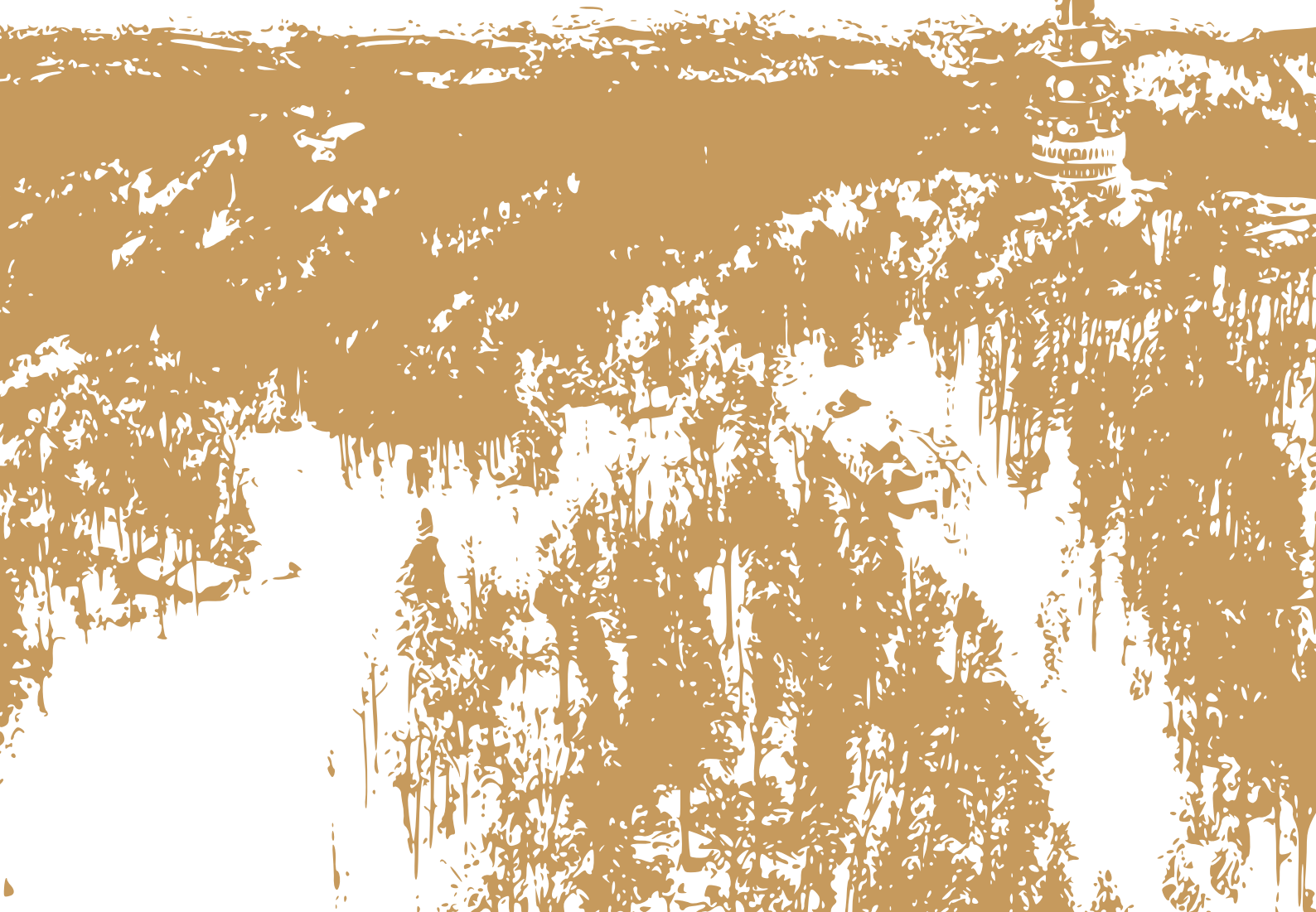


"LOOK, TASTE, SMELL, FEEL, HEAR"

Story & Philosophy



How it all started



Allow me to introduce myself, I am Dominik Krpan, the Chef Patron at Torero Restaurant in Zagreb, and I want to convey to you my journey of self-discovery, creativity, and imagination.

I embarked on my restaurant venture in mid-2018, somewhat naively and with no experience, but with abundant enthusiasm. At number 84 in Tkalčićeva Street, I designed and meticulously crafted most of the restaurant by hand, building it piece by piece, constantly refining the design. Restaurant type and orientation were completely different at the beginning and have since evolved through many phases into what they are today.

The restaurant occupies two floors of a house built more than 100 years ago, classified as a cultural asset of Zagreb. From its beginnings until December 2022, it operated on the ground floor only under a different name and different food concept, serving as a testing platform of sorts in the search for my very own gastronomic path.

Over the subsequent four years, fuelled by an insatiable thirst for knowledge, I dedicated countless hours to honing my craft through learning, research, and experimentation, despite encountering numerous failures and setbacks along the way. This journey of self-discovery ignited within me a profound passion for the culinary arts and slowly shaped my vision for Torero.



Finally, in December 2022, I managed to complete the last section of the restaurant, the first floor. And so, after years of hard work and dedication, Torero ("Bullfighter") was presented on 14 December 2022 as the embodiment of my vision and passion for gastronomy.



Cooking philosophy

I perceive Torero and its culinary ethos as a reflection of my own persona, and as such it continually evolves. I embarked on this journey when I was 19 and as I matured, the restaurant matured with me.

A significant portion of our culinary inspiration derives from the natural beauty of the mountains, particularly Mt. Medvednica, where we engage in a foraging almost daily. Our culinary philosophy revolves around the exclusive use of organic, wild, or biodynamic ingredients sourced mostly from local producers, and our commitment to support the local community while prioritizing the highest quality ingredients.



In pursuit of our sustainability objectives, we are fortunate and grateful to be able to collaborate with amazing partners who tirelessly cultivate top-quality products essential to our restaurant's foundation and without whom nothing would be possible. We would like to extend our profound gratitude to our valued partners, including: Opg Židanić Mihaljević, Opg Eko Veselić, Opg Malina, Opg Franja, Opg Maroje, Opg Hranjec-Belak, Opg Marijo Sever, Opg Karlić, Opg Andreja Petrović, Opg Jasena Mucić, Capra Domestica, Opg Kostibol, Opg Pavlin Nada, NATURA Beef Lika, Zino Eko Imanje, poljoprivredno braniteljska zadruga Vrisak, and many others.

Our cooking philosophy and approach centres on experimentation and research based on extracting nuanced layers of flavour from our exceptional ingredients, with the ultimate goal to create a series of several flavour exchanges within each bite. To achieve that goal, we explore how different textures affect flavour extraction time, and study the composition of ingredients.



Family & mission

At Torero, our main goal is to capture a moment in time for our guests and create unforgettable memories.

If the guests do not feel happy and comfortable during the time spent in the restaurant, the flavour potential and profile of the food will also change.

Many scientific studies have been conducted to prove this phenomenon, in which the taste of food changes depending on our emotional state.

Superior, passionate, and attentive service therefore plays a very important, in crafting a perfect dining experience. We strive to cultivate a warm, personalized atmosphere that makes each guest feel truly cherished and valued.

Allow me to introduce my small "family", whose years of dedication crucially helped me shape the restaurant's identity. Without their unwavering commitment, none of this would be possible.

Josip Galović

SOUS-CHEF



Josip began his career as an apprentice under me, but through the years he advanced to become my right-hand man as a result of his unwavering, unstoppable effort and work. He spent the entire days with me in the restaurant, demonstrating an exceptional ability to absorb knowledge and talent.

Dominik Krpan

CHEF PATRON



Predrag Čavić

HEAD SOMMELIER



Our sommelier Predrag has the manners and charm of a classic "old-school" gentleman, and a true passion for local indigenous wine varieties. He joined our small family three years ago, and since then, he has been making sure that each guest gets a perfectly paired wine with every dish.