



4.-9.  
IX.2015.



9. Dani  
smokava  
Krk

9<sup>th</sup>  
Fig Days  
Krk



# Program događanja na Veljoj placi

**4.9.**  
**PETAK**

10.00 – 22.00

Prodajna izložba proizvoda od smokava

11:00 – 13:00

Radionica izrade marmelade od smokava,  
cocktail bar Volonis

19:00

Nastup VS Bona Forma

**5.9.**  
**SUBOTA**

10.00 - 22.00

Prodajna izložba proizvoda od smokava

19:00

Nastup Duo Dani

**6.9.**  
**NEDJELJA**

10.00 - 22.00

Prodajna izložba proizvoda od smokava

**9.9.**  
**SRIJEDA**

17:00

Stručno predavanje u Velikoj vijećnici  
Dr.sc. Željko Prgomet:

Novi trendovi u uzgoju smokava

Nakon predavanja podjela sadnica i  
konzultacije

Organizator ima pravo promjene programa

## Program u ugostiteljskim objektima:

Posjetite objekte u kojima će se u period 4.-9.9. spravljeni maštovita jela od smokava, a navodimo samo neka:

### Grad Krk

- **Bistro Politin**
- **Cafeteria XVIII st.**  
kolači i torte sa smokvama,  
sladoled
- **Casa del Padrone**  
smokve u čokoladi, razne torte  
od smokava, svježe smokve na  
ledu, smokvenjak, sladoled
- **Cocktail bar Volsonis**  
palačinke, krostate s domaćim  
pekmezom od smokava
- **Konoba Bacchus**  
bruskete sa smokvama  
gorgonzolom i pršutom,  
pikantni biljem i smokvama,  
kruh sa smokvama,  
smokve punjene orasima i  
čokoladom
- **Konoba Kantun**
- **Konoba Maritim**

- **Konoba Nono**
- **Konoba - pizzeria Galija**
- **Pizzeria Mala vrata**  
pizze sa smokvama,  
svježe smokve
- **Restoran hotela Marina**  
salate i hladna predjela sa  
smokvama, grdobina u umaku  
od smokava i badema, teleći  
odrezak u umaku od smokava i  
crnog papra, palačinke,  
pečene smokve u kremi
- **Restoran Karaka**
- **Restoran Krk**
- **Restoran Terasa Diana**  
krema od skute i smokava s  
pršutom, šurlice sa škampima  
i smokvama, janjeći kotlet u  
umaku od smokvi, punjeni  
lungići sa smokvama, rafioli,  
pohane smokve u kremi
- **Restoran Torkul**

### Milohnići

- **Konoba Pud brest**  
smokvenjak, mesna štruca  
punjena domaćim sirom i  
smokvama, palačinke u šatou  
od smokava
- **Konoba Pud prevolt**  
palačinke i kolači sa smokvama

### Vrh

- **Konoba Kuća krčkog pršuta**  
pašteta od pršuta i smokava,  
deserti

### Glavotok

- **Trattoria Glavotok**  
pizze sa smokvama, deserti,  
šurlice s pršutom, puretinom i  
svježim smokvama

# Program of events at Vela placa

4.9.  
FRI

10 am – 10 pm

Fig products selling exhibition

11 am – 1 pm

Fig jam-making workshop,

Volonis Cocktail Bar

7 pm

VS Bona Forma's performance

5.9.  
SAT

10 am – 10 pm

Fig products selling exhibition

7 pm

Duo Dani's performance

6.9.  
SUN

10 am – 10 pm

Fig products selling exhibition

9.9.  
WED

5 pm

An expert lecture in the Great Hall

Dr.sc. Željko Prgomet:

New trends in growing figs

After the lecture, distribution  
of seedlings and consultations

## Program in restaurants:

Here are only some of facilities in which, in the period from 4 - 9 September will be prepared imaginative fig dishes and which we recommend you to visit:

### The city of Krk

- **Bistro Politin**
- **Cafeteria XVIII cent.**  
pastries and cakes with figs,  
ice cream
- **Casa del Padrone**  
chocolate covered figs, a variety  
of cakes with figs, fresh figs  
on ice, smokvenjak (local cake  
with figs), ice cream
- **Cocktail bar Volsonis**  
pancakes, homemade fig jam  
filled tarts
- **Bacchus Tavern**  
bruschette with figs, gorgon-  
zola and prosciutto, spicy pork  
tenderloin with mediterranean  
herbs and figs, fig bread,  
nuts and chocolate stuffed figs
- **Kantun Tavern**
- **Maritim Tavern**
- **Nono Tavern**
- **Galija Tavern and Pizzeria**
- **Pizzeria Mala vrata**  
pizzas with figs, fresh figs
- **Hotel Marina's restaurant**  
salads and cold starters with  
figs, anglerfish in fig and  
almond sauce, veal steak in fig  
and black pepper sauce, pan-  
cakes, baked figs with cream
- **Karaka Restaurant**
- **Krk Restaurant**
- **Terasa Diana Restaurant**  
cream of ricotta and figs with  
prosciutto, šurlice pasta in  
scampi and figs sauce, lamb  
cutlets in fig sauce, fig-stuffed  
pork loin, rafioli pastry, fried  
breaded figs in cream
- **Torkul Restaurant**

### Milohnići

- **Pud brest Tavern**  
smokvenjak (local cake with  
figs), homemade cheese and  
figs stuffed meatloaf, pancakes  
in fig custard sauce
- **Pud prevolt Tavern**  
pancakes and cakes with figs

### Vrh

- **Kuća krčkog pršuta Tavern**  
prosciutto and figs pâté,  
desserts

### Glavotok

- **Glavotok Trattoria**  
pizzas with figs, desserts,  
šurlice pasta with prosciutto,  
turkey and fresh figs sauce



## GASTRO UŽITAK I POVRATAK TRADICIJI

Smokvu koja je stoljećima hranila ljude na Mediteranu, a nepravедno je gurnuta u sjenu, vraćamo na naše jelovnike.

Provjerite što su vam pripremili krčki ugostitelji. U dvadesetak krčkih ugostiteljskih objekata posluživat će se maštovita jela od smokava, kako slatka tako i slana, a na manifestaciji će biti izloženi i zanimljivi proizvodi od smokava. Bit će održan prigodan zabavni program na Veloj placi.

## GASTRONOMIC PLEASURE AND RETURN TO TRADITION

The fig which has been feeding people in the Mediterranean for centuries and unfairly pushed into the shadows will be brought back to our menus.

Check out what the Krk caterers prepared for you. In about twenty Krk catering facilities will be served imaginative fig dishes, both sweet and salty whilst at the event will be exhibited interesting fig products. Occasional entertainment program will take place at Vela placa.

