



PRESS RELEASE

MICHELIN GUIDE

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2 NEW THREE-STAR RESTAURANTS SHINE IN THE 2024 MICHELIN GUIDE SPAIN

- With Disfrutar (Barcelona) and Noor (Córdoba), Spain has achieved a historical zenith by reaching 15 establishments awarded Three MICHELIN Stars
- There is 1 new Two MICHELIN Star restaurant and 31 restaurants that have been newly awarded One MICHELIN Star, bringing the number of Starred establishments in Spain to a total of 271
- 12 new restaurants have also been awarded the MICHELIN Green Star

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Michelin is pleased to present the restaurant selection of the MICHELIN Guide Spain 2024. Once again, this edition is dazzling, and it is the first time the new additions for Spain are presented aside of the Portuguese ones, as Portugal gains in prominence and will have its own MICHELIN Guide Ceremony, to be organized in Algarve on February 27, 2024.

This year's selection recommends a total of 1,266 restaurants, of which 271 have been awarded MICHELIN Stars, including two new restaurants with Three Michelin Stars.

The Spanish gastronomic scene continues to appear unstoppable, as Michelin Inspectors are seeing how young chefs, who are normally trained in establishments of great prestige, are embarking on the adventure of opening their own businesses both in big cities and small towns, and in many cases extolling their links with the region and promoting the local economy.

In turn, new centers of attraction are appearing for gourmets, who see how the offer is renewed, continues to grow, and takes on special importance within many hotels.



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Gwendal Poullennec, International Director of the MICHELIN Guide, stated: "Year after year, Spain continues to impress our inspectors. Here, chefs and their teams are forging not only one of the most unique gastronomic scenes, but one that inspires the world. The level of creativity and personality displayed in pioneering restaurants is matched only by the deepest respect for ancestral culinary traditions, proudly showcased in territories that together constitute a true gastronomic mosaic. With no fewer than 34 establishments newly awarded one or more MICHELIN Stars – including Disfrutar and Noor, which have climbed to the top of the world gastronomic ladder – and 12 restaurants newly earning the MICHELIN Green Star, our 2024 selection fully illustrates these underlying trends."

Two restaurants are awarded the prestigious Three MICHELIN Star

With two new additions to this category, the MICHELIN Guide reaches levels never seen before and offers up a total of 15 restaurants, true culinary temples, to the altar of gastronomy.

Disfrutar, Barcelona

The essence of Disfrutar, the restaurant run by chefs Mateu Casañas, Oriol Castro and Eduard Xatruch beside the Ninot Market in Barcelona, can of course be seen in each of its dishes, but what most stands out is the creativity behind each one of these, hidden from the untrained eye. In this restaurant, they are at the cutting edge of cuisine when it comes to applying new techniques (solid butter bubbles, multiple molded spherical creations, flourless puff pastries, etc.) so that people can experience a moment of authentic delight based on personality and passion. They decode Mediterranean cuisine and its flavors from a constant evolution, with reference dishes (such as their multi-spherical pesto with eel and pistachio) that have become icons of the research applied to haute cuisine.

Noor, Córdoba

Of course, we are looking at a magnificent restaurant, although we must all go beyond culinary terms to see this establishment as an authentic "cultural project". The chef, Paco Morales, is a master craftsman of cuisine, but with the distinctive feature of enriching this with details typical of an archeologist who, expertly assisted by a multi-disciplinary team, seeks to recover the historical essence of what Andalusian cuisine used to be. Every year, just like someone seeking to investigate a real temporal layer, he



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focuses on a set historical period, which has led him to create specific menus: the reigns of the Taifas in the 10th century, the califate, the Almoravid dynasty of the 12th century, or the Golden Age in the 16th Century by experimenting with the culinary connections to the new world. As such, going to this restaurant means tasting history through unforgettable mouthfuls.

Apart from these two new additions enriching the prestigious selection of Three MICHELIN Star restaurants offering unique cuisine that is “worth the journey” for itself, the establishments that have seen their work maintain them in the highest category are:

ABaC (Barcelona), **Cocina Hermanos Torres** (Barcelona), **Lasarte** (Barcelona), **Atrio** (Cáceres), **Quique Dacosta** (Dénia), **Akelaíe** (Donostia/San Sebastian), **Arzak** (Donostia/San Sebastian), **Aponiente** (El Puerto de Santa María), **El Celler de Can Roca** (Girona), **Azurmendi** (Larrabetzu), **Martín Berasategui** (Lasarte-Oria), **DiverXO** (Madrid) and **Cenador de Amós** (Villaverde de Pontones).

A Riojan restaurant awarded Two MICHELIN Stars

The distinction presented to the Riojan restaurant Venta Moncalvillo, which moves up a grade in the MICHELIN Guide distinctions, definitively puts its small village (of only around 50 inhabitants) on the global gastronomic map. Rarely are the definitions of the Stars so exemplary: excellent cooking. Worth the detour!

With this addition to the 2024 selection, the Guide counts 32 restaurants with Two MICHELIN Stars.

Venta Moncalvillo, Daroca de Rioja

The brothers Ignacio and Carlos Echapresto, with the first in the kitchen and the second in charge of both service and the magnificent wine cellar, have continued to evolve and work around the kitchen garden, the epicenter of their culinary philosophy. Without deliberately complex creations, since they tend to combine only two or three elements, they seek the honesty and purity of each flavor, exalting transitoriness and making us participants in both the biodynamics of each crop and the personality of the surroundings, more visible from the dining room after the latest, successful reforms.

31 new restaurants are awarded One MICHELIN Star

The MICHELIN Guide Spain 2024 takes a leap forward in quality with the addition of 31 new restaurants that have been newly awarded a first MICHELIN Star. Among these new additions, we can highlight the amazing proliferation of haute cuisine restaurants in Madrid (**CEBO, Desde 1911, El Club Allard, OSA, Santerra, and Toki**) and the appearance of a new focal point of gastronomic interest in Jaén, as by adding to this select group establishments such as **Malak** and **Radis**, which are joining those already in the region (**Vandelvira**, in Baeza also stands out), this Andalusian province is positioning itself as a new center of gastronomy.

Moreover, besides the usual spread of new Stars across the peninsula, we are delighted to see how the Balearic Islands (**Andreu Genestra, Omakase by Walt, Sa Clastra, and Unic**) and Canary Islands (**Bevir, Haydée, and Taste 1973**) are continuing to show prominence and gain gastronomic significance, one of the best trump cards for its already full tourism offer.

Name	Location	Province	Autonomous Community	Distinction
Andreu Genestra	Llucmajor	Mallorca	Balearic Islands	✿
BACK	Marbella	Malaga	Andalusia	✿
Barro	Ávila	Ávila	Castilla and León	✿
Bevir	Las Palmas de Gran Canaria	Gran Canaria	Canary Islands	✿
Canfranc Express	Canfranc-Station	Huesca	Aragon	✿
Casa Bernardi	Benissa	Alicante	Valencian Community	✿
CEBO	Madrid	Madrid	Community of Madrid	✿
Desde 1911	Madrid	Madrid	Community of Madrid	✿
El Club Allard	Madrid	Madrid	Community of Madrid	✿

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Erre de Roca	Miranda de Ebro	Burgos	Castilla and León	✿
Fraula	Valencia	Valencia	Valencian Community	✿
Haydée	La Orotava	Tenerife	Canary Islands	✿
Kabo	Pamplona	Navarre	Chartered Community of Navarre	✿
Malak	Jaén	Jaén	Andalusia	✿
Marcos	Gijón	Asturias	Asturias	✿
NM	Oviedo	Asturias	Asturias	✿
Omakase by Walt	Eivissa	Ibiza	Balearic Islands	✿
Orobianco	Calp	Alicante	Valencian Community	✿
OSA	Madrid	Madrid	Community of Madrid	✿
Quirat	Barcelona	Barcelona	Catalonia	✿
Radis	Jaén	Jaén	Andalusia	✿
Sa Clastra	Es Capdellà	Mallorca	Balearic Islands	✿
Santerra	Madrid	Madrid	Community of Madrid	✿
Suto	Barcelona	Barcelona	Catalonia	✿
Taste 1973	Playa de las Américas	Tenerife	Canary Islands	✿
Terra	Fisterra	A Coruña	Galicia	✿
Tohqa	El Puerto de Santa María	Cádiz	Andalusia	✿
Toki	Madrid	Madrid	Community of Madrid	✿






Txispa	Axpe	Vizcaya	Basque Country	🌸
Unic	Sant Josep de sa Talaia	Ibiza	Balearic Islands	🌸
Vandelvira	Baeza	Jaén	Andalusia	🌸

With the addition of these 31 new One MICHELIN Star establishments, coupled with those that have retained their distinction from last year, there are a total of 224 restaurants with One MICHELIN Star in Spain.

12 new MICHELIN Green Stars step into the spotlight

The MICHELIN Guide Spain 2024 selection is to be congratulated with the addition of 12 new Green Stars, a distinction recognizing the initiatives and special efforts made by pioneering restaurants in terms of gastronomic sustainability. With these, the number of MICHELIN Green Stars in Spain reaches 49 establishments.

Name	Location	Province	Autonomous Community	Distinction
Andreu Genestra	Llucmajor	Mallorca	Balearic Islands	🌸🌿
Barro	Ávila	Ávila	Castilla and León	🌸🌿
Béns d'Avall	Soller	Mallorca	Balearic Islands	🌸🌿
Ca Na Toneta	Caimari	Mallorca	Balearic Islands	🌿
Casa Marcial	Arriondas	Asturias	Asturias	🌸🌸🌿
El Molino de Alcuneza	Sigüenza	Guadalajara	Castilla la Mancha	🌸🌿
El Molino de Urdániz	Urdaitz	Navarre	Chartered Community of Navarre	🌸🌸🌿
Emporium	Castello d'Empuries	Girona	Catalonia	🌸🌿
Es Tragón	Sant Antoni de Portmany	Ibiza	Balearic Islands	🌸🌿

Hábitat Cigüeña Negra	Valverde del Fresno	Cáceres	Extremadura	
L'Algadir del Delta	Amposta	Tarragona	Catalonia	 
Monte	San Feliz	Asturias	Asturias	 

The purpose of the Green Star, which entered the MICHELIN Guide in 2020, is to reward or recognize the restaurants that are the most promising in terms of sustainability, as it sees these as the benchmarks for the sector when it comes to supporting gastronomy with an environmental approach.

23 new Bib Gourmand

Since their appearance in 1997, Bib Gourmand have encouraged gourmets from across the world by reflecting more affordable options in quality cuisine.

The 2024 Bib Gourmand selection for Spain showcases a total of **229 restaurants**, of which **23 are new**. As a general rule, these establishments, which can offer all types of cuisine, stand out for their good quality/price ratio.

4 Special Awards in the MICHELIN Guide 2024 selection

- Young Chef Award 2024 – presented by MAKRO

Chef Martina Puigvert, who runs the kitchens at Les Cols (Two MICHELIN Stars, in Olot) beside her mother Fina Puigdevall, exemplifies self-discipline and has earned this award for demonstrating, every day, that she has her own personality and a tremendously promising future.

- MICHELIN Service Award 2024 – presented by The Glenrothes

Joan Carles Ibáñez, at the front of house in the Lasarte restaurant (Three MICHELIN Stars, in Barcelona), received this award in recognition of his work and dedication, demonstrating that he has a gift for knowing what every diner needs.

- MICHELIN Chef Mentor Award 2024 – presented by Blancpain

The Chef Mentor, one of the most acclaimed awards for the human importance it plays in recognizing a method of sensing and passing on gastronomy to new generations, has this year been awarded to the maestro Juan Mari Arzak, who still continues work as a cook beside his daughter,



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Elena, at the emblematic Arzak (Three MICHELIN Stars, in Donostia/San Sebastian).

- MICHELIN Sommelier Award 2024 – presented by Vila Viniteca

Josep Roca i Fontané, the sommelier who takes care of the drinks at El Celler de Can Roca (Three MICHELIN Stars, in Girona), received this award for his hard work at the front of house, elevating the experience even higher with his pairings and having us share his wide knowledge, which always extols the hidden human component behind every bottle.

The selection of hotels in the MICHELIN Guide Spain complements the restaurant selection and is available free of charge on the MICHELIN Guide website and app. The selection showcases unique and truly moving destinations both in Spain and throughout the world. Every hotel in the selection has been chosen by the MICHELIN Guide experts for its extraordinary style, service, and personality, and they can all be booked directly via the MICHELIN Guide website and app. Some of the most prominent hotels in this selection in Spain include intimate designer boutique hotels and unique establishments from the “Plus” collection. The MICHELIN Guide, which is a benchmark in the world of gastronomy, is now setting a new standard for hotels. Visit the MICHELIN Guide website or download the mobile app free of charge on your smartphone to discover all the MICHELIN Guide selections and book unforgettable hotels and restaurants.

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The MICHELIN Guide Spain 2024 selection at a glance:

Three MICHELIN Stars: 15 restaurants (2 new)

Two MICHELIN Stars: 32 restaurants (1 new)

One MICHELIN Star: 224 restaurants (31 new)

MICHELIN Green Star: 49 restaurants (12 new)

Bib Gourmand: 229 restaurants (23 new)

Selected: 766 restaurants (91 new)

Andorra, which is also included in this issue's selection, has 5 recommended restaurants, one of which has been awarded One MICHELIN Star.

The MICHELIN Guide Spain selection is available free of charge on both the MICHELIN Guide website www.guide.michelin.com and app (available for iOS and Android). The paper edition will also be available in bookstores as of January.

About Michelin

Michelin's ambition is to sustainably improve its customers' mobility. The leader in the mobility sector, Michelin designs, manufactures, and distributes the tires best suited to their clients' requirements and uses as well as services and solutions to improve transport efficacy. Michelin also offers its customers unique experiences when traveling. Michelin is also rolling out high-tech materials for multiple uses. Based in Clermont-Ferrand, Michelin is present in 175 countries, employs 132,000 people and operates 67 production facilities that, together, produced approximately 200 million tires in 2022 (www.michelin.es).

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+33 (0) 1 45 66 22 22

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112, Avenue Kléber, 75016 Paris



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