

19.9.- 19.10.2025.

RIVIJERA CRIKVENICA

CRIKVENICA

DRAMALJ

JADRANOVO

SELCE

13.  
MJESEC  
PLAVE RIBE  
The Oily Month  
Fish

**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“,  
restoran „Dida“, „Fest“ d.o.o., SS „Dr. Antun Barac“,  
„Eko – Murvica“ d.o.o., konoba „Karoča“,  
konoba „Uluka“, restoran „Domino“  
**restorani hotela:**  
„Esplanade“, „Miramare“, „Aminess Younique Narrivi“, „Marina“

**Pokrovitelji:**  
Grad Crikvenica,  
ŽLU Crikvenica,  
TZ Kvarnera



Crikvenica Croatia  
crikvenica\_croatia  
www.rivieracrikvenica.com

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

**19.9. – 19.10. POSEBNA PONUDA JELA OD PLAVE RIBE**

Popis svih menija

**CRIKVENICA:**

restorani „Burin“, „Dida“, konoba „Karoca“,  
restoran Hotela „Miramare“,  
restoran Hotela „Esplanade“ – „Le Moon“,  
restoran Hotela „Aminess Younique Narrivi“ – „Half 8“



**DRAMALJ:** restoran „Domino“

**SELCE:** konoba „Ulika“ i restoran Hotela „Marina“

## PROGRAM



### Otvaranje „Mjeseca plave ribe“

**19.9. – PETAK**

CENTAR | 18:00 – 24:00

18:00 **Dječji program**

radionica PPMHP „Riba ribi grize rep“

18:00 **Cooking show: chef Nobuhito Okado**

„Jadranska tuna iz mora na pijat“ by „Jadran d.d.“

- **chef Dražen Mihajlović**

priprema jela od svježe jadranske tune:

- tartar od tune

- tuna steak

- tuna burger

voditelji programa: Domagoj Jakopović - Ribafish i Gracian Čop

18:00 **„More na pijatu“** – posebna ponuda jela od plave ribe by „Jarun ideja“

18:00 **„Blue – Fish & Cocktails“** – ponuda koktela i jela od plave ribe

18:00 **Vinski kantun** – Udruženje „Kvarner Wines“

**Zabavno-glazbeni program:**

18:00 „Trio Crikvenica“

**20:00 Klapa „Kampanel“**

22:00 DJ Boris





## 20.9. – SUBOTA

CENTAR 18:00 – 24:00

- 18:00 **Dječji program** – kreativna radionica by „WOODY Crikvenica“
- 18:00 **Cooking show: chef David Skoko**  
priprema jela: Rolice od srdela s kremom od blitve  
voditelji programa: Domagoj Jakopović – Ribafish i Gracian Čop
- 18:00 **„More na pijatu“** – posebna ponuda jela od plave ribe by „Jarun ideja“
- 18:00 **„Blue – Fish & Cocktails“** – ponuda koktela i jela od plave ribe
- 18:00 **Vinski kantun** – Udruženje „Kvarner Wines“

### Zabavno-glazbeni program:

- 18:00 „Trio Crikvenica“
- 20:00 **Alen Vitasović**
- 22:00 DJ Boris

## 21.9. – NEDJELJA

CENTAR 18:00 – 24:00

- 18:00 **Dječji program** – radionica „Tri želje plave ribice“
- 18:00 **Cooking show: Restoran „Dida“ - chef Damnjan Draganić**  
priprema jela - Tortilja s mariniranom palamidom i krema od motra i limuna, churros s ketchupom od jabuke i paprike, majoneza od slanih inćuna  
voditelji programa: Domagoj Jakopović – Ribafish i Gracian Čop
- 18:00 **„More na pijatu“** – posebna ponuda jela od plave ribe by „Jarun ideja“
- 18:00 **„Blue – Fish & Cocktails“** – ponuda koktela i jela od plave ribe
- 18:00 **Vinski kantun** – Udruga „Kvarner Wines“
- 19:30 **„Riblji kviz“ by Ribafish** – Hotel „Aminess Younique Narrivi“  
Pub kviz, prijave na: [prijava@tzg-crikvenice.hr](mailto:prijava@tzg-crikvenice.hr)  
(grupe do maksimalno 4 osobe, sudjelovanje je besplatno)

### Zabavno-glazbeni program:

- 18:00 „Trio Crikvenica“
- 20:00 **Marko Pecotić Peco i Silvia Dvornik**
- 22:00 DJ Boris

Doživite Rivijeru Crikvenica na potpuno nov način, kroz šetnju jedinstvenom hedonističkom rutom od Jadranova do Selca – **„Crikvenica Food & Wine Walk“**. Na svakoj vas od devet postaja očekuju specijaliteta od plave ribe i pažljivo odabrane vinske kapljice, a sve to u opuštenoj atmosferi druženja i uživanja uz glazbeni program i iznenađenja. Prepustite se okusima, mirisima i šarmu Rivijere Crikvenica – jer najbolja priča o destinaciji piše se kroz gastronomiju, vino i prirodne ljepote.

RIVIJERA CRIKVENICA

Crikvenica / Dramalj / Jadranovo / Selce

## 27.9. Crikvenica Food & Wine Walk

10:00 Polazak iz centra Jadranova

– šetnja do Selca uz degustaciju vina i specijaliteta od plave ribe na čak 9 lokacija uz glazbeni program i brojna iznenađenja

Kotizacija iznosi **85,00 EUR**

Prijaviti se možete putem e-maila:  
[prijava@tzg-crikvenice.hr](mailto:prijava@tzg-crikvenice.hr)

Više informacija na:



## 26.9., 3.10., 10.10. i 17.10.

### EKSKLUZIVNE VEČERE U ODABRANIM RESTORANIMA UZ UPARIVANJE JELA OD PLAVE RIBE S VINIMA

Želite li razmaziti svoja osjetila na najvišoj razini, za vas smo pripremili „ljubavnu priču“ ribe i vina, točnije, sljubljivanje plave ribe i vina  
**„PLAVA RIBA U VINSKOM ZAGRLJAJU“**

#### 26.9. Crikvenica, restoran „Dida“

Meni:

DOMAĆI KRUH I MASLINOVO ULJE

KROKET OD ZAČINSKOG BILJA

MARINIRANI INČUN, KETCHUP OD PAPRIKA I JABUKE

DUET OD TUNE,

UMAK HOLANDEZ, CRUMBLE OD SARDELE, UKISELJENA TIKVA

FAGOTTINI SA SABLJARKOM,

DIMLJENI UMAK OD ŠKOLJKI, MOTAR

SKUŠA

KREMA OD KOROMAČA, UMAK OD DIVLJEG KOROMAČA,

OKRUGLIČA OD PALENTE

TART OD JABUKE

UMAK OD KARAMELE I RIBLJE MASTI, PARFE OD CIMETA

Rezervacije – Restoran „Dida“:

+385 51 761 070

#### 10.10. Crikvenica, restoran „Burin“

Meni:

SKUŠA MOUSSE

TARTAR PLAVA RIBA

RUPICE

RIŽOTO SARDELA

TUNA PAŠTICADA

MAK

Rezervacije – Restoran „Burin“:

+385 98 326 625

#### 3.10. Crikvenica, restoran „Le Moon“

Meni:

TARTAR OD TUNE

KREM JUHA OD SKUŠE I KOROMAČA

CRNI RAVOLI S DIMLJENIM LOSOSOM

TUNA CONFIT S KREMOM OD BATATA I PJENOM OD LIMETE

SORBOT OD LIMUNA I MASLINOVOG ULJA

Rezervacije – Restoran „Le Moon“:

+385 51 785 006

#### 17.10. Dramalj, restoran „Domino“

Meni:

BRUSKETA A LA CHEF

MORSKI PRŠUT, PAŠKA SKUTA, KREMA OD GRAŠKA,  
PREPEČENAC

FILETI INČUNA U TEMPURI

PIRE OD BROKULE, KOKTEL UMAK

LAZANJE NA CRIKVENIČKI

SLANI INČUNI, RIKOLA, RIBLJI TEMELJAC

TUNA U PANCETI

MEDITERANSKA SALS, CRNE FRITE, RIMSKI NJOK

CANNOL S KREMOM OD PISTACIJA

Rezervacije – Restoran „Domino“:

+385 51 786 472

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 – 19TH SEPTEMBER – 19TH OCTOBER

#### CRIKVENICA:

'Burin', 'Dida', 'Karoca',

restaurants of hotels:

'Miramare', 'Esplanade', 'Aminess Younique Narrivi'

The list of all menus:



#### DRAMALJ: 'Domino'

SELCE: 'Ulika', Hotel 'Marina' Restaurant

## PROGRAM

### Opening of the 'Oily Fish Month'



September 19th (Friday)

CENTER

- 6 PM **Children's program**  
workshop by Maritime and History Museum of Croatian Littoral  
'Riba ribi grize rep'
- 6 PM **Cooking show: chef Nobuhito Okado**  
'Adriatic tuna from sea to plate' by Jadran d.d.  
- **chef Dražen Mihajlović**  
Preparation of dishes with fresh Adriatic tuna  
(tuna tartare, tuna steak, tuna burger)

Hosts: Domagoj Jakopović – Ribafish and Gracian Čop

- 6 PM **'Sea on a plate'** – special offer of oily fish dishes by 'Jarun ideja'
- 6 PM **'Blue – Fish & Cocktails'** – cocktails and oily fish dishes
- 6 PM **Wine corner** – 'Kvarner Wines'

#### Entertainment & music program:

6 PM 'Trio Crikvenica'

8 PM Klapa 'Kampanel'

10 PM DJ Boris



## September 20th (Saturday)

CENTER



- 6 PM **Children's program** – creative workshop by 'Woody' Crikvenica  
6 PM **Cooking show: chef David Skoko**  
dish preparation: Sardine rolls with Swiss chard cream  
Hosts: Domagoj Jakopović – Ribafish and Gracian Čop
- 6 PM **'Sea on a plate'** – special offer of oily fish dishes by 'Jarun ideja'  
6 PM **'Blue – Fish & Cocktails'** – cocktails and oily fish dishes  
6 PM **Wine corner** – 'Kvarner Wines'

### Entertainment & music program:

- 6 PM 'Trio Crikvenica'  
8 PM **Alen Vitasović**  
10 PM DJ Boris

## September 21st (Sunday)

CENTER

- 6 PM **Children's program** – workshop 'Three wishes of the little blue fish'  
6 PM **Cooking show: Restaurant Dida, Chef Damnjan Draganić**  
dish preparation: tortilla with marinated bonito, sea fennel & lemon cream,  
churros with apple & pepper ketchup,  
and salted anchovy mayonnaise  
Hosts: Domagoj Jakopović – Ribafish and Gracian Čop
- 6 PM **'Sea on a plate'** – special offer of oily fish dishes by 'Jarun ideja'  
6 PM **'Blue – Fish & Cocktails'** – cocktails and oily fish dishes  
6 PM **Wine corner** – 'Kvarner Wines'  
7.30 PM **'Fish Quiz' by Ribafish** – Hotel Aminess Younique Narrivi  
(pub quiz, applications at [prijava@tzig-crikvenice.hr](mailto:prijava@tzig-crikvenice.hr) ,  
groups up to 4 people, participation free of charge)

### Entertainment & music program:

- 6 PM 'Trio Crikvenica'  
8 PM **Marko Pecotić Peco & Silvia Dvornik**  
10 PM DJ Boris

Experience the Crikvenica Riviera in a completely new way, through a walk along a unique hedonistic route from Jadranovo to Selce – the **"Crikvenica Food & Wine Walk."** At each of the nine stops, you'll be welcomed with specialties made from oily fish and carefully selected wines, all in a relaxed atmosphere of socializing and enjoyment with live music and surprises. Surrender to the flavors, aromas, and charm of the Crikvenica Riviera – because the best story about a destination is written through its gastronomy, wine, and natural beauty.

**CRIKVENICA RIVIERA**

Crikvenica / Dramalj / Jadranovo / Selce

## Crikvenica Food & Wine Walk — September 27th 2025

10 AM Walking from Jadranovo to Selce, with degustation of oily fish specialities and local wines on 9 locations with musical & entertainment program

The registration fee is € 85,00

You can register via e-mail at  
[prijava@tzg-crikvenice.hr](mailto:prijava@tzg-crikvenice.hr)

More info:



## September 26th, October 3rd, 10th & 17th: EXCLUSIVE DINNERS IN SELECTED RESTAURANTS, PAIRING OILY FISH DISHES WITH WINES

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'**

### 26th September – Crikvenica, Restaurant 'Dida'

#### Menu:

HOMEMADE BREAD & OLIVE OIL  
HERB CROQUETTE  
MARINATED ANCHOVY, BELL PEPPER & APPLE KETCHUP  
TUNA DUET  
HOLLANDAISE SAUCE, SARDINE CRUMBLE, PICKLED ZUCCHINI  
SWORDFISH FAGOTTINI  
SMOKED SHELLFISH SAUCE, SEA FENNEL  
MACKEREL  
FENNEL CREAM, WILD FENNEL SAUCE, POLENTA DUMPLING  
APPLE TART  
CARAMEL & FISH FAT SAUCE, CINNAMON PARFAIT

Reservations – Restaurant 'Dida':  
+385 51 761 070

### 10th October – Crikvenica, Restaurant 'Burin'

#### Menu:

MACKEREL MOUSSE  
BLUE FISH TARTARE  
FISHBALLS  
ANCHOVY RISOTTO  
TUNA 'PAŠTICADA' (DALMATIAN STEW)  
POPPY SEED

Reservations – Restaurant 'Burin':  
+385 98 326 625

### 3rd October – Crikvenica, Restaurant 'Le Moon'

#### Menu:

TUNA TARTARE  
MACKAREL AND FENNEL CREAM SOUP  
BLACK RAVIOLI WITH SMOKED SALMON  
TUNA CONFIT WITH SWEET POTATO CREAM AND LIME FOAM  
LEMON AND OLIVE OIL SORBET

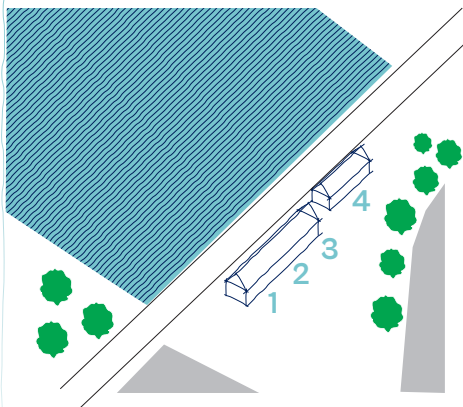
Reservations – Restaurant 'Le Moon':  
+385 51 785 006

### 17th October – Dramalj, Restaurant 'Domino'

#### Menu:

BRUSCHETTA ALLA CHEF  
ANCHOVY FILLETS IN TEMPURA  
CRIKVENICA-STYLE LASAGNA  
TUNA IN PANCETTA  
CANNOLI WITH PISTACHIO CREAM

Reservations – Restaurant 'Domino':  
+385 51 786 472



**Otvorenje**  
**"Mjeseca plave ribe"**  
 19. - 21. 9. / 18:00 - 24:00

**Opening of**  
**'The Oily Fish Month'**  
 September 19th - 21st /  
 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 konpiricon 2.0 / *Tuna 'Pašticada' with polenta*

- 2 Cooking show**  
 Petak / Friday – chef Dražen Mihajlović (Jadran d.d.)  
 Subota / Saturday – chef David Skoko  
 Nedjelja / Sunday – chef Damijan Draganić (Restoran / Restaurant Dida)

- 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 offer of oily fish dishes by 'Jarun ideja'  
 filet skuše na žaru, krumpir blitva ili pomfrit / *grilled mackerel fillet, potatoes with swiss chard or french fries*  
 prženi filet skuše, povrće na grillu / *fried mackerel fillet, grilled vegetables*  
 tuna steak, krumpir blitva ili pomfrit / *tuna steak, potatoes with swiss chard or french fries*  
 pohani filet inćuna, pomfrit / *fried breaded anchovy fillets, french fries*  
 brudet od skuše, palenta / *mackerel stew (brudet), polenta*



[rivieracrikvenica.com](http://rivieracrikvenica.com)