



Zinfandel's  
restaurant



## ZINFANDEL'S RESTAURANT

### Facts

<b>Chef:</b>	Ana Grgić
<b>Type of Restaurant:</b>	Fine Dining
<b>Cuisine:</b>	Mediterranean and Croatian, Contemporary
<b>Seats:</b>	Up to 100 guests inside up to 300 guests on the Oleander terrace
<b>Culinary Certificates:</b>	Gluten Free, Halal, Kosher
<b>Other features:</b>	Oleander Terrace, free Wi-Fi, Press Reader Hot Zone, menus with QR code, À la carte menu on Hotel App, flambé menu, seasonal promotions, gluten free menu, kids menu
<b>Opening hours:</b>	Mo.-Sat. 6.00 – 23.00 Sun. 6.30 – 23.00
<b>Serving:</b>	Buffet and à la carte breakfast Lunch, Sunday Brunch Dinner Special occasions – Valentine's, Easter, Christmas, New Year, Guest Chefs, Wine and Champagne dinners, Special events, weddings, celebrations, summer grill on the Terrace
<b>Contact:</b>	Zinfandel's Restaurant Esplanade Zagreb Hotel Mihanovićeve 1, 10000 Zagreb, Croatia T. +385 1 45 666 44 zinfandels@esplanade.hr www.zinfandels.hr

### Short Fact Sheet text - About Zinfandel's Restaurant

The one-of-a-kind ambience of Zinfandel's Restaurant and cuisine that combines top-quality local ingredients and flavours from around the world guarantee a truly delightful culinary experience in the very heart of Zagreb. The excellent cuisine of Zinfandel's is run by the Esplanade's Executive Chef, Ana Grgić, whose many years of experience and training with world-renowned chefs guarantee an unforgettable gourmet experience. Her repeatedly awarded and talented culinary team, offering fresh and witty interpretations of Croatian traditional cuisine, also includes excellent *pâtissiers*. Innovative cuisine in a pleasant setting includes views of the legendary Oleander Terrace and outdoor dining. Continuing with the Esplanade's tradition of supreme gastronomy, with its selection and combination of flavours, this charming chef introduces a freshness and creativity that connect Zagreb with the Mediterranean and continental Europe. Zinfandel's has received a host of awards for culinary excellence: the **TripAdvisor Hall of Fame**, the **Falstaff Restaurant guide**, the **Great Rail Journeys Gold Food Award**, the **Guida Gallo by Riso Gallo in 2013 and 2016**, and the **Michelin Guide Recommendation** for the fourth consecutive year, the **Gault&Millau** Gourmet Guide's three hats, the **LTG Award** for Contemporary Restaurant of the Year, and numerous other accolades.

### Stylish and elegant

Zinfandel's Restaurant is an impressive and elegant location, fully renovated in 2004, along with the Esplanade Hotel, where the restaurant is situated. Unique environment created at the Zinfandel's and superb cuisine that combines excellent local ingredients with tastes from all over the world are the winning combination for superb dining experience in the heart of Zagreb.

The restaurant carries the name of the grape zinfandel that was exported at the beginning of the 19<sup>th</sup> century from Dalmatia to the USA. Under the name zinfandel, Dalmatian grape "*kastelanski crljenak*" was exported from the Vienna Imperial Nursery to the US where it became very popular. This wine and grape symbolize the interconnectedness of cultures meeting at the restaurant. The grapevine has equally become a trademark of the restaurant, and in 2013 the famous Croatian winemaker Vlado Krauthaker donated a few Zinfandel vines to the hotel and restaurant, which today our staff carefully nurture in the garden of the Oleander Terrace.

### Executive Chef Ana Grgić

This charming, award winning and experienced celebrity executive chef has been running Zinfandel's Restaurant, one of the best restaurants in Croatia, as well as the charming French restaurant Le Bistro and Esplanade Catering, for more than eight years. Ana pursues the tradition of the Esplanade Hotel's cuisine while keeping up with world-class culinary trends. Her creative and imaginative menus have impressed many guests and celebrities over the past years, as well as members of royal families, such as the Swedish King and Queen, the Japanese Prince and Princess, the Prince of Saudi Arabia, the royal couple from Denmark and many others who did not remain indifferent to Ana's ingenuity in preparing dishes. Ana has received a number of accolades for her personality, excellence and style of cooking. Prestigious publications have nominated her for Woman of the Year and Person of the Year, and the renowned Guida Gallo guide included her risotto among the 101 best risottos in the world in 2013 and 2016. Anna's style of preparing dishes and her personality led her to participate in the popular TV cooking programme Celebrity MasterChef as a jury member as well in RTL culinary show 3,2,1 cook. In addition, Ana proudly bears the title of ambassador for the Fish Forward Project in Croatia within the WWF (World Wildlife Fund) initiative, setting an example for raising consumer awareness of the global environmental and social consequences of the consumption of fishery products. The Gault&Millau guide awarded Ana the title of Great Chef of Tomorrow, specially emphasising her respect for the seasonality and quality of ingredients, as well as consistent and carefully refined dishes. Her culinary virtuosity and creativity have been recognised by the gourmet association Chaîne des Rôtisseurs, which awarded Ana with the prestigious title of *Chef Rôtisseur*.

Building up on the Esplanade tradition of the finest cuisine, this charming chef is refreshing the local restaurant offer by connecting Zagreb with the Mediterranean and continental Europe. The Zinfandel's menu features delicious and creative dishes based on fish, meat, poultry or vegetables. Each dish is prepared with great care and sense of beauty.

### Desserts & Wine

Dessert menu is the sweet Zinfandel's story about great dining experience. Selection of fine sweets from all over the world is complemented with local delicacies, prepared by top pastry chefs.

Zinfandel's wine list offers more than 200 wines mostly originating in Croatia and France, but one will also find selection of wines from Italy, California, Spain and Chile. All wines have been carefully selected to perfectly complement the dishes from the menu.

Along with the à la carte menu, restaurant serves specially created menus for meetings and business occasions. On Sundays Zinfandel's serves traditional Family Sunday Brunch that includes sumptuous selection of dishes.

### Trends in gastronomy and new technologies

At Zinfandel's Restaurant guests can comfortably choose meals to suit their personal eating habits as the menu features **specially marked dishes** that do not contain **gluten**, meals suitable for those with a **vegetarian diet** and dishes prepared according to strict Halal standards.

With exquisite elegance, impressive surroundings, fine delicacies and impeccable service, Zinfandel's leads the way in global trends, as from 2012 guests have been offered the possibility of scrolling through seasonal menus on iPad devices with **life-like images of dishes**, which are easy and free to download and view on personal devices through the hotel App.

Guests at Zinfandel's Restaurant and the Oleander Terrace can take advantage of the free and **super-fast Wi-Fi**. Daily newspapers in print format are available in several languages, while within the **PressReader hot zone** guests can download a free app to access more than 7000 different newspapers and magazines from across the globe directly to their own smartphone or tablet device.

### Awards

In recent years Zinfandel's restaurant has received several awards for its culinary excellence. It was also awarded the **Best Fine Dining Restaurant** by **World Luxury Restaurant Awards**, it received an award from **Haute Grandeur Global** and **Luxury Travel Guide**, in their **Food & Drinks Awards** section Zinfandel's was appointed as the **Best Modern Restaurant** in 2018. For three years in a row world-famous guide, **Gault & Millau** appointed Zinfandel's with three toques, and in 2018 **Chef Ana Grgić** was awarded with the title of **the Great Chef of Tomorrow**, a prestigious title appointed to Chefs whose career is already impressive, but it's yet to reach its peak. Later in the same year, Chef Grgić was given a membership in a society called the **Chaîne des Rôtisseurs**. Ana was awarded with a prestigious title of **Chef Rôtisseur** and a silver medal and chain on orange ribbon edged in red with Rôtisseur insignia. For many consecutive years, Zinfandel's has been proudly awarded a **Certificate of excellence by TripAdvisor – leading to**, the world's largest tourist review site evaluating the quality of tourism services. In the 2013 and 2016 edition of **Riso Gallo**, a gourmet guide, a risotto of head chef **Ana Grgić**, was featured among the best in the world. The specialized gastronomy magazine **Academy** awarded special recognition to the restaurant, and the culinary guide **100 Best Restaurants in Croatia** included Zinfandel's among the best in Croatia. From 2017 until 2020 the famous **Michelin Guide** recommended Zinfandel's to their readers together with Le Bistro Esplanade.

In 2005 and 2008, Croatia's daily newspaper, **Vecernji List** gave recognition to Zinfandel's as one of the best Zagreb and Croatian restaurants. The restaurant also received the prestigious **2011 Great Rail Journeys Gold Food Award**, which is given according to the choice and reviews of guests who had stayed at the hotel.

### **Interior and the terrace**

The interior of the restaurant effortlessly captures its own elegant and luxurious details. Absorbed with sunlight in light bright colours during the day, to warm orange-red lighting shades during the evening, this impressive space is the ideal spot for magnificent lunches, dinners, business and private gatherings, such as celebrating anniversaries, birthdays, or intimate weddings.

Along with Zinfandel's elegantly decorated interiors, guests can step out onto the legendary Oleander Terrace enjoying the beautiful warm weather in the shade of oleander and olive trees, as they are served the complete offers of the restaurant and bar.

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### **ABOUT THE ESPLANADE ZAGREB HOTEL**

*The Esplanade Hotel, Zagreb's most prestigious hotel, was built in 1925 with the aim of providing superior accommodation and service to passengers of the Orient Express, which featured en-route between Paris - Istanbul. The Esplanade Hotel is one of the most elegant buildings in Zagreb, and since it first opened its doors, has been a place of key social events in the capital. The hotel offers guests unparalleled luxury and has always been a clear favourite in attracting celebrities to stay at the Esplanade. The impressive list of famous guests includes Josephine Baker, Charles Lindbergh, Leonid Brezhnev and many others. After the complete reconstruction, on 18th May 2004, the hotel reopens and has since emerged as a true star hotel in the region, as evidenced by the series of gained awards. These include the World Luxury Hotel Awards, Conde Nast Traveller Gold List and Readers' Choice Awards, Expedia Insiders' Select list, World Travel Awards together with many others.*

### **Esplanade Zagreb Hotel Contact:**

**Sanda Sokol, PR & Marketing Manager**

T. +385 1 45 66 036, M. +385 91 47 666 47, E. [Sanda.Sokol@esplanade.hr](mailto:Sanda.Sokol@esplanade.hr), [www.esplanade.hr](http://www.esplanade.hr)



**ESPLANADE  
ZAGREB HOTEL**

Mihanovićevo 1 10 000 Zagreb Croatia  
T. +385 (0)1 45 66 666 F. +385 (0)1 45 66 050 [Info@Esplanade.hr](mailto:Info@Esplanade.hr)  
[www.esplanade.hr](http://www.esplanade.hr)