


Madrid, 25 November 2015


Coque and Zaranda obtain two stars in the MICHELIN guide Spain & Portugal 2016

This edition confirms the solid foundations of Iberian gastronomy, highlighting the creativity and dynamism of our chefs throughout the peninsula.



The eight restaurants allocated  last year have repeated their performance and maintained the outstanding standards of their menus: **Akelafe**, **Arzak**, **Azurmendi**, **El Celler de Can Roca**, **DiverXO**, **Martín Berasategui**, **Quique Dacosta** and **Sant Pau**.

23 restaurants were awarded , including two newcomers. The **Coque** restaurant (Humanes de Madrid) serves contemporary dishes from Madrid, reflecting the creativity of Mario Sandoval with two gastronomic menus, offering incredibly colourful presentations with an exquisite touch. Fernando P. Arellano from the **Zaranda** (Castell Son Claret hotel, Es Capdellà, Mallorca) offers his own style of cooking, with excellent methods, working in harmony with quality local products, and coming up with some surprising combinations of flavours.

157 restaurants were allocated , including 15 newcomers. Interest in good cooking is growing in the Iberian peninsula and this is reflected in the constant increase in gastronomic tourism.

Andalusia and Catalonia are home to the highest number of newcomers in this category, with four in each municipality.

The province of Malaya stands out in Andalusia with three newcomers: **Kabuki Raw** (Finca Cortesin hotel), in Casares, has inherited and shares the dishes of the famous Kabuki, with a complete menu of Japanese dishes merged with western dishes. At Fuengirola, the **Sollo** restaurant, with Diego Gallegos working the ovens, one single gastronomic menu stands out, focusing on freshwater fish dishes, with some surprising and delicate combinations. And, Mauricio Giovanini, in **Messina** (Marbella) serves modern Mediterranean dishes, with excellent texture and strong flavour.

In Huelva Xanty Elías, the chef of the **Acanthum** restaurant has created a menu based on ancient local recipes, updated in terms of method and mixed with other creations of the chef.

The town of Barcelona in Catalonia stands out with two new awards: **Disfrutar** whose gastronomic menus are creative, full of flavour and based on unrivalled cooking standards, and **Hoja Santa** serving quality Mexican meals with a modern touch.

Miquel Aldana, manager of **Tresmacarrons** (El Masnou, Barcelona), has opted for a modern menu based on seasonal products, delicate preparations and attention to detail.

The Jordà brothers behind the **Emporium** restaurant of Castelló d'Empúries (Girona) combine regional roots with modern methods to perfection, preparing meals based on top quality raw produce.

Two new 1-star restaurants have been added for Castilla y León in this new edition. **El Ermitaño** (Benavente, Zamora), is a traditional name in the region, preparing traditional Castilian dishes with top notch presentation. In Segovia, the **Villena** restaurant has its own culinary style, based on traditional dishes presented in style.

The other 1-star restaurants selected this year are spread throughout



the peninsula. In **El Rincón de Juan Carlos** (Los Gigantes, Tenerife), Juan Carlos Padrón and his brother serve innovative, high-quality traditional dishes. **Zarate**, a restaurant in Bilbao managed by Sergio Ortiz de Zarate, offers a specialised high-quality fish menu, prepared by the chef with care and presented with style. At the **Lúa** restaurant (Madrid), the chef, Manuel Domínguez, serves modern dishes based on Galician traditions, comprising gastronomic meals revealing the full scope of his creativity.

The full range of Spanish gastronomy is available at the **Casa Marcelo** (Santiago de Compostela, A Coruña) food bar where Marcelo Tejedor prepares an original combination of Galician, Japanese and Peruvian dishes right in front of the customers.

One new 1-star restaurant has been included in this edition for Portugal. The unusual dishes served at the **Bon Bon** (Carvoeiro, Faro) are surprisingly elaborate. Modern dishes are prepared using top-quality raw produce with clear flavours, presented with style.

The MICHELIN guide to Spain & Portugal 2016 is available at a price of €29.90

About the MICHELIN guide

Thanks to the rigorous MICHELIN guide selection process that is applied independently and consistently around 24 countries, the MICHELIN guide has become an international benchmark in fine dining. The selections of all restaurants in the guide are made by Michelin's famously anonymous inspectors. These local inspectors are trained to scrupulously apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated. To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality, preparation and flavors, the chef's personality as revealed through his or her cuisine, value for money, and consistency over time and across the entire menu. These objective criteria are respected by all MICHELIN guide inspectors, whether in Japan, the United States, China or Europe. They guarantee a consistent selection so that a star restaurant has the same value regardless of whether it is located in Paris, New York, Madrid or Tokyo.

Michelin has been a pioneering force in advancing mobility through innovation and excellence in manufacturing quality. The company patented the pneumatic, or air-filled, tire in the late 1800s. This was a milestone moment in mobility, permitting automobile owners to travel at great length in a single journey. Then, in an effort to prompt travelers to enjoy their newfound mobility, the company created guides and detailed maps to steer travelers on their way. The most famous publication that developed from this is the internationally recognized MICHELIN guide.

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