

The Hospitality Journal

ISSUE 02



COSTA NOVA
PORTUGAL

PROFESSIONAL

Aside from taste

Crafting innovative dining experiences

we are
influenced
by aesthetics.

- Vila collection on the cover -

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01 Welcome drink

When COSTA NOVA was founded in 2005, the brand was conceived with retail in mind. It did not take long, however, for chefs and hospitality professionals to recognize the distinctive character, craftsmanship, and versatility of its collections.

In 2006, an unexpected online enquiry arrived from Chef José Avillez, now a three-Michelin-star chef and Michelin Green Star recipient. That moment marked the beginning of COSTA NOVA's journey into the world of hospitality.

By 2018, the brand launched its first dedicated Hospitality Catalog, formalizing a relationship that had already taken us far in this segment. Today, COSTA NOVA can be found on the tables of prestigious hotels and restaurants around the world, where design meets performance in everyday service.

In this issue, we celebrate these milestones - from Portugal and Chef José Avillez's acclaimed portfolio of restaurants, to a special stop in Chicago, including a visit to our showroom and two of the iconic RPM restaurants, culminating in some of our most celebrated locations around the world.

We invite you to discover COSTA NOVA's new collections and additions for 2026, and to join us behind the scenes for an exclusive visit to a local flatware factory, where tradition and innovation come together.

Miguel Casal, Founder and CEO at COSTA NOVA



Signature Sour, served in Isabel glassware.

When COSTA NOVA launched in 2005, few could have foreseen the partnerships it would inspire. Just one year later, Portuguese chef José Avillez connected with the brand, sparking a creative collaboration that has now lasted nearly two decades. Together, they have helped share the richness of Portuguese culture and cuisine with audiences worldwide.

José Avillez is one of Portugal's most acclaimed chefs, holder of four Michelin Stars - including two at Belcanto, one at Encanto, and one at Tasca - and a Michelin Green Star for sustainability. He is internationally recognized for elevating Portuguese gastronomy through his restaurants, books, and global influence.

O2 Inside the Chef's kitchen

CHEF JOSÉ AVILLEZ

Q

Chef Avillez, you have been using COSTA NOVA pieces for several years. What was your first impression of the brand and how do you see it today?

My first impression was: this is truly Portuguese and it has the quality to be on any table in the world. COSTA NOVA has a strong identity, combining quality, durability and an understanding of table culture. The pieces have a tactile, almost emotional appeal, reflecting craftsmanship with a contemporary, refined finish. The design is timeless and elegant, never overpowering the food. Being a Portuguese brand, connected to the Atlantic and our ceramics, makes it even more special.

Q

Sustainability is becoming increasingly important in the restaurant industry. How significant are Portuguese products made responsibly and built to last for you?

For me, Portuguese products are essential. In our restaurants, we prioritize high-quality, national ingredients, valuing provenance, seasonality and freshness, often sourced from small producers, fishermen and farmers – people we know by name. Some products come almost artisanal, others from our own gardens. When I choose COSTA NOVA, I know I am investing in tableware that is durable and sustainable, in something that makes sense not only aesthetically and functionally but also in line with this idea of responsibility and longevity.

Q

Do your dishes influence the aesthetics of your tableware or do you choose pieces that best showcase your creations?

Most of the time, I look for pieces that serve the creations we imagine for each restaurant and each menu. We always start with the flavor, the product and the idea. Then we look for the right home for that dish. But the opposite also happens. There are pieces that inspire dishes. Sometimes a new COSTA NOVA line arrives and I immediately think this dish calls for the sea, or this piece calls for a more intimate and comforting moment. When that happens, I let myself be guided by the tableware as well. Above all, there must be harmony.

Q

As an advocate for Portuguese gastronomy and for Portugal as a top gastronomic destination, how do you see the growth and recognition of COSTA NOVA aligning with that goal?

I deeply believe that Portugal will only truly establish itself as a gastronomic destination if it succeeds in aligning several worlds. When COSTA NOVA's tableware sits on restaurant tables at home and abroad, it carries a piece of our identity with it. Each plate is a silent ambassador of Portugal, of our ceramics, our relationship with the sea, and our way of gathering around the table. COSTA NOVA helps us serve not just food, but a vision of contemporary Portugal with memory, quality and a future.

02 Inside the Chef's kitchen

CHEF JOSÉ AVILLEZ

Step into the world of acclaimed Portuguese chef José Avillez, with celebrated restaurants across Lisbon, Porto, Cascais, Dubai, and Macau.

Each space tells its own story, reflecting a distinctive concept while radiating the chef's passion, creativity, and love for cuisine. From the vibrant energy of his Lisbon tables to the refined elegance of his international venues, Avillez's restaurants invite guests to experience Portugal's culinary spirit like never before.

José Avillez stands as one of the most influential figures in contemporary Portuguese gastronomy, redefining how Portuguese cuisine is experienced both at home and abroad.

As previously noted, the chef's relationship with COSTA NOVA began in 2006 - a collaboration that continues to this day and reflects a shared commitment to craftsmanship, innovation, and Portuguese heritage.

From the two-Michelin-starred Belcanto, a benchmark of fine dining in Lisbon, to concept-driven restaurants such as Encanto, awarded a Michelin Green Star for sustainability, Avillez's work embodies a thoughtful and forward-looking approach to modern hospitality. His diverse portfolio spans fine dining, casual concepts, contemporary bistros, and international restaurants, each carefully adapted to its setting while remaining firmly rooted in Portuguese identity.

On the international stage, Avillez has successfully translated his culinary language to global destinations including Dubai and Macau, demonstrating a rare ability to adapt to diverse markets without compromising quality or vision. Across all his establishments, the experience extends beyond the plate, seamlessly blending storytelling, design, and service to create immersive dining environments.

Through his restaurants, books, and media presence, José Avillez continues to elevate Portuguese cuisine worldwide, positioning it as both culturally rich and globally relevant—a benchmark of excellence for the modern hospitality industry.

1. Beja at Maré in Lisbon, Portugal. 2. Impressions at Tasca by José Avillez in Dubai, United Arab Emirates. 3. Elements at Bairro do Avillez, Lisbon, Portugal.



Fact Box | José Avillez

Chef: José Avillez
Nationality: Portuguese
Michelin Recognition: 4 Michelin Stars
Michelin Green Star: Encanto (Lisbon)
Flagship Restaurant: Belcanto (2 Michelin Stars, Lisbon)
Restaurant Locations: Lisbon, Porto, Cascais, Dubai, Macau
Cuisine Focus: Contemporary Portuguese gastronomy
Partnership with COSTA NOVA: Since 2006

All location photos courtesy of Grupo José Avillez.



Elements at Tasca by José Aveliz, Dubai, United Arab Emirates.

03

The making of

DOURO FLATWARE



In this edition,
we journey to the Douro,

where the rolling terraces of the *socalcos vinhateiros* inspire our Douro flatware collection. Each piece is crafted in Portugal, in a workshop where ancestral techniques meet artistry - fire shapes the metal, and skilled hands bring each item to perfection, creating objects that are both striking and subtly dramatic.




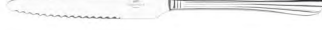
The Douro collection is designed to harmonize effortlessly with our stoneware, handmade table linens, and European glassware, capturing the beauty of nature while honoring tradition.

Douro speaks of another time, yet feels entirely contemporary, a celebration of heritage, craftsmanship, and modern elegance at the table.

Join us for an exclusive factory visit and discover the beauty of this exceptional collection up close.

Liliana Padinha (Cachim), Head of Marketing & Editor

Editor's choice

	Table knife (hollow handle) ● C20829-POL ● C20830-VTB 24.4 cm 9 5/8" [12]		Table knife ● C20805-POL ● C20804-VTB 24.2 cm 9 1/2" [12]
	Table fork ● C20803-POL ● C20802-VTB 20.9 cm 8 1/4" [12]		Table spoon ● C20807-POL ● C20806-VTB 20.9 cm 8 1/4" [12]
	Dessert knife ● C20827-POL ● C20828-VTB 21.5 cm 8 1/2" [12]		Dessert fork ● C20793-POL ● C20792-VTB 17.8 cm 7" [12]
	Dessert spoon ● C20795-POL ● C20794-VTB 17.5 cm 6 7/8" [12]		Tea spoon ● C20809-POL ● C20808-VTB 13.6 cm 5 3/8" [12]
	Steak knife ● C20801-POL ● C20800-VTB 24.3 cm 9 5/8" [12]		

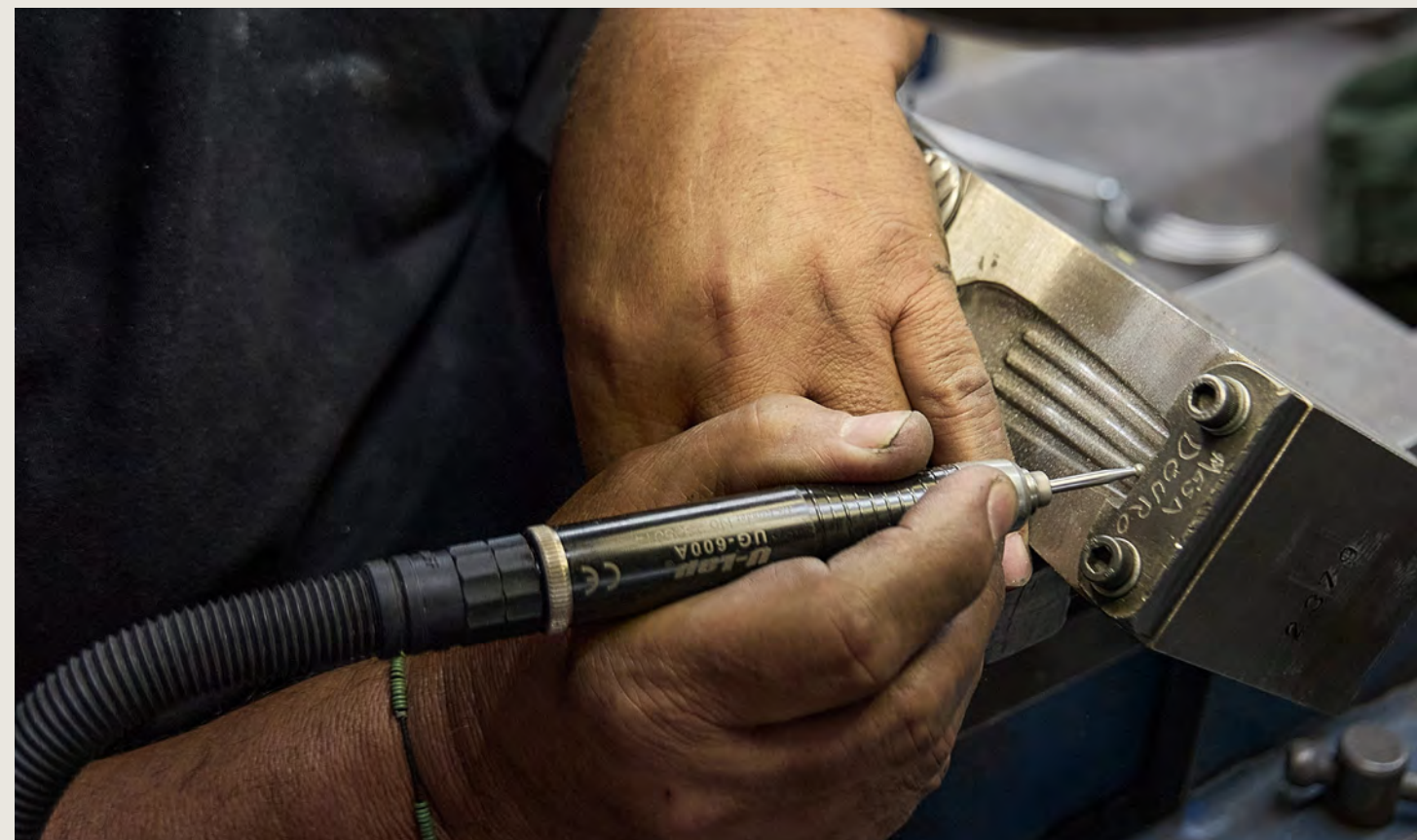
The editor's favorite

TABLE KNIFE WITH
HOLLOW HANDLE

Douro's professional table knife is available with two handle options - sleek hollow or robust solid - giving chefs the freedom to choose the feel and balance that suits their style.

Hollow handles are prized for their reduced weight and superior balance, offering comfort and precision in every cut, while their production demands expert craftsmanship - including precise internal shaping, careful engineering for strength, secure blade attachment, selective materials, and meticulous finishing - to ensure both durability and a flawless appearance.





03 The making of

DOURO FLATWARE

The Art of Flatware Manufacturing

At COSTA NOVA, our flatware is made from premium 18/10 stainless steel. Each piece of flatware undergoes a meticulous process that blends ancestral know-how with contemporary innovation. The use of 18/10 stainless steel ensures durability and resistance to corrosion, while the thickness of the material contributes to the robustness and perfect balance of the pieces.

The Douro collection is crafted in Portugal, blending traditional craftsmanship with advanced manufacturing technology.

Its manufacturing process is meticulous and largely manual, with each piece passing through the hands of expert craftsmen - true artists and sculptors, not just factory workers.

Douro's heritage style brings a timeless classic into the contemporary era, embodying the subtle elegance of quiet luxury.

It is available in both polished and vintage brushed finishes.



Sliced beef with seasonal vegetables and vegetable purée, served in Brisa and paired with Douro and Remo flatware.



04 As seen at

RPM SEAFOOD

Address: 317 N Clark St, Chicago, IL 60654
Instagram: @rpmseafood
Contact number: +1 312 900 9035
Collections: Alentejo, Nótos, Dori.

Where the River meets the Sea

With floor-to-ceiling windows, an expansive patio and terraces, **RPM Seafood** invites the city in, letting its light and movement become part of the experience. On the edge of the **Chicago River**, the restaurant stands as a homage to the ocean.

Every dish, by **Executive Chef, Michael Cote**, and **Chef Partner, Bob Broskey**, is an exploration of the ocean's endless possibilities. Crudos and tartares gleam like treasures, seafood towers rise in layered abundance, and signature pastas, beef, and seafood steaks reveal textures and flavors that unfold like waves with every bite. Each plate is paired with wines and cocktails chosen to illuminate the nuances of the ingredients, creating moments of true wonder.

The presentation turns every meal into an experience, as RPM Seafood showcases its dishes in COSTA NOVA's **Alentejo, Nótos and Dori** collections.

These collections are perfect for creating a serene and versatile table, ideal for mixing and matching and for serving different food styles. They evoke a deep connection to the ocean, whether through the calming blue tones and glazes of Dori or the peaceful, natural feeling of Alentejo.

Whether it is a quiet dinner by the river, a celebratory toast shared among friends, or a gathering in one of the private boardrooms, dining at RPM Seafood is an experience where taste, atmosphere and a sense of possibility converge.

04 As seen at

RPM STEAK

Adress: 66 W Kinzie St, Chicago, IL 60654-4627
Instagram: @rpmsteak
Contact number: +1 312 284 4990
Collections: Pearl, Alentejo, Nótos, Rosa.

A Modern Celebration
of the Steakhouse

In the heart of **Chicago's River North**, **RPM Steak** redefines the modern steakhouse. Soft lighting, elegant furnishings and a striking marble bar set the stage for a dining experience that engages all senses.

The menu, curated by **Chefs Chris Gawronski and Bob Broskey**, is a journey through the world's finest beef. From the tenderness of Sendai and Westholme Wagyu to the bold character of Texas Akaushi, each cut is carefully selected to showcase its unique origin and the commitment to sourcing the highest-quality ingredients.

RPM Steak is a destination where guests can savor exceptional food while experiencing the timeless elegance of **Pearl**, the striking contrasts of **Nótos**, the peaceful feeling of **Alentejo**, and the contemporary charm of **Rosa**.

Each collection enhances the dining moment, reflecting the restaurant's dedication to refinement in every detail.





Crispy Portuguese fritters, finished with fresh herbs, served in Âmbar.

05 This issue top locations

Experience COSTA NOVA in top hospitality destinations around the world.



1. 1 Hotel Copenhagen, Copenhagen, Denmark
Nestled in the historic heart of the city, 1 Hotel Copenhagen is a safe refuge for adventurers eager to explore centuries of intertwined history. With a bright scenery, all the spaces evoke a sense of comfort and welcome.
The Chef's choice:
Livia
@1hotelcopenhagen
Contact number:
+45 33 45 91 00



2. ASIMAMI, Aveiro, Portugal
Guided by Eva Hipólito and Luís Dinis, ASIMAMI is the new hotspot in Aveiro. Its Asian-inspired menu will take you across Thailand, Indonesia or Vietnam, with dishes like Pani Puri, Pad Thai or Mango Sticky Rice.
The Chef's choice:
Resonance
@asimami_restaurante
Contact number:
+351 965 768 764



3. Moebius, Milan, Italy
Set in a former fabric warehouse, this multifaceted space combines a cocktail bar, tapas bistro, vinyl shop and a gourmet restaurant, Sperimentale, where Chef Enrico Croatti serves creative, inventive cuisine.
The Chef's choice:
Friso
@moebiusmilano
Contact number:
+39 02 36643 680



4. Bottega di Carna, Singapore
A vibrant modern Italian eatery, by Daio Cecchini, offering playful twists on classic dishes. With high-quality ingredients and a focus on craftsmanship, it's perfect for long lunches and fun-filled dinners.
The Chef's choice:
Alentejo
@bottegadicornasingapore
Contact number:
+65 6019 6000



5. Casa de Perrin, Los Angeles, USA
A luxury tabletop rental business dedicated to bringing beauty and timeless design to every event, transforming weddings and celebrations into unforgettable experiences, through thoughtfully curated tableware and refined details
The Chef's choice:
Pearl
@casadeperrin
Contact number:
+1 424 280 4208



6. BiBo, Doha, Qatar
At Hotel Marsa Malaz, chef Dani García's fine dining meets a relaxed brasserie and tapas bar, serving Andalusian flavors and memorable dishes, from the chef's signature Ox-tail Brioche to Doha's finest mocktails.
The Chef's choice:
Brisa
@bibodoha
Contact number:
+974 3100 0373



Friso, Aroma glassware, Antigo flatware photographed at Valverde Hotel in Lisbon, Portugal.

06 COSTA NOVA Pro updates

Discover more news at www.costanovaprofessional.com

1 Chicago Showroom grand opening

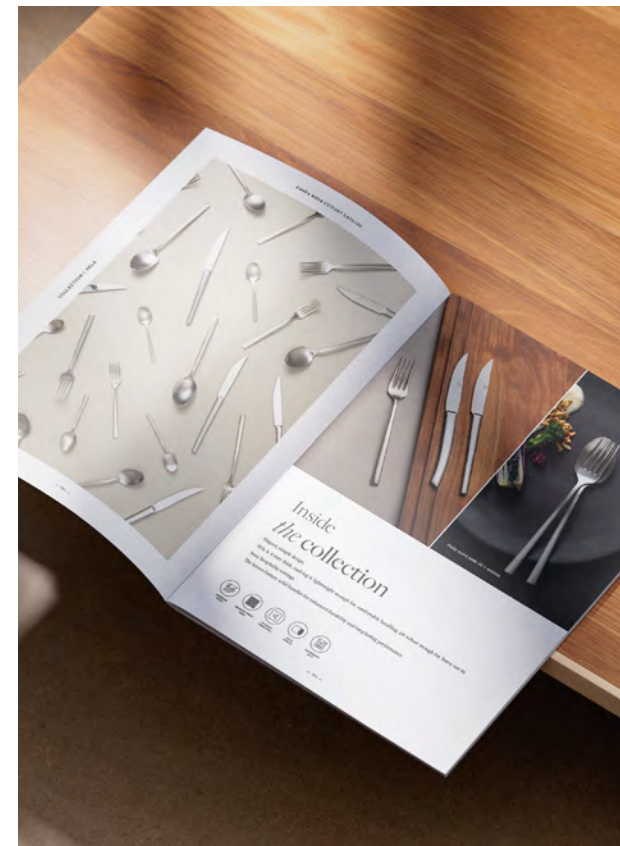
COSTA NOVA has officially opened its Chicago showroom, following a soft launch in May. The grand opening on November 12 welcomed over 70 local chefs, restaurateurs, and distributors.

As Regional Hospitality Sales Manager Jonathan Yacoviello noted, "Chicago has long been identified as a strategic market for COSTA NOVA. When the opportunity arose to expand our previous showroom footprint, we embraced it." The new space showcases "the best of COSTA NOVA while honoring our Portuguese roots."

The event highlighted the showroom's availability for appointments and was supported by RPM concepts of Lettuce Entertain You Restaurants, who curated the menu and staged the setting. This partnership began in 2023, when RPM started ordering COSTA NOVA pieces for the brand's restaurants. "I was extremely excited to partner with COSTA NOVA due to their shared ethos and dedication to sustainability and our one shared world," said Managing Partner Kelly Clancy, then adding, "COSTA NOVA's pieces truly elevate any dining experience."



In addition to Chicago, COSTA NOVA is showcased in showrooms across major U.S. cities, including New York, Atlanta, Las Vegas, and Dallas.



2 Introducing COSTA NOVA's new Flatware Catalog

Ancestral know-how. Contemporary innovation.

We are thrilled to unveil our new flatware catalog, showcasing thirteen collections. Among the highlights are three exclusive new ranges: **Ramo** and **Sen**, by Carsten Gollnick, and **Douro**, inspired by Portugal's celebrated wine region. In addition, two existing collections feature new finishes and colors, offering fresh ways to elevate any dining experience.

Our goal is for COSTA NOVA's unique character to shine not just in our stoneware, but in everything we bring to the table.

3 Next trade shows

Join us at upcoming international trade shows!

Next events:

Maison & Objet Paris | January 15-19 | Hall 5A Stand M12-N11

Ambiente Frankfurt | February 6-10 | 12.1 C21

HIP Madrid | February 16-18 | Stand 3E561

The Ara Show | March 2-4

NY Restaurant Show | March 8-10

Marine Hotel Association Show | March 29-31





Douro, Ramo and Sen flatware.

07 New for 2026

Stoneware edition



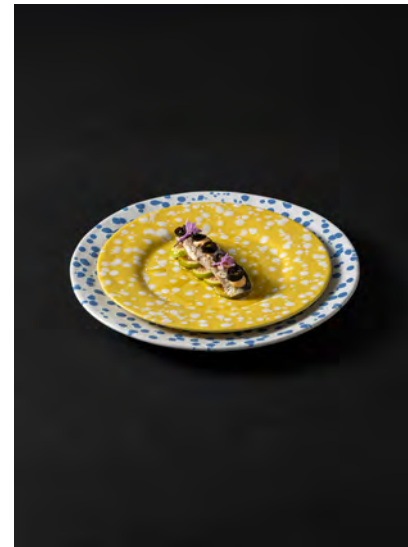
Scotia

Where sustainability meets modern craftsmanship. Crafted from yellow ecogres with a resistant glossy glaze and offered in five colours, Scotia delivers eco-friendly style for everyday hospitality service.



Silvina

In terracotta and white echoing Bernard Palissy's 16th-century naturalistic patterns. Distinctive and versatile, Silvina works beautifully as both dinnerware and serveware.



Rafaela

A vibrant, handmade dinnerware collection that truly stands out. Available in four bold colors, Rafaela brings personality, fun and eye-catching impact to any table setting.



Vila

Inspired by 19th-century Portuguese floral ceramics, Vila brings heritage and charm to the table. With five colours plus a classic white, it combines beauty, durability and versatility for daily use.

Flatware edition



Douro

Inspired by the terrace vineyards of the Douro Valley, this collection is available in polished or vintage brushed finishes, and the table knives are offered with solid or hollow handles.



Ramo by Carsten Gollnick

Designed by Carsten Gollnick, Ramo brings nature-inspired elegance to the table. Available in polished, brushed and black finishes, each piece is crafted for perfect balance in hand.



Sen by Carsten Gollnick

Also designed by Carsten Gollnick, Sen features bold yet refined lines for a modern, architectural look. Offered in polished, brushed and brushed black finishes.

New colors



Mito

Mito adds pieces in Cloud Grey and Mint, two fresh new colors that boost the collection's versatility, perfectly complementing its modern design and wide range of items that combine functionality with sophistication.



Nau

Nau unveils two new finishes, Antique Black and Antique Brown, adding even more of the COSTA NOVA spirit to its striking, solid, and characterful collection, inspired by Portuguese "nau" ships.

Explore our new collections and discover the latest additions to existing lines here:

Professional
Catalog
2026



Professional
USA Catalog
2026





Mini buns with assorted fillings, served in Marrakesh.



Website for professionals
www.costanovaprofessional.com

Social media professional
[@costanovaprofessional](https://www.instagram.com/costanovaprofessional)

Website
www.costanova.com

Social media
[@costanovatableware](https://www.instagram.com/costanovatableware)

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