

5. - 18. 10. 2026.

GOOD FOOD FESTIVAL DUBROVNIK



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board







11 – 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!

11 – 12 am, 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!



Program**5. listopada, ponedjeljak**

12 – 24 sata

Street food ponuda na kućicama

12 sati

Svečano otvorenje uz nastup DJ-a

21 – 23 sata

Koncert: Željko Bebek

6. listopada, utorak

11 – 24 sata

Street food ponuda na kućicama

uz nastup DJ-a

7. listopada, srijeda

11 – 24 sata

Street food ponuda na kućicama

uz nastup DJ-a

8. listopada, četvrtak

11 – 24 sata

Street food ponuda na kućicama

uz nastup DJ-a

9. listopada, petak

11 – 24 sata

Vikend-ponuda hrane i pića
na kućicama

21 – 23 sata

Koncert: TBF

10. listopada, subota

11 – 24 sata

Vikend-ponuda hrane i pića
na kućicama

11 sati

Glazbeni program za djecu
uz goste iznenađenja

21 – 23 sata

Koncert: Tribute band Zdravka Čolića
„Svadbarskim sokakom“**11. listopada, nedjelja**

11 – 24 sata

Vikend-ponuda hrane i pića
na kućicama

21 – 23 sata

Koncert: Giuliano & Diktatori

Programme**October 5, Monday**

12 pm – 12 am

Street food at stalls

12 pm

Grand opening with a DJ set

9 – 11 pm

Concert: Željko Bebek

October 6, Tuesday

11 – 12 am

Street food at stalls with a DJ set

October 7, Wednesday

11 – 12 am

Street food at stalls with a DJ set

October 8, Thursday

11 – 12 am

Street food at stalls with a DJ set

October 9, Friday

11 – 12 am

Weekend food and drink offer at stalls

9 – 11 pm

Concert: TBF

October 10, Saturday

11 – 12 am

Weekend food and drink offer at stalls

11 am

Children's music programme
with surprise guests

9 – 11 pm

Concert: "Svadbarskim sokakom"
Zdravko Čolić tribute band**October 11, Sunday**

11 – 12 am

Weekend food and drink offer at stalls

9 – 11 pm

Concert: Giuliano & Diktatori



20 sati, Love Bar
Andrije Hebranga 95

DUB PUB GASTRO KVIZ

**Pridruži nam se na najkusnijem
kvizu u gradu!**

Testiraj svoje znanje o hrani, piću i
kulinarskim zanimljivostima u opuštenoj
atmosfera 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. 2026.

8 pm, Love Bar
Andrije Hebranga 95

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
October 1, 2026**

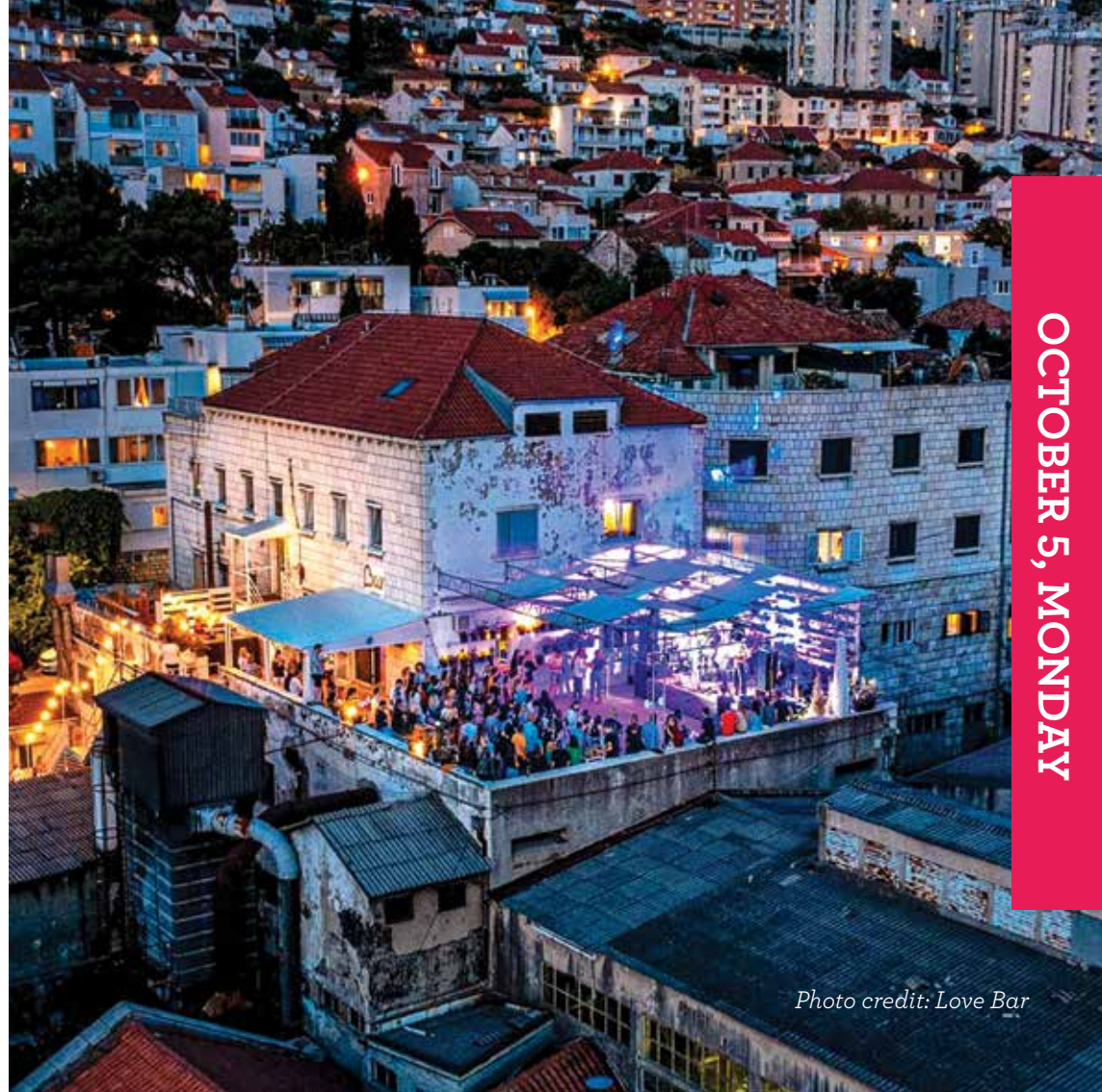


Photo credit: Love Bar



6. LISTOPADA, UTORAK

17 – 19 sati
Art Restaurant Renaissance
Vara 2

UMJETNOST NA BOCI

Radionica slikanja na boca

Voditeljica: Andrea Vukoja Prce

Spojite umjetnost i opuštanje uz oslikavanje staklenih boca pod stručnim vodstvom umjetnice Andree Vukoje Prce i uživajte uz izvrsno vino.

Cijena po osobi: 35 €

U cijenu je uključena boca za slikanje i vino za konzumaciju.

Rezervacije: +385 20 205 604
ili info@durenaissance.com

5 – 7 pm
Renaissance Art Restaurant
Vara 2

ART ON A BOTTLE

Bottle painting workshop

Presenter: Andrea Vukoja Prce

Combine art and relaxation by painting glass bottles under the guidance of artist Andrea Vukoja Prce, accompanied by fine wine.

Price per person: 35 €

Price includes a bottle for painting and wine for consumption.

Reservations: +385 20 205 604
or info@durenaissance.com

OCTOBER 6, TUESDAY



19 – 21:30, 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
Štrudel od jabuka s kuglicom sladoleda
od vanilije

Piće
Hrvatska crna i bijela vina

Cijena po osobi: 80 €

Rezervacije: +385 95 344 8450
www.dubrovnikeatwithlocals.com

7 – 9:30 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 white and red wines

Price per person: 80 €

Reservations: +385 95 344 8450
www.dubrovnikeatwithlocals.com

18 – 20 sati, Vinarija Škar
Lapadska obala 17

VINOREL – KAD VINO POSTANE BOJA

Slikarska radionica

Voditeljica: Ivana Miloglav

Što se dogodi kada se vino susretne s tušem, kistom i maštom? Pozivamo vas na kreativno druženje VINOREL – kušajte vino, slikajte vinom i tušem, otkrijte novu tehniku te uživajte u ukusnim zalogajima i dobroj atmosferi. Vidimo se na VINORELU – gdje vino ne ostaje samo u čaši, već ostavlja trag i na platnu!

Besplatan ulaz uz obveznu rezervaciju:
sales@lekri.eu

18:30, Akademis Čingrija
Pera Čingrije 3

VEČER KVARNERSKIH OKUSA

Večera od pet sljedova

Chef: Stiven Vunić

U Vilu Čingriju stiže Stiven Vunić, chef godine 2026. prema izboru Gault&Millau Hrvatska i vlasnik konobe Zijavica. Večerom „Kvarnerski okusi” u pet sljedova predstaviti će najbolje od Kvarnera – svježu ribu, školjke i nezaobilaznog kvarnerskog škampa – spojene s tradicijom i suvremenim kulinarskim izričajem.

Meni

Pozdrav s Kvarnera
Škamp
Sipa / buča / cikla
Hobotnica / slana riba / sirutka
Patarača / broskva / jabuka / beurre blanc
Mrkva / lješnjak / tonka

Cijena po osobi: 120 €
Rezervacije: voditelj@rckdu.hr ili
WhatsApp: +385 98 743 138

6 – 8 pm, Škar Winery
Lapadska obala 17

VINOREL – WHEN WINE BECOMES COLOUR

Painting workshop

Presenter: Ivana Miloglav

What happens when wine meets ink, a paintbrush and a little imagination? Join us for a creative evening at VINOREL – taste wine, paint with wine and ink, discover a new artistic technique, and enjoy delicious bites and a relaxed atmosphere. See you at VINOREL – where wine doesn't just stay in the glass, but leaves its mark on the canvas too!

Free admission, reservation required:
sales@lekri.eu

6:30 pm – Akademis Čingrija
Pera Čingrije 3

AN EVENING OF KVARNER FLAVOURS

Five-course dinner

Chef: Stiven Vunić

Stiven Vunić, named Chef of the Year 2026 by Gault&Millau Croatia and owner of the renowned Konoba Zijavica, comes to Villa Čingrija for a special culinary evening. Through his five-course “Flavours of Kvarner” menu, Vunić will showcase the very best of the Kvarner region, fresh fish, shellfish and the celebrated Kvarner scampi – combining tradition with a contemporary approach.

Menu

Greetings from Kvarner
Scampi
Cuttlefish / pumpkin / beetroot
Octopus / salted fish / whey
Megrim / kale / apple / beurre blanc
Carrot / hazelnut / tonka bean

Price per person: 120 €
Reservations: voditelj@rckdu.hr or
WhatsApp: +385 98 743 138

9:30 – 17 sati, Seosko domaćinstvo
Musladin, Ljubač

**DIVLJA GOZBA
S ANOM UGARKOVIĆ**

Radionica branja samoniklog bilja i ručak

Voditeljice:
Katija Živković i Jadranka Ničetić

Jadranka i Katija već tradicionalno organiziraju radionice branja samoniklog jestivog bilja, a ovoga puta snage udružuju s poznatom hrvatskom cheficom Anom Ugarković, koja će u Seoskom domaćinstvu Musladin pripremiti pravu Divlju gozbu. Provedite jedinstven dan u stjecanju novih znanja, druženju i vrhunskom gastronomskom užitku!

Polazak autobusom sa stanice Grawe u 9:30, povratak iz Ljupča u 17 sati

Glazba: Pero Škobelj
Cijena po osobi: 80 €
U cijenu je uključen objed i vino,
prijevoz, radionica i marena.

Rezervacije: info@pazija.hr

9:30 am – 5 pm, Country Home
Musladin, Ljubač

**WILD FEAST
WITH ANA UGARKOVIĆ**

Foraging workshop and lunch

Hosts:
Katija Živković and Jadranka Ničetić

Jadranka and Katija have been traditionally organizing workshops on foraging, and this time they are teaming up with renowned Croatian chef Ana Ugarković, who will prepare a wild feast in the Country Home Musladin. Spend a unique day in Ljubač gaining new knowledge, socializing, and indulging in exceptional gastronomy!

Departure by bus at 9:30 am from the Grawe station, return at 5 pm from Ljubač

Music: Pero Škobelj
Price per person: 80 €
Lunch with wine, bus ride, workshop and a snack are included in the price.

Reservations: info@pazija.hr

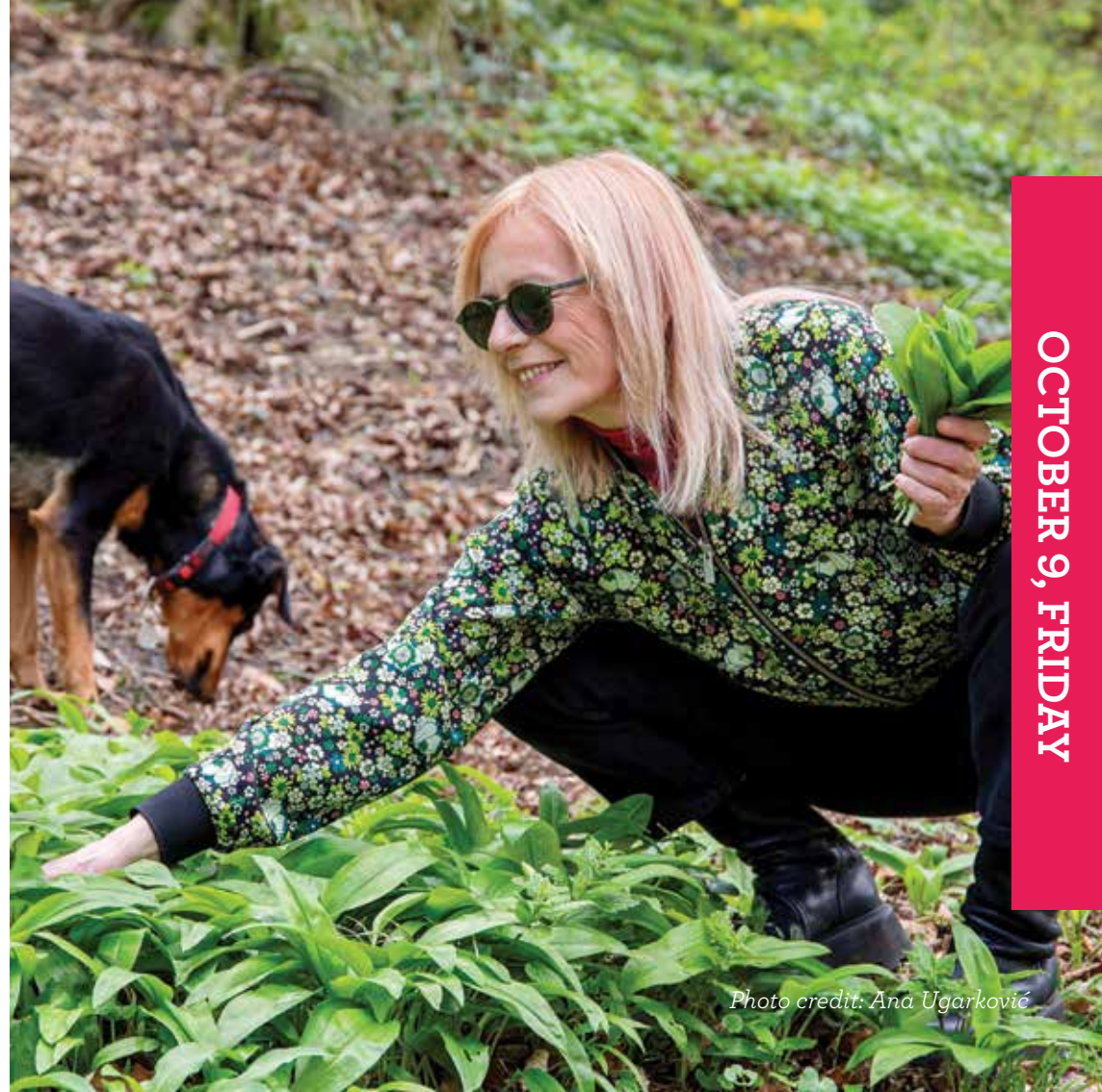


Photo credit: Ana Ugarković



15 – 16:30, GreenGo Specialty Coffee,
Juices & Smoothies
Obala Stjepana Radića 10

OD TRADICIONALNE DO SPECIALTY KAVE

Radionica o kavi

Ova radionica vodi sudionike na putovanje kroz svijet kave, od njezinih tradicionalnih početaka do suvremenog pokreta specialty kave. Upoznat ćete se s podrijetlom i poviješću kave, različitim sortama kave te različitim metodama pripreme. Sudionici će također saznati koje su ključne razlike između komercijalne i specialty kave, uključujući kvalitetu, podrijetlo, prženje i način pripreme. U sklopu radionice održat će se i vođena degustacija kave, tijekom koje će sudionici imati priliku istražiti i upoznati različite profile okusa.

Cijena po osobi: 29 €
Rezervacije: info@greengo.bar

3 – 4:30 pm, GreenGo Specialty
Coffee, Juices & Smoothies
Obala Stjepana Radića 10

FROM TRADITIONAL TO SPECIALTY COFFEE

Coffee workshop

This workshop takes participants on a journey through the world of coffee, from its traditional roots to the modern specialty coffee movement. Discover the origins and history of coffee, explore different coffee varieties and learn about a range of brewing methods. Participants will also discover the key differences between commercial and specialty coffee, including quality, origin, roasting and preparation. The workshop will include a guided coffee tasting, offering participants the opportunity to explore and identify different flavour profiles.

Price per person: 29 €
Reservations: info@greengo.bar



Photo credit: Zoran Marinović

**9 – 13:30, Vidikovac Gajina -
Arboretum Trsteno**

**ŠETNJA NAPOLEONOVOM CESTOM I
BRUNCH U ARBORETUMU TRSTENO**

Vodičica: Marina Kljunak Čuikin

Zakoračite u čarobni krajolik Dubrovačkog primorja! Uživajte u vođenoj šetnji povijesnom Napoleonovom cestom, od vidikovca Gajina do Arboretuma Trsteno, a zatim se prepustite okusima domaćih delicija na brunchu s Katijom Guljelmović, u idiličnom ambijentu maslinika.

Polazak autobusom za vidikovac Gajina sa stanice Grawe u 9 sati, povratak iz Arboretuma Trsteno u 13:30

Brunch

Plate domaćih sireva i suhomesnatih proizvoda / Popriguše, kajmak
Tapenada od maslina / Maslinovo ulje
Povrće s roštilja / Polpete od tikvica i sira
Domaći kruh / Prikle i krostule
Domaća limunada, vino i voda

**Besplatan ulaz uz obveznu rezervaciju:
events@tzdubrovnik.hr**

**9 am – 1:30 pm, Gajina Viewpoint -
Arboretum Trsteno**

**WALK ALONG THE NAPOLEON ROAD
& BRUNCH AT TRSTENO ARBORETUM**

Guide: Marina Kljunak Čuikin

Step into the enchanting landscape of the Dubrovačko Primorje! Enjoy a guided walk along the historic Napoleon Road, from the Gajina Viewpoint to the Trsteno Arboretum, and a special brunch prepared by Katija Guljelmović, served in the idyllic surroundings of an olive grove.

Bus departure from the Grawe bus stop to Gajina Viewpoint at 9 am, return from the Trsteno Arboretum at 1:30 pm

Brunch

Local cheeses and cured meats platter
Fried dough with cream cheese / Olive tapenade / Olive oil / Grilled vegetables
Courgette and cheese fritters
Homemade bread / Traditional sweet fritters and crispy pastries
Homemade lemonade, wine and water

**Free admission, reservation required:
events@tzdubrovnik.hr**

18 sati, Restoran Natali Garden
Privežna 21

BBQ DOŽIVLJAJ U NATALI GARDENU

Večera

Pridružite nam se na večeri Natali Garden BBQ Experience, posvećenoj hrani, vinu i druženju u vrtovima povijesnog ljetnikovca Natali. Nadahnuta dalmatinskom tradicijom okupljanja za trpezom, večer donosi specijalitete s roštilja u jedinstvenom ambijentu renesansnog vrta.

Cijena po osobi: 65 €

U cijenu je uključena čaša pjenušca, izbor jela s roštilja prema izboru chefa, sezonski prilozi i desert.

**Rezervacije: +385 91 210 1221 ili
host@palacenatali.com**

Napomena: U slučaju lošeg vremena događaj se neće održati.

18 sati, Art Restaurant Renaissance
Vara 2

VEČER DUBROVNIKA I ISTRE: PREDSTAVLJANJE ISTARSKOG TARTUFA

Predstavlja: Marko Lakošelj

Uronite u ekskluzivni spoj lokalnih morskih okusa i istarskih tartufa uz prezentaciju poznatog tartufara Marka Lakošeljca, suosnivača brenda Istrian Gold.

Degustacijska večera

Domaća ručno rađena pasta s jadranskim kozicama i istarskim tartufima

Cijena po osobi: 60 €
U cijenu je uključena čaša vina.

**Rezervacije: +385 20 205 604 ili
info@durenaissance.com**

6 pm, Natali Garden Restaurant
Privežna 21

NATALI GARDEN BBQ EXPERIENCE

Dinner

Join us for the Natali Garden BBQ Experience, an evening of food, wine and conversation set within the gardens of Palace Natali, a historic summer residence. Inspired by the Dalmatian tradition of gathering around the “trpeza” or shared table, the evening brings people together to enjoy barbecue specialties and the unique atmosphere of a Renaissance garden.

Price per person: 65 €

Price includes: a welcome glass of sparkling wine, a chef's selection of grilled dishes, seasonal side dishes and dessert.

**Reservations: +385 91 210 1221 or
host@palacenatali.com**

Note: In case of bad weather, the event will not take place.

6 pm, Renaissance Art Restaurant
Vara 2

AN EVENING OF DUBROVNIK AND ISTRIA: ISTRIAN TRUFFLE PRESENTATION

Presenter: Marko Lakošelj

Immerse yourself in an exclusive culinary fusion of local seafood and Istrian truffles, featuring a presentation by renowned truffle expert Marko Lakošelj, co-founder of the Istrian Gold brand.

Tasting dinner

Homemade hand-rolled pasta with Adriatic prawns and Istrian truffles

Price per person: 60 €
Price includes a glass of wine.

**Reservations: +385 20 205 604 or
info@durenaissance.com**



Photo credit: Mario Mihelj



19 sati, Restoran Dubrovnik
Marojice Kaboge 5

VEČERA S POZNATIM CHEFOM MARIO MIHELJ

Voditeljica: Kate Lujo

Doživite poznate okuse hrvatske kuhinje u suvremenom izdanju chefa Marija Mihelja! U elegantnom ambijentu Restorana Dubrovnik očekuje vas posebno osmišljen meni od pet sljedova, koji tradicijske namirnice pretvara u kreativno gastronomsko iskustvo.

Večer će dodatno obogatiti glazbeni nastup dua Mara & Toni.

Glazba: Mara & Toni

Cijena po osobi: 65 €

Napomena: 40 % popusta na piće

Rezervacije:
reserve.rdbk@gmail.com

Meni

POZDRAV IZ KUHINJE

Hrskava kukuruzna pogačica
mousse od čvaraka, ukiseljeni luk,
gel od jabuke

HLADNO PREDJELO

Teleći roastbeef
krema od paljene brokule, crveni
chimichurri, ukiseljena brokula,
hrskavi kruh

TOPLO PREDJELO

Mini štrukla
karamelizirano vrhnje, paljeni poriluk,
lješnjak, bosiljak

GLAVNO JELO

Sporo pečena trgana janjetina
krema od krumpira i pečenog povrća,
hrskava pogača, umak od pečenja,
mala salata

DESERT

Topla pita od jabuke
krema od kiselog vrhnja i vanilije, medni
karamel, lješnjak, gel od bazge

7 pm, Restaurant Dubrovnik
Marojice Kaboge 5

DINNER WITH CELEBRITY CHEF MARIO MIHELJ

Host: Kate Lujo

Experience the familiar flavours of Croatian cuisine reimaged through the contemporary style of renowned chef Mario Mihelj. In the elegant surroundings of Restaurant Dubrovnik, guests will enjoy a specially created five-course menu that transforms traditional ingredients into a creative gastronomic experience. The evening will be accompanied by live music from Mara & Toni.

Live music: Mara & Toni

Price per person: 65 €

Note: 40 % discount on all drinks

Reservations:
reserve.rdbk@gmail.com

Menu

AMUSE-BOUCHE

Crispy cornbread
pork crackling mousse, pickled onion,
apple gel

COLD STARTER

Veal roast beef
charred broccoli cream, red chimichurri,
pickled broccoli, crispy bread

WARM STARTER

Mini Štrukli
caramelised cream, charred leek,
hazelnut, basil

MAIN COURSE

Slow-roasted pulled lamb
potato and roasted vegetable cream,
crispy flatbread, roasting jus,
garden salad

DESSERT

Warm apple pie
sour cream and vanilla cream, honey
caramel, hazelnut, elderflower gel



Photo credit: Matija Bogdan

19 sati, Restoran Marco Polo
Lučarica 6

5 SLJEDOVA DO VRHA

Večera

Renomirani chef: Matija Bogdan

Što povezuje vrhunsku gastronomiju i penjanje na Mount Everest? Za chefa Matiju Bogdana gotovo sve. Svoje iskustvo gradio je u nekim od najpoznatijih svjetskih Michelinovih restorana, a danas je prepoznat po modernoj autorskoj kuhinji, beskompromisnom pristupu kvaliteti i želji za istraživanjem novih granica gastronomije. No, njegova priča nadilazi kuhinju. Strastveni je alpinist, ljubitelj punka i čovjek koji vjeruje da se najveći uspjesi događaju izvan zone komfora. U svibnju 2026. ispisao je povijest postavši prvi hrvatski chef koji se popeo na Mount Everest, najviši vrh svijeta. 5 sljedova do vrha nije samo gastronomska večera. To je iskustvo koje spaja okus, emociju, priču i inspiraciju – večer posvećena ljudima koji vjeruju da se najveći vrhovi osvajaju korak po korak.

Meni

Kreker od badema
pršut i kozji sir

Kozice
salata od pečenih kozica, krema od škampa i fermentirani komorač

Žumanjak poširan u dimljenom ulju
umak od sira Veli Jože, ragu od govedine

Janjeći kotlet
kinela od krumpira, emulzija od krekovih boba

Ganache od bijele čokolade
maline, Financier od badema, meringa i bergamot

Cijena po osobi: 85 €
Rezervacije: +385 98 526 540 ili
info@marcopolo-dubrovnik.com

7 pm, Marco Polo Restaurant
Lučarica 6

5 COURSES TO THE TOP

Dinner

Renowned chef: Matija Bogdan

What connects fine dining with climbing Mount Everest? For Chef Matija Bogdan, the answer is almost everything. Bogdan honed his skills in some of the world's renowned Michelin-starred restaurants. Today, he is recognised for his distinctive modern cuisine, uncompromising approach to quality and a desire to explore new culinary boundaries. But his story extends beyond the kitchen. A passionate mountaineer and punk culture enthusiast, he firmly believes that the greatest achievements happen outside our comfort zones. In May 2026, he made history by becoming the first Croatian chef to climb Mount Everest. 5 Courses to the Top is more than a dinner. It is an experience that brings together flavour, emotion, storytelling and inspiration – an evening dedicated to those who believe that the greatest summits are conquered one step at a time.

Menu

Almond cracker
prosciutto, goat's cheese

Prawns
roasted prawn salad, scampi cream, fermented fennel

Egg yolk poached in smoked oil
Veli Jože cheese sauce, beef ragout

Lamb chop
potato quenelle, juniper berry emulsion

White chocolate ganache
raspberries, almond financier, meringue, bergamot

Price per person: 85 €
Reservations: +385 98 526 540 or
info@marcopolo-dubrovnik.com

16 – 18 sati, Udruga Deša
Lazareti

TORTA OD SKORUPA

Radionica

Voditeljica: Marija Papak

Torta od skorupa posebna je torta koja čuva uspomene i provocira okuse djetinjstva mnogim starosjediocima Dubrovnika.

Recept se generacijama prenosi s koljena na koljeno, a radi se od mjendula i skorupa. Svoj prepoznatljiv okus temelji na domaćem skorupu od kravlje mlijeka.

Radila se u svečanim prilikama i ima bogat, kremast i pomalo rustikalan okus, guste i sočne strukture.

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

4 – 6 pm, Deša Association
Lazareti

SKORUP CAKE

Workshop

Presenter: Marija Papak

Skorup cake is a special traditional cake that preserves memories and evokes the flavours of childhood for many native Dubrovnik residents.

The recipe has been passed down from generation to generation and is made with almonds and skorup, or traditional clotted cream. Its distinctive flavour comes from homemade cow's milk skorup, a rich, creamy dairy product. Traditionally prepared for special occasions, the cake has a rich, creamy and slightly rustic flavour, with a dense and moist texture.

Free admission, reservation required:
info@desa-dubrovnik.hr





14. LISTOPADA, SRIJEDA

16 – 18 sati, Udruga Deša
Lazareti

PRIJESNAC

Radionica

Voditelji: članovi udruge
Župska baština

Župski prijesnac tradicionalna je delicija od domaćeg kravljeg sira i jaja te je nezaobilazan dio gastronomske baštine Župe dubrovačke. Recept se generacijama prenosio „od oka“, zbog čega svaka kuća čuva svoju posebnu inačicu. Na radionici koju vode članovi udruge Župska baština sudionici će upoznati način njegove pripreme i otkriti priču o običajima, domaćim sastojcima i tradiciji koja se ovim susretom čuva i prenosi novim generacijama.

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

4 – 6 pm, Deša Association
Lazareti

PRIJESNAC

Workshop

Presenters: Members of the Župa
Heritage Association

Župa prijesnac is a traditional delicacy made from homemade cow's milk cheese and eggs, and an essential part of the gastronomic heritage of Župa Dubrovačka. The recipe has been passed down through generations “by eye,” which means that every household has its own special version. During the workshop, led by members of the Župa Heritage Association, participants will learn how prijesnac is prepared and discover the story behind the customs, local ingredients and traditions that this gathering helps to preserve and pass on to new generations.

Free admission, reservation required:
info@desa-dubrovnik.hr

OCTOBER 14, WEDNESDAY



Photo credit: Tibor Valinčič

18:30, Akademis Čingrija
Pera Čingrije 3

VEČER S MICHELIN CHEFOM TIBOR VALINČIĆ

Večera od pet sljedova

Vila Čingrija ovog puta u svoju kuhinju poziva Tibora Valinčića, glavnog chefa zagrebačkog restorana Dubravkin put i najmlađeg hrvatskog kuhara s Michelinovom zvjezdicom. Rodom iz Bjelovara, a danas kao jedan od mentora RTL-ova showa „Igra chefova“ nosi reputaciju chefa koji ne pozna kompromis ni prema namirnici ni prema preciznosti. Večer otvara pozdrav iz kuhinje, a zatim slijedi priča bez čvrstog redoslijeda i pravila – niz zalogaža koji putuju od nježnog prema snažnom, od mora do vatre, od kontinenta prema jugu. Nit vodilja nije redoslijed, već putovanje – od poznatog prema neočekivanom, potpisano rukom chefa koji ne pravi kompromise.

Meni

Pozdrav iz kuhinje

Juneći carpaccio
rolada s kremom od svježeg sira

Dimljeni zubatac
dashi od mandarine

Ravioli pileći paprikaš

Crna slavonska svinja i kesten

Lumblija

Cijena po osobi: 120 €
Rezervacije: voditelj@rckdu.hr ili
WhatsApp: +385 98 743 138

6:30 pm, Akademis Čingrija
Pera Čingrije 3

AN EVENING WITH MICHELIN-STARRED CHEF TIBOR VALINČIĆ

Five-course dinner

This time, Villa Čingrija welcomes Tibor Valinčić, head chef of Zagreb restaurant Dubravkin Put and the youngest Croatian chef to hold a Michelin star. Originally from Bjelovar and now one of the mentors on RTL's culinary show "The Chef Games", Valinčić has earned a reputation as a chef who refuses to compromise, whether when it comes to the quality of his ingredients or precision in the kitchen. The evening begins with greetings from the kitchen before unfolding into a story without a rigid order or rules – a succession of bites travelling from delicate to intense, from the sea to the fire, and from continental Croatia towards the south. The guiding thread is not the order of the courses, but the journey itself – from the familiar to the unexpected, shaped by the hand of a chef who refuses to compromise.

Menu

Greetings from the kitchen

Beef carpaccio
roulade with fresh cheese cream

Smoked dentex
mandarin dashi

Chicken paprikash ravioli

Black Slavonian pig and chestnut

Lumblija - traditional aromatic sweet bread

Price per person: 120 €
Reservations: voditelj@rckdu.hr or
WhatsApp: +385 98 743 138

16 – 18 sati, Udruga Deša
Lazareti

HROSTULE

Radionica

Voditeljica: Jela Kusić

Hrostule su tradicionalna dalmatinska slastica, posebno popularna u vrijeme karnevala i svečanosti. Pripremaju se od jednostavnog tijesta koje se reže na trake, oblikuje u mašne ili čvorove, pa prži u dubokom ulju. Nakon prženja posipaju se šećerom u prahu i poznate su po svojoj hrskavosti i laganoj, prozračnoj teksturi.

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

4 – 6 pm, Deša Association
Lazareti

HROSTULE

Workshop

Presenter: Jela Kusić

Hrostule are a traditional Dalmatian sweet, particularly popular during carnival season and other celebrations. They are made from a simple dough that is cut into strips, shaped into bows or knots, and then deep-fried. After frying, they are dusted with powdered sugar and are known for their crispness and light, airy texture.

Free admission, reservation required:
info@desa-dubrovnik.hr



18 – 20 sati, Vinarija Škar
Lapadska obala 17

VINOREL – KAD VINO POSTANE BOJA

Slikarska radionica

Voditeljica: Ivana Miloglav

Što se dogodi kada se vino susretne s tušem, kistom i maštom? Pozivamo vas na kreativno druženje VINOREL – kušajte vino, slikajte vinom i tušem, otkrijte novu tehniku te uživajte u ukusnim zalogajima i dobroj atmosferi. Vidimo se na VINORELU – gdje vino ne ostaje samo u čaši, već ostavlja trag i na platnu!

Besplatan ulaz uz obveznu rezervaciju:
sales@lekri.eu

20 sati, Restoran Salin
Hotel Excelsior, Frana Supila 12

TASTE THE MEDITERRANEAN U JADRANSKIM LUKSUZNIM HOTELIMA

Večera

Chefovi: Giacomo Sacchetto i Mate Matić

Mate Matić i Giacomo Sacchetto u ekskluzivnom ambijentu hotela Excelsior Dubrovnik donose susret domaće i međunarodne kulinarske scene, kroz autorski spoj lokalnih okusa, kreativnosti i suvremenih gastronomskih utjecaja.

Cijena po osobi: 180 €
U cijenu menija uključeno je
uparivanje vina.

Rezervacije: +385 20 300 340 ili
ivana.obradovic@alh.hr

6 – 8 pm, Škar Winery
Lapadska obala 17

VINOREL – WHEN WINE BECOMES COLOUR

Painting workshop

Presenter: Ivana Miloglav

What happens when wine meets ink, a paintbrush and imagination? We invite you to a creative gathering at VINOREL – taste wine, paint with wine and ink, discover a new technique, and enjoy delicious bites and a great atmosphere. See you at VINOREL – where wine doesn't just stay in the glass, but leaves its mark on the canvas too!

Free admission, reservation required:
sales@lekri.eu

8 pm, Salin Restaurant
Hotel Excelsior, Frana Supila 12

TASTE THE MEDITERRANEAN AT ADRIATIC LUXURY HOTELS

Dinner

Chefs: Giacomo Sacchetto and Mate Matić

In the exclusive surroundings of Hotel Excelsior Dubrovnik, Mate Matić and Giacomo Sacchetto bring together the local and international culinary scenes through their own creative combination of local flavours, originality and contemporary gastronomic influences.

Price per person: 180 €
Wine pairing is included
in the price.

Reservations: +385 20 300 340 or
ivana.obradovic@alh.hr

9 – 10:30, GreenGo Specialty Coffee,
Juices & Smoothies
Obala Stjepana Radića 10

OD TRADICIONALNE DO SPECIALTY KAVE

Radionica o kavi

Ova radionica vodi sudionike na putovanje kroz svijet kave, od njezinih tradicionalnih početaka do suvremenog pokreta specialty kave. Upoznat ćete se s podrijetlom i poviješću kave, različitim sortama kave te različitim metodama pripreme. Sudionici će također saznati koje su ključne razlike između komercijalne i specialty kave, uključujući kvalitetu, podrijetlo, prženje i način pripreme. U sklopu radionice održat će se i vođena degustacija kave, tijekom koje će sudionici imati priliku istražiti i upoznati različite profile okusa.

Cijena po osobi: 29 €
Rezervacije: info@greengo.bar

16 – 18 sati, Udruga Deša
Lazareti

MARINIRANA RIBA

Radionica

Voditeljica: Mirna Sentić

Mariniranje ribe jedan je od najstarijih načina konzerviranja ribe, a u sklopu radionice možete naučiti kako pripremiti „suhu“ i „mokru“ marinadu te kada ih koristiti. Riblji fileti ili cijela riba, okupana u limunu i ostalim citrusima, octu ili soli značit će samo jedno – nutritivno čuvanje i priprema za konzumaciju. Saznajte kako iskoristiti nutritivni kapacitet ribe (i plave i bijele), a pritom uživati u gurmanskom iskustvu.

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

9 – 10:30 am, GreenGo Specialty
Coffee, Juices & Smoothies
Obala Stjepana Radića 10

FROM TRADITIONAL TO SPECIALTY COFFEE

Coffee workshop

This workshop takes participants on a journey through the world of coffee, from its traditional roots to the modern specialty coffee movement. Discover the origins and history of coffee, explore different coffee varieties and learn about a range of brewing methods. Participants will also discover the key differences between commercial and specialty coffee, including quality, origin, roasting and preparation. The workshop will include a guided coffee tasting, offering participants the opportunity to explore and identify different flavour profiles.

Price per person: 29 €
Reservations: info@greengo.bar

4 – 6 pm, Deša Association
Lazareti

MARINATED FISH

Workshop

Presenter: Mirna Sentić

Marinating is one of the oldest methods of preserving fish. During this workshop, participants will learn how to prepare both “dry” and “wet” marinades and when to use each method. Fish fillets or whole fish marinated in lemon and other citrus fruits, vinegar or salt offer a way of preserving their nutritional value while preparing them for consumption. Discover how to make the most of the nutritional qualities of both blue and white fish, while enjoying a gourmet experience.

Free admission, reservation required:
info@desa-dubrovnik.hr

20 sati, Restoran Salin
Hotel Excelsior, Frana Supila 12

TASTE THE MEDITERRANEAN U JADRANSKIM LUKSUZNIM HOTELIMA

Večera

Chefovi: Ilane Tinchant i Petar Obad

Kreativni dijalog chefova Petra Obada i Ilanea Tinchanta u hotelu Excelsior Dubrovnik donosi promišljenu interpretaciju lokalnih namirnica, oblikovanu kroz različite kulinarske pristupe i prepoznatljive autorske potpise.

Cijena po osobi: 180 €
U cijenu menija uključeno je
uparivanje vina.

Rezervacije: +385 20 300 340 ili
ivana.obradovic@alh.hr

8 pm, Salin Restaurant
Hotel Excelsior, Frana Supila 12

TASTE THE MEDITERRANEAN AT ADRIATIC LUXURY HOTELS

Dinner

Chefs: Ilane Tinchant and Petar Obad

The creative dialogue between chefs Petar Obad and Ilane Tinchant at Hotel Excelsior Dubrovnik brings a thoughtful interpretation of local ingredients, shaped by their different culinary approaches and distinctive signature styles.

Price per person: 180 €
Wine pairing is included
in the price.

Reservations: +385 20 300 340 or
ivana.obradovic@alh.hr



Photo credit: ALH

12 – 23 sata, Dubrovačka pivovara
Vatroslava Lisinskog 29a

DUBROVNIK BEER & BITES FEST

Craft beer i gastro festival popraćen živom glazbom

Uz odličnu glazbu i hranu Dubrovačke pivovare i ekipe Street Food Profa 23, uživajte i u bogatoj ponudi craft piva koju donose Dubrovačka pivovara, Maskeron, Pulfer Brewery i Zeppelin Craft Brewery.

Glazba od 20 sati:

16. listopada – ČUVARI SVIRALA

17. listopada – TEATAR

18. listopada – ROCK TRAJANJA

Ponuda hrane:

Wok piletina
piletina, rižini rezanci, miks povrća, domaći umak

Wok vege
rižini rezanci, miks povrća, domaći umak

Korejski sendvič
dvostruki street food festivalski pobjednik

Domaći bao bun - vege

Domaći bao bun - janjetina
mint aioli

Domaći bao bun - trgana svinjetina
DBC Grego umak

Grill steak sendvič

Black Angus burger

12 – 11 pm, DBC Brewhouse
Vatroslava Lisinskog 29a

DUBROVNIK BEER & BITES FEST

Craft beer and food festival with live music

Enjoy great music and food from the Dubrovnik Beer Company and Street Food Profa 23 team, paired with a rich selection of craft beers from the Dubrovnik Beer Company, Maskeron, Pulfer Brewery and Zeppelin Craft Brewery.

Music from 8 pm:

October 16 – ČUVARI SVIRALA

October 17 – TEATAR

October 18 – ROCK TRAJANJA

Food offer:

Chicken wok
chicken, rice noodles, mixed vegetables, homemade sauce

Veggie wok
rice noodles, mixed vegetables, homemade sauce

Korean sandwich
two-time street food festival winner

Homemade bao bun – veggie

Homemade bao bun – lamb
mint aioli

Homemade bao bun – pulled pork
DBC Grego sauce

Grill steak sandwich

Black Angus burger



9 – 12 sati, Stradun

DUBROVAČKA TRPEZA**Gastro manifestacija**

Pretposljednji dan Good Food Festivala ove godine 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 humanitarnog je karaktera. 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 programa: Kate Lujo**Glazba: Klapa Kaše****Cijena bona za hranu: 8 €****Cijena bona za vino: 4 €**
**Sav prihod donira se
u humanitarne svrhe.**

9 am – 12 pm, Stradun

DUBROVNIK TABLE**Gastronomic event**

The penultimate day of this year's Good Food Festival is marked by the Dubrovnik Table, a grand gastronomic celebration on Stradun. Numerous Dubrovnik hotels, restaurants, bakeries, pastry shops and winemakers will present their delicacies on one long communal table, bringing together locals and visitors. For symbolic prices, visitors can enjoy a rich selection of food and wine, with all proceeds going to charity. A special atmosphere awaits in the heart of the Old City, accompanied by live music and plenty of good cheer.

9 – 11 am, voucher sales
**11 am, official opening of the
Dubrovnik Table**
Host: Kate Lujo**Music: Klapa Kaše****Food voucher: 8 €****Wine voucher: 4 €**
All proceeds are donated to charity.

17 – 19 sati, Art Restaurant
Renaissance
Vara 2

OTISAK U GLINI

Radionica keramike

Voditeljica: Andrea Vukoja Prce

Sudjelujte u interaktivnom oblikovanju gline i izradi unikatnog suvenira pod vodstvom Andree Vukoje Prce, uz ukusne zalogaje i vino.

Cijena po osobi: 50 €
U cijenu je uključen materijal,
zakuska i čaša vina.

Rezervacije: +385 20 205 604 ili
info@durenaissance.com

18 sati, Restoran Natali Garden
Privežna 21

BBQ DOŽIVLJAJ U NATALI GARDENU

Večera

Pridružite nam se na večeri Natali Garden BBQ Experience, posvećenoj hrani, vinu i druženju u vrtovima povijesnog ljetnikovca Natali. Nadahnuta dalmatinskom tradicijom okupljanja za trpezom, večer donosi specijalitete s roštilja u jedinstvenom ambijentu renesansnog vrta.

Cijena po osobi: 65 €
U cijenu je uključena čaša pjenušca,
izbor jela s roštilja prema izboru
chefa, sezonski prilozi i desert.

Rezervacije: +385 91 210 1221 ili
host@palacenatali.com

Napomena: U slučaju lošeg vremena
događaj se neće održati.

5 - 7 pm, Renaissance Art Restaurant
Vara 2

IMPRESSION IN CLAY

Ceramics workshop

Presenter: Andrea Vukoja Prce

An interactive clay-modelling workshop where participants will create their own unique souvenir under the guidance of Andrea Vukoja Prce, accompanied by delicious bites and a glass of wine.

Price per person: 50 €
The price includes all materials,
refreshments and a glass of wine.

Reservations: +385 20 205 604 or
info@durenaissance.com

6 pm, Natali Garden Restaurant
Privežna 21

NATALI GARDEN BBQ EXPERIENCE

Dinner

Join us for the Natali Garden BBQ Experience, an evening of food, wine and conversation set within the gardens of Palace Natali, a historic summer residence. Inspired by the Dalmatian tradition of gathering around the “trpeza” or shared table, the evening brings people together to enjoy barbecue specialities and the unique atmosphere of a Renaissance garden.

Price per person: 65 €

Price includes: a welcome glass of
sparkling wine, a chef's selection of
grilled dishes, seasonal side dishes
and dessert.

Reservations: +385 91 210 1221 or
host@palacenatali.com

Note: In case of bad weather, the
event will not take place.

19 sati, Akademis Čingrija
Pera Čingrije 3

VEČER ŠPANJOLSKIH OKUSA

Chefovi:
Carlos Ripoll i Hector Guardia

Chefovi Carlos Ripoll i Hector Guardia predstaviti će bogatstvo španjolske gastronomije kroz autentične okuse i suvremene kulinarske interpretacije, dok će večer glazbenim nastupom upotpuniti Nina Ćorić & Barraca Club.

Voditeljica: Kate Lujo
Glazba: Nina Ćorić & Barraca Club
Cijena po osobi: 72 €

Rezervacije: voditelj@rckdu.hr ili
WhatsApp: +385 98 743 138

7 pm, Akademis Čingrija
Pera Čingrije 3

AN EVENING OF SPANISH FLAVOURS

Chefs:
Carlos Ripoll and Hector Guardia

Chefs Carlos Ripoll and Hector Guardia will take you on a culinary journey through the rich flavours of Spanish gastronomy, blending authentic tastes with contemporary interpretations, while Nina Ćorić & Barraca Club set the mood with a captivating live performance.

Host: Kate Lujo
Music: Nina Ćorić & Barraca Club
Price per person: 72 €

Reservations: voditelj@rckdu.hr or
WhatsApp: +385 98 743 138



Photo credit: personal archive

10 – 15:30, Seosko domaćinstvo Knez
Pobrežje

PIKNIK U MASLINIKU

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 €
**U cijenu je uključen prijevoz
autobusom (potrebna prijava
prilikom rezervacije), degustacija,
ručak i konzumacija pića za vrijeme
ručka u konobi.**

Glazba: Trio Estam

**Rezervacije: +385 91 311 2029 ili
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 Country Home
Pobrežje

OLIVE GROVE PICNIC

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 or
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

17 sati, Jović Lemon Gardens
Rovanj 15, Župa dubrovačka

OD LIMUNA DO SIMULATE

Radionica

Voditeljica: Jadranka Ničetić

Sudionici će se upoznati s pričom o limunu i njegovoj ulozi u životu dubrovačkog kraja, obići vrtove limuna te sudjelovati u pripremi tradicionalne župske simulate uz degustaciju.

Besplatan ulaz
uz obveznu rezervaciju:
dubrovnik.lemongardens@gmail.com

5 pm, Jović Lemon Gardens
Rovanj 15, Župa dubrovačka

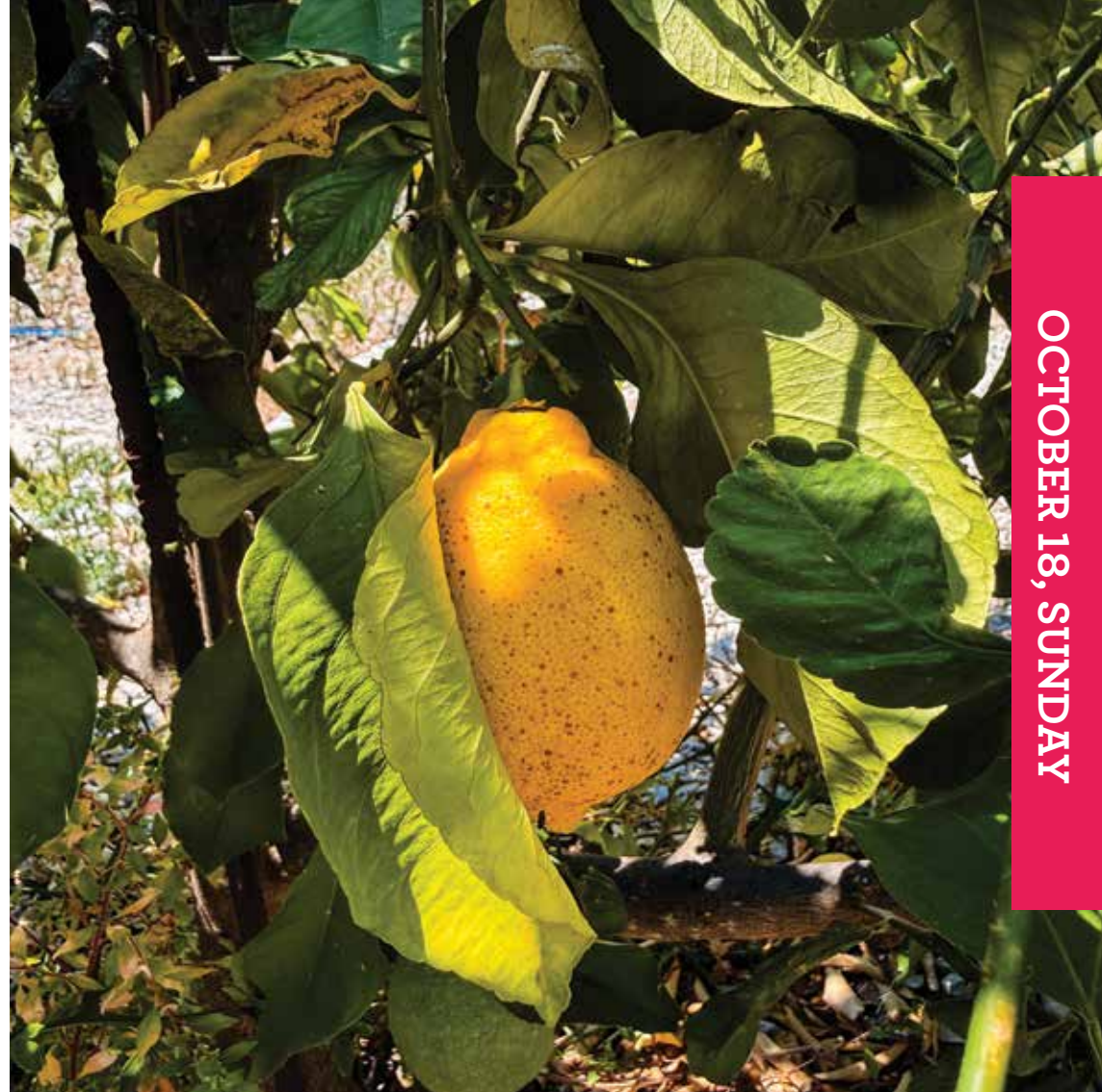
FROM LEMON TO SIMULATA

Workshop

Presenter: Jadranka Ničetić

Participants will discover the story of the lemon and its role in the life and traditions of the Dubrovnik region, tour the lemon gardens, and take part in preparing simulata, a traditional delicacy from Župa, followed by a tasting.

Free admission,
reservation required:
dubrovnik.lemongardens@gmail.com







PROGRAM PLUS!

5. - 18. LISTOPADA / OCTOBER 5 - 18

13:30, MB Slavija
Polazak iz Gradskog porta

DUBROVNIK OLD CITY LUNCH CRUISE

Gastronomska plovidba

Gastro krstarenje Dubrovnikom nudi autentična jela na brodu uz razgledavanje prekrasnih dubrovačkih gradskih zidina i otoka Lokruma! Spajamo vrhunski gastronomski doživljaj i savršenu vožnju brodom!

Cijena po osobi: 59 €
Plaćanje na brodu ili putem
www.dubrovnik-elafiti-cruise.com
uz promo kod:
GOODFOOD2026

Rezervacije: +385 95 904 3224 ili
info@dubrovnik-elafiti-cruise.com

Obavezna rezervacija najmanje 12 sati unaprijed.

Meni

Piće dobrodošlice
selekcija lokalnih likera

Predjelo

Hladna riblja plata
*slani inćuni, marinirana trilja, kozice,
inćuni, domaća riblja pašteta, sezonsko
povrće*

Glavno jelo

Brancin na žaru po dalmatinski
s kuhanom blitvom

Desert

Voće i sladoled

Piće

Pošip Dida moj Deak 0,75 l ili
po izboru pivo, NA pivo, sok

1:30 pm, MB Slavija
Departure from the Old City Harbour

DUBROVNIK OLD CITY LUNCH CRUISE

Gastronomic boat tour

The Dubrovnik gastronomic cruise offers authentic dishes served on board while you enjoy magnificent views of Dubrovnik's City Walls and the island of Lokrum. We combine an outstanding gastronomic experience with the perfect boat trip!

Price per person: 59 €
Payment can be made on board
or online at
www.dubrovnik-elafiti-cruise.com
using the promotional code:
GOODFOOD2026

Reservations: +385 95 904 3224 or
info@dubrovnik-elafiti-cruise.com

Reservations must be made at least 12
hours in advance.

Menu

Welcome drink
selection of local liqueurs

Starter

Cold fish platter
*salted anchovies, marinated red mullet,
prawns, anchovies, homemade fish pâté,
seasonal vegetables*

Main course

Dalmatian-style grilled sea bass
with boiled Swiss chard

Dessert

Fruit and ice cream

Drinks

0,75 l bottle of Dida Moj Pošip by Deak,
or a choice of beer, non-alcoholic beer
or soft drink

18:15, MB Slavija
Polazak iz Gradskog porta

DUBROVNIK SUNSET DINNER CRUISE

Gastronomska plovidba

Uživajte u pogledu na gradske zidine i otok Lokrum dok večerate autentična hrvatska jela poput popare i promatrate zalazak sunca nad gradom.

Cijena po osobi: 63 €
Plaćanje na brodu ili putem
www.dubrovnik-elafiti-cruise.com
uz promo kod:
GOODFOOD2026

Rezervacije: +385 95 904 3224 ili
info@dubrovnik-elafiti-cruise.com

Obavezna rezervacija najmanje 12 sati unaprijed.

Meni

Piće dobrodošlice
selekcija lokalnih likera

Predjelo
Hladna riblja plata
slani inćuni, marinirana trilja, kozice, inćuni, domaća riblja pašteta, sezonsko povrće

Glavno jelo
Popara filet brancina

Desert
Voće i sladoled

Piće
Pošip Dida moj Deak 0,75 l ili po izboru pivo, NA pivo, sok

6:15 pm, MB Slavija
Departure from the Old City Harbour

DUBROVNIK SUNSET DINNER CRUISE

Gastronomic boat tour

Enjoy views of Dubrovnik's City Walls and the island of Lokrum while dining on authentic Croatian dishes such as a Dalmatian fish stew (popara), as the sun sets over the city.

Price per person: 63 €
Payment can be made on board or online at
www.dubrovnik-elafiti-cruise.com
using the promotional code:
GOODFOOD2026

Reservations: +385 95 904 3224 or
info@dubrovnik-elafiti-cruise.com

Reservations must be made at least 12 hours in advance.

Menu

Welcome drink
selection of local liqueurs

Starter
Cold fish platter
salted anchovies, marinated red mullet, prawns, anchovies, homemade fish pâté, seasonal vegetables

Main course
Sea bass fillet prepared popara-style

Dessert
Fruit and ice cream

Drinks
0,75 l bottle of Dida Moj Pošip by Deak, or a choice of beer, non-alcoholic beer or soft drink

16:30, Jović Lemon Gardens
Rovanj 15, Župa dubrovačka

OBILAZAK VRTOVA LEMON GARDENS I

Gastronomski doživljaj

U miru vrtova limuna gosti će doživjeti spoj mediteranske gastronomije, domaćih okusa i opuštene atmosfere juga Hrvatske.

Degustacija domaćeg limoncella uz zakusku

Limunada

Mediterranske bruskete
s limunskim krem sirom i kaparima

Pasta od limuna

Jović lemon tart

Limoncello Spritz

Cijena po osobi: 65 €
Rezervacije:
dubrovnik.lemongardens@gmail.com

4:30 pm, Jović Lemon Gardens
Rovanj 15, Župa dubrovačka

TOUR OF LEMON GARDENS I

Gastronomic experience

In the peaceful surroundings of the lemon gardens, guests will experience a combination of Mediterranean gastronomy, homemade flavours and the relaxed atmosphere of southern Croatia.

Homemade limoncello tasting & snacks

Lemonade

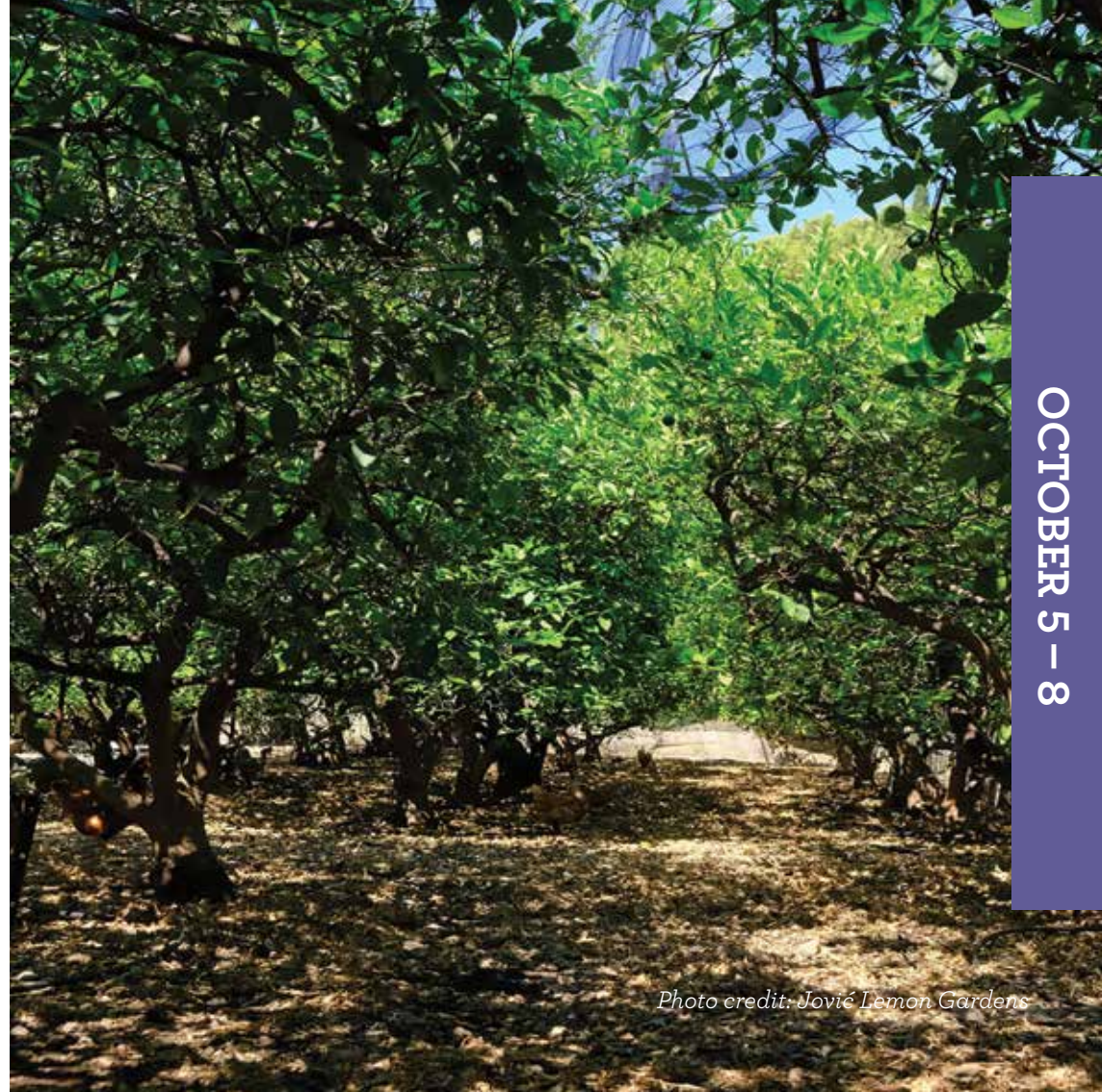
Mediterranean bruschetta
with lemon cream cheese and capers

Lemon pasta

Jović lemon tart

Limoncello Spritz

Price per person: 65 €
Reservations:
dubrovnik.lemongardens@gmail.com





16:30, Jović Lemon Gardens
Rovanj 15, Župa dubrovačka

OBILAZAK VRTOVA LEMON GARDENS II

Gastronomski doživljaj

U miru vrtova limuna gosti će doživjeti spoj mediteranske gastronomije, domaćih okusa i opuštene atmosfere juga Hrvatske.

Degustacija domaćeg limoncella uz zakusku

Limunada

Slatki zalogaji na bazi limuna

Hrskavi pita trokutići
sa špinatom, sirom i notama limuna

Lemon posset

Limoncello Spritz

Cijena po osobi: 70 €
Rezervacije:
dubrovnik.lemongardens@gmail.com

4:30 pm, Jović Lemon Gardens
Rovanj 15, Župa dubrovačka

TOUR OF LEMON GARDENS II

Gastronomic experience

In the peaceful surroundings of the lemon gardens, guests will experience a combination of Mediterranean gastronomy, homemade flavours and the relaxed atmosphere of southern Croatia.

Homemade limoncello tasting & snacks

Lemonade

Lemon-based sweet bites

Crispy filo pastry triangles
with spinach, cheese and hints of lemon

Lemon posset

Limoncello Spritz

Price per person: 70 €
Reservations:
dubrovnik.lemongardens@gmail.com

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.

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







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 5. do 18. 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 5 to 18. 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.experiencedubrovnik.com
ili skenirajte QR kod

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

See detailed menus on website
www.experiencedubrovnik.com
or scan the QR code

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

Akademis Čingrija
Restoran Banje Beach
Bistro 49
Konoba-Pizzeria Blidinje
Restoran Bokar Dubrovnik
Bonsai Sushi & Wok
Steak House Butcher's Grill
Restoran Cilantro
Crown Grill House
Restoran Dalmatino
Dubrovnik
Restoran Dubravka 1836
Ezza Steak & Cocktail Bar
Gradska Kavana Arsenal
Mediterranean Restaurant
Gusta Me
Konoba Gverović-Orsan
Hard Rock Cafe
Dubrovnik
Restaurant & Bar Kazbek
Konoba Knez
Restoran Kopun
Restoran La Pasta
Taverna Loggia
Restoran Lucin Kantun
Restoran Marangun

Restoran The Market
Restoran Maskeron
Restoran Mimoza
Restoran More
Restoran Natali Garden
Restoran Nebula
Restoran Orka
Restoran Orsan
Restoran Pantarul
Piano Bar
Tapas Bar & Lounge
Piccola Venezia
Restoran Port 22
Bistro Pullover
Art Restaurant
Renaissance
Bistro Revelin
Restoran & Bar Rudjer
Restaurant & Bar Sol
Restoran Soul Kitchen
Bistro Stara Kuća
Restoran Stara Loza
Restoran Sunset
Restoran Suton
Restoran Taj Mahal –
Hotel Lero
Restoran Taj Mahal –
Stari grad
Restoran Zuzori

ŽUPA DUBROVAČKA

Pizzeria Basilico
Bistro Kogo
Restoran Lungomare
Konoba Popret
Restoran Ruzmarin

CAVTAT I KONAVLE

Restoran Ankora | I sapori
del sud
Restaurant & Bar Bokun
Bocun
Restoran Club 21
Restoran Dalmatino
Restoran Konavoski Dvori
Restoran La Boheme
Restoran Ludo More
Restoran Supetar
Restaurant & Bar Tiha
Konoba Vinica Monković

**DUBROVAČKO
PRIMORJE**

Restoran Kolarin
Restoran 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.experiencedubrovnik.com
ili skenirajte QR kod



FESTIVAL BREAKFASTS AND SWEET FESTIVAL OFFER

Menus

See detailed menus on website
www.experiencedubrovnik.com
or scan the QR code



Restorani / Restaurants

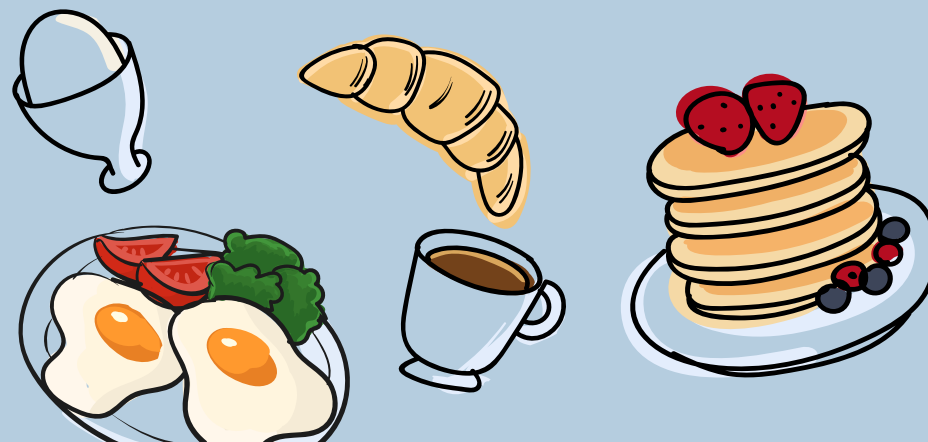
PONUĐA FESTIVALSКИH DORUČAKA SLATKA FESTIVALSKA PONUDA

FESTIVAL BREAKFASTS

GreenGo – Specialty Coffee
& Healthy Bar
Hard Rock Cafe Dubrovnik
Restaurant & Bar Kazbek
Piano Bar
Tapas Bar & Lounge Piccola Venezia
Bistro Revelin

SWEET FESTIVAL OFFER

Patisserie & Gelato Cukar
GreenGo – Specialty Coffee
& Healthy Bar
Restaurant & Bar Kazbek
Restoran Kopun
Restoran Maskeron
Restoran Mimoza
Piano Bar
Bistro Revelin





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Urednička napomena / Editor's note
Organizator zadržava pravo izmjene programa
The organiser reserves the right to make changes to the programme





GOOD FOOD *Festival* Dubrovnik 2026

Dobar tek!
Bon Appétit!

www.experiencedubrovnik.com



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



GRAD DUBROVNIK
CITY OF DUBROVNIK



TRGOVAČKA LAGUNA
DUBROVNIK - MEDITERRANEAN DIAPHRAGM



Dubrovnik