

PRESS KIT

JAZ

Poreč b y a n a r o š



PRESS CONTACT
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JAZ by Ana Roš Poreč

Opening March 2026

JAZ by Ana Roš brings the cuisine of globally acclaimed chef Ana Roš into a relaxed, all-day setting. Following the success of the first location in Ljubljana, JAZ Poreč will open in March 2026 to offer Ana's distinctive culinary style on the Adriatic coast as part of the Jadran Heritage Hotel in collaboration with Valamar.

The name "JAZ"—Slovenian for "I"—captures the deeply personal nature of the concept: a restaurant shaped by Ana's travels, creativity, and her vision for a new kind of dining experience. A space defined by spontaneity, great produce, and the rhythm of the day.

The menu at JAZ Poreč draws heavily from local producers, with a strong emphasis on Adriatic seafood and the abundant produce of Istria's hinterlands. Designed for sharing, the dishes feature bold flavors and global influences, evolving

daily depending on what the market offers. Each plate is fresh, grounded, and entirely of the moment.

Housed in a historic building with a terrace overlooking the coastal promenade of Poreč's old town, JAZ is a place to stay all day as the mood evolves: from a sunny breakfast to a laid-back lunch, and into an evening of dimmed lights, good music, and outstanding drinks. A place you settle into and don't want to leave. No rules, just rhythm.

JAZ Poreč is developed in partnership with Valamar Group. The restaurant will celebrate Istria not just as a place but as a living ecosystem of farmers, foragers, and food culture. The Jadran Heritage Hotel will open its doors on February 12, with JAZ offering dining exclusively for hotel guests until its official opening on March 6.



AT ONE GLANCE

A DINING SPACE THAT FEELS LIKE A LIVING ROOM

JAZ is relaxed, welcoming, and meant to be enjoyed every day.

A FRESH, MARKET-DRIVEN MENU, FUELED WITH GLOBAL INSPIRATIONS

Local ingredients served with a modern twist.

EXCEPTIONAL COCKTAILS

Thoughtfully crafted drinks made with high-quality ingredients and no added sugar.

A RESTAURANT THAT EVOLVES WITH THE DAY

From morning coffee to late-night cocktails, JAZ moves with the city.



“

From the mountains of the Soča Valley, you can see Istria. This isn't a new territory for me. Istria has always been part of my kitchen, and part of me. A feeling of coming home.

ANA ROŠ

”

JAZ Poreč

OPEN SINCE	March 2026
ADDRESS	Eugena Kumičića 3 52440 Poreč Croatia
OPENING HOURS	Mon–Sun 7:00–24:00
WEBSITE	jaz.anaros.eu/porec

JAZ Ljubljana

OPEN SINCE	2023
ADDRESS	Čopova ulica 5a 1000 Ljubljana Slovenia
OPENING HOURS	Mon–Sat 7:00–24:00 Sun closed
SEATS	65
WEBSITE	jaz.anaros.eu/ljubljana

About Ana Roš

Ana Roš is a world-renowned chef, owner of a three-Michelin-starred restaurant, entrepreneur, author, and champion of hyperlocal cuisine. A self-taught and self-made culinary force, she has put Slovenian gastronomy on the global stage with her commitment to excellence and innovation.

Born in 1972 in Slovenia, the former competitive alpine skier initially pursued international and diplomatic sciences at the University of Trieste. However, her path led her to Hiša Franko in the Soča Valley, where she took over the kitchen despite having no formal training. There, she developed a cuisine deeply rooted in nature and its seasons, relying on foraging, local producers, and her own creativity.

In 2016, Netflix's Chef's Table brought her international recognition. The following year, she was named the World's Best Female Chef, and by 2023, she led Hiša Franko to three Michelin stars as one of only nine women in the world to do so.

On top of this, she is one of only two female chefs worldwide whose restaurant has been awarded a Green Star in addition to her three Michelin stars as proof of her sustainable approach.

In 2024, Roš was awarded Best Voted by Professionals at The Best Chef Awards, before being named 2nd best worldwide at the same awards in 2025. Recognized globally for her influence, she was also appointed Ambassador of Gastronomic Tourism by the World Tourism Organization (UNWTO).

Beyond Hiša Franko, Ana runs Pekarna Ana, a boutique bakery in Ljubljana, JAZ, a family of contemporary restaurants showcasing her approach to casual dining, and Ana Roš Drinks, a line of ready-to-consume beverages. A visionary entrepreneur and inspiring speaker, she continues to push culinary boundaries, proving that passion, reinvention, and respect for nature define true excellence.

KEY RECOGNITIONS & AWARDS

MICHELIN STARS

In 2023, Hiša Franko earned its third Michelin star, a first for Slovenia, along with a Michelin Green Star for sustainability.

SECOND BEST IN THE WORLD

Awarded at "The Best Chef Awards" 2025.

BEST CHEF VOTED BY PROFESSIONALS

at „The Best Chef Awards“ 2024, underscoring the admiration of her peers.

THREE KNIVES DISTINCTION

In the same year, she received the prestigious "three knives" distinction, symbolizing the highest level of culinary artistry.

WORLD'S BEST FEMALE CHEF

by The World's 50 Best Restaurants in 2017.

AMBASSADOR OF GASTRONOMIC TOURISM

by the World Tourism Organization (UNWTO) in 2019.



Get in Touch



We are happy to help you with your questions and press requests. Feel free to get in touch with us.

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