



PRESS RELEASE

MICHELIN GUIDE

Paris, November 27th, 2024

Casa Marcial awarded Three Stars in the MICHELIN Guide Spain 2025

- **Casa Marcial in Arriondas brings to 16 the number of Three MICHELIN Star establishments in Spain: a record**
- **3 new Two MICHELIN Star establishments and 32 restaurants newly distinguished with One MICHELIN Star; bringing the total number of Starred establishments in Spain to 292**
- **15 restaurants newly receive a Bib Gourmand and the MICHELIN Green Star highlights the eco-friendly commitments of 9 new restaurants**

The MICHELIN Guide Spain 2025 has been revealed at an exciting ceremony at Murcia's Víctor Villegas Auditorium and Conference Centre, bursting with distinctions and special awards, and providing a snapshot of the country's gastronomic prominence.

The new Spanish restaurant selection compiles no less than 1,257 establishments (6 in Andorra), of which 292 Starred ones (1 in Andorra). It has rightfully asserted Spain's position as one of the most desirable and attractive gastronomic destinations in the world. With Three MICHELIN Stars, **Casa Marcial** stands out from the pack, yet an impressive number of restaurants have made an outstanding leap forward, offering diners unique and distinctive culinary proposals.

Gwendal Poullennec, International Director of the MICHELIN Guide, declared "Our Inspectors are unquestionably smitten with Spain, and year on year they affirm that the country is a truly exceptional gastronomic destination. Furthermore, in this selection, they were impressed by the culinary offer away from the large cities, in small towns and villages, where the culinary style goes well beyond what we see on the plate. They felt an undercurrent of commitment, with chefs routinely working in tandem with small-scale, neighboring producers, and seeking to contribute to the local area, often serving as drivers of economic and social development".

Casa Marcial receives Three MICHELIN Stars

Casa Marcial, located in Arriondas, and the Manzano family go hand-in-hand, with Nacho and Esther in the kitchen (ably assisted by Esther's son, Jesús) and Sandra front-of-house, ensuring everything runs smoothly. With a strong vision of local hospitality, each family member excels in their role; conveying sentiment, unwavering dedication and a close connection to the region where they grew up. The Asturian landscape and its unmistakable flavors are brought to the fore in the creative dishes, with incredible preparations that exalt sustainable concepts – also recognized by a MICHELIN Green Star – which are visible both in the service and the menu, with three delectable tasting menus (Nordeste "El Cachucho", Nordeste "El Fitu" and La Salgar), all of which are associated, like their names, with an iconic place in the surrounding area.

In lockstep with this new accolade, the other Three MICHELIN Star locales in Spain have demonstrated their resolute dedication to offering unique cuisine, that is "worth a special journey", therefore maintaining the highest distinction: **ABaC**, **Cocina Hermanos Torres**, **Disfrutar** and **Lasarte** (Barcelona), **Atrio** (Cáceres), **Noor** (Córdoba), **Quique Dacosta** (Dénia), **Akelañe** and **Arzak** (Donostia - San Sebastián), **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).

3 restaurants newly earn Two MICHELIN Stars

With three establishments newly achieving this distinction (**Alevante**, **LÚ Cocina y Alma** and **Retiro da Costiña**), there are now 33 restaurants offering exceptional cuisine, which is worth a detour!

Alevante, at the Gran Meliá Sancti Petri hotel in Chiclana de la Frontera, takes up the baton of Ángel León and his Three Star **Aponiente**. The personal touch contributed by chef duo, Cristian Rodríguez and Alan Iglesias, invites the guests to set sail on a magnificent journey to discover the bounty of the sea, continually influenced by the ingenious and creative offerings of the Jerez maestro.

LÚ Cocina y Alma in Jerez de la Frontera, showcases yet further the already highly-esteemed Andalucian gastronomic offering. Chef Juanlu Fernández extols the virtues of this region, reconciling respect for local flavors with originality, while his dishes reinterpret regional recipes, which rub shoulders with the very best techniques and some incredibly velvety stocks, which can be savored in his original Atlantic sea bass, with tomatoes and red and green pepper.

The family-run eatery, **Retiro da Costiña** in Santa Comba, La Coruña Province, demonstrates its passion for hospitality and has never ceased growing and progressing over time. This, combined with daily dedication, has helped it to become a veritable Mecca of Galician cuisine. Chef Manuel García delivers a great deal more than succulent cuisine, he offers a comprehensive 'gastro-sensory' experience, that evolves in stages around the building.

32 restaurants newly distinguished with One MICHELIN Star

As is often the case, the shower of Stars fell particularly hard over the major cities including Barcelona (**Fishology**, **MAE Barcelona**, **Prodigi** and **Teatro kitchen & bar**) and Madrid (**Chispa Bistró**, **Gofio**, **Pabú**, **Sen Omakase** and **VelascoAbellà**); however, they also scattered throughout the country.

Together with each establishment's untamed character, two regions stand out in particular: The Canaries, where the Inspectors discovered outstanding restaurants that are inextricably linked to the islands' extensive hotel selection – **Donaire** and **Il Bocconcino by Royal Hideaway**, both in Adeje (Tenerife); **Kamezí** in Playa Blanca (Lanzarote) and **Muxgo** in Las Palmas de Gran Canaria (Gran Canaria) – and unexpectedly Aragón, which, specifically in Huesca province (**Ansils** in Anciles; **La Era de los Nogales** in Sardas and **Casa Arcas** in Villanova), has made a tremendous and striking qualitative leap; turning the area into a new focal point of gastronomy.

With these 32 novelties, and in addition to those which have retained their distinction, Spain now boasts 242 establishments with One MICHELIN Star.

Ibaya, located in Soldeu, in Andorra, also maintains its Star for another year.

9 restaurants newly receive the MICHELIN Green Star for their eco-friendly commitments

The Inspectors witnessed a remarkable and growing commitment to eco-friendliness, identifying more restaurants which are likely to build strong partnerships with neighboring producers, to give pride of place to the local area or to provide support to achieve zero waste and creativity.

With 9 new restaurants highlighted with a MICHELIN Green Star (**Bistrot 1965** in Castelló d'Empuries, **Cal Paradís** in Vall d'Alba, **DSTAgE** in Madrid, **Espacio Amunt** in Ulldecona, **La Boscana** in Bellvís, **O Secadeiro** in Serra de Outes, **Restaurante 1497** in Vallromanes, **Taller Arzuaga** in Quintanilla de Onésimo and **Tramo** in Madrid) 57 establishments now assert their position as standard-bearers of eco-friendly gastronomy in Spain, acting as mentors and role models when it comes to best practices.



15 new Bib Gourmands

Since its first appearance in 1997, this accolade has been a firm favorite among the Inspectors, and it is one of the most popular distinctions among the MICHELIN Guide's users and foodies worldwide, recognizing restaurants that offer a reasonable price, irrespective of the type of cuisine.

The Bib Gourmand selection for Spain 2025 features a total of 213 restaurants with 15 new additions, including **Bistrot 1965** in Castelló d'Empúries; **Enxebre** in Vigo; **La Oveja Negra** in Barbastro and **El Rebojo** in Garachico.

4 Special Awards

In addition to recommending restaurants, the MICHELIN Guide also aims to highlight the abilities and special skills in the restaurant industry, that ensure diners enjoy truly memorable experiences. Once again this year, the MICHELIN Guide was pleased to present 4 Special Awards to talented professionals.

The **MICHELIN Service Award 2025** was presented to **Cristina Díaz García**, front-of-house manager at the Two MICHELIN Star **Maralba** (Almansa). Her invaluable talent ensures diners enjoy their food as though they were at home; always extending a lovely welcome, kindness and professionalism, combined with extensive knowledge of *sommellerie*, that is especially evident when she presents the wines of Castilla-La Mancha, as well as when discussing the other regions and international wines.

The **MICHELIN Sommelier Award 2025**, presented by Vila Viniteca, went to **José Luis Paniagua**, Sommelier at the Three Star and Three MICHELIN Key restaurant & hotel **Atrio** (Cáceres). Trained in London (having studied at the WSET - Wine & Spirit Education Trust) and graduating in Conseil Interprofessionnel du Vin du Bordeaux (C.I.V.B.), he knows every grape variety, every designation of origin and every vintage of the world's most exquisite wines. His recommendations and explanations always elevate the experience to the next level.

The **MICHELIN Young Chef Award 2025**, presented by MAKRO, went to chef **Carlos Casillas**, who helms the kitchen at the One MICHELIN Star and Green Star **Barro** (Ávila), that changed location this summer. Trained at the Basque Culinary Center, where he finished top of his year group, this chef presents a tremendously creative offer, transcending pure gastronomy and defending the local *terroir* and its people; always extolling the virtues of the local identity. He considers cooking to be another instrument for safeguarding our legacy; now and in the future.

The **MICHELIN Mentor Chef Award 2025**, sponsored by Blancpain, acknowledged the dedication of **Pedro Subijana** in charge at **Akelafe** (Donostia – San Sebastián), with Three Stars and Two MICHELIN Keys, as well as his entire career. The highlight of his training was his time spent studying in Lyon with his friend Juan Mari Arzak, working for the legendary maestro Paul Bocuse, from whom he acquired the basics of *La Nouvelle Cuisine* that he would later conceptually develop into the *Nueva Cocina Vasca*; of which he is one of the founding fathers. He taught at the former *Escuela de Cocina Luis Irizar*, he was the driving force/owner of the Basque Culinary Center and founder of Euro-Toques International, where he served as President. Many interns and young talents have passed through his restaurant (Sergio Torres, Andoni Luis Aduriz, Francis Paniego, Mario Sandoval and David Yárnoz, to name but a few) who, on their own merit, have also become prominent chefs.

You can download the pictures [here](#)

The 2025 MICHELIN Guide Spain selection at a glance:

3 Stars: 16 restaurants (1 new)
2 Stars: 33 restaurants (3 new)
1 Star: 242 restaurants (32 new)
Green Star: 57 restaurants (9 new)
Bib Gourmand: 213 restaurants (15 new)



Recommended: 747 restaurants (85 new)

Andorra which is also included in this selection, has 6 selected restaurants (1 new addition), of which one is recommended with One MICHELIN Star.

In total, 1,257 establishments are recommended in the MICHELIN Guide Spain 2025.

The MICHELIN Guide Spain selection is available free of charge on both the MICHELIN Guide website and app (available for IOS and Android), ensuring that travelers worldwide can also access the best hotel recommendations, including the most outstanding properties boasting MICHELIN Keys. The print edition will also be available in bookstores as of January.

Michelin would like to thank the Murcia Region for its support, the contribution it made to organizing the Gala, and its commitment to Spanish gastronomy — a cornerstone of economic activity linked to tourism. Michelin would also like to thank the private partners who supported and contributed to this year's Gala: ALHAMBRA, ALIMENTOS DE ESPAÑA, AQUANARIA, BALFEGÓ, BLANCPAIN, CAIXABANK, EL BARQUERO, JAEN SELECCIÓN, LAFONT, MAKRO, ROYAL BLISS, SOLAN DE CABRAS, THE FORK and XIAOMI.

About the MICHELIN Guide

The MICHELIN Guide selects the best restaurants and hotels from more than 40 destinations in which it operates. A showcase for world gastronomy, discover the culinary vibrancy of a country, as well as new trends and upcoming talent. A creator of value for restaurants thanks to the accolades it awards each year, the MICHELIN Guide contributes to the prestige of local gastronomy and the touristic appeal of regions. Thanks to its stringent selection system and its in-depth historic knowledge of the hotel and restaurant sector, the MICHELIN Guide offers its clients a unique experience and a high-quality service. The selections are available in both print and digital format. They are accessible online on all mobile devices that provide navigation supporting individual use, in addition to the online booking service. With the MICHELIN Guide, the Group continues to accompany millions of travelers on their trips, offering them unique mobility experiences.

About Michelin

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. (www.michelin.com)

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