

9. mjesec plave ribe

THE OILY FISH MONTH

CRIKVENICA/DRAMALJ/JADRANOVO/SELCE


Rivijera
Crikvenica

1.-30.6.2021.



**POSEBNA PONUDA
SPECIAL OFFER**

CRIKVENICA – trabakul, karoca,
hotel esplanade

SELCE – riva, ulika, kantunić

JADRANOVO – feral

DRAMALJ – domino

rivieracrikvenica.com

**Cesta plave ribe
The Oily Fish Route**

 [crikvenica_croatia](https://www.instagram.com/crikvenica_croatia)

 [Crikvenica - Croatia](https://www.facebook.com/Crikvenica-Croatia)



Organizator: Turistička zajednica Grada Crikvenice
Pokrovitelji: Grad Crikvenica, Eko-Murvica d.o.o.



posebnu ponudu

JELA U PROMOTIVNOM MJESECU PLAVE RIBE MOŽETE KUŠATI PO CIJENI OD 100 KN U SLJEDEĆIM UGOSTITELJSKIM OBJEKTIMA:

special offer

OF DISHES IN THE PROMOTIONAL OILY FISH MONTH YOU CAN TASTE AT A SPECIAL PRICE OF 100 KN IN THE FOLLOWING RESTAURANTS:



crikvenico

RESTORAN - RESTAURANT „ESPLANADE“

- Carpaccio od tune s couliesom od crvene naranče / Tuna carpaccio with orange coulis
- File škombra u umaku od sušenih rajčica / Mackerel fillet in dried tomato sauce
- Semifreddo od lješnjaka u karameli / Hazelnut semifreddo with caramel sauce

- Marinirani inćuni s kremom od poriluka i aromatiziranim kruhom, tuile od cikle / Marinated anchovies with leek cream and aromatised bread, beetroot tuile
- File srdele u tempuri od kopra / Sardine fillet in dill tempura
- Čokoladno čudo / Chocolate miracle

KONOBA - TAVERN "KAROCA"

- Carpaccio od inćuna / Anchovy Carpaccio
- Pljeskavica od tune s blitvom na dalmatinski / Tuna Burger with Dalmatian Swiss chard
- Palačinke s umakom od naranče / Pancakes with orange sauce

KONOBA - TAVERN "TRABAKUL"

- Rupice na palenti / „Rupice“ Fish balls on Polenta
- Zapečena skuša u pećnici s krumpirom i povrćem / Roast mackerel with potatoes and vegetables
- Crikvenička palačinka / Crikvenica pancake



selce

RESTORAN - RESTAURANT „KANTUNIĆ“

- Salata od dimljene tune / Smoked tuna salad
- Lokarda na žaru s blitvom na Dalmatinski / Grilled mackerel with Dalmatian Swiss chard
- Desert po izboru šefa kuhinje/ Chef dessert

KONOBA - TAVERN „RIVA“

- Kanapei sa slanim inćunima / Anchovy Canapes
- Selačke kolubice s blitvom i krumpirom / „Selačke kolubice“ (fish balls) with Swiss chard and potatoes
- Palačinke sa džemom od smokava / Pancakes with fig jam

KONOBA - TAVERN „ULIKA“

- Pašteta od tune sa sezamom na rikuli / Tuna pate with sesame on arugula
- File plave ribe - krema od celera - blitva krumpir / Oily fish fillet - celery cream - Swiss chard and potatoes
- Crikvenička štrudla / Crikvenica strudel



Jadranovo

KONOBA - TAVERN „FERAL“

- Riblja juha / Fish soup
- Tuna na žaru s umakom od rajčice i palentom / Grilled tuna with tomato sauce and polenta
- Sladoled s vrućim borovnicama / Ice cream with warm blueberry sauce



dromalj

RESTORAN - RESTAURANT „DOMINO“

- Marinirana tuna u smeđem šećeru i soli s umakom od meda, gorke naranče, mediteranskog bilja i aceto balsamica - prepečeni kruh s maslinovim uljem / Marinated tuna in brown sugar and salt, with honey, bitter orange, mediterranean spices and aceto balsamico dressing - toasted bread with olive oil
- Crikveničke rupice s blitvom na dalmatinski / „Crikveničke rupice“ (fish balls) with Dalmatian Swiss chard
- Desert po izboru šefa kuhinje/ Chef dessert