

The Hospitality Journal

ISSUE 01



COSTA NOVA
PORTUGAL

PROFESSIONAL

Aside from taste

Crafting innovative dining experiences

we are
influenced
by aesthetics.

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Alheira meatballs with cuttlefish ink, served in Marrakesh.

01 Welcome drink

At COSTA NOVA, we take pride in crafting beautiful ceramics, flatware, linens, glassware, and hosting complements that inspire hospitality professionals around the world.

We believe plating is an art form. Great chefs know it's not only about the ingredients — it's about the entire dining experience. The perfect tableware can turn a meal into a masterpiece and dining into storytelling.

Our customers create food that brings people together. Our products become part of those shared moments.

In the pages ahead, discover inspiring partnership stories from across the hospitality world. We hope they encourage you to pair your culinary creations with COSTA NOVA - where sustainable, innovative, and timeless design helps craft truly unforgettable dining experiences.

Miguel Casal, Founder and CEO at COSTA NOVA



Brisa at Ostras Thierry Bar in Barcelona, Spain.



Friso, Vine glassware, Nau flatware and Maria linens at Cervejaria Costa Nova in Aveiro, Portugal.



02 As seen at

QUINTA DA COMPORTA

Adress: Rua Alto do Pina, 2, Carvalhal, Setúbal, Portugal 7570-779
Email: restaurant@quintadacomporta.com
Contact number: +351 265 112 395
Collections: Pearl, Marrakesh, Friso, Aparte.

A Tribute to Portuguese Heritage and Simplicity

Set along the untouched Alentejo coast, **Quinta da Comporta** is more than a luxury resort, it is a soulful retreat that honors the authentic spirit of its surroundings. Born from a deep love and respect for the region, this unique destination blends traditional architectural lines, sustainable design, and a genuine connection to nature and local culture.

Inari restaurant, led by **Executive Chef Luís Espadana** and guided by acclaimed gastronomic consultant **Chef Vítor Sobral**, celebrates Portuguese *cuisine* in its purest form. Drawing inspiration from the Alentejo's rich culinary traditions and local ingredients, the menu offers comforting, seasonal dishes that reflect both flavor and identity.

“We want to complement Quinta da Comporta’s outstanding service with gastronomy that has flavour, identity, and Portuguese flair,” shares Chef Vítor Sobral.

To elevate the dining experience, Quinta da Comporta has chosen to serve its creations on the **Pearl collection**, a tableware line known for its timeless elegance, soft round shapes, and beaded edges that subtly echo classic European design. The **Pearl collection** seamlessly complements the restaurant’s philosophy: refined yet rooted in tradition. **Marrakesh and Aparte collections** complement the Chef’s food creations, adding personality to the *mise en scene*.

02 As seen at

CACHÉ COMPORTA

Address: Alameda da Praia do Pego, Grândola, Portugal 7570-783

Email: reservations@cachecomporta.com

Contact number: +351 933 096 490

Collections: Pearl, Roda, Aparte, Alentejo, Eivissa.

Dining where the Sand meets the Sea

A collaboration between **Quinta da Comporta Hotel** and the **Caché Paris** team gave rise to **Caché Comporta**. Designed by Philippe Starck and featuring the culinary signature of **Chef David Reartes**, this restaurant is tucked away in the dunes facing Praia do Pego, offering a Mediterranean menu focused on fish.

The new restaurant embraces the “less is more” philosophy: fish is sourced directly from the Alentejo coast, while vegetables, fruits, and herbs are harvested just steps away from the resort’s own garden. The rice comes from the region and the Quinta da Comporta estate itself.

For this seafront space, COSTA NOVA’s Mediterranean philosophy perfectly aligns with its surroundings, creating a story that feels cohesive and harmonious.

Here, the COSTA NOVA fine stoneware collections truly shine, as they are in their natural habitat - by the beach. **Eivissa**, one of our Mediterranean-inspired collections, and **Aparte**, with its strong coastal and oceanic influence, add the thematic touch the space needs. Meanwhile, **Pearl**, **Roda**, and **Alentejo** bring a sophisticated balance to the presentation.





The making of the: Pearl collection

The Pearl Collection is one of COSTA NOVA's earliest and most celebrated creations, designed to complement a wide spectrum of hospitality and restaurant concepts - from intimate fine dining venues to grand-scale events. Its enduring appeal has made it a favorite among clients worldwide, which is why we chose to feature it in the first issue of the Hospitality Journal. Pearl's elegant design adds distinction, personality, and a sense of occasion to every table.

But the story of Pearl goes beyond its aesthetics. Every piece is crafted entirely in our own factories in Portugal, a country with a rich ceramic heritage. Here, skilled artisans bring each item to life, blending time-honored techniques with hands-on craftsmanship passed down through generations.

As the manufacturer of every Pearl piece, we are involved at every stage of production — from clay to molding, forming, decorating, glazing, firing, packaging and finally shipping. This meticulous attention ensures each piece embodies both beauty and durability, meeting the demands of professional environments.

«There is poetry in the stoneware manufacturing process. Each step is magical, transforming raw clay into a solid item that carries with it the artistry and craftsmanship of our artisans.»



Pearl at Bocasalina in Formentera, Balearic Islands, Spain.

In this edition, we are pleased to highlight one of COSTA NOVA’s most iconic collections.

With its delicate beaded edge, Pearl embodies the charm of 18th and 19th-century European ceramics, while offering a fresh and versatile design suited for modern hospitality settings.

Its vintage inspiration blends seamlessly with contemporary elegance, making it a favorite among Chefs, hoteliers, and design enthusiasts alike.

Beyond its timeless aesthetic, Pearl is crafted for durability — its signature large beads are exceptionally resistant to impact, making it as practical as it is beautiful.

Pearl

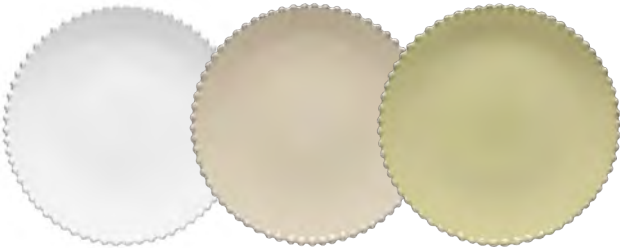
Pearl serves as an ideal plating canvas, enhancing presentation by providing a neutral yet sophisticated backdrop that lets the colors, textures, and artistry of each dish truly stand out.

Liliana Cachim, Head of Marketing & Editor

Editor’s choice

PEARL COLLECTION

Available in: ○ White (WHI) ● Cream (CRM) ● Lily Green (LLY)



Dinnerware



Round plate 34 | 14”

- PEP331-WHI
 - PEP331-CRM
 - PEP331-LLY
- D34.3 H3.3 cm
D13 1/2” H1 1/4”
[6]



Round plate 28 | 11”

- PEP282-WHI
 - PEP282-CRM
 - PEP282-LLY
- D28.4 H3.2 cm
D11 1/8” H1 1/4”
[6]



Round plate 25 | 10”

- PEP251-WHI
- D24.9 H3.1 cm
D9 3/4” H1 1/4”
[6]



Deep round plate 24 | 10”

- PEP241-WHI
 - PEP241-CRM
 - PEP241-LLY
- D24.2 H4.1 cm | 61.3 cl
D9 1/2” H2 5/8” | 20 3/4 fl oz
[6]



Round plate 22 | 9”

- PEP222-WHI
 - PEP222-CRM
 - PEP222-LLY
- D22 H2.4 cm
D8 5/8” H1”
[6]



Round plate 17 | 7”

- PEP173-WHI
- D17 H2.4 cm
D6 3/4” H1”
[6]



Round plate 13 | 5”

- PEP133-WHI
 - PEP133-CRM
 - PEP133-LLY
- D12.7 H2.3 cm
D5” H7/8”
[6]



Low bowl 24 | 9”

- PEP231-WHI
 - PEP231-CRM
 - PEP231-LLY
- D23.6 H5.6 cm | 105 cl
D9 1/4” H2 1/4” | 35 1/2 fl oz
[6]



Bowl 17 | 7"

- PES161-WHI
- PES161-CRM
- PES161-LLY

D16.5 H8.4 cm | 80 cl
D6 1/2" H3 1/4" | 27 fl oz
[6]



Low bowl 15 | 6"

- PES152-WHI

D14.6 H6 cm | 36 cl
D5 3/4" H2 3/8" | 12 1/8 fl oz
[6]



Bowl 14 | 5"

- PES131-WHI

D13.6 H6.9 cm | 41.8 cl
D5 3/8" H2 3/4" | 14 1/8 fl oz
[6]



Oval platter 51 | 20"

- PEA501-WHI

51 x 37.1 H5.8 cm
20 1/8" x 14 5/8" H2 1/4"
[1]



Oval platter 40 | 16"

- PEA401-WHI

40.8 x 30 H4.3 cm
16 1/8" x 11 3/4" H1 3/4"
[1]



Oval platter 34 | 16"

- PEA331-WHI
- PEA331-CRM
- PEA331-LLY

34.2 x 25 H3.5 cm
15 5/8" x 11" H1 3/4"
[1]



Rect. platter 40 | 16"

- PER403-WHI

39.6 x 28 H4.3 cm
15 5/8" x 11" H1 3/4"
[1]



Rect. platter 30 cm | 12"

- PER302-WHI

30.4 x 21.1 H3.8 cm
12" x 8 1/4" H1 1/2"
[1]



Rect. tray 30 | 12"

- PER301-WHI

30.2 x 13.2 H2.1 cm
11 7/8" x 5 1/4" H7/8"
[6]



Serving bowl 34 | 13"

- PES341-WHI

D34.1 H7 cm | 291 cl
D13 3/8" H2 3/4" | 98 3/8 fl oz
[1]



Serving bowl 27 cm | 11"

- PES271-WHI

D26.8 H13.7 cm | 393 cl
D10 1/2" H5 3/8" | 132 7/8 fl oz
[1]



Dip bowl 11 | 4"

- PEN111-WHI

D10.5 H3.1 cm | 7.2 cl
D4 1/8" H1 1/4" | 2 3/8 fl oz
[6]



Footed plate 34 | 13"

- PEP334-WHI

D34 H12.8 cm
D13 3/8" H5"
[1]



Rect. baker 38 | 15"

- PER381-WHI

38.3 x 24.1 H8.3 cm | 390 cl
15 1/8" x 9 1/2" H3 1/4" | 131 7/8 fl oz
[1]



Rect. baker 33 | 13"

- PER333-WHI

32.7 x 20.6 H7.3 cm | 244.2 cl
12 7/8" x 8 1/8" H2 7/8" | 82 5/8 fl oz
[1]



Rect. baker 27 | 11"

- PER271-WHI

27.3 x 17.3 H6.2 cm | 133.9 cl
10 3/4" x 6 3/4" H2 1/2" | 45 1/4 fl oz
[1]

Table and serving concepts

Coffee and tea



Mug 37 cl | 13 fl oz

- PEC131-WHI
- PEC131-CRM
- PEC131-LLY

12.7 x 9.1 H10.1 cm | 37 cl
5" x 3 5/8" H4" | 12 1/2 fl oz
[6]



Tea cup 25 cl | 9 fl oz

- MC121-WHI

13.5 x 10.7 H6.9 cm | 25 cl
5 3/8" x 4 1/4" H2 3/4" | 8 1/2 fl oz
[6]



Tea saucer 17 | 7"

- PEP172-WHI

D17.1 H2.4 cm
D6 3/4" H1"
[6]



Coffee cup 9 cl | 3 fl oz

- MC092-WHI

9.6 x 7.7 H4.8 cm | 9 cl
3 3/4" x 3" H1 7/8" | 2 3/4 fl oz
[6]



Coffee saucer 13 | 5"

- PEP131-WHI

D12.7 H2.3 cm
D5" H7/8"
[6]



Teapot 50 cl w/ infuser | 17 fl oz

- PEX191-WHI

19.2 x 11.7 H14 cm | 50 cl
7 1/2" x 4 5/8" H5 1/2" | 16 7/8 fl oz
[1]



Creamer 10 cl | 3 fl oz

- PEZ071-WHI

7.4 x 6.7 H6.7 cm | 10 cl
2 7/8" x 2 5/8" H2 5/8" | 3 3/8 fl oz
[1]



Sugar bowl 10 cl | 3 fl oz

- PEN071-WHI

D6.7 H6.3 cm | 10 cl
D2 5/8" H2 1/2" | 3 3/8 fl oz
[1]



Banana brownie with caramel, served on Arenito and paired with Ramo flatware.

03 This issue top locations

Experience COSTA NOVA in top hospitality destinations around the world.



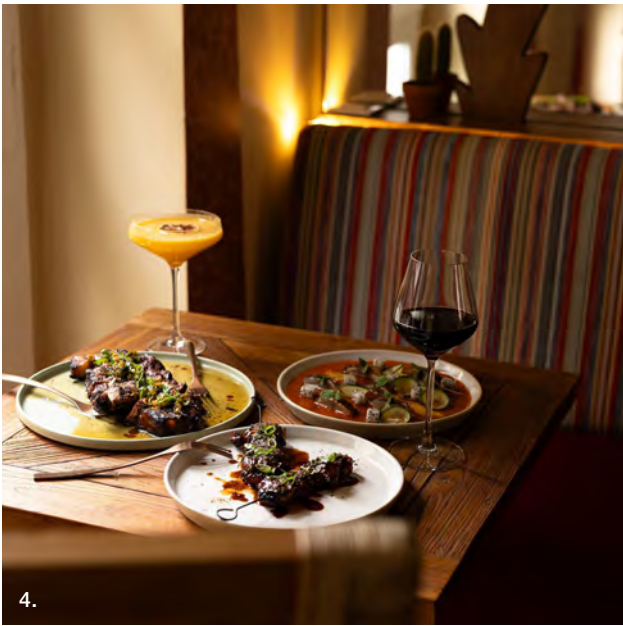
1. Bocasalina, Formentera, Spain
“A corner full of magic, in the heart of Formentera. A well-studied group of persons forms the team of Chef Marco de Matteis and them with their experience, professionalism and competence make Bocasalina one of the best restaurants in Formentera.”
The Chef’s choice:
Pearl
@bocasalinarestaurante
Contact number:
+34 971 32 91 13



2. The Fulton, NYC, USA
“The Fulton is Chef Jean-Georges Vongerichten’s first seafood restaurant – located in an area of the city he fell in love with when he first encountered the energy of the former Fulton Fish Market in 1986.”
The Chef’s choice:
Friso
@thefultonnyc
Contact number:
+971 633-4221



3. Tasca by José Avillez, Dubai, United Arab Emirates
“Located on the sixth floor of Mandarin Oriental Jumeira, Dubai, Tasca is an exciting one-Michelin starred restaurant from culinary genius José Avillez. Named after the Portuguese word for tavern, Tasca is José Avillez’s first international opening, following on behind the Michelin-starred Belcanto as well as his other celebrated ventures in Portugal.”
The Chef’s choice:
Roda
@tascadubai
Contact number:
+971 4 777 2231



4. Selva, Paris, France
“Selva invites you to discover the culinary universe of Chef Felipe Camargo y Hugues Chevallereau: a South American-inspired cuisine sublimated by the use of French technicality. This mixture of knowledge and cultures, supported by a selection of quality ingredients that varies with the seasons, allows our guests to embark on a taste itinerary that is both original and subtle.”
The Chef’s choice:
Nótos
@selvarestaurantparis
Contact number:
+33 9 81 10 21 88

5. Alemagou, Mykonos, Greece
“The restaurant’s culinary philosophy embraces refined simplicity, introducing a stunning Aegean-fusion cuisine, curated with the freshest produce and raw materials daily available from the local markets. Contemporary, decadent, authentic dishes with character, where the archipelago meets the mediterranean, celebrating a rich, haute-cuisine geography.”
The Chef’s choice:
Lagoa
@alemagou_mykonos
Contact number:
+30 22890 71339

6. Mila Savyon, Savyon, Israel
“Operating daily, Mila serves breakfast and extends its offerings into the late evening, featuring a menu that includes kosher, innovative, and seasonal Chef cuisine along with a trendy bar. The diverse menu showcases classic favorites like raw fish and handmade pasta, meticulously prepared with the finest ingredients by skilled hands.”
The Chef’s choice:
Redonda
@milasavyon
Contact number:
+972 036989801

04 Our coffee story

Hospitality Edition

In Portugal, coffee has a deep-rooted history dating back to the 18th century. Portuguese café culture is about far more than the drink itself - it's about connection, conversation, and the simple joy of lingering over a cup with friends.

A cherished tradition where cafés become the living rooms of the community, places where moments of pause are celebrated.

Across cafés, hotels, and restaurants worldwide, coffee has become a language of care, a way to say "you're welcome," "take your time," or "we're glad you're here." And the vessels that hold it are part of that conversation, shaping the entire experience.

As ceramic manufacturers, we have crafted a wide range of coffee cups in diverse shapes, colors, sizes, and collections, all designed to celebrate every coffee moment and bring this tradition to tables around the world.

Among these are Grespresso, with its multitude of colors and reactive-glazed charm; the eco-friendly Arenito, crafted from recycled clay; the World of Coffee line, celebrating the world's most iconic coffee origins; and a complete assortment of cups and saucers, mugs, bowls, and trays, all designed to complement your choice and tell the full story of coffee moments shared.

1. Pearl 2. Arenito 3. Grespresso 4. Vermont





1. Nótos at Bairro Alto Hotel in Lisbon, Portugal. 2. Nótos at The Yeatman in Porto, Portugal. 3. Marrakesh at Rose Café in Dallas, TX, United States. 4. Impressions at Ventozelo Hotel e Quinta in Viseu, Portugal.



Costa Nova Café in Aveiro, Portugal.



Marrakesh, Nótos, Pacífica, Poterie and Maria linens at Costa Nova Café in Aveiro, Portugal.

Q&A

Carsten Gollnick is a German industrial designer, born in Berlin. He founded his studio, Carsten Gollnick Design, in 1997 in Potsdam. His design philosophy blends purity and modern elegance, often combining noble materials with functional aesthetics. Gollnick's work has earned more than 80 international design awards and includes collaborations with prominent brands like COSTA NOVA.

05 Designer talks

CARSTEN GOLLNICK

Q

As a designer, you stand in the “object culture” and defend the beauty of functional objects. How does this belief manifest in the collections you developed for COSTA NOVA?

For me, design goes beyond the perception of a form, a sculpture and color. I try to integrate values that are sometimes not immediately visible, but which generate lasting mindfulness and joy when used. Those who view their surroundings and nature with respect can also develop an eye for their details and the aesthetics they contain.

Q

What do all the hospitality collections you've designed for COSTA NOVA have in common?

Despite different formal designs, I always follow the same design approach: I present the brand with a highly aesthetic and functional collection concept that matches its character.

Q

When designing a tabletop collection for hospitality, what is your number one priority?

You have to understand that tableware is an important ambassador for the restaurant or Chef when it comes to the guest. The restaurateur wants to present their offerings and culinary art in a harmonious and inspiring way and package it in an interesting message. In addition to my strong sculptural design approach, I therefore always try to design both the functional level of food presentation and the subtle emotional level. You also need to understand how people think and how things actually work in the catering industry in order to design objects that are aesthetically pleasing, functional and durable. In this respect, you could say that I design highly aesthetic presentation tools for Chefs rather than tableware.

carsten gollnick

Q You speak of creating mindful objects with strong character. How does this idea translate into tableware collections, especially in the high-demand world of hospitality?

In addition to my strong sculptural design approach, I therefore always try to design both the functional level of food presentation and the subtle emotional level. Ideally, this results in a strong character. I can only really explain this in the context of object culture, as you have already asked. For me, design goes beyond the perception of a form, a sculpture and colour. I try to integrate values that are sometimes not immediately visible, but which generate lasting mindfulness and joy when used. For me, an object is more than just its function: it tells stories, evokes associations and memories, inspires through poetic design, material aesthetics, sound and the beauty of its functionality.

Q How did you approach the challenge of developing a porcelain collection in collaboration with a brand or producer traditionally focused on stoneware?

Both materials come from the same product culture, the world of ceramics. And yet each material has its own specific properties. Both materials create a meaningful and aesthetic mix on a beautifully laid table. The COSTA NOVA team didn't need this explained to them, as they are deeply rooted in the world of ceramics. So the knowledge of the beauty of shaped and fired ceramics was already there. I only had to add specific details and differences in the development process and design based on my many years of experience with porcelain. It was a wonderful and inspiring process that had a positive influence on both sides.

Q How do you incorporate the brand's identity into your creative process?

Over the years, COSTA NOVA has developed a very strong character and its own personality. As a designer, I am involved in a network of collaborations with people. I find it very interesting to try to sense the identity and contribute to adding another facet to the character. For me, COSTA NOVA is a brand whose roots in Portugal are part of its identity. I therefore always try to take these aspects into account while still bringing in new ideas and inspiration. This applies less to formal aspects and more to things like attitude and respect for culture.

Q In your view, what role can a sustainable design approach play in contemporary design? For example, how can the use of eco-friendly materials, such as cork, contribute to the goals of ecodesign?

The profession of designer is very rewarding and also very responsible. This is because designers are often the first to choose the materials and processing methods for a design, and therefore have the opportunity to influence the dimensions of sustainability and its impact. As an active designer, I believe it is important to acquire a great deal of knowledge about ecological footprints and materials in order to avoid the unnecessary and promote the useful. I am very happy that the COSTA NOVA team is equally critical and shares the same attitude. This leads to very good and meaningful discussions about design and the relevance of products.



1.



2.



3.



4.



5.

1. ESCADA 2. Coastland 3. Âmbar 4. Resonance 5. Nótos



Algarve shrimp, served in Nótos.

Chef Josh Berry is a world-renowned, Maine-born chef and consultant celebrated for his authentic, seasonal cooking style and dedication to working with local farmers and fishermen. Named Maine's Chef of the Year in 2017 and a featured chef at the prestigious James Beard House, he currently contributes to leading culinary publications and is a key member of the B Frame restaurant consulting group.

06 Inside the Chef's kitchen

CHEF JOSH BERRY

Q&A

Q Having incorporated COSTA NOVA pieces into your plating practice, what initially drew you to them? How have these objects influenced or challenged your creative process in the kitchen?

When I first started using COSTA NOVA pieces to plate, I was drawn to their expression of the seasons. Some plates are definitely summer plates, some lean more towards autumn, spring or winter. I love being able to go through my collection and choose the plates that match the season. The best part is going back through the year and finding my favorites again. COSTA NOVA plates are timeless, their designs never go out of style.

Q In the evolving language of hospitality, how do you see tableware functioning beyond mere service?

The tableware and serveware is like another ingredient to consider when creating a dish. I take great care when choosing which plates to use. Choosing the right dish can elevate the cuisine beyond just the flavor. The designs and shapes help explain the story of the dish in a way that the ingredients can't do by themselves.

Q For a Chef guided by values like sustainability, local sourcing, and seasonality, how essential is it that the objects presented alongside the food reflect those same principles? Can design become an extension of culinary ethics?

Food service sustainability best practices are going to evolve to an even greater importance in the future. The long line from soil to mouth is getting scrutinized at every step to become quicker, faster, cheaper, better. Speaking for myself, choosing partners that have like minded values towards the future of the planet is the only way to go. Just like a Chef choosing sustainably sourced seafood, why would the serveware be any different?

Q As a consultant, how do you see the COSTA NOVA assortment supporting a variety of food styles?

The COSTA NOVA catalogue is rich with variety and there are so many different designs. COSTA NOVA serveware is not just beautiful, versatile, durable, and sustainably created, it will enhance any style of restaurant space like garnishing a dish. COSTA NOVA is my go to for any of my clients looking for serveware.



Frozen Margarita, served in Acapulco glassware.



Website for professionals
www.costanovaprofessional.com

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

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www.costanova.com

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