

CULINARY LEVEL STILL UP IN MICHELIN GUIDE SPAIN & PORTUGAL 2020

THE MICHELIN GUIDE SPAIN & PORTUGAL 2020, WITH AN EVEN MORE GASTRONOMIC CHARACTER AT CELEBRATING ITS 110TH ANNIVERSARY IN THE IBERIAN PENINSULA, GETS FULL-DRESS, ADDING TO ITS RIGOROUS SELECTION ANOTHER THREE-STAR RESTAURANT, 6 TWO-STAR ONES AND NO LESS THAN 23 NOVELTIES IN THE ONE-STAR CATEGORY.

The **Cenador de Amós**, a charming mansion-palace lying in the Cantabrian village of Villaverde de Pontones, has deservedly reached the three-star distinction. The Guide inspectors have declared that the chef Jesús Sánchez has achieved the maximum honour for “his tireless search of emotion”, compelling the guest to gradually discover his proposal, so to enhance even more the different spaces of the venue and all those details that leave a mark in a culinary experience. They raise this restaurant to the category of gastronomic temple and especially emphasize its respect to Cantabrian flavours, making them recognizable and fully expressed in every dish.

Regarding the evolution of their cuisine in the last year, Gwendall Poullennec, International Director of the MICHELIN Guides, has declared: “We are witnessing the consolidation of haute cuisine in both countries, with a surprising dynamism in regions as Andalusia, Valencian Community or Canary Islands. As for trends, we have verified how hotels progressively give more strategic value to their gastronomic proposals, also how more chefs opt for a creative fusion cuisine, adding to their menus exotic details and ingredients typical of Peruvian, Mexican and Japanese cookbooks. In the other hand it’s satisfactory to see how Spain and Portugal join the global culinary trends, giving more prominence to fermented foods, vegetarian menus, proximity produce, sustainability, an incipient recycling... The gastronomic excellence of these two countries keep on growing, and the creativity of their chefs shows a permanent stir”.

The new Spanish establishments in the two-star category are: **Angle**, in Barcelona, where the chef Alberto Durá has committed himself, in line with the instructions devised by the super chef Jordi Cruz, to the approach that they describe as “haute cuisine for everyday”; **Noor**, in Cordova, with a wonderful Paco Morales who redefines, after a deep revision of the culinary evolution in Andalusia, the flavours and aromas of the Andalusian cuisine of yesterday; **Skina**, in Marbella (Malaga), where the young chef Mario Cachinero deploys his talent to build a creative cookery which comes to evolve the traditional Andalusian cookbook; the restaurant **Bardal** in Ronda (Malaga), fruit of the chef Benito Gómez work and his commitment to a creative cuisine with recognizable flavours, label-free and strengthened by contrasts; and, finally, **El Poblet**, in Valencia, a restaurant with a surprising combination of the classic dishes of master Quique Dacosta with the ones of Luis Valls, a prominent pupil who emanate personality and is finding his own way in the current Valencian cookery.

In Portugal, the MICHELIN Guide is delighted to accord a second star to the restaurant **Casa de Chá da Boa Nova**, in Leca da Palmeira, 10 km away from Porto. It has captivated the inspectors with the venue’s sheer singularity, over the Praia da Boa Nova rocks, as with the intense proposal of the Portuguese chef Rui Paula, who plays with memory, modern techniques and proximity cuisine to give a true Atlantic flavour to his plates.

José Vallés, Director of MICHELIN Guide Spain & Portugal, has referred to the new one-star establishments, saying: “This edition, with 23 one-star novelties, we have witnessed the consolidation of Andalusia (**Dama Juana**, of chef Juan Aceituno, in Jaén; or **Mantua**, of chef Israel Ramos, in Jerez de la Frontera) and Valencian Community (**La Salita**, of chef Begoña Rodrigo, in Valencia; and **Tula**, of chef Borja Susillo, in Xabia) as gastronomic reference points with their own personality. In the other hand, we have also seen an increase of haute cuisine in the islands, areas with a high touristic

relevance, committed to a quality gastronomy as a distinguishing factor to appeal visitors. With this approach, it's possible to find new one-star establishments in Balearic Islands (**Voro**, in Canyamel, Majorca, where chef Alvaro Salazar executes a reference-free cookery; and **Es Tragón**, in Sant Antoni de Portmany, Ibiza, a surprising place with the casual touch of chef Alvaro Sanz). Also in Canary Islands (**La Aquarela**, in Arguineguín, with chef Germán Ortega; and **Los Guayres**, in Mogán, in the hands of chef Alexis Alvarez, both restaurants being in Gran Canaria)".

He also added: "As for the big cities, they record a frenzied activity and keep on bringing interesting restaurants to our selection. That's why we add singular establishments to the MICHELIN parnassus in Barcelona (**Aürt**, of chef Artur Martínez, in the lobby of Hotel Hilton Diagonal Mar Barcelona; or the surprising **Cinc Sentits**, of chef Jordi Artal), and in Madrid (the exclusive Japanese concept which chef David Arauz deploys in **99 KÖ sushi bar**; and the creative Canarian cuisine of chef Safe Cruz in **Gofio by Cícero Canary**)".

The team of MICHELIN inspectors, aware of the culinary level in each country, thinks appropriate to emphasize that, even if there uses to be a geographical concentration of a quality offer, the spread of haute cuisine establishments is getting progressively broader and with more variety. Backing this perception we find, almost everywhere, new restaurants deserving the one-star status. Inside this edition the inspectors have accorded the coveted distinction to the new proposal of chef Martín Berasategui in **Ola Martín Berasategui**, of Hotel Tayko, Bilbao; the Cartagena roots of chef María Gómez, expressed in the unique proposal of the restaurant **Magoga** in Cartagena (Murcia); the avant-garde commitment to vegetables and wild herbs by the young chef Leandro Gil in **La Biblioteca**, inside Alma Hotel in Pamplona; the culinary creativity wrapped in design and wine scents, suggested by the restaurant **Taller** in Arzuaga Hotel and inside the same-name winery in Quintanilla de Onésimo (Valladolid); the original proposal with narrative and theatrical touches recreated by chef Josep Moreno in **Deliranto**, in Salou (Tarragona); the wonderful culinary approach of **Iván Cerdeño** in a bucolic 'cigarral' in Toledo; or the new concept of chef Javier Aranda in **Retama**, the gastronomic restaurant of Hotel La Caminera, in Torrenueva (Ciudad Real).

As for Portugal, there are two Lisbonese restaurants which stands out: **EPUR**, in the hands of French chef Vincent Farges, and the impressive panoramic restaurant **Fifty Seconds**, situated in the top of famous Vasco de Gama Tower and managed by the prestigious Spanish chef Martín Berasategui, who now treasures no less than 12 MICHELIN stars. The two other newly awarded restaurants in Portugal are: **Mesa de Lemos** in Passos de Silgueiros, inside the wine region to the south of Viseu (Beiras), headed by the young chef Diogo Rocha; and also **Vistas** in Vila Nova de Cacela (Algarve), where the famous chef Rui Silvestre keeps on delighting his guests with an imaginative cookery of classical base and modern details.

The complete selection of the MICHELIN Guide Spain & Portugal 2020, visibly evolved for this edition in its gastronomic analysis with longer texts on every starred and Bib Gourmand restaurants, includes:

- 11 restaurants with three stars (1 new)
- 36 restaurants with two stars (6 new)
- 194 restaurants with one star (23 new)
- 302 restaurants with a Bib Gourmand (56 new)

Sustainability Award

The ceremony of the MICHELIN Guide Spain & Portugal 2020, was also the opportunity to present for the first time the Sustainability Award, which goes to Chef Ángel León (**Aponiente**, three Michelin stars), for his incredible knowledge of the sea and its commitment to the preservation of the marine environment.

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