



KRK
1.-3.IX.

11. Dani smokava Krk

11th Fig Days Krk



KRK
grad povijesti i kulture

Program događanja na Veljoj placi

Program of events at Vela placa

1.IX. PETAK FRIDAY

10:00 – 22:00

Prodajna izložba
proizvoda od smokava
Fig products selling exhibition

11:00 – 13:00

Radionica:
Izrada keramičkih smokava
Workshop of making
ceramic figs

11:00 – 13:00
Cocktail bar Volonis

Radionica:
Izrada marmelade od smokava
Fig jam-making workshop

17:00 – 19:00

Radionica: Izrada
keramičkih ribica i smokava
Workshop of making
ceramic fish and fig

17:00 – 20:00

Radionica:
Izrada keramičkih smokava
Workshop of making
ceramic figs

19:00

Nastup VS Bona Forma
Nastup Klape Nono
Performance by VS Bona forma
and Klape Nono

2.IX. SUBOTA SATURDAY

10:00 – 22:00

Prodajna izložba
proizvoda od smokava
Fig products selling exhibition

10:00 – 12:00

Radionica: Filcanje vune
Workshop of Felting wool

10:00 – 13:00

Radionica:
Izrada keramičkih smokava
Workshop of making
ceramic figs

17:00 – 19:00

Radionica:
Izrada drvenih jedrilica
Workshop of making
wooden sailboats

18:00 – 20:00

Radionica:
Izrada keramičkih smokava
Workshop of making
ceramic figs

19:00

Nastup KUD Vrh
Nastup Gradske glazbe Krk
Performance by the
Vrh Folklor Group
Performance of the
Krk Brass Orchestra

3.IX. NEDJELJA SUNDAY

10:00 – 22:00

Prodajna izložba
proizvoda od smokava
Fig products selling exhibition

11:00 – 13:00

Radionica:
Izrada keramičkih smokava
Workshop of making
ceramic figs

17:00 – 19:00

Radionica: Filcanje vune
Workshop of Felting wool

18:00 – 20:00

Radionica:
Izrada keramičkih smokava
Workshop of making
ceramic figs

19:00

Nastup KUD Punat
Performance by the
Punat Folklor Group

Radionice organizira:
Udruga Opatija Art, Udruga
rukotvorine Krk i OPG Josip Gršković
The workshops are organized by: The
association of handicrafts Krk, Opatija
Art Association and OPG Gršković

Organizator ima pravo promjene programa

Program u ugostiteljskim objektima:

Posjetite krčke ugostiteljske objekte u kojima će se u period od 1. – 3. 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 1st -3rd 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.

kolači i torte sa smokvama,
sladoled
pastries and cakes with figs,
ice cream

CASA DEL PADRONE

slastice sa smokvama
pastries with figs

COCKTAIL BAR VOLSONIS

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

KONOBA MARITIM MARITIM TAVERN

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 HOTELA MARINA HOTEL MARINA'S RESTAURANT

suhe smokve s krčkim pršutom i
ovčjim sirom, grdobina u umaku
od smokava i badema, teleći
odrezak u umaku od smokava i
crnog papra, palačinke s nadjevom
od smokava
dried figs with prosciutto and
sheep cheese, monkfish with figs
and almond sauce, veal steak
with figs and black pepper sauce,
pancakes stuffed with fig jam

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

palacinke 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

GLAVOTOK

TRATTORIA GLAVOTOK GLAVOTOK TAVERN

pizze za smokvama,
razni deserti sa suhim smokvama
pizza with dried figs, šurlice with
prosciutto and dried figs

Stručno predavanje u Cocktail baru Volsonis – 2. rujna (subota), 17:00 sati

Dr.sc. Željko Prgomet. Nakon predavanja podjela sadnica i konzultacije.

Expert lecture in Cocktail bar Volsonis – 2.9. (saturday), 17:00 h

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





Gastro užitak i povratak tradiciji

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

Kao svojevrsni ulazak u jesen od 1. – 3. rujna u Gradu Krku održati će se **11. 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 1st till the 3rd September in the City of Krk will be held on the **11th Fig days**.

Along with the sale exhibition of various figurine products, entertainment programs and workshops that will take place at Vela plac 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

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