The Hospitality Journal

ISSUE 04



COSTA NOVA

PORTUGAL

PROFESSIONAL



Aside from taste we are influenced by aesthetics.

Crafting innovative dining experiences

Forest collection on the cover. Poterie, Riviera and Almara collections on this page.

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01

Welcome drink

Are you ready for a deep dive into the world of Spanish hospitality? We've prepared a tour just for you, taking in some of the country's most exciting addresses, from the heart – Madrid – to the bucolic landscapes of Andalucía and the country's islands. Then, we head to the Azores, where we meet Chef Paulo Leite, a fellow Aveiro native who has made Ponta Delgada home and shaped a cuisine at À TERRA, Octant Hotels, guided by seasonality and finesse and championing local produce. We also step behind the scenes at our factory to discover the process, people and ideas that bring our Marrakesh collection to life. From tables worth travelling for to the hands and minds behind what we make, come along for the ride.

MIGUEL CASAL, FOUNDER AND CEO AT COSTA NOVA



Red wine being decanted and served in Tinta glassware.



Mackerel with oyster and tapioca, served on Almara.





On the road *por la* Spain.

02

As seen at

When we think about Spain, a few things immediately come to mind. Sunny cities and charming *pueblos, plazas* full of people and life, *flamenco, fútbol* and, of course, exceptional food and drinks. Spain's culinary scene is rooted in sharing (*tapas*), yet it is constantly evolving through creativity and innovation, making it one of the most exciting in the world.

To uncover what makes it so special, we set off on a gastronomic tour, from the Basque Country to the Balearic Islands, exploring some of the country's most celebrated restaurants. Discover them with us.

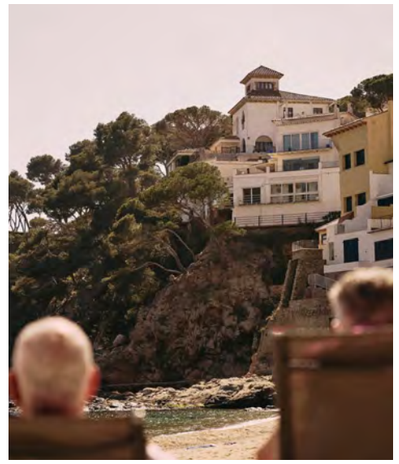


02
As seen at
Top restaurants around Spain

1 // Kukuarri – NH Collection Aránzazu, San Sebastian
A contemporary take on Basque cuisine
In the vibrant Antiguo-Ondarreta neighborhood, on a street leading toward the Bay of Biscay, Kukuarri occupies the ground floor of the NH Collection San Sebastián Aránzazu. The restaurant welcomes guests for wine and *pintxos* with friends or a more elaborate meal, shaped by Chef Martín Aristondo's commitment to seasonality and care for local farmers and producers. Reinterpretations of Basque classics, such as *txangurro* salad and cod with *piquillos* and *txakoli*, bring familiar regional flavors to the table and a modern touch, as various COSTA NOVA collections complete the dining experience.
The Chef's choice:
Pearl, Livia, Vermont
@kukuarridonosti
Contact number:
+34 943 31 62 61
Address:
Vitoria-Gasteiz Kalea, 1, 20018 Donostia / San Sebastián, Gipuzkoa, Spain

2 // Isabella's Llafranc, Girona
An Italian table in Catalonia
Llafranc, on Spain's Costa Brava, is a small seaside village framed by the Mediterranean and rugged coastline. Facing the deep blue sea and whitewashed houses across verdant hills, stands Isabella's Llafranc, an intimate boutique hotel with an elegant design and distinctive details like a cave-like vaulted ceiling. Its restaurant brings the Italian tradition of Isabella Heseltine's group together with Catalan ingredients, from fettuccine with truffle and Parmesan cream to *huevos rotos* with *butifarra*, served on Roda, a COSTA NOVA collection by Torres Euracini with soft, contemporary lines.
The Chef's choice:
Roda
@isabellas_llafranc
Contact number:
+34 872 55 27 88
Address:
Carrer de Francesc de Blanes, 5, 17211 Llafranc, Girona, Spain







3// Casa de Comidas, Madrid
Reimagining Spanish comfort food
In one of Madrid's most prestigious areas, Casa de Comidas brings an authentic and comforting dining experience to the city's financial district, within the NH Collection Madrid Eurobuilding, just steps away from the Santiago Bernabéu Stadium. Set around an interior courtyard, its welcoming dining room is anchored by an open kitchen. There, Chef Rafa Zafra lends his sophisticated touch, recognized by the Michelin Guide, to Spanish dishes such as Iberian ham croquettes, hearty stews and baked wild sea bass, served on the Beja collection's simple, nostalgic and welcoming style.
The Chef's choice:
Beja, Livia, Lagoa
@casadecomidasmadrid
Contact number:
+34 913 456 160
Address:
C. del Padre Damián, 23
28036 Madrid, Spain



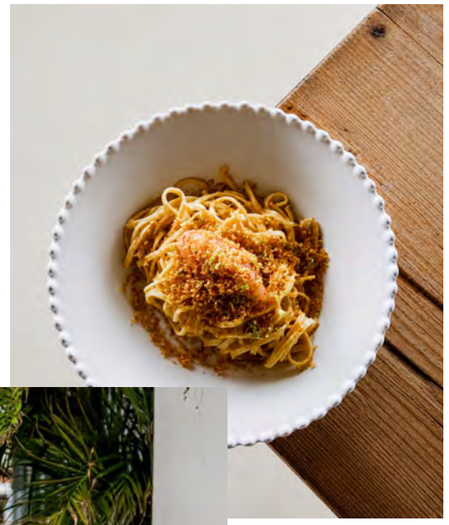


4// Bocasalina, Formentera

In tune with the Mediterranean

With sweeping views of Es Pujols' turquoise waters, Bocasalina's interior connects seamlessly with the Mediterranean through natural décor and greenery. Its cuisine has Italian and Spanish influences, evolving with the seasons, with pasta with red prawn tartare, sour butter, mullet bottarga and lime among its signature dishes. COSTA NOVA's Pearl collection, with its handcrafted beaded detailing, complements the setting, while chef Marco De Matteis favors its distinctive footed plate for presenting raw seafood.

The Chef's choice:
Pearl
@bocasalinarestaurante
Contact number:
+34 971 32 91 13
Address:
Carrer des Fonoll Marí, 2, 07871 Es Pujols, Illes Balears, Spain





5// Tablafina – NH Collection Palacio de Córdoba, Córdoba

A modern expression set in history

Narrow cobblestone streets guide us through Córdoba's Jewish Quarter to Tablafina, a restaurant housed within the NH Collection Palacio de Córdoba and its 18th-century Andalusian courtyard framed by stone arches. The menu brings local ingredients and contemporary interpretations to traditional Córdoba flavors, from *salmorejo* and *mazamorra* to *Xuxo de rabo de toro*, with chef Andrés Santiago Ángel Londoño adding personal touches shaped by his Colombian roots and culinary journey. COSTA NOVA's Elements collection, inspired by traditional Moorish tiles, adds another layer to the place's rich visual history.

The Chef's choice:
Elements, Brisa, Lagoa
@tablafina_gastro
Contact number:
+34 620 62 83 38
Address:
Pl. Maimónides, 3, Centro, 14004 Córdoba, Spain



Photos by Francisco Nogueira y Astet Studio

6// Roostiq, Marbella

Organic mood, organic expression

In Marbella's Milla de Oro, Roostiq stands out with its white and brown façades, arched details and welcoming garden, with an "organic mood" philosophy reflected in its food and interiors. Ingredients from the group's own farm in Ávila, where crops are grown and cattle raised, are cooked over fire to preserve their natural properties, with *Torreznos con champán* among the signature dishes. Fire also shapes the rustic-contemporary interior, where aged copper, brick, velvet and glass welcome COSTA NOVA's Nótos and Roda collections and their modern appeal and intense colors.

The Chef's choice:
Roda, Nótos
@roostiq.marbella
Contact number:
+34 952 14 60 75
Address:
Urbanización Villa Parra Palomeras, 61, 29602 Marbella, Malaga, Spain



Photos by Francisco Nogueira y Astet Studio

See you in the next trip.



Marrakesh photographed at Casa Azul in Grândola, Portugal.

Q&A

03
Inside the Chef’s kitchen

CHEF PAULO LEITE

@paulo.m.leite

Chef Paulo Leite leads the kitchen at À TERRA, Octant Ponta Delgada, where he has shaped a cuisine rooted in Portuguese traditions, the exceptional produce of the Azores and storytelling inspired by both the islands and his hometown, Aveiro. In this interview, he reflects on his career, the experiences that defined his approach to cooking and his long-standing relationship with COSTA NOVA.

Q You’ve worked with COSTA NOVA for several years. What first drew you to the brand, and what keeps you using it today?

The integration of COSTA NOVA pieces into my gastronomic concepts over the years is due to a combination of factors. Initially, I valued their quality, aesthetics, versatility and the way they allow for impeccable presentation in different dishes and settings. Additionally, the fact that it is a company from Aveiro, my hometown – and one of the country’s most important centers for ceramic production –, represents an added value of great significance for me.

Q How would you describe your culinary philosophy and what do you hope to convey to guests through your cuisine?

My culinary philosophy has evolved with experience and is built on three pillars: flavor, which translates into pleasure and comfort; Portuguese and local identity, valuing local products and recipes; and seasonality. Most of the dishes I present have a story – there is a common thread that takes us back to another recipe, a memory, a past that guided us to the result. Through experimentation, this becomes a unique recipe. These are the dishes that give me the most pleasure to serve, the ones that carry a narrative and a journey.

Q When creating a dish, do you choose the tableware first or does the dish determine the pieces you use?

The plating concept and the choice of tableware happen simultaneously. From the start, I visualize the ideal presentation. For example, if I know the dish will have a sauce or will be a soup, choosing a deep piece becomes a requirement. In the end, COSTA NOVA’s wide product range, with its diversity of styles, makes the selection easier, as it allows me to always find tableware that aligns with different gastronomic concepts, types of dishes and service settings.

Q As a chef from Aveiro, just like COSTA NOVA, how do our pieces help you tell your story and enhance the dining experience you create?

Using COSTA NOVA pieces allows me to establish a deep connection with my roots, even while working in the Azores. It is a link that goes beyond mere functionality and contributes to the gastronomic experience I seek to provide. Their quality and design do “half of the aesthetic work” of presenting a dish, meeting today’s expectations for elegant plating. Even a visually simple recipe, like a fish stew, can become striking through the choice of a beautifully designed piece.

04

Chefs prefer a white canvas

CHEF PAULO LEITE

@paulo.m.leite

While white is a universal color within the tabletop industry, COSTA NOVA offers something truly unique: a portfolio of fine stoneware with multiple shades of white, each defined by its own aesthetic and purpose.

Each interpretation of white is designed to enhance different culinary expressions. For Chef Paulo Leite, that expression takes shape on the Augusta plate, which he chose to present his Bairrada-Style Suckling Pig with Azorean Pineapple.

“

This dish is an encounter between two places that are part of my journey: Aveiro (and the Bairrada region), through suckling pig prepared with traditional seasoning and techniques, and the Azores, where we are, through its exceptional and unique pineapple. Choosing a white plate for it allows us to highlight the quality of the ingredients, their natural expression and the contrasts of color and texture, keeping the focus where it belongs: on the product. More than showcasing technique, this is a dish that seeks to tell a story of identity, memory and place.

1. Pacifica collection in salt. **2.** Augusta collection in natural-black with Roda in ardósia. **3.** Pacifica collection in salt with Redonda collection in white.



1.



2.



3.

Fact Box | Paulo Leite

Chef: Paulo Leite
Nationality: Portuguese
Current Position: Executive Chef at À TERRA, Octant Ponta Delgada
Culinary Style: Contemporary Portuguese, especially Azorean, cuisine, rooted in local products and traditions
Previous Experience: The Yeatman, Eleven Rio, InterContinental Porto, NH Collection Porto Batalha
Special Focus: Seasonality, regional products and the connection between cuisine and territory
Industry Positioning: Portuguese chef combining fine-dining experience with a strong focus on regional identity and the development of Azorean gastronomy

05

The making of

MARRAKESH COLLECTION





There are collections I **admire**, and others I simply **love** to play with.

Marrakesh is one of those. Its floral-inspired shapes bring something unexpected to the table, creating beautiful presentations and particularly striking buffet displays. I love using the smaller pieces for starters and desserts, especially combined with risers... suddenly, the presentation becomes part of the tasting experience. The covered bowls are perfect for in-room dining or breakfast in bed, while the little cups are just made for mint tea… or a very good espresso. There is another reason Marrakesh makes my list: it is sustainably crafted in our factories in Portugal from ecogres, our recycled clay body.

Beautiful, distinctive and responsible... always a combination I value. And then there is my favorite detail. Stack the plates and look closely: the light reflecting from the glazed surface of one plate casts a subtle glow onto the unglazed surface of the next. Do your guests need to notice it? Probably not. Do I absolutely love that it happens? Yes. Sometimes it's the smallest details that make a collection special.

LILIANA PADINHA (CACHIM), HEAD OF MARKETING & EDITOR

explore
the collection

Editor's choice

Personally selected: our Editor's favorite Marrakesh pieces for restaurants and hotels.



Available in:

○ Sable Blanc (SBL) - Reactive white, ● Eucalyptus (EUC) - Reactive green, ● Cannelle (CAN) - Reactive orange, ● Ciel (CIE) - Blue, ● Cumin (CMN) - Reactive yellow



Round plate 28 cm | 11”
○ 2KEP281E-SBL ● 2KEP281E-EUC

D27.6 H3.4 cm
D10 7/8” H1 3/8” [6]



Low bowl 21 cm | 8”
○ 2KEP212-SBL ● 2KEP212-CAN ● 2KEP212-CIE

D21.2 H5.5 cm | 79 cl
D8 3/8” H2 1/8” | 26 3/4 fl oz [6]



Round plate 13 cm | 5”
○ 2KEP131-SBL ● 2KEP131-EUC ● 2KEP131-CAN ● 2KEP131-CIE ● 2KEP131-CMN

D12.5 H2.7 cm
D4 7/8” H1 1/8” [6]



Dip bowl 10 cm | 4”
○ 2VGN101-SBL ● 2VGN101-EUC ● 2VGN101-CAN ● 2VGN101-CIE ● 2VGN101-CMN

D10 H4 cm | 13 cl
D3 7/8” H1 5/8” | 4 3/8 fl oz [6]



Covered bowl 50 cl | 17 fl oz
○ 2VGH151-SBL ● 2VGH151-CAN

D15.2 H8.5 cm | 50 cl
D6” H3 3/8” | 16 7/8 fl oz [6]



Cup 17 cl | 6 fl oz
○ 2BLC091-SBL

D7.4 H8.7 cm | 17 cl
D2 7/8” H3 3/8” | 5 3/4 fl oz [6]



Cup 8 cl | 3 fl oz
○ 2BLC071-SBL

D5.9 H6.9 cm | 7.5 cl
D2 3/8” H2 3/4” | 2 1/2 fl oz [6]



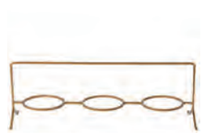
Leaf plate 53 cm | 21”
● 2ELA531E-EUC

52.7 x 16 H2.9 cm
20 3/4” x 6 1/4” H1 1/8” [2]



Leaf plate 27 cm | 11”
● 2ELA271E-EUC

26.6 x 19.7 H2.8 cm
10 1/2” x 7 3/4” H1 1/8” [2]



3 Appetizer plate holder
O30630-GLD

41 x 12 H14 cm
16 1/8” x 4 3/4” H5 1/2” [4]



1.

1. Marrakesh collection at Barlume, United States. **2.** Marrakesh collection at Quinta da Comporta, Portugal. **3.** Marrakesh collection at Chef Rita Lourenço's house, Portugal.

The Marrakesh tableware collection blends sustainability, craftsmanship, the essence of nature, and the mystique of Morocco. Designed by renowned French floral artist Christian Tortu, its organic shapes, rich textures, and distinctive pieces transform the table into a sensory landscape, inviting guests to experience food through color, form, and presentation.

Marrakesh isn't just an aesthetic choice; it's an opportunity to bring your commitment to **sustainability** to the table.



2.



3.

green on green

As Chef Rita Lourenço sets the scene on a green marble table, artfully arranging an abundance of fruit on a Marrakesh Leaf plate, a subtle message emerges: Marrakesh was designed with sustainability in mind.

Its eco design approach is visible in every detail: from the speckled glazes and sandy, unglazed surfaces that reduce the use of glaze, to its ecogres recycled clay body. Here, green is more than a color. It is part of the collection's very nature.



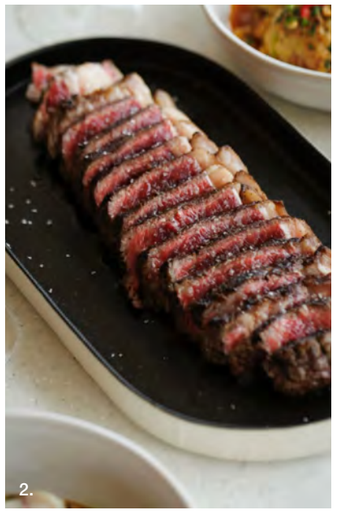
Abade de Priscos, rice pudding and Voatsiperifery pepper, served on Elements.

05

This issue top locations

Experience COSTA NOVA in top hospitality destinations around the world.


1.


2.


3.


4.


5.


6.

1. Aguasal, Miami, USA

Set along the coast of Miami Beach, this Mediterranean restaurant draws inspiration from Spain, Greece and Morocco, serving seafood and vibrant coastal flavors in a laid-back yet luxe setting.

The Chef's choice:
Pearl

@aguasalbyjose
Contact number:
+1 786 605 4053

2. JOIA Restaurant, Bar & Rooftop, London, United Kingdom

Set high above Battersea Power Station, this London destination brings Portuguese and Iberian influences to a dining experience, led by chef Henrique Sá Pessoa. Modern cuisine in an iconic place with panoramic city views.

The Chef's choice:
Nótos

@joiabattersea
Contact number:
+44 2038 338 333

3. Ponja Nikkei, Madrid, Spain

A lively restaurant bringing together Japan and Peru's bold flavors through a contemporary Nikkei approach. Ceviches, tiraditos, sushi and hot dishes are served in an elegant setting, with the concept led by founders César Figari and Coni Rey.

The Chef's choice:
Roda

@ponja_nikkei
Contact number:
+34 914 45 69 45

4. Lamina, Lisbon, Portugal

A Portuguese restaurant in the nation's capital, distinguished by its use of fire, seasonal ingredients and a nose-to-tail cooking philosophy. Led by chef Vasco Coelho Santos, it brings a modern take to comforting Portuguese dishes.

The Chef's choice:
Pacifica

@lamina.restaurante
Contact number:
+351 963 323 869

5. Santa Monica Proper Hotel, Los Angeles, USA

A luxury hotel in Santa Monica, California, where Kelly Wearstler's signature interiors complement a restored 1920s Spanish Colonial building. With a laid-back spirit characteristic of the West Coast, it pairs relaxed dining with sweeping rooftop views.

The Chef's choice:
Livia, Pacifica

@santamonicaproper
Contact number:
+1 310 620 9990

6. Marino, Pesaro, Italy

In the hills above Pesaro, stands Marino, a restaurant celebrating Adriatic flavors, where local traditions are complemented by modern culinary techniques. Led by chef-owner Antonio Di Feo, its menu is centered around seafood and fire cooking.

The Chef's choice:
Alentejo

@marino.pesaro
Contact number:
+39 376 205 8920

06

Explore the location

CASA CEDO, PORTO, PORTUGAL





Light, warmth and authenticity

Porto (Portugal) is open, welcoming and alive, wrapped in warm light. At **Casa Cedo**, an intimate boutique hotel embedded in the urban fabric of the city, that light finds its way indoors, guided by the building's wide windows that cover almost the entirety of the façade. The rays wash over the wood, natural materials, linens and ceramics throughout the hotel, resulting in an atmosphere that feels considered and honest, where all elements remain true to their nature and contribute to a sense of comfort.

Casa Cedo was chosen as scenery for one of COSTA NOVA's Autumn photoshoots, since the space's natural character reflects the same appreciation for authenticity that guides the brand's collections. At the dining table, the unpredictable **Roda** in cocoa, adds its charm to the already cinematic setting.





Roda, Riviera, Almara, Acapulco glassware, Ramo flatware and Maria linens photographed at Casa Cedo in Porto, Portugal.

07

Our tea story

Preparing and serving tea is a gesture of care, a way of telling guests that their comfort matters.

A cup of hospitality

In hotel lounges, cozy cafés and restaurant terraces alike, tea creates a natural pause in the day. Served with freshly baked pastries or delicate bites, it becomes a moment of warmth and conviviality. Although coffee remains Portugal's favorite drink, tea has been part of its culture since the country's maritime connections with Asia. A piece of history that lives on in the Azores, home to Europe's only industrial-scale tea production, and in England, where Princess Catherine of Braganza introduced this beloved drink to the court.

As a Portuguese manufacturer, COSTA NOVA celebrates tea as part of hospitality, with pieces ranging from cups and saucers to mugs, teapots and serving pieces that make space for everything from a quiet cup to a leisurely afternoon tea.

1. Lagoa collection in pedra. **2.** Pearl collection in white. **3.** Almara collection in white and antique Metal. **4.** Friso collection in white.


1.


2.


3.


4.



Squid skewers with peppers, served on Escada.

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