



10. MJESEC PLAVE RIBE

The Oily
9.-30.9.2022. Fish Month

@crikvenica_croatia
Crikvenica - Croatia
rivieracrikvenica.com

RIVIJERA CRIKVENICA

Crikvenica / Dramalj / Jadranovo / Selce

Mjesec plave ribe

9.-30. rujna 2022.

PREZENTACIJA PROJEKTA "CESTA PLAVE RIBE" I OTVARANJE "MJESECA PLAVE RIBE"

9.9. CRIKVENICA, TRG STJEPANA RADIĆA 18:00 – 24:00

- **COOKING SHOW U IZVEDBI POZNATIH KUHARA**

"Šarun i chilli" (chef Dino Galvagno)

šarun, *relish* od breskve, zelene rajčice, *chilli* i prženi krumpir

"The Atlantic and The Adriatic" (chef Kathy Evans)

složenac od irske dimljene skuše i krumpira

"Brudet od plave ribe na moderan način" ("Balustrada")

- **"JADRANSKA TUNA IZ MORA NA TANJUR" BY "JADRAN" D.D.**

Dolazak ribarskog broda s tunom u luku Crikvenica

Meni od svježe jadranske tune:

Tuna *steak* na grillu s mediteranskom salatom od povrća

Tris *sushi* s tunom

(Tekone *sushi* s mariniranom tunom, umaci sa sojom)

Brodet od jadranskih delicija s palentom

(tuna, kozice, školjke, lignje, fileti bijele ribe)

- **"KVARNER WINES" – SAJAM LOKALNIH VINA**

Uparivanje svih pripremljenih jela s lokalnim vinima uz *sommelierke*,
ambasadorice kvarnerskog vinskog podneblja:

Ines Matić Matešković, Lucija Matijević, Marinela Mrkonja,

Martina Škarica i Monika Neral

- **DODJELA CERTIFIKATA UGOSTITELJSKIM OBJEKTIMA KOJI SU DIO
PROJEKTA "CESTA PLAVE RIBE"**

- **ZABAVNI PROGRAM UZ KLAPU "RIŠPET" I TRIO "CRIKVENICA"**

Tijekom mjeseca posvećenog vladarici tradicionalne gastronomije našega kraja, počastite svoje nepce kreativnim menijima u odabranim ugostiteljskim objektima...

9.9. – 30.9. POSEBNA PONUDA JELA OD PLAVE RIBE

CRIKVENICA: “Burin”, “Karoca”, “Trabakul”,
restorani hotela “Crikvenica”, “Esplanade” i “Stypia”

JADRANOVO: “Feral”

SELCE: “Kantunić”, “Riva” i “Uluka”

Meni u 3 slijeda po cijeni od 150,00 kn / meni u 5 slijedova po cijeni od 240,00 kn

Želite li razmaziti svoja osjetila na najvišoj razini, za vas smo pripremili “ljubavnu priču” ribe i vina, točnije, sljubljivanje plave ribe i vina Kvarnera:

“PLAVA RIBA U VINSKOM ZAGRLJAJU”

24.9. Crikvenica, Restoran hotela “Esplanade” 18:00

MENI: “Plavuše bez kostiju”

- *Carpaccio* od sabljjarke
- Tartar od tune
- Palentoni sa srdelama, *mozzarellom* i pomidorima
- *Confit* od filea skuše s bobom i slanutkom
- Riblje okruglice u pikantnom umaku s domaćim crnim njokima
- Crikveničke palačinke u vinskom šatou

rezervacija: +385 51 785 006 / esplanade@jadran-crikvenica.hr

30.9. Crikvenica, Restoran “Burin” 19:00

MENI: “S mora na pijat”

- INĆUN – marinirani inćun, skuta, agrumi, kelj
- TUNA – panceta od tune, aioli, korabica, bao bun
- LUC – konfitiran luc u dimljenom ulju, paprika
- SKUŠA – gratinirana skuša, kisela šalota, palenta, umak od pečene rajčice
- PALAMIDA – *steak* od palamide, cikla, blitva
- SMOKVA – skuta, tonka, smokva

rezervacija: +385 51 785 209 / +385 98 326 625 / ratkokatunar5@gmail.com

Vaše jedinstveno gastronomsko putovanje ima za cilj
dvije lokacije, korak do mora...

VIKEND GASTRO EVENTI U CRIKVENICI I SELCU

- **16.-18.9. i 23.-25.9. Crikvenica, Preradovićeva ulica**
posebna gastro ponuda jela od plave ribe
(tuna burger, tartar od plave ribe, moderna verzija rupica),
vinski kutak, *craft* pivo "Kirica" **18:00 - 23:00**
 - 16.9. Nastup glazbenog sastava "Baruffa"
 - 17.9. DJ večer
 - 18.9. *Cooking show* 10:00 – 13:00 / DJ večer 18:00 – 23:00
 - 23.9. Nastup glazbenog sastava "Fortunal"
 - 24.9. DJ večer
 - 25.9. *Cooking show* 10:00 – 13:00 / DJ večer 18:00 – 23:00
- **9.-11.9., 16.-18.9. i 23.-25.9. Selce, "Tunar" Beach bar bistro**
posebna gastro ponuda jela od plave ribe **18:00 – 22:00**
(tartar od tune, tartar od divljeg lososa, Cezar salata sa sabljarkom,
tuna *steak* s avokadom i mangom, domaće šurlice sa slanim inćunima
i crnim tartufom, tuna *steak* „Nobu“, sabljarka *steak* „Big game“,
"losos *steak* „Wild Alaskan")
petak (9.9., 16.9., 23.9.) i nedjelja (11.9., 18.9., 25.9.)
glazbeni program, *cooking show*
 - 10.9. nastup klape "Kala"
 - 17.9. nastup klape "Kala"
 - 24.9. nastup glazbenog sastava "Coffee Shop Acoustic"

Korak po korak, s jedne ceste krenimo na drugu... Na kraju tog puta
čeka nas jedinstveni doživljaj - red jazz, red jela od plave ribe i zrno
umjetnosti na Kotoru...

- **24.9. "RIB-ART NA KOTORU", Crikvenica, štirna na Kotoru 16:00 – 19:00**
Jazz nastup - Damjan Grbac i "GILPUJA" – "100 šterni, čo!"
Ponuda autohtonih jela od plave ribe
Likovna radionica s Marijanom Mavrićem
Prijave na radionicu: prijava@tzg-crikvenice.hr

Oily fish month

9th - 30th September 2022.

PRESENTATION OF THE "OILY FISH ROUTE" PROJECT AND OPENING OF THE "OILY FISH MONTH"

SEPTEMBER, 9th CRIKVENICA, STJEPAN RADIĆ SQUARE 6 PM – 12 AM

- **COOKING SHOW BY RENOWNED CHEFS**

- **'Horse mackerel and chilli' (Chef Dino Galvagno)**

- horse mackerel, peach relish, green tomatoes, chilli and fried potatoes

- **'The Atlantic and The Adriatic' (Chef Kathy Evans)**

- casserole with Irish smoked mackerel and potatoes

- **'Brudet from oily fish in a modern way' ('Balustrada')**

- **'ADRIATIC TUNA FISH FROM SEA TO PLATE' BY 'JADRAN' D.D.**

Arrival of the fishing boat with tuna in the main port of Crikvenica

Menu from fresh Adriatic tuna:

Grilled tuna steak with Mediterranean vegetable salad

Tris sushi with tuna

(Tekone sushi with marinated tuna, soya sauces)

Brudet of Adriatic delicacies with polenta

(tuna, prawns, clams, calamari, white fish fillets)

- **'KVARNER WINES' – WINE FAIR OF LOCAL WINES**

- **Pairing of all prepared dishes with local wines by sommeliers
ambassadors of the Kvarner wine region:**

- Ines Matić Matešković, Lucija Matijević, Marinela Mrkonja,
Martina Škarica and Monika Neral

- **CERTIFICATION OF THE RESTAURANTS PARTICIPATING
IN THE PROJECT 'OILY FISH ROUTE'**

- **MUSICAL – ENTERTAINING PROGRAM WITH KLAPA 'RIŠPET' & 'TRIO CRIKVENICA'**

During the month dedicated to the queen of our regions traditional gastronomy, treat yourself with creative menus in selected restaurants and taverns...

9th – 30th SEPTEMBER SPECIAL OFFER OF OILY FISH DISHES:

CRIVENICA: 'Burin', 'Karoca', 'Trabakul',
hotel restaurants 'Crikvenica', 'Esplanade' and 'Stypia'

JADRANOVO: 'Feral'

SELCE: 'Kantunić', 'Riva' and 'Ulika'

3-course menu at a price of HRK 150,00 / 5-course menu at a price of HRK 240,00

If you are out to spoil your senses, than for you we have prepared a love story of fish and wine, or to be exact, pairing of the oily fish and wine of the region of Kvarner:

"OILY FISH IN EMBRACE OF WINE"

September, 24th Crikvenica, Hotel restaurant 'Esplanade' 6 PM

MENU: 'Plavuše bez kostiju' (boneless oily fish)

- Swordfish carpaccio
- Tuna tartare
- Palentoni with sardines, mozzarella and cherry tomatoes
- Mackerel fillet confit with broad beans and chickpeas
- Fish balls in spicy sauce with homemade black gnocchi
- Crikvenica pancakes in wine chateau

Reservation: +385 51 785 006 / esplanade@jadran-crikvenica.hr

September, 30th Crikvenica, Restaurant 'Burin' 7 PM

MENU: 'S mora na pijat' (From sea to plate)

- ANCHOVY - marinated anchovy, cottage cheese, citrus fruits, 'Savoy' cabbage
- TUNA - tuna pancetta, aioli, kohlrabi, bao bun
- LITTLE TUNNY - Little tunny confit in smoked oil, paprika
- MACKEREL – gratinated mackerel, pickled red onion, polenta, roasted tomato sauce
- BONITO FISH – Bonito fish steak, beetroot, Swiss chard
- FIG - cottage cheese, tonka bean, fig

Reservation: +385 51 785 209 / +385 98 326 625 / ratkokatunar5@gmail.com

Your unique gastronomy journey for its goal has two destinations,
just a step away from the sea...

WEEKEND GASTRO EVENTS IN CRIKVENICA & SELCE

- **September, 16th-18th & 23rd-25th Crikvenica, Preradovićeva street**

Special gastro offer of oily fish dishes
(Tuna burger, Oily fish tartare, Rupice (fish balls) in modern way),
Wine corner, Craft beer 'Kirica' **6 PM - 11 PM**

September, 16th Performance by musical band 'Baruffa'

September, 17th DJ Night

September, 18th Cooking show 10 AM -1PM / DJ Night 6 PM – 11 PM

September, 23rd Performance by musical band 'Fortunal'

September, 24th DJ Night

September, 25th Cooking show 10 AM – 1 PM / DJ Night 6 PM – 11 PM

- **September, 9th-11th, 16th-18th & 23rd-25th Selce, Beach bar bistro 'Tunar'**

Special gastro offer of oily fish dishes **6 PM-10 PM**

(Tuna tartare, Wild salmon tartare, Caesar salad with swordfish,
Tuna steak with avocado and mango, Homemade 'šurlice' (pasta) with
salted anchovies and black truffle, Tuna steak 'Nobu',
Swordfish steak 'Big game', Salmon stake 'Wild Alaskan')

Friday (September, 9th, 16th, 23rd), Sunday (September, 11th, 18th, 25th)
music program, cooking show

September, 10th Performance by vocal band klapa 'Kala'

September, 17th Performance by vocal band klapa 'Kala'

September, 24th Performance by musical band 'Coffee Shop Acoustic'

**Step by step, across the street...to your journeys end, where a special
experience awaits your presence - sound of jazz, taste of oily fish and
a touch of art on Kotor hill.**

- **September 24th - 'RIB-ART AT KOTOR', Crikvenica
by the old water well on Kotor 4 PM - 7 PM**

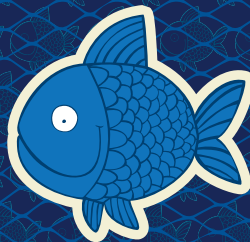
Jazz performance by Damjan Grbac & 'GIIPUJA' – '100 šterni, čo'
Offer of traditional oil fish dishes

Art workshop with Marijan Mavrić (renowned painter from Selce)

Registration: prijava@tzg-crikvenice.hr

Više informacija

/ more information:



CESTA PLAVE RIBE THE OILY FISH ROUTE

Organizator / Organizer:

Turistička zajednica Grada Crikvenice

Suorganizatori / Co-organizers:

„Jadran“ d.d., Cocktail bar „Balustrada“, Kavana „Toš“, Ugostiteljski obrt „Feral“ i bistro „Tunar“

Partneri projekta / Project partnership:

restorani: „Burin“ i „Kantunić“, restorani hotela „Crikvenica“, „Esplanade“ i „Stypia“, konobe: „Feral“, „Karoca“, „Riva“, „Trabakul“ i „Ulika“, Vinska kuća „Pavlomir“, „Eko selo Selce“ d.o.o., „Kvarner Wines“, Obrt za sommelierske edukacije i usluge „Vinner“, „Drivenik Brewery“ i JD „Val“

Pokrovitelji / Sponsors:

Grad Crikvenica, „Eko Murvica“ d.o.o., ŽLU Crikvenica, Turistička zajednica Kvarnera, „Kvarner Maritime Heritage“, „Fest“ d.o.o.



H Y P E R

