

Dalmatian HERITAGE Culinary EXPERIENCE

Friday & Saturday

June 23rd & 24th, 2023



Cigale
KONOBABA



“Nestled between a fragrant pine forest and the crystal waters of Cikat Bay, CIGALE boasts an idyllic environment for a traditional Croatian dining experience. The serene atmosphere combined with fresh Adriatic ingredients and local wines, is guaranteed to delight the senses!”



Konoba Cigale



We preserve the culinary heritage and traditional cuisine of the island.

The evening commences with an unforgettable serenade by Losinj's own men's choir, 'Klapa Čikat' performed seaside from the "Nerezinac" boat.



The Nerezinac is a protected cultural wooden sailing ship that celebrates Croatia's shipbuilding tradition.

The men's choir "Klapa Čikat" performs traditional Dalmatian songs, songs from this region, and arrangements with musical accompaniment.



TREAT YOUR SENSES

Fresh SEAFOOD DELICACIES
paired with WINES produced
from the indigenous grape
varieties in our archipelago.



A Gourmand's Dream

During this culinary weekend, we showcase incredible ingredients sourced through specially cultivated relationships with the fishermen and farmers on our island and beyond. Our beautifully-presented regionally-inspired dishes encapsulate the very essence of our spectacular setting.

Experience an awe-inspiring 4-hands multi-course dinner showcasing the remarkable craftsmanship and creative talent of each culinary star, paired with exquisite expert-selected wines from the region.





Cigale

KONOBA

Chef DINKO LEKIĆ

My name is Dinko Lekić. I was born in Mali Lošinj and I have lived on the island ever since. The sea has always been the way I express myself, both during my upbringing and with the fruits that fed numerous families on this island. Local cuisine is my forte, as well as local specialties and cooking techniques according to the traditional recipes of our ancestors, but with a modern twist. I place great importance on maintaining the freshness of the flavors and foods that I prepare, because this is what our guests feel and enjoy. It's also why they decide to visit our beautiful island again.





Cigale

KONOBA

Guest Chef DAVOR FORNAŽAR

Ten years ago, Davor took over the restaurant from his mentor and became well known for delicious and modern dishes with a touch of tradition.

Davor made a big turn in 2020 when he transformed the already well-known traditional island restaurant into an established steakhouse.

With dedicated work and incomparable care for every piece of meat, Davor positioned his restaurant at the very top of that genre in Croatia.



Friday, June 23

SLUŽENA VEČERA
SERVED DINNER

Kamenice na ledu & Kozice u tempuri
Oysters on ice & Tempura Prawns
Chef Davor Fornažar – Steakhouse Diana

Tartar od jadranske bijele ribe
Adriatic white fish tartare
Chef Dinko Lekić – Konoba Cigale

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Konfit od Palamide sa salsom od cherry rajčica i perlicama od bjelog aceta
Bonito confit with cherry tomato salsa and white vinegar pearls
Chef Dinko Lekić – Konoba Cigale

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Capesante na espumi od cvijetače s krekerom od ikre, uljem persina i crnim
istarskim tartufom

Scallops on cauliflower spume, parsley oil, black Istrian truffle
Chef Davor Fornažar – Steakhouse Diana

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Crni domaći njoki u umaku od sipe i kremom od skute
Homemade black gnocchi in cuttlefish sauce and curd cream
Chef Dinko Lekić – Konoba Cigale

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Pečeni odrezak oborite jadranske ribe na gradelama na kremi od tikvica
Grilled Adriatic fish steak on zucchini cream
Chef Davor Fornažar – Steakhouse Diana

Selekcija vina uz obje večere
Wine selection with both dinners

Saturday, June 24

SHOW COOKING STANICE
SHOW COOKING STATIONS

Stonske kamenice s limunom i umacima
Oysters from Ston with lemon and sauce

Slane srdele s rikulom na brusketi i sušenim rajčicama
Salted sardines with rocket on bruschetta slices with dried tomatoes

Pljukanci s tartufima u kolutu grana padano
Traditional pljukanci pasta with truffles in a Grana Padano cheese wheel

Buzara od dagnje, vongole i kvarnerskih škampi
Mussels, clams and Kvarner scampi stew

Gradele – plave ribice (trlje, srdele), krak hobotnice
Grilled blue fish (striped red mullets, sardines), octopus tentacles

Crni rižot od jadranske sipe
Black Adriatic cuttlefish risotto

Stanica ribljih tartara – bijela riba, jadranska tuna
Fish tartare station – white fish, Adriatic tuna

Topla salata od hobotnice „na domaći”.
Traditionally prepared warm octopus salad

Wine story

Bura MRGUDIĆ

Pelješac - Dalmacija

Winery Bura-Mrgudić is a small family winery located on the Peljesac peninsula. The winery is based on the tradition of two families engaged in the production of grapes and wine for generations. The story of the grapevine in the two families, which dates back 12 generations, continues to this day. Thanks to their hard work and love for wine, Niko Bura and his sister Mary Mrgudić decided to produce wine in 1995. Since then, wine has become a member of their family, and their love for wine has transferred to their children, who also closely follow wine production.





Plavac mali is a native red grape variety in Croatia, also known under the names Plavac mali crni, Crljenac, Crnac, Zelenjak, Šarac, Grešavac, Zelenka and Pagadebit crni. It is the most widespread, and according to some, the most significant variety in Dalmatia, and the third most popular variety cultivated in Croatia after Welschriesling and Malvasia.



Manual harvest



Terrain: Slopes with a slope of up to 45° in relation to the sea, and routes that climb from 150 m to 400 m NW





BURA RUKATAC is a golden color, slightly aromatic with floral aromas, persistent and low alcohol. Made in a traditional way, like the dry wine of macerated grapes.



The BURA PLAVAC MALI SIVI is a grey wine made in our winery exclusively from Plavac mali sivi grapes, which comes from our vineyard in Potomje, on the Peljesac peninsula. It is the first sustainable vineyard of this kind of grape (Plavac mali sivi) in Croatia. Plavac mali sivi are the result of spontaneous mutations of the standard genotype Plavac mali grapes. The bunches of grapes are grey and give a full-bodied wine with pronounced fruity aromas.



Quality wine PLAVAC MALI MARICA is the combination of the two southern locations of the Pelješac peninsula. The maceration lasts eight days and it ferments in its own yeast. The wine is aged in wooden barrels for 6 months. It is a round and soft wine with pleasant, fruity and herbal aromas. This wine pairs perfectly with grilled meats, roast lamb and veal and traditional Dalmatian dishes.



It was the vision of Bob Benmosché to cultivate vineyards along Croatia's spectacular Dalmatian Coast where original Crljenak vines were discovered. We are honored to produce wine from a country so rich with history and tradition. On the seaside slopes of the Pelješac peninsula, in the small village of Viganj, ZINFANDEL was brought back to its homeland. On our vineyard, three 100+ year old Crljenak vines were discovered growing wild. BENMOSCHÉ Family Zinfandel is ruby to brick in the glass and the nose is full of dark fruits. A medium bodied red with a smooth, mature tannin structure.

Tasting notes: Fresh deep red color with purple reflections gives the impression of playfulness in the glass. Fruity smell or ripe plum and black currant-scented dark chocolate is well blended into the mint smell of rosemary and thyme.



The BURA DINČAČ wine comes from Plavac mali, a native grape from the Pelješac peninsula and the Dalmatian islands. The name refers to the small blue grains that the wines produce: “plavac” refers to blue and “mali” means small. Plavac mali is known to produce wines that are rich in flavor and high in alcohol and tannins, such as Dingač.

BURA RUŽA DALMATINSKA, traditionally called Prošek, is a dessert wine from Dalmatia. Produced through the process known as passito (Passum) – raisin wine – invariable since ancient times and widely practiced throughout the Mediterranean. Traditionally, Prošek is the result of the vinification of dried grapes after the harvest without any additives.

In Dalmatia, there is a long tradition linking Prošek's production with the birth of children. The year of birth of the child, the grapes are selected after the harvest, dried and Prošek is produced. It is stored under the ground until the day of the wedding, when finally it is opened for celebration.





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See you at Cigale!!!



Dalmatian HERITAGE Culinary EXPERIENCE

Friday, June 23, 2023

Bura MRGUDIĆ

Pelješac - Dalmacija

19:30 gathering at the Marina Čikat pier

- Live performance of the men's choir "Klapa Čikat"
- Seafood finger food
- Sparkling wine and other beverages prepared with Lošinj's wild herbs

20:15 - 23:00 5-course dinner paired with wines at Cigale restaurant, wines by Bura - Mrgudić

23:00 - 01:00 After party with DJ

The price includes flying buffet (food and drinks), dinner menu with wines, first drink at the after party

All prices are subjects to a 5% service charge

Price: 135,00 eur

Dalmatian HERITAGE Culinary EXPERIENCE

Saturday, June 24, 2023

Bura MRGUDIĆ

Pelješac - Dalmacija

19:30 – 20:15 gathering with oysters & sparkling wine

- Live performance of the men's choir "Klapa Čikat"

20:15 - 23:00 Dinner

- Live stations (cold appetizers, buzara, pasta, grill, dessert)
- Wines by: Bura – Mrgudić
- Last arrival: 21:00
- End: 00:00
- DJ music

The price includes food, wine and other drinks, which will be offered during this special culinary evening.

All prices are subjects to a 5% service charge

Price: 110,00 eur