



PRESS RELEASE

MICHELIN GUIDE

Paris, July 1st 2025

Two New Michelin Starred Restaurants Shine in New Croatia 2025 Edition

- The 2025 vintage includes a total of 99 restaurants, with 10 new.
- Two new restaurants with one star - Krug (Split) entering the guide this year directly with the star and Cap Aureo (Rovinj)
- Two new Bib Gourmands in this new edition: Konoba Pescaria (Mošćenička Draga) and K.užina (Split), both entering the guide this year.

Michelin is pleased to present the 2025 restaurant selection of the MICHELIN Guide Croatia. This new edition illustrates the growing dynamism of the Croatian gastronomic scene, driven by talented and dedicated chefs. As they traveled across the country, our inspectors made exciting discoveries, particularly in the capital, where many restaurants offer fusion and international cuisine—reflecting an openness to the world.

In tourist regions, gourmets can enjoy the local terroir through bistro-style establishments showcasing the region's emblematic products: freshly caught fish, meats from the inland valleys, bold spices, and award-winning extra virgin olive oils. Chefs are honoring the best of Mediterranean culinary tradition with precision and inventiveness.

This region abounds with talent—chefs with distinct, refined styles—working in synergy with the best local producers. In spring and summer, the richness of the land is fully expressed, and chefs elevate it with increasingly mastered expertise.

"Croatia is today a vibrant and inspired culinary scene, where chefs are embracing their gastronomic identity with creativity and high standards," says Gwendal Poullennec, International director of the MICHELIN Guide

"Agli Amici Rovinj" confirms two Michelin stars

This restaurant always offers a high level, which for two years has been awarded the deserved 2 stars. Emanuele Scarello (Agli Amici, Udine **) and resident chef Simone de Lucca confirm the quality of this offer and continuity in the excellence of service. Technique, presentations, products, all distinctive elements of a very fine cuisine, aiming at enhancing the istrian productions mostly. Service, wine pairing, design, every element of the offer shows professionalism and experience, with a wonderful position in the middle of the bay.



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Two New One Michelin Star shine in Croatia

Krug - Split

A few steps from the Split seafront, the entire Krug experience is centered on the kitchen, located in the center of the room and around which an L-shaped table-counter develops that allows guests to interact directly with the chefs. Each dish is presented by the chefs, who tell the story and inspiration, thus enhancing the identity of the place. The cuisine is contemporary, with a strong focus on the product and deeply linked to the territory, reinterpreted with creativity. Almost all the raw materials come from the sea or the surrounding hinterland, while for the vegetables we work in close contact with local growers. Where possible, everything is prepared in-house: from bread to butter, to fermented products. Fish and meat are aged in special open refrigerators, located directly in the room. Special mention goes to the sommelier, whose expertise is reflected in a wide and curated wine list, capable of perfectly accompanying each course.

Cap Aureo - Rovinj

Chef Jeffrey Vella's cuisine stands out for its strong personality, careful valorization of the territory and the use of selected raw materials within a 50 km radius. Its common thread naturally combines the flavors of coastal Croatia with the intense aromas of the hinterland. The menu, which the chef defines as a true "journey", accompanies the guest through the seasonal first fruits with paths of varying lengths, leaving the diner the freedom to build his own gastronomic experience. Among the recommended dishes, the monkfish with mushroom sauce and the lamb – very tender, it melts in the mouth – served with a delicious broad bean sauce. The wine list is curated and well structured: on one side the traditional labels, mainly Croatian, on the other the "vintage cellar", a selection of great international crus of excellent vintages, designed for true connoisseurs. The service is elegant but informal, capable of immediately putting you at ease. The view of the old city crowns a high-level gastronomic experience.

Two new Bib Gourmands join the selection

Konoba Pescaria - Mošćenička Draga

Overlooking the small port of one of the most romantic villages in Kvarner, this restaurant enjoys a splendid view from its small terrace: boats, beach and sea compose a relaxing and suggestive picture. Naturally, the cuisine is mainly seafood, simple and tasty. What could be better than starting with a carpaccio of the catch of the day and then continuing with "scampi alla busara", a preparation that seems to have originated in these areas? The prices are generally fair, with the exception, understandably, of the most prized shellfish.



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K.užina – Split

Situated in a quiet street near Split's main square, the restaurant has a fantastic location: central yet quiet. It may be unnoticeable from the outside, but the interior is characterized by elegant details and the courtyard has a large, quiet terrace. The restaurant offers a wide à la carte selection, capable of satisfying all tastes. The small, open kitchen is managed by a talented chef, whose proposal is fresh and carefully prepared, with dishes that combine regional and modern influences. The presentation is pleasant, the portions are generous and the quality-price ratio is interesting. The service, always friendly and attentive, makes guests feel welcome and cared for.

The other new addresses in the selection 2025 are:

- **Bekal** – Zagreb
- **Bistro Grad** – Rijeka
- **Franka** – Trogir
- **Hidden Wine Bistro** – Rijeka
- **Konoba Griblja** – Sukošan
- **Maredo** - Zagreb
- **Restoran Vila Rova** – Malinska

MICHELIN Special Awards

Through its special awards, the MICHELIN Guide aims to celebrate and highlight the incredible diversity of professions and skills that make up the restaurant industry, and to recognize its most talented and inspiring professionals.

The MICHELIN Young chef Award: Gabriela Filca new resident chef @ Nebo by Deni Srock, 1 Michelin Star, born in 2001, Gabriela showed a very technical cuisine with a gentle touch assuring a smooth change in a very modern cuisine at Nebo where Croatian products are empathized by modern preparations.

The MICHELIN Service Award: Vera Korak, owner and in charge of the front of house service at Korak, 1 Michelin Star in Jastrebarsko, ambassador of her family business as well as perfect connoisseur of the territory, showing care and welcoming skills making sure the guest feel at home at all times.

The MICHELIN Sommelier Award: Dinko Lozica, at the LD restaurant, 1 Michelin Star in Korcula, suggested for the capability of exploring local and international wines with attention and devotion for quality and a strict, friendly



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relationship with producers that helps celebrating their wines with even more intensity.

The MICHELIN Guide Croatia 2025 at a Glance:

- A total of 99 recommended restaurants, including:
 - 1 restaurant with **two MICHELIN Stars**
 - 12 restaurants with **one MICHELIN Star** (including **two new** entries)
 - 12 **Bib Gourmand** restaurants (including **two new** entries)
 - 3 restaurants with a **Green Star**
 - 74 **Selected** restaurants (including **seven new** entries)

The full selection of The MICHELIN Guide Croatia 2025 is available on the MICHELIN Guide website <https://guide.michelin.com/ae-du/en> and on the MICHELIN Guide app, available free of charge on iOS and Android.

The MICHELIN Guide is a benchmark in gastronomy. Now, it's setting a new standard for hotels. Visit the MICHELIN Guide's official [website](#), or download the MICHELIN Guide mobile app ([iOS](#) and [Android](#)), to discover every restaurant in the selection and book an unforgettable hotel.

The MICHELIN Guide Worldwide app for [iOS](#) and [Android](#) devices.



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[The MICHELIN Guide celebrates its 125th anniversary!](#)

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Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com)

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