



PRESS RELEASE

MICHELIN GUIDE

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3 new Stars light up the 2025 MICHELIN Guide Buenos Aires & Mendoza

- Aramburu in Buenos Aires renews its distinction and continues to be the highest Argentina's gastronomic reference with two MICHELIN Stars.
- 3 restaurants newly receive one MICHELIN Star, bringing the number of establishments that shine with this distinction to 9.
- 3 additional restaurants are newly awarded the Bib Gourmand, 3 new Green Stars, and 16 restaurants added to the main selection.

Michelin is pleased to present the 2025 restaurant selection of the MICHELIN Guide Buenos Aires & Mendoza. The 2025 selection presentation brought all the Argentinian gastronomic and oenological sector benchmarks together in the Province of Mendoza, at the Bodega Susana Balbo, at the foot of the Andes.

The selection, which displays a constant growth and now puts the spotlight on 80 restaurants (56 in the city of Buenos Aires and 24 in the province of Mendoza), is the perfect means for foodies from across the globe to discover the culinary treasures from these two destinations.

While sublime barbecued meat and asados form part of Argentina's culinary DNA, the restaurants in this selection clearly demonstrate that there are many other interesting options.

Gwendal Poullennec, International director of the MICHELIN Guides, stated: "While our inspectors were continuing to explore the province of Mendoza and the city of Buenos Aires, they were delighted by the level of the local cuisine and by its references, which always emphasize the personality of each establishment, showcasing great professionalism, an increasing concern for environmental responsibility, and highlight of the best Argentinian produce, including the revival of several regional varieties.

High-level gastronomy is in full swing, and this is particularly evident in the restaurants of the Mendoza wineries, as these have also created the ideal ecosystem for both local and international gourmet customers to come and enjoy a complete and truly unforgettable experience."

Two-MICHELIN Starred restaurant Aramburu has renewed its distinction

Aramburu has renewed its two MICHELIN Stars and the chef, Gonzalo Aramburu, therefore continue to serve as the highest gastronomic reference in Argentina.

The inspectors who visited again his establishment, in the elegant Recoleta district (popularly known as the "Argentinian Paris"), noted that the level had been maintained and that he continues to offer a masterful menu of unique technicality.



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Furthermore, the ingredients used are truly sensational, and the presentations are fascinating in their originality.

Three restaurants newly awarded one MICHELIN Star

Returning to highly regarded restaurants, the MICHELIN Guide inspectors were delighted to confirm the increased culinary level of three establishments, which are promoted to one MICHELIN Star, two of which can be found in Mendoza wineries.

Crizia (Buenos Aires)

At Crizia, which offers a chic and intimate atmosphere, the professionalism is clear in all aspects; not to mention that, in addition, the owner and chef, Gabriel Oggero, fusses over the ingredients with which he works, personally contacting the small producers and fishermen that supply him with the best seasonal produce. The menu offers dishes for all tastes, but his Puro Mar step-by-step menu is a true ode to maritime flavors, the inspiring commitments to which have already been rewarded by a MICHELIN Green Star!

Angélica Cocina Maestra (Mendoza)

The Catena Zapata winery, famous for its Mayan pyramid design, is redirecting its gastronomic offer towards the "Wine First" concept, under the guidance of the established duo Josefina Diana and Juan Manuel Feijoo. These two young chefs create the menu, which is constantly evolving and marked by a creative touch, by considering the wines from their own estate that is very diverse in terms of varieties and plots.

Riccitelli Bistró (Mendoza)

At Matias Riccitelli Wines, gastronomy, oenology and attention to eco-responsibility feed into each other to grow, hand-in-hand and in unison, creating a unique and truly distinct whole. The chef, Juan Ventureyra, without renouncing protein contributions in any way, wagers on local plant-based cuisine that defends the "from the land to the plate" concept, developing the essence of Mendoza in detail and reviving several local varieties. The restaurant has also renewed its MICHELIN Green Star.

In total, with these new promotions and together with all the One-Star restaurants that have renewed their distinction this year - Don Julio and Trescha in Buenos Aires; Azafrán, Brindillas, Casa Vigil, and Zonda Cocina de Paisaje in Mendoza - there are 9 establishments recommended with one MICHELIN Star in the 2025 MICHELIN Guide Buenos Aires & Mendoza.

3 additional restaurants awarded the Green Star

Among the restaurant selection of the MICHELIN Guide, the Green Star puts the spotlight on the pioneering restaurants that rethink the impact of their establishments through diverse and impressive actions and initiatives. Fully



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committed to a true gastronomic transition, these model establishments are real founts of inspiration, both for their peers and for foodies, as well as for the future of fine-dining.

Alcanfor (Buenos Aires)

The chef, Julián Galende, who is captivating guests at a simple bistro in the Villa Crespo district, wages on signature cuisine created around the best seasonal produce. For his menu, mainly plant-based and committed to recycling, he turns to small local producers, which allows them to constantly speak about micro-seasonality.

Angélica Cocina Maestra (Mendoza)

Josefina Diana and Juan Manuel Feijoo elevate the produce of Mendoza by positioning the wine as the epicenter of everything (the “Wine First” concept). In addition, here they are supplied from their own organic kitchen garden where they produce non-GMO seeds and try to offset their carbon footprint by planting native forests.

Osadía de Crear (Mendoza)

In the family-run Susana Balbo Wines, it’s clear that gastronomy is the perfect complement to discovering and interpreting the wines of Mendoza. The chef, Flavia Amad Di Leo, starting from this thought process and working with a modern culinary form, always turns to organic products from her own kitchen garden and to local suppliers, which supports the circular economy and allows for reducing her carbon footprint.

The selection has grown with 3 new Bib Gourmand and 16 additional Recommended restaurants

Since its debut in 1997, the Bib Gourmand has always been considered by the inspectors as a special category, since the award for the best quality/price ratio makes these restaurants into real jewels for foodies. On this occasion, through their investigations and tests throughout the year, it was decided to newly award this distinction to three restaurants in Buenos Aires, bringing the number of Bib Gourmand establishments in Argentina to 10.

- Ácido (Buenos Aires)
- Ajo Negro – Mar de Tapas (Buenos Aires)
- MN Santa Inés (Buenos Aires)

With regard to the new Recommended restaurants, foodies can find all kinds of culinary offers at these establishments worthy of joining the selection due to the quality of their food. Of the 16 new additions (10 in Buenos Aires and 6 in



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Mendoza), gourmets can enjoy place such as Alcanfor (Buenos Aires), which has also been awarded a Green Star; Evelia (Buenos Aires) which combined Italian and local cuisines offered by Evelia; Horta and its proposition inspired but Nature; or La Cabaña where meat takes center stage. For something a little more exotic, the surprising and signature cuisine with Korean touches offered by Han, or the Peruvian-Japanese fusion developed at Osaka Concepción are particularly recommended. Mendoza was also surprising, especially with the “Argentinian land and French heaven” cuisine offered at Assemblage; the “wild and primitive” experience sought in Brutal; the support for the flavors of Mendoza from La Vid – Bodega Norton or Los Bocheros.

- Alcanfor (Buenos Aires).
- Evelia (Buenos Aires)
- Fico (Buenos Aires)
- Han (Buenos Aires)
- Horta (Buenos Aires)
- La Cabaña (Buenos Aires)
- Michel Rolland Grill & Wine (Buenos Aires)
- Osaka Concepción (Buenos Aires)
- Raix (Buenos Aires)
- Ultramarinos (Buenos Aires)
- Anna Bistró (Mendoza)
- Assemblage (Mendoza)
- Brutal (Mendoza)
- La Vid – Bodega Norton (Mendoza)
- Los Bocheros (Mendoza)
- Martino Wines (Mendoza)

In total, adding these 16 new entries to the 44 restaurants maintained in this year’s selection, there are 60 establishments Recommended by the inspectors for the quality of their cuisine.

Two MICHELIN Special Awards

While the restaurants are recognized for their overall culinary offering, the inspectors pay close attention to the various skills, both in the kitchen and in the dining room, which give each location its unique vibes. The excellent work of these professionals, always as part of a team, is what makes the experience truly memorable and unique. For the MICHELIN Guide, highlighting professionals of such skill is also a way of promoting the diversity of jobs and know-how in the restaurant industry, and of contributing to its appeal

MICHELIN Young Chef Award 2025 - Nicolás Tykocki (Ácido, Buenos Aires)

This award recognizes the work of the 27-year-old chef, **Nicolás Tykocki**, who is captivating his guests with an enjoyable and extremely personal menu that breaks with established traditions. The taste for sour flavors (hence the name of the



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establishment) and seeking inspiration from all the world's cuisines, being unafraid of contrasts and with bold nods to Korea, China, Lebanon, Turkey, Spain, the United States... plus his "off the map" dishes that change daily and stray from the norm, are all an invitation to play, discover and have fun.

MICHELIN Sommelier Award 2025 - Elena Fernanda Cabrera and Leonel Ismael Castro Ortiz (Trescha, Buenos Aires)

Elena Fernanda Cabrera and Leonel Ismael Castro Ortiz, the duo in charge of the wine cellar at Trescha, received this award for their commitment and delivery when it comes to trying to elevate the experience in the restaurant, ensuring that the dishes from chef Tomás Treschanski and his "Test kitchen" philosophy have the perfect combination. The offer, which includes non-alcoholic options, develops into a perfect pairing that, depending on preference, can combine select champagnes, organic Argentinian wines, oenological references from around the globe, creative cocktails, spontaneously fermented lambic beers, home-made kombuchas, etc.

The 2025 MICHELIN Guide Buenos Aires & Mendoza at a glance:

A total of 80 establishments:

- 1 Two-MICHELIN-Star restaurant
- 9 One-MICHELIN-Star restaurants (3 new)
- 10 Bib Gourmand restaurants (3 new)
- 60 restaurants Recommended for the quality of their cuisine (16 new)

10 of them were also awarded the MICHELIN Green Star (3 new).

Find the full selection and detailed information about all the restaurants in Buenos Aires & Mendoza, on both the MICHELIN Guide website and mobile apps (available for IOS and Android).

This joins the MICHELIN Guide hotel selection, which highlights the most original and stylish locations to stay in Argentina and throughout the world. Every hotel in the MICHELIN Guide has been selected for its style, service, and unique personality (with options for all budgets) and can be booked directly via the MICHELIN Guide website or app.

Details of the selection and pictures of the Ceremony can be found here : <https://drive.google.com/drive/folders/12pvNc63YdTrZ8d8IZQZ7dz6il-3GtdU8>



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