

12.

Dani
smokava

Fig
Days

KRK

31.8.-2.9.2018.



Vela placa

PROGRAM DOGAĐANJA PROGRAM OF EVENTS

31.VIII. PETAK FRIDAY

10:00 – 22:00

Prodajna izložba
proizvoda od smokava
Fig products selling exhibition

10:00 – 12:00

Radinoca:
Izrada suvenira od naplavina
Workshop:
Making driftwood souvenirs

11:00 – 13:00

Radionica:
Izrada keramičkih smokava
Workshop of making ceramic figs

11:00 – 13:00

Cocktail bar Volsonis
Radionica:
Izrada marmelade od smokava
Fig jam-making workshop

17:00 – 19:00

Radionica: filcanje krčke vune
na temu "SMOKVE"
Workshop: Felting wool
on the theme of figs

17:00 – 20:00

Radionica:
Izrada keramičkih smokava
Workshop of making ceramic figs

19:00

Nastup dječjeg zbora Mići Boduli
Nastup ženske klape Vejanke
Performance of Children's choir Mići
Boduli and women's choir Vejanke

1.IX. SUBOTA SATURDAY

10:00 – 22:00

Prodajna izložba
proizvoda od smokava
Fig products selling exhibition

10:00 – 12:00

Radionica: Izrada smokava od gline
Workshop: Making clay figs

10:00 – 13:00

Radionica:
Izrada keramičkih smokava
Workshop of making ceramic figs

12:00 – 14:00

Radionica:
Filcanje smokve od krčke vune
Workshop: Felting wool figs

17:00 – 19:00

Radionica: Filcanje krčke vune
na temu "SMOKVE"
Workshop: Felting wool
on the theme of figs

18:00 – 20:00

Radionica:
Izrada keramičkih smokava
Workshop of making ceramic figs

20:00

Nastup benda Don Demižon &
Ego3pizze
Performance by the Don Demižon &
Ego3pizze band

2.IX. NEDJELJA SUNDAY

10:00 – 22:00

Prodajna izložba
proizvoda od smokava
Fig products selling exhibition

10:00 – 12:00

Radionoca:
Izrada suvenira od naplavina
Workshop:
Making driftwood souvenirs

11:00 – 13:00

Radionica:
Izrada keramičkih smokava
Workshop of making ceramic figs

12:00 – 14:00

Radionica:
Filcanje smokve od krčke vune
Workshop: Felting wool figs

17:00 – 19:00

Radionica: Filcanje krčke vune
na temu "SMOKVE"
Workshop: Felting wool
on the theme of figs

18:00 – 20:00

Radionica:
Izrada keramičkih smokava
Workshop of making ceramic figs

20:00

Nastup klape Kaštadi
Performance by the Klapa Kaštadi

1.IX. - 17:00h

Stručno predavanje na temu smokava

Dr.sc. Željko Prgomet: Stručno predavanje na temu "Uzgoj smokava u OPG-u". Nakon predavanja podjela sadnica i konzultacije sa predavačem

Expert lecture on figs

Ph.D. Željko Prgomet: an expert lecture on "Growing figs in an OPG (Family farm)". After the lecture, distribution of seeding and consultation.

Radionice organizira: Udruga Opatija Art, Udruga rukotvorine Krk zajedno s gostima iz Slovenije i Ravne Gore
The workshops are organized by: The association of handicrafts Krk with guests
from Slovenia and Ravna Gora (Cro), Opatija Art Association

Program u ugostiteljskim objektima:

Posjetite krčke ugostiteljske objekte u kojima će se u period od 31. kolovoza do 2. rujna pripremati raznolika maštovita jela sa smokvama, kako slatka tako i slana, navodimo samo neka od njih:

Program in restaurants:

Here are only some of facilities in which, in the period from 31st August to 2nd September, will be prepared imaginative fig dishes and which we recommend you to visit:

Grad Krk The city of Krk

BISTRO POLITIN

raznolika slana i slatka jela sa smokvama
a variety of sweet and savory dishes with figs

CAFETERIA XVIII ST.

CAFETERIA XVIII CENT.

svježe smokve, tri vrste sladoleda sa smokvama, kupovi sa smokvama, kolači sa smokvama
fresh figs, three types of ice cream with figs, fig sundaes, fig cakes

CASA DEL PADRONE

krostata od smokava, krčka kneginja, ledeni vjetar sa smokvama, sladoled od smokava, torta od smokava, smokvenjak
fig filled tarts, Dutchess of Krk cake, fig icy wind cake, fig ice cream, fig cake, smokvenjak (local cake with figs)

COCKTAIL BAR VOLSONIS

palačinke, krostate sa domaćim pekmezom od smokava
pancakes, homemade fig jam filled tarts

RESTORAN HARBOUR

RESTAURANT HARBOUR

steak u umaku od suhih smokava, šurlice sa škampima i smokvama
steak in a sauce of dried figs, šurlice with shrimp and figs

PIZZERIA MALA VRATA

MALA VRATA PIZZERIA

pizza sa smokvama
pizza with figs

KONOBA - PIZZERIA GALIJA

GALIJA TAVERN AND PIZZERIA

RESTORAN KARAKA

KARAKA RESTAURANT

sušene smokve na kremi od mascarponea i cimeta sa prhkim tijestom
dried figs in mascarpone cream and cinnamon with pastry dough

RESTORAN KRK

KRK RESTAURANT

biftek u umaku od smokava
steak in fig sauce

Milohnići

KONOBA PUD BREST

PUD BREST TAVERN

smokvenjak, mesna štruca
punjenja domaćim sirom i smokvama, palačinke u šatou od smokava
smokvenjak (local cake with figs), homemade cheese and figs stuffed meatloaf, pancakes in fig custard sauce

KONOBA POD PREVOLT

POD PREVOLT TAVERN

palačinke i kolači sa smokvama
pancakes and cake with figs

Vrh

KONOBA KUĆA KRČKOG PRŠUTA

KUĆA KRČKOG PRŠUTA TAVERN

pašteta od pršuta i smokava, deserti
prosciutto and figs pâté, desserts

KONOBA MARIJA

MARIJA TAVERN

raznolika jela sa smokvama
various fig dishes

Glavotok

TRATTORIA GLAVOTOK

GLAVOTOK TAVERN

pizze za smokvama, biftek u umaku od smokava, šurlice i razni deserti sa suhim smokvama
pizza with dried figs, steak in a sauce of figs, šurlice (home-made local pasta) and various desserts with dried figs

Gastro užitak i povratak tradiciji

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

Kao svojevrsni ulazak u jesen od 31. kolovoza do 2. rujna u Gradu Krku održati će se **12. Dani smokava.**

Uz prodajnu izložbu raznolikih proizvoda od smokava, zabavnog programa te radionica koje će se održati na trgu Vela placa pripremljena je i gastronomska ponuda temeljena na ovoj mediteranskoj voćki. U krčkim ugostiteljskim objektima moći ćete kušati raznolika slatka ali i slana jela od ove poslastice.

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.

As a kind of entry in to the autumn season from the 31st August till the 2nd September in the City of Krk will be held on the **12th Fig days.**

Along with the sale exhibition of various figurine products, entertainment programs and workshops that will take place at Vela placa square, a gastronomic offer based on this Mediterranean fruit is also prepared. In the Krk restaurants you will be able to taste a variety of sweet and salty dishes from this treat.

www.tz-krk.hr

 [@KrkStory](https://www.instagram.com/KrkStory)

 [krkhistoryculture](https://www.facebook.com/krkhistoryculture)

