhim voćem



FESTIVAL BREAKFAST OFFER

PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 341432

Festival Breakfast of the Day
- 15€ per person

October 7, Monday

Shakshuka eggs

lightly poached eggs in a spicy tomato sauce with vegetables and herbs

October 8, Tuesday

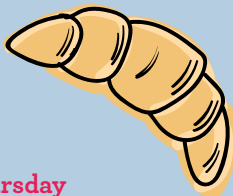
French toast

with creamy goat cheese, honey and dried figs cooked in wine

October 9, Wednesday

Chia pudding

with probiotic yogurt, granola and fruit



October 10, Thursday

Galette Bretonne

with ham, cream cheese and sun dried tomatoes

October 11, Friday

Smoked salmon and avocado

served with fennel, baby spinach, capers, and horseradish and sour cream sauce

October 12, Saturday

Aged chilled oatmeal

trifle with oatmeal, mango, yogurt and mint

October 13, Sunday

Poached eggs

with smoked salmon and green asparagus

October 14, Monday

Coconut and almond protein pudding

with chia, granola and forest fruits

October 15, Tuesday

Spanish omelette with goat cheese and asparagus

baked eggs and potato slice with herbs, served with fresh goat cheese and green asparagus

October 16, Wednesday

Rolled omelette

filled with avocado, prawns, chili and cream cheese

October 17, Thursday

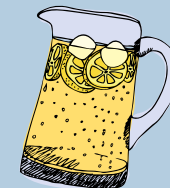
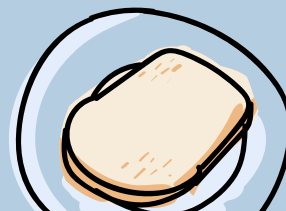
American pancakes

with maple syrup and berries

October 18, Friday

Rice pudding

with orange, ginger and honey



October 19, Saturday

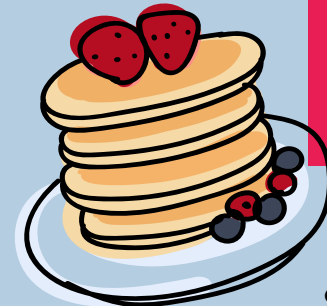
Galette Bretonne

with ham, cream cheese and sun dried tomatoes

October 20, Sunday

Oatmeal with coconut milk, nuts and dried fruits

oatmeal cooked with coconut milk, nuts and dried fruit



PONUĐA FESTIVALSKIH DORUCAKA

RESTORAN URBAN & VEGGIE

Obala Stjepana Radića 13
Tel: +385 95 3262568

2TOSTS – 9€

hummus od hokaido tikve, grilana kruška, špinat i majoneza
crvena paprika, miso pasta, majoneza

Zobena kaša – 8€

zobene pahuljice, sojino mlijeko vanilija, maslac od kikirikija, brusnice suhe, jabuka i lješnjak, krema od šumskog voća

Quesadilla (2 kom) – 10€

namaz od suhih pomadora, dimljenog tofua i sjemenki suncokreta, pečena hokaido tikva, majoneza

Palačinke s marmeladom i orasima - 6€

palačinke, smeđeg šećera, zobenog mlijeka, domaće marmalade i oraha

FESTIVAL BREAKFAST OFFER

URBAN & VEGGIE RESTAURANT

Obala Stjepana Radića 13
Tel: +385 95 3262568

2TOSTS – 9€

Hokkaido squash hummus, grilled pear, spinach and mayonnaise, red pepper, miso paste, mayonnaise

Oatmeal – 8€

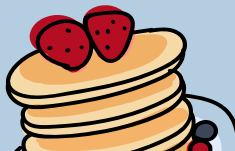
oatmeal, soy milk, vanilla, peanut butter, dried cranberries, apple and hazelnut, forest fruit cream

Quesadilla (2 pcs) – 10€

spread made of dried tomatoes, smoked tofu and sunflower seeds, roasted hokkaido pumpkin, mayonnaise

Pancakes with marmalade and walnuts - 6€

pancakes, brown sugar, oat milk, homemade marmalade and walnuts



SLATKA FESTIVALSKA PONUDA

RESTORAN KAZBEK

Hotel Kazbek, Lapadska obala 25
Tel: +385 20 362999 / +385 20 362900

Slastica & čaša pjenušca - 8€
svježa dnevna slastica po izboru chefa

Napomena: servira se od 14 do 18 sati

PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 341432

Kava i kolač - 6€

Zdravi smoothie - 7,5€

TAPAS BAR & LOUNGE

PICCOLA VENEZIA
Hotel Lapad, Lapadska obala 37
Tel: +385 99 2114924

Topla čokolada s okusom đumbira polivena naribanom bijelom čokoladom i tart od limuna - 7,5€

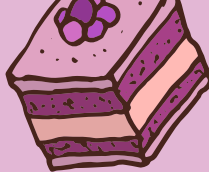
Topla čokolada sa sljezovim kolačićima i kolač od pistacija, maline i vanilije s coulijem od šumskog voća - 7,5€

Caffe latte s jabukama i karamelom i domaća torta od čokolade i naranče - 6,5€

TRAMUNTANA BAR

Šetalište Nika i Meda Pucića 13
Tel: +385 20 494280

Čokoladna bomba i topli napitak - 10€



FESTIVAL SWEET OFFER

KAZBEK RESTAURANT

Kazbek Hotel, Lapadska obala 25
Tel: +385 20 362999 / +385 20 362900

Dessert & glass of sparkling wine - 8€
daily fresh dessert per chef's choice

Note: served from 2 pm to 6 pm

PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 341432

Coffee and cake - 6€

Healthy smoothie - 7,5€

PICCOLA VENEZIA TAPAS BAR & LOUNGE

Lapad Hotel, Lapadska obala 37
Tel: +385 99 2114924

Hot chocolate with ginger flavour topped with grated white chocolate and lemon tart - 7,5€

Hot chocolate with marshmallows and pistachio, raspberry, and vanilla cake with forest fruit coulis - 7,5€

Caffe latte with apples and caramel and homemade chocolate and orange cake - 6,5€

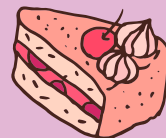
TRAMUNTANA BAR

Šetalište Nika i Meda Pucića 13
Tel: +385 20 494280

Chocolate bomb and hot drink - 10€



OCTOBER 7 - 20



VINOKUŠNJE

ALAMAKA TAPAS BAR

Dropčeva 4, tel: +385 20 222557

Degustacija vina – 28€ po osobi

Čaša bijelog vina - Rukatac Alamaka
Čaša rose vina - Rose Pegasus
Čaša premium crnog vina - Dingač
Skaramuča Reserve
(0.05 dcl)

Uz miješane tapase razne vrste
domaćih suhomesnatih proizvoda,
sireva, maslina i dimljene ribe.

ŠKAR WINERY DUBROVNIK

Lapadska obala 17, tel: +385 98 787705

Svakim danom od 18 do 24 sata

Vinokušnja - 25€ po osobi

bijelo, rose, crno i selekcija likera

Pršut i sir, morska

ili vege plata - 25€ za 2 osobe

ŠKAR WINE BAR

Dropčeva 2, tel: +385 98 787705

Svakim danom od 18 do 24 sata

Vinokušnja - 25€ po osobi

bijelo, rose, crno i selekcija likera

Pršut i sir, morska

ili vege plata - 25€ za 2 osobe

ŠKAR WINERY DUBROVNIK

Lapadska obala 17, tel: +385 98787705

18 sati, utorkom, četvrtkom
i subotom

Priča o Lekriju

Vođena vinska tura - 45€ po osobi

Kušajte naša vina, bijelo, rose i crno
uz sir i pršut, riblju ili vege platu i
poslušajte priču o Dubrovniku,
brodogradnji, pravljenju vina i
obiteljskoj povijesti.

WINETASTINGS

ALAMAKA TAPAS BAR

Dropčeva 4, tel: +385 20 222557

Wine tasting - 28€ per person

Glass of white wine - Rukatac Alamaka
Glass of rose - Rose Pegasus
Glass of premium red - Dingač
Skaramuča Reserve
(0.05 dcl)

Accompanied with mix tapas platter
different type of domestic smoked
meats, cheeses, olives and smoked fish.

ŠKAR WINERY DUBROVNIK

Lapadska obala 17, tel: +385 98 787705

Every day from 9 pm to midnight

Wine tasting - 25€ per person

white, rose, red
and selection of liqueurs

Prosciutto and cheese, fish

or veggie platter - 25€ for 2 people

ŠKAR WINE BAR

Dropčeva 2, tel: +385 98 787705

Every day from 9 pm to midnight

Wine tasting - 25€ per person

white, rose, red and selection of liqueurs

Prosciutto and cheese, fish

or veggie platter - 25€ for 2 people

ŠKAR WINERY DUBROVNIK

Lapadska obala 17, tel: +385 98787705

6 pm, on Tuesdays, Thursdays
and Saturdays

The Story of Lekri

Guided wine tour - 45€ per person

Taste of our white, rose and red wines
accompanied with prosciutto and
cheese, fish or veggie platters and
listen to stories about Dubrovnik, ship
building, wine making and family
history.



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GRAD DUBROVNIK
CITY OF DUBROVNIK



mandrač



Urednička napomena / Editor's note:

Organizator zadržava pravo izmjene programa / The organiser has the right to change this programme





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