

6.-19.10.2025.

GOOD

FOOD

FESTIVAL

DUBROVNIK



**TASTE THE BEST
OF OUR LOCAL CUISINE!**

Workshops / Tastings / Presentations / Traditional dishes
Two restaurant weeks / Renowned chefs / Dubrovnik table

PROGRAM / PROGRAMME

PROGRAM 2025.

6. LISTOPADA, PONEDJELJAK

10 – 13 sati, Restoran Local
Dinka Ranjine 8
Radionica kuhanja
Zajednički posjet placi,
priprema tradicionalnih
lokalnih jela i ručak
Cijena po osobi: 80 €
Rezervacije: +385 95 344 8450
www.dubrovnikewithlocals.com

18 – 20 sati, Vinarija Škar
Lapadska obala 17
**Slikarska radionica
VINOREL**
Kreativno istraživanje tehnike
slikanja crnim vinom
Voditelj: Maro Krile
Besplatan ulaz uz obveznu
rezervaciju: sales@lekri.eu

7. LISTOPADA, UTORAK

16 sati, Restoran Lucijan
Od Puča 1
**Slatko popodne
PUT OKO SVIJETA
UZ 8 KOLAČA**
Cijena po osobi: 30 €
Cijena uključuje: 8 kolača u
tasting varijanti uz kavu ili čaj
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan

17 – 19 sati, Akademis Garište
Garište 3
**Radionica
KAKO KOMBINIRATI
MASLINOVO ULJE S
BISKVITOM I KREMAMA**
Voditeljice: Biljana Vučković i
Petkana Sindik
Radionica se održava na
hrvatskom i engleskom jeziku
Cijena po osobi: 40 €
Rezervacije: +385 98 743 138
voditelj@rckdu.hr

19 sati, Hotel Kazbek
Lapadska obala 25
**Tematska večera
IMOTSKA KULINARSKA
TRADICIJA S MODERNIM
TWISTOM**
Gostujući chef: Mario Bukarica
Cijena po osobi: 80 €
Cijena uključuje: meni od pet
sljedova s odabranim vinima
Glazba: Tedi Spalato
Rezervacije: +385 362 900
info@kazbek.hr

20 sati, Caffe & Cocktail Bar
Promenada
Šetalište kralja Zvonimira 22
DUB PUB GASTRO KVIZ
Kotizacija po ekipi: 15 €
Rezervacije: FB ili IG profil
@dubpubkviz
Napomena: Prijave će biti
otvorene od 1. 10. 2025.

8. LISTOPADA, SRIJEDA

17 – 19 sati, Akademis Garište
Garište 3
**Radionica
KAKO KOMBINIRATI
MASLINOVO ULJE S
BISKVITOM I KREMAMA**
Voditeljice: Biljana Vučković i
Petkana Sindik
Radionica se održava na
hrvatskom i engleskom jeziku
Cijena po osobi: 40 €
Rezervacije: +385 98 743 138
voditelj@rckdu.hr

19 sati, Restoran Marco Polo
Lučarica 6
**Večera s poznatim chefom
IVAN PAŽANIN**
Cijena po osobi:
70 € + 35 € uparivanje vina
Cijena uključuje: meni od
šest sljedova, uparivanje vina
je opcionalno uz vrhunskog
sommelieria Tonija Ivetu
Rezervacije: +385 98 526 540
info@marcopolo-dubrovnik.com

9. LISTOPADA, ČETVRTAK

10 – 12 sati
Renaissance Art Restaurant
Vara bb
**Slikarska radionica
GASTRO ART PARTY**
Voditeljica: Andrea Vukoja Prece
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

18:30, Akademis Čingrija
Pera Čingrije 3
**Večera s poznatim chefom
DAVID SKOKO**
Cijena po osobi: 69 €
Cijena uključuje: riblji meni od
pet sljedova po izboru kuhara
Glazba: Duo Ankora
Rezervacije: QR kod



**FOODravanje
Lazareti**

12 – 24 sata
**Street food ponuda
na kućicama**

21 – 23 sata
**Koncert
JURICA PAĐEN
& AERODROM**

PROGRAMME 2025

OCTOBER 6, MONDAY

10 am – 1 pm, Local Restaurant
Dinka Ranjine 8
Cooking workshop
Joint visit to the market,
preparation of traditional local
dishes, and lunch
Price per person: 80 €
Reservations: +385 95 344 8450
www.dubrovnikewithlocals.com

6 – 8 pm, Škar Winery
Lapadska obala 17
**Painting workshop
VINOREL**
Creative exploration of painting
with red wine
Presenter: Maro Krile
Free entry with mandatory
reservation: sales@lekri.eu

OCTOBER 7, TUESDAY

4 pm, Lucijan Restaurant
Od Puča 1
**Sweet afternoon
AROUND THE WORLD
WITH 8 CAKES**
Price per person: 30 €
Price includes: 8 cakes in tasting
portions with coffee or tea
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan

5 – 7 pm, Akademis Garište
Garište 3
**Workshop
HOW TO COMBINE OLIVE
OIL WITH SPONGE CAKE
AND CREAMS**
Presenters: Biljana Vučković and
Petkana Sindik
The workshop is held in
Croatian and English
Price per person: 40 €
Reservations: +385 98 743 138
voditelj@rckdu.hr

7 pm, Kazbek Hotel
Lapadska obala 25
**Themed dinner
IMOTSKI CULINARY
TRADITION WITH A
MODERN TWIST**
Guest chef: Mario Bukarica
Price per person: 80 €
Price includes: five-course menu
paired with selected wines
Music: Tedi Spalato
Reservations: +385 362 900
info@kazbek.hr

8 pm, Promenada
Caffe & Cocktail Bar
Šetalište kralja Zvonimira 22
DUB PUB GASTRO QUIZ
Entry fee per team: 15 €
Reservations: FB or IG profile
@dubpubkviz
Note: Applications will be open
from 1st October 2025

OCTOBER 8, WEDNESDAY

5 – 7 pm, Akademis Garište
Garište 3
**Workshop
HOW TO COMBINE OLIVE
OIL WITH SPONGE CAKE
AND CREAMS**
Presenters: Biljana Vučković and
Petkana Sindik
The workshop is held in
Croatian and English
Price per person: 40 €
Reservations: +385 98 743 138
voditelj@rckdu.hr

7 pm, Marco Polo Restaurant
Lučarica 6
**Dinner with celebrity chef
IVAN PAŽANIN**
Price per person: 70 € + 35 €
wine pairing
Price includes: six-course menu,
with optional wine pairing by top
sommelier Toni Iveta
Reservations: +385 98 526 540
info@marcopolo-dubrovnik.com

OCTOBER 9, THURSDAY

10 am – 12 pm
Renaissance Art Restaurant
Vara bb
**Painting workshop
GASTRO ART PARTY**
Presenter: Andrea Vukoja Prece
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

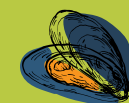
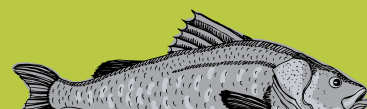
6:30 pm, Akademis Čingrija
Pera Čingrije 3
**Dinner with celebrity chef
DAVID SKOKO**
Price per person: 69 €
Price includes: five-course fish
menu selected by the chef
Music: Duo Ankora
Reservations: QR code



**FOODravanje
Lazareti**

12 pm – 12 am
Street food at stalls

9 pm – 11 pm
**Koncert
JURICA PAĐEN
& AERODROM**



PROGRAM 2025.

10. LISTOPADA, PETAK

10 – 12 sati
Renaissance Art Restaurant
Vara bb
Radionica keramike
GASTRO ART PARTY
Voditeljica: Andrea Vukoja Prce
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
Vinokušnja
ZALAZAK U ČAŠI
Cijena po osobi: 30 €
Cijena uključuje: vinokušnju i edukaciju sa *sommelierom* i vinarima
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan



FOODravanje Lazareti

11 – 24 sata
Street food ponuda
na kućicama
uz prigodne cijene marendi

21 – 23 sata
Koncert
KUZMA & SHAKA ZULU

11. LISTOPADA, SUBOTA

10 – 12 sati
Renaissance Art Restaurant
Vara bb
Radionica keramike
GASTRO ART PARTY
Voditeljica: Andrea Vukoja Prce
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 / 21 sat, Bistro Revelin
Svetog Dominika bb
Večera u sljedovima uparenim s hrvatskim vinima
USUSRET JESENI
Renomirani *chef*:
Marko Đurašević
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

19 sati, Restoran Zuzori
Cvijete Zuzorić 2
Večera
VINSKA VEČER U SURADNJI S VINARIJOM EDIVO
Cijena po osobi:
Riblji meni – 39 €
Mesni meni – 37 €
Uparivanje vina – 19,50 €
Rezervacije: +385 20 324 076
info@zuzori.com
www.zuzori.com

19 sati, Restoran Veranda 2.0
Na moru 1, Orašac
Večera
HERCEGOVAČKA VEČER
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

FOODravanje Lazareti

11 – 24 sata
Vikend-ponuda hrane i pića
na kućicama
uz cjelodnevnu DJ-glazbu

21 – 23 sata
Koncert
ALEN ISLAMOVIĆ



PROGRAMME 2025

OCTOBER 10, FRIDAY

10 am – 12 pm
Renaissance Art Restaurant
Vara bb
Ceramics workshop
GASTRO ART PARTY
Presenter: Andrea Vukoja Prce
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
Wine tasting
SUNSET IN A GLASS
Price per person: 30 €
Price includes: wine tasting and education with a sommelier and winemakers
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan



FOODravanje Lazareti

11 – 12 am
Street food at stalls
with special lunch prices

9 – 11 pm
Koncert
KUZMA & SHAKA ZULU

OCTOBER 11, SATURDAY

10 am – 12 pm
Renaissance Art Restaurant
Vara bb
Ceramics workshop
GASTRO ART PARTY
Presenter: Andrea Vukoja Prce
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 / 9 pm, Revelin Bistro
Svetog Dominika bb
Tasting dinner paired with Croatian wines
WELCOMING AUTUMN
Renowned Chef:
Marko Đurašević
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



7 pm, Zuzori Restaurant
Cvijete Zuzorić 2
Dinner
WINE EVENING WITH EDIVO WINERY
Price per person:
Fish menu – 39 €
Meat menu – 37 €
Wine pairing – 19,50 €
Reservations: +385 20 324 076
info@zuzori.com
www.zuzori.com

7 pm, Veranda 2.0 Restaurant
Na moru 1, Orašac
Dinner
HERZEGOVINIAN EVENING
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

FOODravanje Lazareti

11 – 12 am
Weekend food and drink offer at stalls
with all-day DJ music

9 – 11 pm
Koncert
ALEN ISLAMOVIĆ



PROGRAM 2025.

12. LISTOPADA, NEDJELJA

10 – 22 sata, Restoran Lucijan
Od Puča 1

Festivalska ponuda **SLATKA NEDJELJA U** **LUCIJANU**

Počastite se kolačima i
koktelima po posebnoj
festivalskoj cijeni
Cijena po osobi: 15 €
Cijena uključuje: kolač po izboru
i koktel po izboru
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan

FOODdravanje Lazareti

11 – 24 sata
Street food uz funky ritam

21 – 23 sata
Koncert
PSIHOMODO POP

13. LISTOPADA, PONEDJELJAK

16 – 18 sati, Udruga Deša
Lazareti

Zero waste radionica **sa starim kruhom** **BEZ OTPADA S PUNO OKUSA**

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

19 – 22 sata, Restoran Local
Dinka Ranjine 8

Tradicionalna večera
ISPOD PEKE UZ ŽIVU GLAZBU
Uživajte u atmosferi lokalne
obiteljske večere
Cijena po osobi: 80 €
Rezervacije: +385 95 344 8450
www.dubrovnikbeatwithlocals.com

14. LISTOPADA, UTORAK

16 – 18 sati, Udruga Deša
Lazareti

Radionica **TRI OKUSA – UMAK, KREMA,** **EMULZIJA**

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

18 sati, Restoran Lucijan
Od Puča 1

Večera **CHEFOV STOL**

Sjednite za *chefov* stol i otkrijte
nove okuse tradicionalnih
receptata
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

19 sati, Restoran Dubrovnik
Marojice Kaboge 5

Tematska večera **ŠAPAT OKUSA**

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

15. LISTOPADA, SRIJEDA

16 – 18 sati, Udruga Deša
Lazareti

Radionica **IZRADA KOLAČA OD JABUKA** **I ROGAČA**

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

19 sati, Restoran Marco Polo
Lučarica 6

Večera **DEGUSTACIJSKI MENI** **UPAREN S VINIMA VINARIJE** **BOŠKINAC**

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

16. LISTOPADA, ČETVRTAK

16 – 18 sati, Studentski dom
Marka Marojice 2B

Predavanje i radionica **ZERO WASTE – ODRŽIVA** **KUHINJA**

Voditelj: *chef* Ante Dropuljić
Organizator: Ekonomski fakultet
Sveučilišta u Dubrovniku
Besplatan ulaz uz obveznu
rezervaciju: gastro@unidu.hr

18 – 20 sati, Vinarija Škar
Lapadska obala 17

Slikarska radionica **VINOREL**

Kreativno istraživanje tehnike
slikanja crnim vinom
Voditelj: Maro Krile
Besplatan ulaz uz obveznu
rezervaciju: sales@lekri.eu

19 sati, Restaurant & Bar Rudjer
Poljana Ruđera Boškovića 6

Večera s poznatim chefom **MARIJO CURIĆ**

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

PROGRAMME 2025

OCTOBER 12, SUNDAY

10 am – 10 pm
Lucijan Restaurant
Od Puča 1

Festival offer **SWEET SUNDAY AT LUCIJAN**

Treat yourself to cakes and
cocktails at special festival
prices
Price per person: 15 €
Price includes: cake and cocktail
of your choice
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan

FOODdravanje Lazareti

11 – 12 am
Street food with funky rhythm

9 – 11 pm
Koncert
PSIHOMODO POP

OCTOBER 13, MONDAY

4 – 6 pm, Deša Association
Lazareti

Zero waste workshop **with old bread** **NO WASTE,** **PLENTY OF TASTE**

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

7 – 10 pm, Local Restaurant
Dinka Ranjine 8

Traditional dinner
“UNDER THE BELL”
WITH LIVE MUSIC
Enjoy the atmosphere of a local
family dinner
Price per person: 80 €
Reservations: +385 95 344 8450
www.dubrovnikbeatwithlocals.com

OCTOBER 14, TUESDAY

4 – 6 pm, Deša Association
Lazareti

Workshop **THREE FLAVOURS – SAUCE,** **CREAM, EMULSION**

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

6 pm, Lucijan Restaurant
Od Puča 1

Dinner
CHEF'S TABLE
Take a seat at the chef's table
and discover new twists on
traditional recipes
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

7 pm, Dubrovnik Restaurant
Marojice Kaboge 5

Themed dinner
WHISPERS OF FLAVOUR
Discover the hidden gastro
stories of our chefs through
exquisite dishes
Price per person: 80 €
Price includes: five-course menu
Music: Lino & Anja
Reservations: +385 99 258 5871
reserve.rdbk@gmail.com

OCTOBER 15, WEDNESDAY

4 – 6 pm, Deša Association
Lazareti

Workshop
APPLE AND CAROB CAKE
Presenter: Jela Kusić
Free entry with mandatory
reservation:
info@desa-dubrovnik.hr

7 pm, Marco Polo Restaurant
Lučarica 6

Dinner **TASTING MENU WITH WINE** **PAIRING FROM BOŠKINAC** **WINERY**

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

OCTOBER 16, THURSDAY

4 – 6 pm, Student Dormitory
Marka Marojice 2B

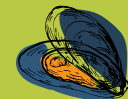
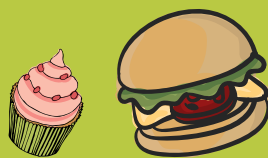
Lecture and workshop
ZERO WASTE – SUSTAINABLE
KITCHEN
Presenter: chef Ante Dropuljić
Organizer: University of
Dubrovnik, Faculty of Economics
Free entry with mandatory
reservation: gastro@unidu.hr

6 – 8 pm, Škar Winery
Lapadska obala 17

Painting workshop
VINOREL
Creative exploration of painting
with red wine
Presenter: Maro Krile
Free entry with mandatory
reservation: sales@lekri.eu

7 pm, Rudjer Restaurant & Bar
Poljana Ruđera Boškovića 6

Dinner with celebrity chef
MARIJO CURIĆ
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



PROGRAM 2025.

17. LISTOPADA, PETAK

16 – 18 sati, Udruga Deša Lazareti

Radionica
TIRAMISU S DIVKOM

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

18 sati, Restoran Lucijan
Od Puča 1

Večera
S PLACE NA PJAT
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

19 sati, Restoran Orsan
Ivana pl. Zajca 4

Večera
VINSKA VEČER U SURADNJI S VINARIJOM CRVIK

Cijena po osobi:
Riblji meni – 34 €
Mesni meni – 32 €
Uparivanje vina – 19,50 €
Rezervacije: +385 99 623 8846
orsan@ankora.hr
www.restaurant-orsan-dubrovnik.com

18. LISTOPADA, SUBOTA

10 – 15:30, Seosko domaćinstvo Knez, Pobrežje

Dan na farmi
PIKNIK U MASLINIKU
Obilazak farme, piknik u prirodi uz degustaciju maslinovog ulja, branje maslina, ručak, živa glazba
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

19 sati, Ljetnikovac Natali
Privežna 21

Večera s poznatim chefom
MARIO MANDARIĆ

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

19 – 23 sata

Restoran Urban & Veggie
Obala Stjepana Radića 13

Večera
FUZIJA JEDNE SUBOTNJE VEČERI

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

19. LISTOPADA, NEDJELJA

Stradun

Gastro manifestacija
DUBROVAČKA TRPEZA
9 – 11 sati, prodaja bonova
11 sati, svečano otvaranje trpeze
Voditeljica:
Orlanda Vlahušić Prkačin
Glazba: Klapa Ragusa
Cijena bona za hranu: 8 €
Cijena bona za vino: 4 €
Sav prihod ide u humanitarne svrhe

10 – 22 sata, Restoran Lucijan
Od Puča 1

Festivalska ponuda
SLATKA NEDJELJA U LUCIJANU

Počastite se kolačima i koktelima po posebnoj festivalskoj cijeni
Cijena po osobi: 15 €
Cijena uključuje: kolač po izboru i koktel po izboru
Rezervacije: +385 91 332 4125
magdalena@thepucicpalace.com
IG profil @cafelucijan

19 sati, Restoran Port 22
Frana Supila 6a

Večera
VINSKA VEČER U SURADNJI S VINARIJOM SAINT HILLS

Cijena po osobi:
Riblji meni – 34 €
Mesni meni – 36 €
Uparivanje vina – 19,50 €
Rezervacije: +385 99 300 0282
info@port22dubrovnik.com
www.port22dubrovnik.com

PROGRAM PLUS!

6. – 19. LISTOPADA

DVA TJEDNA RESTORANA FESTIVALSKI DORUČCI

SLATKA FESTIVALSKA PONUDA

GURMANKE TURE

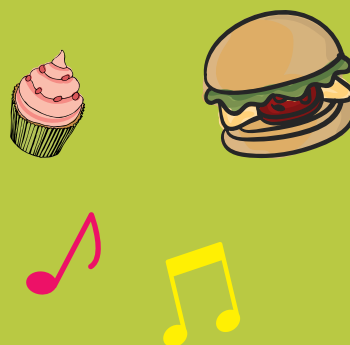
GURMANSKI IZLET

11. – 18. LISTOPADA

SAJAM SAMO HRVATSKO

17. – 19. LISTOPADA

DURA EDUKATIVNI PROGRAMI



Urednička napomena:
Organizator zadržava pravo izmjene programa

PROGRAMME 2025

OCTOBER 17, FRIDAY

4 – 6 pm, Deša Association
Lazareti

Workshop
TIRAMISU WITH DIVKA

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

6 pm, Lucijan Restaurant
Od Puča 1

Dinner
FROM THE MARKET TO THE PLATE
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

7 pm, Orsan Restaurant
Ivana pl. Zajca 4

Dinner
WINE EVENING WITH CRVIK WINERY
Price per person:
Fish menu – 34 €
Meat menu – 32 €
Wine pairing – 19,50 €
Reservations: +385 99 623 8846
orsan@ankora.hr
www.restaurant-orsan-dubrovnik.com

OCTOBER 18, SATURDAY

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

A day on the farm
OLIVE GROVE PICNIC
Farm tour, open-air picnic with olive oil tasting, olive picking, lunch, 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

7 pm, Palace Natali
Privežna 21

Dinner with celebrity chef
MARIO MANDARIĆ
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

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

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

OCTOBER 19, SUNDAY

Stradun

Gastro manifestation
DUBROVNIK TABLE
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 am – 10 pm
Lucijan Restaurant
Od Puča 1
Festival offer
SWEET SUNDAY AT LUCIJAN
Treat yourself to cakes and cocktails at special festival prices
Price per person: 15 €
Price includes: cake and cocktail of your choice
Reservations: +385 91 332 4125
magdalena@thepucicpalace.com
IG profile @cafelucijan

7 pm, Port 22 Restaurant
Frana Supila 6a

Dinner
WINE EVENING WITH SAINT HILLS WINERY
Price per person:
Fish menu – 34 €
Meat menu – 36 €
Wine pairing – 19,50 €
Reservations: +385 99 300 0282
info@port22dubrovnik.com
www.port22dubrovnik.com

PROGRAMME PLUS!

OCTOBER 6 – 19

TWO RESTAURANT WEEKS
FESTIVAL BREAKFASTS

SWEET FESTIVAL OFFER

GOURMET TOURS

GOURMET EXCURSION

11 – 18 OCTOBER

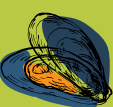
ONLY CROATIAN FAIR

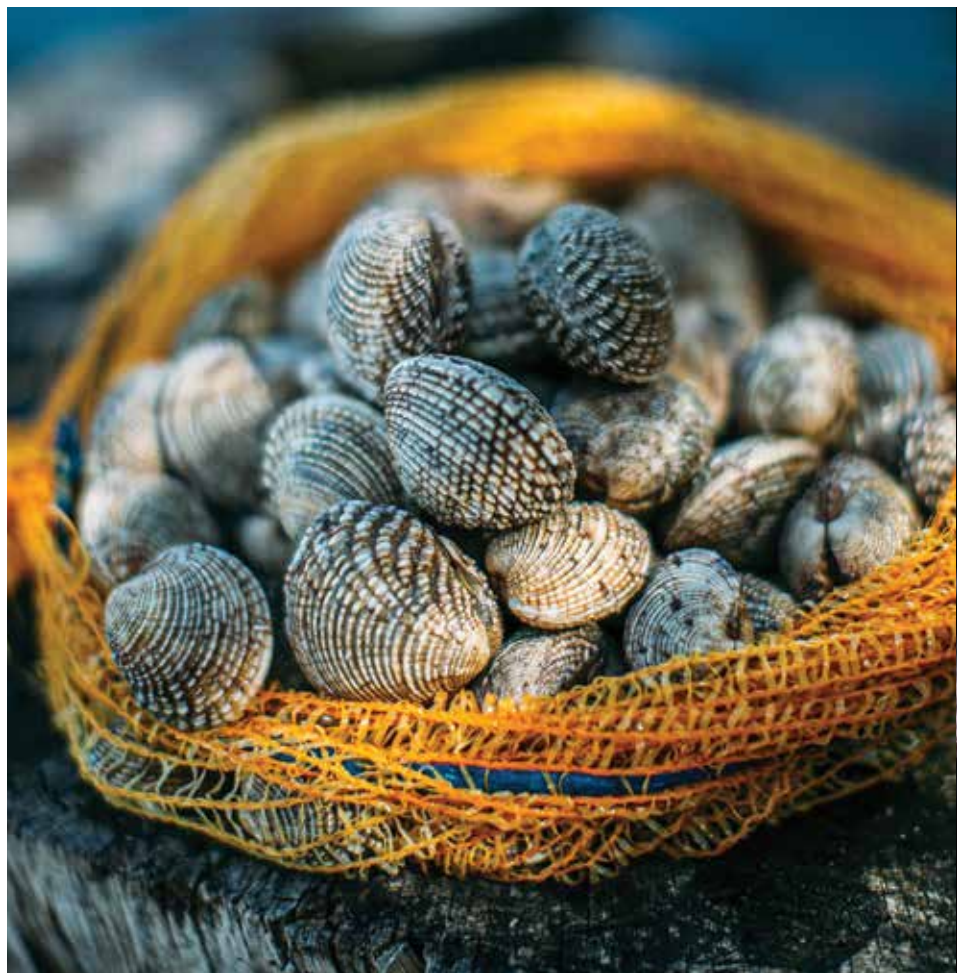
17 – 19 OCTOBER

DURA EDUCATIONAL PROGRAMMES



Editor's note:
The organiser has the right to change this programme







GOOD
FOOD
Festival
Dubrovnik 2025



Dobar tek!
Bon Appétit!



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

