

The Hospitality Journal

ISSUE 03



COSTA NOVA
PORTUGAL

PROFESSIONAL



Aside
from taste
we are
influenced
by aesthetics.

Crafting innovative dining experiences

Roda collection on the cover. Marrakesh collection on this page.

01

Welcome drink - Editorial manifesto.

02

Inside the Chef's kitchen - Meet Chef Daniel Watkins.

03

The making of - Roda collection.

04

As seen at - Culinary Institute of America.

05

This issue top locations.

06

COSTA NOVA Pro updates.

07

New in: Fall & Festive.

08

Explore the location - Quinta do Pinheiro, Tavira, Portugal.

01 Welcome drink

In this issue, we take you on a journey around the world, through places people and ideas that continue to inspire us and our vision of gathering and hosting. We travel to the UK to speak with Chef Daniel Watkins, a long-time partner with whom we share a deep commitment and respect for the planet and sustainability. We head to San Antonio, Texas, to the Culinary Institute of America, where the next generation of culinary artists is being shaped. And we arrive in Madrid, where we have opened a new flagship store and hospitality showroom, a natural step into a neighboring market that feels close in its love for the table and the moments around it. Along the way, we turn to Roda, a collection by Portuguese designer Torres Euracini, exploring ideas of circularity, balance and togetherness. Turn the page and join us in this exploration.

Miguel Casal, Founder and CEO at COSTA NOVA



COSTA NOVA at Uniqlo's brand trip to Portugal.



Pacifica photographed at Casa da Graça in Lisbon, Portugal.

02

Q&A

Inside the Chef's kitchen

CHEF DANIEL WATKINS

@chefdanielwatkins

Q You've maintained a long-term collaboration with COSTA NOVA. How would you describe the brand's vision and how does it align with yours?

My relationship with COSTA NOVA feels very natural because the brand's vision goes beyond simply creating plates – it's about craftsmanship, longevity and authenticity. There's a real honesty in the materials and design language that I connect with deeply. Through fire cooking, fermentation and celebrating seasonal vegetables, I aim to create grounded yet refined experiences. COSTA NOVA shares that balance, with pieces that feel contemporary, human, tactile and timeless.

Q What new culinary concepts and projects are you currently exploring, and how do they reflect the evolution of your creative approach?

Concepts that continue to blur the lines between fire cooking, fermentation, plant-focused cuisine, and more instinctive forms of dining. A lot of my current work is focused on extracting maximum flavor from humble ingredients through smoking, preserving, slow cooking, and fermentation while still creating something elegant and modern. I'm increasingly drawn to experiences that feel emotional and connected, balancing warmth and atmosphere with precision, moving from impressing to creating food people remember.

Q In your work, aesthetics plays a key role in the dining experience. How does tableware elevate your culinary creations and the guest experience?

I'm very conscious of tactile contrasts – the ceramics against delicate ingredients, the interaction between light and glazes and how darker tones enhance color. These details shape perception and give dining moments emotion. Good tableware gives food context and that emotional side. It can amplify the beauty of ingredients, highlight contrasts and create rhythm throughout a menu. COSTA NOVA pieces support the ingredients rather than overpower them, which is something I value hugely.

Q Sustainability is a shared value between you and COSTA NOVA. How does it shape your work and how can high-end gastronomy push it further?

Sustainability influences almost every decision I make now: seasonal ingredients, reduced waste, preservation, and using overlooked parts of produce. It also extends to partnerships and materials, which is why with COSTA NOVA it feels authentic, as we share an appreciation for craftsmanship, durability, and thoughtful production. High-end gastronomy can redefine luxury as care, seasonality, and integrity rather than excess. The future lies in responsible, low-waste kitchens, stronger ties with producers and design made to last.

Chef Daniel Watkins is a British chef known for his bold, visually driven, produce-led cuisine. Now Executive Chef at Holy Carrot in London, he focuses on seasonal, plant-forward gastronomy shaped by creativity and sustainability. Formerly of ACME Fire Cult, he is recognized for his expressive plating style and is a valued friend of COSTA NOVA.

02 The art of plating

CHEF DANIEL WATKINS

@chefdanielwatkins

Chef Daniel Watkins' work has been showcased within chef collaborations and editorial projects aligned with the contemporary art-of-plating movement, which celebrates food as a visual and creative medium.

With a growing global following, he represents a new generation of chefs where creativity, storytelling, and social media influence play an integral role in shaping modern dining culture. Let's get to know him more by stepping into his world through Instagram.

Watkins has built a strong reputation within London's dynamic restaurant scene, notably through his work at ACME Fire Cult, where he explored live-fire cooking, fermentation, and sustainable kitchen practices.

He is currently Executive Chef at Holy Carrot in London, a vegetable-forward restaurant where he leads a menu focused on seasonality, creativity, and plant-led innovation. Previously associated with the Adam Handling restaurant group, he has played a key role in shaping modern, design-driven dining experiences across several acclaimed kitchens.

Widely recognized for his refined plating aesthetics and strong visual storytelling, Watkins has cultivated an international following within the hospitality community. His approach combines sustainability, technique, and artistic presentation - making him a valued collaborator of COSTA NOVA.

1. Pacifica collection in vanilla. 2. Aparte collection in white. 3. Nótos collection in dune path.



Fact Box | Daniel Watkins

Chef: Daniel Watkins

Nationality: British

Current Position: Executive Chef, Holy Carrot (London)

Culinary Style: Seasonal, plant-forward gastronomy with a focus on fire, fermentation, and creativity

Previous Experience: ACME Fire Cult (London) and Adam Handling Restaurant group

Digital Influence: Growing international following within the hospitality and food community

Special Focus: Sustainability, storytelling, and expressive food presentation

Industry Positioning: Emerging voice in modern chef culture, blending creativity with social media influence

03 The making of

RODA COLLECTION



Discovering Roda, a perfect fit for hospitality.

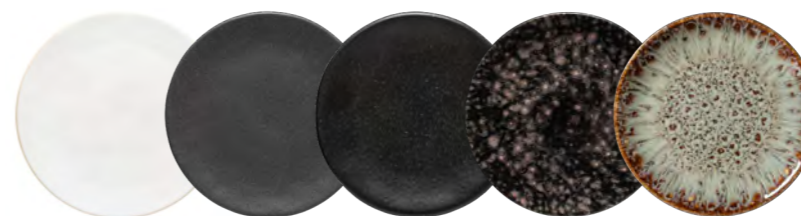
As a former restaurant owner (don't ask - what a wild ride that was!), I've always had an appreciation for the right tools in a hospitality setting. Even before I joined COSTA NOVA, I was already enamored with their teapots and plates, which always added a touch of elegance to my service. I can genuinely say that this brand brings genuine value to any hospitality venture - not just through its unique aesthetics and commitment to sustainability, but also through its exceptional performance and durability.

When I ran my charming restaurant, a place nestled in the heart of Aveiro (Portugal), the Roda collection was still a distant dream. If it had been available then, it would have been my go-to choice without a doubt. Roda offers everything a restaurant owner could desire: a comprehensive range of shapes and sizes, from plates and low bowls to covered trays, teapots, and coffee ware. Whatever your concept, Roda has a solution that seamlessly fits.

Liliana Padinha (Cachim), Head of Marketing & Editor

Editor's choice

Available in: ○ Branca (BRA) ● Ardosia (ARD) ● Black (BLK) ● Iris (IRS) ● Cocoa (CCA)



**Round coupe plate
22 cm | 9"**
○ RTP222-BRA
● RTP222-ARD
● RTP222-BLK
● RTP222-IRS
● RTP222-CCA
D21.9 H2.5 cm
D8 5/8" H1"
[6]



**Pillow plate
16 cm | 6"**
○ RTP163-BRA
● RTP163-ARD
● RTP163-BLK
● RTP163-IRS
D15.6 H2.6 cm
D6 1/8" H1"
[6]



**Pasta plate wide rim
25 cl | 9 fl oz**
○ RTP284-BRA
● RTP284-BLK
D27.7 H5.7 cm | 25 cl
D10 7/8" H2 1/4" | 8 1/2 fl oz
[6]



**Deep rimmed plate
19 cm | 7"**
○ RTP193-BRA
D18.5 H6 cm | 26.1 cl
D7 1/4" H2 3/8" | 8 7/8 fl oz
[6]



Oval plate/platter 28 cm | 11"
○ RTA281-BRA
● RTA281-ARD
● RTA281-IRS
27.5 x 18.8 H1.5 cm
10 7/8" x 7 3/8" H5/8"
[1]



Deep rect. tray 18 cm | 7"
○ RTR182-BRA
● RTR182-ARD
17.6 x 8.6 H4.9 cm | 34.5 cl
6 7/8" x 3 3/8" H1 7/8" | 11 5/8 fl oz
[6]



3-Section rect. tray 18 cm | 7"
○ RTR181-BRA
● RTR181-ARD
● RTR181-IRS
17.5 x 6.7 H2.1 cm | 4 cl
6 7/8" x 2 5/8" H7/8" | 1 3/8 fl oz
[2]



Teapot w/ infuser 49 cl | 17 fl oz
○ RTX161-BRA
● RTX161-ARD
16 x 11 H10.1 cm | 49 cl
6 1/4" x 4 3/8" H4" | 16 5/8 fl oz
[1]

A glimpse of key pieces and highlights from the Roda collection.





For this edition, I'm excited to highlight Roda's deep plates and low bowls, as well as some of my other favorite plates from different collections.

These truly versatile pieces adapt beautifully to various dining moments and dishes. Whether it's a steaming soup, hearty pasta, fresh tartare, or classic goulash, their multifunctionality shows how one style can seamlessly complement many cuisines. It's remarkable how effortlessly these COSTA NOVA pieces unite different styles on the table.



Pasta plates: not just for pasta.

Pasta plates are endlessly versatile, here's a visual breakdown of what else they're brilliant for: PASTA (of course). SALAD. SOUPS AND STEWS. BRUNCH. MAINS. SHARING. DESSERT.

Roda collection on the opposite page. **1.** Friso collection in white. **2.** Roda collection in bianca and ardosia.

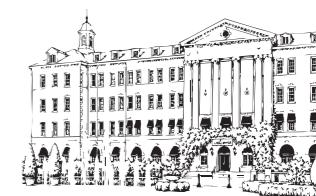
The real secret of the pasta plate is that **raised rim** — it's what makes it better than a standard dinner plate for anything saucy, brothy, or piled high. Essentially, if a dish has a liquid element or needs containment, a pasta plate is the smarter choice.



Creamy risotto with beef, served in Roda.



04 As seen at



SAVOR – THE CULINARY INSTITUTE OF AMERICA

Address: 200 E. Grayson Street, Suite #117 San Antonio, TX 78215

Instagram: @ciasavor

Contact number: +1 210 910 4400

Collections: Escada, Pacifica, Riviera, Mallorca, Livia, Aparte, Nau (flatware).

A glimpse into the future of culinary excellence

Located within the vibrant core of the Culinary Institute of America's San Antonio Campus, **Savor** is a place that celebrates passion and learning, as contemporary American cuisine is crafted and served by soon-to-be graduate chefs and hospitality professionals.

From a three-course meal with curated wines, local craft beers and classic cocktails, the restaurant reflects the mission of the **Culinary Institute of America**, founded in 1946, to train leaders in food service and hospitality. For seven weeks, students gain hands-on experience in Savor's professional kitchen, perfecting their culinary skills, followed by seven weeks in the dining room, where they master contemporary and formal service techniques.

Here, creativity meets the highest standards of technique and service, as guests embark on a unique culinary journey with seasonal menus that evolve throughout the year.

As part of the experience, COSTA NOVA collections such as **Pacifica, Escada, Riviera, Mallorca and Aparte** frame each plating with statement pieces that enrich every course. Aparte's sea urchin-shaped bowls, Riviera's leaf-inspired appetizer plates and other nature-driven designs bring a sense of modernity and distinctive character to the table, enhancing the overall dining experience.

Guided by world-class faculty, Savor is an immersive learning environment where education, creativity and hospitality converge, equipping students to graduate with real-world expertise and hands-on experience, while also providing guests with a distinctive and memorable dining journey.



Signature Sour, served in Margarida glassware, paired with seafood tartare in nori on a Silvana plate.

05 This issue top locations

Experience COSTA NOVA in top hospitality destinations around the world.



1. Hifen, Cascais, Portugal

Modern dining with a view. Perched above Cascais Bay, Hifen Cascais brings fresh energy with Portuguese-inspired shareable plates and a vibrant social atmosphere. Flavor-packed-fun.

The Chef's choice:

Nótos

@hifenrestaurant

Contact number:

+351 915 546 537



2. Andia, Paris, France

Step inside a jungle-inspired Parisian setting with Latin-Andean cuisine, where a lively terrace tempts for brunch, lunch or evening cocktails. There, the flavors and lush surroundings create a truly immersive experience.

The Chef's choice:

Lisa

@andia_paris

Contact number:

+33 6 67 60 86 59



3. Rose Café, Dallas, USA

Asian flavors meet French finesse in a stylish indoor-outdoor atmosphere, led by Chefs Sotear Tep and Dyan Ng. With a café, terrace and rose garden, it welcomes guests from morning coffee to evening cocktails.

The Chef's choice:

Marrakesh

@rosecafekt

Contact number:

+1 214 272 3993



4. Bocasalina, Formentera, Spain

Set along Es Pujols' waterfront, this Mediterranean gem serves fresh, sea-inspired dishes with a modern twist and a stellar wine list. Relaxed yet elegant, it's perfect for lunch, sunset dinners or cocktails by the sea.

The Chef's choice:

Pearl

@bocasalinarestaurante

Contact number:

+34 971 32 91 13



5. Rooms Hotel, Tbilisi, Georgia

In a former publishing house, this industrial-chic boutique hotel is known for its moody interiors and social spaces, blending design-led rooms with restaurants, bars and a lively courtyard scene.

The Chef's choice:

Impressions

@rooms.hotels

Contact number:

+995 32 202 00 99



6. Barlume, New York City, USA

A Mediterranean-inspired restaurant and cocktail lounge in Manhattan's Flatiron District, shifting from relaxed daytime dining to aperitivo and late-night DJ-led energy in a stylish, multi-level space.

The Chef's choice:

Beja, Marrakesh

@barlumenyc

Contact number:

+1 212-691-4978

06 COSTA NOVA Pro updates

Discover more news at www.costanovaprofessional.com

1 COSTA NOVA expands representation in the US

COSTA NOVA has partnered with W3 Sales to represent the brand in Texas and Oklahoma. Based in Texas with showrooms in Dallas and Houston, W3 Sales brings over a decade of hospitality expertise and strong regional connections, supporting COSTA NOVA's continued growth in the US hospitality market. As the team shares, "partnerships like COSTA NOVA feel natural. A shared focus on design, detail, and experience allows us to present products in a way that truly resonates".

2 COSTA NOVA featured in UNIQLO brand trip in Portugal

COSTA NOVA provided tableware for an exclusive UNIQLO brand trip in Portugal, curated by The Communication Studio. The event gathered 23 influencers from across Europe in Lisbon, where COSTA NOVA pieces helped define three color-driven dining experiences, in collaboration with Diogo Noronha Studio.





3

The opening of our Madrid store

Introducing a new hospitality showroom.

COSTA NOVA has opened its new store in Madrid, located at Calle Lagasca, 90. The space reflects our vision for the future: a modern and vibrant store designed to welcome and inspire customers from all over. Within it, we have also created a professional showroom, a dedicated hub for collaboration and inspiration with the hospitality community. This opening marks an important step in our journey, bringing us closer to a market we deeply value, Spain – a neighboring country with shared sensibilities around the art of gathering. We hope to keep building relationships, sharing our vision and growing alongside a market that has always been close to us.



07

New in: Fall & Festive



Almara, new collection.

Designed for versatility and sophistication, its beaded texture and clean silhouette offer elegance across settings. Available in Pearl (white) and Antique Metal (grey), it integrates seamlessly into beautiful tables in different environments.

07

New in: Fall & Festive



Forest, new collection.

Inspired by autumn landscapes, the Forest collection expands COSTA NOVA's leaf portfolio with two sculptural maple leaf-shaped pieces in Juniper Green and Harvest Yellow, bringing a warm seasonal accent to the table.



Nótos, new color.

Nótos introduces a new Pitch Blue color, adding greater depth to an already mystic collection inspired by the textures and tones where sea and land meet along the Atlantic coast.



Roda, new color.

Roda unveils the new Cocoa color, a rich, reactive brown. Its reactive glaze gives each piece a unique finish, adding natural variation and character to the table.



Silvina, new piece.

Silvina introduces a new pumpkin-shaped casserole in Fennel White and Terracotta, rooted in its rustic inspiration and bringing a touch of coziness and surprise to any setting.



Maria, new colors.

Maria introduces new colors, Forged Iron and Dark Denim, bringing darker, vintage-inspired tones, perfectly timed for autumn, to the linen collection.

Nau, Pacifica, Prado, Vela, new serving flatware items.

Nau, Pacifica, Prado and Vela expand their flatware collections with new serving pieces, including a serving spoon, cake server, salad fork and salad spoon, adding functional complements to each range.

Lisa, new shape.

Lisa introduces a new deep rimmed plate, amplifying the moments it can be used at the table. True to the spirit of the collection, the new piece embraces its signature irregularity and organic expression.





Riviera, Margarida glassware photographed at Quinta do Pinheiro in Tavira, Portugal.

08 Explore the location

QUINTA DO PINHEIRO, TAVIRA, PORTUGAL



A timeless retreat in Ria Formosa

Set within the Ria Formosa Natural Park in the Algarve, **Quinta do Pinheiro** is a 19th-century estate reimagined as a peaceful countryside retreat. Surrounded by vineyards and avocado orchards, it reflects the rhythm of rural life along Portugal's southern coast. Whitewashed cottages, red-painted doors and restored farm structures express the region's architectural language, where heritage and contemporary elements coexist

A long-term COSTA NOVA partner, Quinta do Pinheiro features our pieces across its charming cottages and slow-living tables. The farmhouse's warm textures and natural palette create a distinctive backdrop for collections such as **Vila**, whose floral motifs complement the setting beautifully, while **Beja's** red-rimmed details and **Douro** flatware's vineyard-inspired character echo the surrounding landscape.





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