

2.-4.  
IX.2016.



10. Dani  
smokava  
Krk

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



# Program događanja na Veloj placi

## 2. rujan (petak)

10:00 – 22:00

Prodajna izložba  
proizvoda od smokava

11:00 – 13:00

Radionica izrade  
keramičkih smokava

11:00 – 13:00

Radionica izrade marmelade od  
smokava, cocktail bar Volonis

17:00 – 20:00

Radionica izrade  
keramičkih smokava

17:00 – 20:00

Radionica filcanja vune

19:00

Nastup VS Bona Forma

## 3. rujan (subota)

10:00 – 22:00

Prodajna izložba  
proizvoda od smokava

10:00 – 13:00

Radionica filcanja vune

10:00 – 13:00

Radionica izrade  
keramičkih smokava

18:00 – 20:00

Radionica filcanja vune

18:00 – 20:00

Radionica izrade  
keramičkih smokava

19:00

Nastup dječjeg zbora  
Mići Boduli

## 4. rujan (nedjelja)

10:00 – 22:00

Prodajna izložba  
proizvoda od smokava

11:00 – 13:00

Radionica filcanja vune

11:00 – 13:00

Radionica izrade  
keramičkih smokava

18:00 – 20:00

Radionica filcanja vune

18:00 – 20:00

Radionica izrade  
keramičkih smokava

19:00

Nastup klape Nono

### Stručno predavanje u Cocktail baru Volsonis – 3. rujan (subota), 17:00 sati

Dr.sc. Željko Prgomet, *Odabir sorata smokava za okućnicu i plantažni uzgoj.*

Nakon predavanja podjela sadnica i konzultacije.

## Program u gostiteljskim objektima:

Posjetite objekte u kojima će se u period 2.-4.9. spravljati maštovita jela sa smokvama, navodimo samo neka:

### Grad Krk

- **Bistro Politin**
- **Cafeteria XVIII st.**  
kolači i torte sa smokvama, sladoled
- **Casa del Padrone**
- **Cocktail bar Volsonis**  
palačinke, krostate sa domaćim pekmezom od smokava
- **Konoba Bacchus**
- **Konoba Maritim**  
steak u umaku od suhih smokava, šurlice sa škampima i smokvama

- **Konoba - pizzeria Galija**
- **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**  
sušene smokve na kremi od mascarponea i cimeta sa prhkim tijestom

- **Restoran Krk**  
biftek u umaku od smokava
- **Restoran Terasa Diana**
- **Restoran Torkul**

### Milohnići

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

### Vrh

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

### Glavotok

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

# Program of events at Vela placa

## 2.9. (friday)

10:00 – 22:00

Fig products selling exhibition

11:00 – 13:00

Making ceramic figs workshop

11:00 – 13:00

Fig jam making workshop,  
cocktail bar Volonis

17:00 – 20:00

Making ceramic figs workshop

17:00 – 20:00

Felting wool workshop

19:00

VS Bona Forma's performance

## 3.9. (saturday)

10:00 – 22:00

Fig products selling exhibition

10:00 – 13:00

Felting wool workshop

10:00 – 13:00

Making ceramic figs workshop

18:00 – 20:00

Felting wool workshop

18:00 – 20:00

Making ceramic figs workshop

19:00

Miči Boduli kids choir  
Performance

## 4.9. (sunday)

10:00 – 22:00

Fig products selling exhibition

11:00 – 13:00

Felting wool workshop

11:00 – 13:00

Making ceramic figs workshop

18:00 – 20:00

Felting wool workshop

18:00 – 20:00

Making ceramic figs workshop

19:00

Performance by Klapa Nono

### Expert lecture in Cocktail bar Volonis – 3.9. (saturday), 17:00 h

Ph.D. Zeljko Prgomet. After the lecture, a distribution of saplings and consultation.

## 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**
- **Cocktail bar Volonis**  
pancakes, homemade fig jam filled tarts
- **Bacchus Tavern**
- **Maritim Tavern**  
steak in a sauce of dried figs, šurlice with shrimp and figs

- **Galija Tavern and Pizzeria**
- **Hotel Marina's restaurant**  
salads and cold starters with figs, anglerfish in fig and almond sauce, veal steak in fig and black pepper sauce, pancakes, baked figs with cream
- **Karaka Restaurant**  
dried figs in mas-carpone cream and cinnamon with pastry dough

- **Krk Restaurant**  
steak in fig sauce
- **Terasa Diana Restaurant**
- **Torkul Restaurant**

### Milohnići

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

### Vrh

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

### Glavotok

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

# Gastro užitak i povratak tradiciji

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

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

# Gastro pleasure and return of tradition

Fig tree , which for centuries nourished people in the Mediterranean and was unfairly pushed into the shadows , we need to bring back to our menus .

Make sure to check what the Krk caterers have prepared for you. Twenty Krk restaurants will serve imaginative dishes of figs , how sweet and salty, on the event there will be an interesting Fig product exhibition and entertainment program at the Great Square .



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