



12. MJESEC PLAVE RIBE

The Oily Fish Month



 @rivieracrikvenica
 crikvenica_croatia
www.rivieracrikvenica.com

Organizator:
Turistička zajednica
Grada Crikvenice

Suorganizatori:
„Jadran“ d.d., „Jarun ideja“ d.o.o.,
„Clotilda“ d.o.o.,
„Feral“ obrt za ugostiteljstvo,
restoran „Burin“;
Udruženje vinara „Vina Kvarnera“;
Udruga vinara, vinogradara
i maslinara „Sveta Lucija“;
„Grand Village Estate Winery“;
„Fest“ d.o.o., SS „Dr. Antun Barac“;
„Eko – Murvica“ d.o.o.,
konoba „Karoca“;
konoba „Trabakul“, konoba „Ullka“;
restoran „Domino“;

restorani hotela:
„Crikvenica“;
„Esplanade“;
„Miramare“;
„Aminess Younique Narriv“;
„Marina“

Pokrovitelji:
Grad Crikvenica,
ŽLU Crikvenica,
TZ Kvarnera,
i Kvarner europska regija
gastronomije 2026

RIVIJERA CRIKVENICA

20.9. - 20.10.2024.

_____ Crikvenica _____

_____ Dramalj _____

_____ Jadranovo _____

_____ Selce _____

Presentation of the
'Oily Fish Route' project
and opening of the 'Oily Fish Month'

FRIDAY September 20th

CENTER 6 pm - 12 midnight

- 6 pm **'The Sea of Colours'**
- art workshop for children & educational memory game
- 6 pm **Cooking show: chef Hrvoje Zirojević**
Focaccia with mackerel; Anchovy in Blue
Host of the entertainment program: Domagoj Jakopović – Ribafish & Gracian Čop
- 6 pm **'The Sea on a Plate'** - special fish cuisine by 'Jarun Ideja'
- 6 pm **„Blue – Fish & Cocktails“** - special offer of cocktails and oily fish dishes
- 6 pm **Wine corners** - 'Kvarner Wines',
'Grand Village Estate Winery',
'St. Lucija' association
- 8 pm **Musical – entertaining program: vocal group 'Cambì'** and 'Trio Crikvenica'

SATURDAY September 21st

CENTER 6 pm - 12 midnight

- 6 pm **Children's program 'Games, Songs, Stories & All About Fish'**
- 6 pm **'Adriatic Tuna from Sea to Plate'** by 'Jadran' - **chef Dražen Mihajlović**
Arrival of the fishing boat with tuna in the main port of Crikvenica
Host of the entertainment program: Domagoj Jakopović – Ribafish & Gracian Čop
Menu from fresh Adriatic tuna:
 - o **Tuna steak with grilled vegetables**
 - o **Tuna tartare**
 - o **Tuna sushi:**
NIGIRI TUNA, MAKI TUNA, CALIFORNIA TUNA WITH CUCUMBER
SRIRACHA WITH JAPANESE MAYONNAISE
- 6 pm **'The Sea on a Plate'** - special fish cuisine by 'Jarun Ideja'
- 6 pm **„Blue – Fish & Cocktails“** - special offer of cocktails and oily fish dishes
- 6 pm **Wine corners** - 'Kvarner Wines',
'Grand Village Estate Winery',
'St. Lucija' association
- 8 pm **Musical – entertaining program: Tedi Spalato** and 'Trio Crikvenica'

SUNDAY September 22nd

CENTER 6 pm - 12 midnight

- 6 pm **Children's program 'Fish World'**
– art workshop and animation for children & educational memory game
- 6 pm **Cooking show by 'Burin' Restaurant: chef Nikola Udovičić**
Host of the entertainment program: Domađoj Jakopović – Ribafish & Gracian Čop
- 6 pm **The Sea on a Plate'** - special fish cuisine by 'Jarun Ideja'
- 6 pm **„Blue – Fish & Cocktails“** - special offer of cocktails and oily fish dishes
- 6 pm **Wine corners** - 'Kvarner Wines',
'Grand Village Estate Winery',
'St. Lucija' association
- 8 pm **Musical – entertaining program:** music group **'Vigor'** and 'Trio Crikvenica'

During this year's 'Oily Fish Month' on the Crikvenica Riviera, eight restaurants will be connected on September 28th 2024 via a very interesting gourmet route from Jadranovo to Selce in the 'Crikvenica Food & Wine Walk' project.



September 28th Crikvenica Food & Wine Walk

10 am Walking from Jadranovo to Selce, with degustation of oily fish specialities and local wines on 8 locations with musical & entertainment program

(from 10 am till noon
group departures
every half hour)

The registration fee is € 65,00

More information

You can register via e-mail at
prijava@tzg-crikvenice.hr
or buy a ticket at eventim.hr



Chefs Mario Mandarić & Dino Matejčić are preparing oily fish specialities in Terraca Bar & Restaurant in Dramalj

September 29th from 2PM – 'The Chef Gang'

Special offer of oily fish dishes - chefs Mario Mandarić & Dino Matejčić
Music: music group 'Splash'

If you are out to spoil your senses, then we have prepared a love story of fish and wine for you, or to be exact, pairing of the oily fish and wines of our region...

"OILY FISH IN EMBRACE OF WINE"

**October 4th Crikvenica,
Hotel 'Esplanade' Restaurant, 7PM**

Menu:

TUNA PROSCIUTTO
SMOKED SALMON PATE
ON WHOLE GRAIN BREAD, TOMATO CONCASSE
CAESAR SALAD WITH MARINATED
AND SALTED ANCHOVIES,
CITRUS FRUIT AND OLIVE OIL EMULSION
GRILLED MACKEREL FILLET,
HUMMUS, CHICKPEAS, GREEN PESTO
SWORDFISH CONFIT,
POLENTA, JULIENNE CARROTS
ADRIATIC TUNA,
BABY SPINACH, MASCARPONE, GRILLED ZUCCHINI
FRANKOPAN CAKE

Pairing of oily fish with wines:

[sommelier Lucija Matijević](#)

Music: 'Coffee Shop Acoustic'

Reservations - hotel 'Esplanade':

+385 51 785 006

**October 11th Crikvenica,
'Burin' Restaurant, 7PM**

Menu:

WELCOME FROM THE KITCHEN
OILY FISH TARTARE
MACKEREL CONFIT
'RUPICE' - FISH BALLS
TUNA - PREPARED ON TRADITIONAL SELCE RECIPE
PEAR & CHOCOLATE

Pairing of oily fish with wines:

[sommelier Ines Matić Matešković](#)

Music: vocal group 'Kala'

Reservations - 'Burin' Restaurant:

+ 385 98 326 625

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

**SPECIAL OFFER OF OILY FISH DISHES
- 20TH SEPTEMBER - 20TH OCTOBER**

CRIVKENICA:

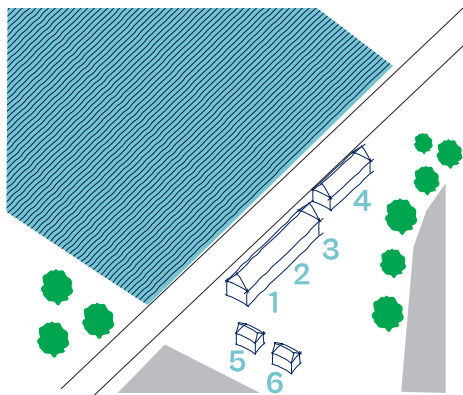
'Karoča', 'Trabakul', restaurants of hotels: 'Crikvenica', 'Burin', 'Esplanade', 'Miramare', „Aminess Younique Narrivi“

DRAMALJ: 'Domino'

SELCE: 'Ulika', Hotel 'Marina' Restaurant

The list of all menus





Otvorenje
“Mjeseca plave ribe”
 20. - 22. 9. / 18:00 - 24:00

Opening of
‘The Oily Fish Month’
 September 20th - 22th /
 6pm - 12 midnight

Crikvenica, Trg Stjepana Radića / Stjepan Radić Square

1 **“Blue – Fish & Cocktails”**
 ponuda koktela i jela od plave ribe / special offer of cocktails and oily fish dishes
Koktel manifestacije / Signature cocktail

- ‘Fisherman’s Mule’ (Gin, blue Curacao, lime, ginger beer, rosemary, lemon)
- Tuna burger
- Pašticada od tune s palentom kumpiricom 2,0 / Tuna ‘Pašticada’ with polenta

2 **Cooking show**
 Petak/Friday – chef Hrvoje Zirojević
 Subota/Saturday – “Jadran” d.d. – chef Dražen Mihajlović
 Nedjelja/Sunday – chef Nikola Udovičić

3 **“Vina Kvarnera”** – vinski kantun – posebna ponuda lokalnih vina /
‘Kvarner Wines’ – wine corner – special offer of local wines

4 **“More na pijatu”** – posebna ponuda jela od plave ribe by “Jarun ideja”/
‘The Sea on a Plate’ – special fish cuisine by ‘Jarun ideja’
 pržene papaline / fried sprats
 tuna steak, krumpir – blitva / tuna steak, swiss chard-potatoes
 različiti od tune s povrćem, pommes frites / tuna skewers with vegetables, pommes frites
 skuša na žaru, krumpir – blitva / grilled meckerel, swiss chard-potatoes
 brudet od skuše, palenta / meckerel brodetto, polenta
 prženi filet skuše na podlozi od povrća s grilla / grilled meckerel fillet and grilled vegetables
 pohani filet inćuna, pommes frites / breaded anchovy fillet, pommes frites
 slani filet sardela / salted sardine fillets
 tjestenina s tunjevinom / pasta with tuna
 frite / traditional dessert ‘frite’

5 **“Grand Village Estate Winery”** – vinski kantun – posebna ponuda lokalnih vina /
‘Grand Village Estate Winery’ – wine corner – special offer of local wines

6 **Udruga vinara, vinogradara i maslinara “Sveta Lucija”**
 – vinski kantun – posebna ponuda lokalnih vina /
‘St. Lucija’ association - wine corner – special offer of local wines