

# Your Chef

Luka Arapovic



SPIRIT OF THE SEA

## Personal information:

Nationality:

Croatian

Languages:

Croatian - fluent, English - fluent,  
Italien - basic

Interests:

Chef's Stage (international gastronomy Sibenik)



## Profile:

Luka Arapovic grew up in the Kornati, where he learned about the best food in the Adriatic Sea and the coast. After he finished school, he went to Opatija, the mecca of Croatian gastronomy, where he made an apprenticeship as a cook. There he worked with some of the best Croatian chefs in the restaurant Bevanda and Ruzmarin. After three years he went to Zagreb to the best Japanese restaurant of Croatia to learn the best ways to prepare fish and fish dishes. After his apprenticeship in Zagreb he became Chef of the famous restaurant tavern Opat in the Kornati. With all his experience, you can expect high standards of food, exclusively local, organic and fresh ingredients. He is more than happy to host and take care of our guests needs and approach every meal with love and passion.



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## Qualifikations:

- Boat Skipper Category B
- Coctail master licence
- aprentisship as a cook
- STCW Basic Training VI/6

## Previous Chef excprience:

- Restaurant Konoba „Boba“ Murter
- Restaurant „Nautilus“ Betina
- Restaurant „Tic Tac“ Murter
- Restaurant „Bevanda“ Opatija
- Restaurant „Ruzmarin“ Opatija
- Restaurant „Bianco & Nero“ Opatija
- Restaurant „Boban“ Zagreb
- Restaurant „Time“ Zagreb
- Restaurant Konoba „Opat“ Kornati

