

Malta Press release

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The first ever MICHELIN Guide Malta is published today.
It reveals Three One Star and Three Bib Gourmand restaurants

The MICHELIN Guide Malta 2020 is out today and features 26 restaurants spread across the islands of Malta and Gozo. Three restaurants have been awarded MICHELIN stars in this first edition: **De Mondion** in historic Mdina, and **Noni** and **Under Grain** in the capital city of Valletta.

From the fishing village of Marsaxlokk in the south, to Xagħra on Gozo in the north, our team of fully independent and anonymous inspectors has sought out restaurants – in all styles and price bands – that showcase the best of the islands’ cooking.

Gwendal Poullennec, International Director of the Michelin Guides, said: “We are delighted to present our first ever edition of the MICHELIN Guide to the islands of Malta and Gozo. This selection reflects the diversity of the islands’ cuisine, the talents of its chefs and the quality of the ingredients available to them.”

“Traditional dishes of Malta and Gozo are represented, with kitchens making great use of the influences of the surrounding countries of the Mediterranean. There are also restaurants embracing a more modern style so it’s clear that the restaurant scene is buoyant and that the cuisine here is constantly evolving.”

In Mdina, Malta’s former capital, De Mondion restaurant is located within the luxurious Xara Palace Hotel. Here diners can take in the superb view, enjoy elegant surroundings and dine on the best of the island’s ingredients in sophisticated and classically based dishes. The historic capital city, Valletta, is home to the other Starred restaurants, Noni and Under Grain. The chef owner of Noni, Jonathan Brincat, brings a modern approach to dishes that are rooted in the traditions of the island. At Under Grain, the modern Mediterranean cuisine is not only beautifully presented but boasts great harmony in its flavours and contrasts and is served in a relaxed setting.

In addition, this new guide features three restaurants awarded our Bib Gourmand. The ‘Bib’ is Michelin’s distinction for good quality, good value cooking and also proves very popular with our readers. **Terrone**, in the south, is a cosy bistro which uses its wood fire to great effect to bring out the best of the excellent ingredients. **Rubino**, in Valletta, is a long-standing favourite where you can choose classic Maltese and Italian dishes from the blackboard – don’t leave without ordering the cassata Siciliana, which has been on the menu since 1906! The name may be unusual but **Commando** has a long history of hospitality and is known for getting the best from the fresh island ingredients.

This new guide also includes 20 restaurants awarded the Plate symbol, a restaurant where you’ll experience “fresh ingredients, capably prepared; simply a good meal”. From classic Maltese cooking to seafood dishes, from creative modern cooking to the varied combinations of fusion cooking, there is something to suit every taste and occasion.

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