



Dani smokava Fig Days Krk since 2007

26.8.-4.9.2022.

Posebna ponuda
u ugostiteljskim objektima

Special offer:
Fig-based dishes at Krk's restaurants

GRAD KRK TOWN OF KRK

STREET FOOD MEZZINO

[Ježevac Premium Camping Resort]

Plavnička 37, Krk | tel. +385 91 911 2015

Mezzino Smoky Burger + crispers

Mezzino Smoky Burger + crispers

BISTRO PUNTA DI GALETTO

Šetalište Dražica 3a, Krk | tel. +385 91 602 6394

Zapečeni svinjski file s mediteranskim preljevom od smokava, pizza s pršutom, riccotom i svježim smokvama, mascarpone krema sa smokvama
Baked pork fillet with Mediterranean fig topping, pizza with prosciutto, ricotta and fresh figs, mascarpone cream with figs

RESTORAN OLIVA

[Krk Premium Camping Resort]

Narodnog preporoda 80, Krk

tel. +385 98 449 737

Svinjski file u umaku od smokava

Pork loin in fig sauce

BISTRO PORTELLA

Alojzija Stepinca 8, Krk | tel. +385 98 1736 666

Pečene smokve s pršutom i listićima sira na posteljici od rukole, filet mignon u umaku od smokava sa zapečenom palentom, mascarpone krema sa smokvama u prošek

Baked figs with prosciutto and cheese leaves on a bed of rocket salad, fillet mignon in fig sauce with baked polenta, mascarpone cream with figs in "Prošek" (dessert wine)

COCKTAIL BAR VOLSONIS

Vela placa 8, Krk | tel. +385 51 880 249

Palačinke i krostate s domaćim džemom od smokava

Crepes and crostatas with homemade fig jam

RESTORAN HARBOUR [Hotel Maritim]

Lukobran 2, Krk | tel. +385 51 499 049

Biftek u umaku od jadranskih kozica i smokava s prilogom, šurlice u umaku od kozica i smokava

Steak in shrimp and fig sauce with side dish, homemade pasta šurlice with shrimp and fig sauce

RESTORAN MARINA BLUE

[Hotel Marina]

Obala hrvatske mornarice 8, Krk

tel. +385 51 221 128

File kovača s glaziranim smokvama u prošek, cheesecake s karameliziranim smokvama i prženim bademima

John Dory fillet with glazed figs in "Prošek" (dessert wine), cheesecake with caramelized figs and almonds

VIKTOR & KOKO FOOD & WINE BAR

Antuna Mahnića 17, Krk | tel. +385 91 539 6474

Viktor & Koko hladna plata "Fig Days",

„Pasta Fig Days“ (ručno rađena tjestenina u umaku pršut i smokve), krostata sa svježim smokvama

Viktor & Koko cold appetizers „Fig Days“, Pasta „Fig Days“ (handmade pasta in prosciutto and fig sauce), crostata with fresh figs

MALO MISTO - WINE & DINE

J.J.Strossmayera 3, Krk | tel. +385 99 3390 579

Bruschette s domaćom smokvom, pršutom i burratom, Gurmanski burger s umakom od smokve, smokva i "Prošek Stina"

Bruschettas with figs, prosciutto and burrata cheese, Gourmet burger with fig sauce, figs and "Prošek Stina"

CASA DEL PADRONE

Šetalište sv. Bernardina 5, Krk

tel. +385 95 9199 459

Degustacijski meni Smokva:

Bruschetta Smokvica (jadranske kozice zapečene u smokvi s gorgonzolom dolce), Pačji smokvenjak (file patke, chutney od smokve i medium pikant papričica iz domaćeg uzgoja, krčke šurlice u finom umaku od patke), Janjčić u smokvi (meso krčkog janjčića u krusti svježih smokvi, sorte Petrovača i krčkog ovčjeg sira, espuma s češnjakom i janjeći gravy umak), Smokva Slatkica (mousse od smokve, bijele čokolade i meda s tartufima)

Fig-themed tasting menu:

Little fig bruschetta (baked fig stuffed with Adriatic prawns and sweet gorgonzola cheese), Traditional fig cake with duck (duck fillet, fig chutney with medium-hot locally grown chilli peppers, "Šurlice" traditional homemade pasta in fine duck sauce),

Lamb in a fig (Krk lamb meat in a crust of petrovača figs and Krk sheep cheese, garlic foam and lamb gravy),

Sweet fig (fig, white chocolate and truffle honey mousse)

VRH

KONOBA MARIJA

Gušternica 53, Vrh | tel. +385 91 721 3782

Panna cotta s marmeladom od smokava, slatka pizza sa smokvama i svježim sirom, brownies s komadićima smokve i marmeladom, porchetta sa začinskim biljem i smokvama

Panna cotta with fig jam, sweet pizza with figs and cottage cheese, brownies with fig pieces and jam, porchetta with herbs and figs

KONOBA KUĆA KRČKOG PRŠUTA

Bok od Brozića 40, Vrh

tel. +385 51 686 098

Pašteta od krčkog pršuta, desert Krčka jedra Prosciutto pâté, dessert "Krk Sails"

GLAVOTOK

RESTORAN TRATTORIA GLAVOTOK

Glavotok 4, Glavotok | tel. +385 51 867 880

Teleći medaljoni à la chef u umaku od smokava, pizza Veglia sa smokvama, pijane palačinke sa smokvama

Veal medallions à la chef in fig sauce, pizza Veglia with figs, drunken pancakes with figs

MILOHNIĆI

KONOBA PUD BREST

Milohnići bb | tel. +385 51 862 111

Palačinke u šatou od smokava

Crepes in fig custard sauce

KONOBA POD PREVOLT

Milohnići 16 | tel. +385 51 862 149

Palačinke i kolači sa smokvama

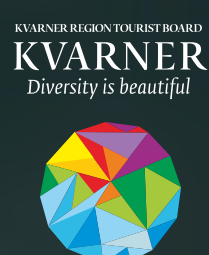
Crepes and fig cakes



2.-4.9.

SAJAM · RADIONICE
GLAZBENI PROGRAM

MARKET · WORKSHOPS
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Organizator zadržava pravo izmjene programa.
The organiser reserves the right to change the programme as necessary.

