



TASTE OF SPLIT 2026 – FESTIVAL OF TRADITIONAL FLAVORS

** Event Program at Prokurative **

May 2 – 6, 2026

Saturday, 02.05.

SPLIT TABLE

11:00 – 13:00

Split restaurateurs and hoteliers present traditional Split delicacies through the distribution of tasting portions.

The event is charitable in nature, and voluntary donations are intended for the Juraj Bonači Center for Education and Care.

11:30 – Meeting of children’s klapa groups

03.05.2026 | Sunday

SPLIT CAKE

11:00 – 13:00

Participation of Split pastry chefs, restaurateurs, hoteliers, and home cooks

11:30 – Selection of the best Split cake with an expert jury

12:00 – Announcement of the winner and distribution of tasting portions

04.05.2026 | Monday



PROKURATIVE – TASTE OF SPLIT

11:00 – 13:00

GASTRO SHOW – STUDENTS COOK

Famous chefs DAVID SKOKO and IVAN PAŽANIN, in collaboration with students from hospitality schools, prepare traditional dishes.

Participants:

- Tourism and Hospitality School, Split
- Tourism and Hospitality School, Dubrovnik
- Petra Šegedin Secondary School, Korčula
- Aspira University College – Gastronomy program

17:00

GIN HOUR

Cocktails with local craft gins.

Preparation of the signature cocktail “Split State of Mind” – tasting cocktails by Gin Poetica

17:00 – 21:00

WINES AND DALMATIAN BITES

Expo zone of Dalmatian winemakers with prosciutto, cheese, and soparnik.

05.05.2026 | Tuesday

PROKURATIVE – TASTE OF SPLIT



11:00

A WALK THROUGH THE ALLEYS

Performance with residents of the Juraj Bonači Center for Education and Care

11:00 – 12:30

LEARNING TO COOK LIKE OUR GRANDMOTHERS

Workshop with students of Pojišan Elementary School and retired women from Split

Akademis Split | 17:00

WINE MASTERCLASS

Wine stories: Rome, Dalmatia, and St. Domnius

Sommelier Monika Prović

17:00

GIN HOUR

Cocktails with local craft gins

17:00 – 21:00

WINES AND DALMATIAN BITES

Expo zone of Dalmatian winemakers with prosciutto, cheese, and soparnik

06.05.2026 | Wednesday

PROKURATIVE – TASTE OF SPLIT

17:00

GIN HOUR

Cocktails with local craft gins



18:00

SOPARNIK MAKING WORKSHOP

Led by: Nensi Očašić

17:00 – 21:00

WINES AND DALMATIAN BITES

Expo zone of Dalmatian winemakers with prosciutto, cheese, and soparnik