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MICHELIN GUIDE

Paris, June 4th, 2025

Mexico's culinary scene shines with five new MICHELIN Stars and a total of 181 restaurants recommended

- 5 restaurants are promoted to One MICHELIN Star, bringing the total number of establishments that shine with this distinction to 21.
- Pujol and Quintonil maintain their Two Star accolade and keep shining as the best restaurants in Mexico
- 2 new Green Stars are awarded for a strong commitment to a more eco-friendly gastronomy

Michelin is pleased to present the 2025 restaurant selection of the MICHELIN Guide Mexico. After an inaugural launch in 2024, the MICHELIN Guide inspectors have continued to explore the culinary scenes of Mexico City, Oaxaca, Baja California, Baja California Sur, Quintana Roo, and Nuevo León, seeking restaurants serving outstanding gastronomic proposals.

Unveiled during a ceremony organized thanks to the support of Mexico City, the 2025 selection includes 181 restaurants, including 5 new One-Star establishments, 12 new Bib Gourmands and 20 new eateries recommended for their high-quality food. Two establishments see their inspiring commitment towards an eco-friendlier approach to gastronomy newly recognized with the MICHELIN Green Star.

Gwendal Poullennec, International Director of the MICHELIN Guide, stated: *"From Mexico City to Oaxaca, Baja California and Baja California Sur, Quintana Roo and Nuevo León - our anonymous inspectors have returned, inspired and driven by their passion, to explore these dynamic culinary landscapes even further. Across these six regions they encountered exciting new projects, bold expressions of heritage, and a deepened commitment to quality, creativity, and eco-friendliness. Whether in bustling cities or more remote corners, the culinary talent in this country is exceptional - anchored in heritage, elevated by skill, and inspired by some of the world's finest local produce. Mexico's chefs are crafting dining experiences that resonate not only with locals, but with passionate diners from around the globe. They offer endless discoveries, and we, at the MICHELIN Guide, are thrilled to continue our journey through this beautiful country".*

Pujol and Quintonil maintain Two MICHELIN Stars

When The MICHELIN Guide first stepped into the bustling regions of Mexico last year, its inspectors immediately awarded Two MICHELIN Stars to **Pujol** and **Quintonil** in their inaugural selection. Both have maintained their distinction in 2025, showcasing consistency in providing "excellent cuisine, worth a detour". Both located in Mexico City's cosmopolitan Polanco district, restaurants **Pujol** and **Quintonil** therefore continue to serve as the country's finest culinary references.



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At **Pujol**, chef Enrique Olvera breathes new life into classic Mexican flavors, with standout dishes like the mole madre, aged for several years and served alongside a fresh version. A few blocks away, chef Jorge Vallejo's **Quintonil** champions local ingredients, turning out creations like the blue corn and crab tostada with green pipián. Both locales offer a sharp, thoughtful, and modern take on Mexican cuisine while still firmly rooted in tradition.

Five restaurants promoted to One MICHELIN Star:

Illustrating the progressive elevation of culinary standards in Mexico, 5 restaurants – 3 in Mexico City and 2 in Baja California – are promoted within the selection and newly receive One MICHELIN Stars.

In the Roma Norte neighborhood of Mexico City, **Expendio de Maíz** – which was recommended with a Bib Gourmand in last year's selection for its notable value-for-money proposals – has made an impressive progression. This pure local character - unmarked, cash-only, no menu, no reservations, just four communal tables – offers a surprising experience that prioritizes food over fuss. Corn is ground on site, tortillas, sopes, and huaraches are shaped by hand, cooked to order, then layered with seasonal ingredients for a simple yet flavorful cuisine.

Another Bib Gourmand restaurant promoted to One MICHELIN Star, **Masala y Maíz**, is helmed by chefs Norma Listman and Saqib Keval, who fuse African, Indian, and Mexican cuisines into a singular culinary style. The restaurant is known for its bold flavors, featuring dishes like suadero or potato samosas topped with delicious sauces; grilled Veracruz prawns with vanilla butter; and chilpachole reimaged with tamal colado and softshell crab. Desserts include chocolate tamal with orange supremes, avocado mousse, and pistachio and rose powders.

The last promotion in Mexico City, **Máximo** is set in a bright, high-ceilinged space that blends its industrial past elements with crisp white brick, patterned tiles, and clean lines. Chef Eduardo García serves French and globally-influenced Mexican cuisine, available à la carte or as a tasting menu. Highlights include beet tartare with caviar, infladita with Comté cheese and caramelized onion, abalone tostada with pepita sauce, and octopus ceviche with leche de tigre. Desserts are bold, with options including black truffle ice cream and flan topped with caviar.

Located in Valle de Guadalupe, Baja California, in the grounds of Lomita winery, **Lunario** – which holds on to its MICHELIN Green Star for its inspiring commitments – offers seasonal four- and six-course tasting menus by chef Sheyla Alvarado. Menus change intermittently and include vegetarian options. Dishes feature local ingredients and bold combinations, such as sea bass with hoja santa and coffee crust over corn sauce, and tamal filled with smoked oyster mushrooms and parsnip on poblano mole. The restaurant operates within a glass-walled dining room featuring an open kitchen.



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Olivea Farm to Table in Ensenada, Baja California, offers a refined, vegetable-forward cuisine served in a minimalist, light-filled space set within a boutique hotel. The atmosphere is calm and open, with large windows framing the surrounding garden, where most ingredients used in the restaurant are grown. Tasting menus highlight the freshness and character of local produce. Standout dishes include nods to Mexican flavors with the daily catch and celeriac purée, or octopus with mole blanco. Desserts get creative with pairings such as caramelized plums and purple basil sorbet or squash-filled eclairs with kohlrabi ice cream.

Together with the restaurants which maintain their distinction in this year's selection, these 5 promotions bring the total number of One Star establishments in Mexico to 21.

Two restaurants newly receive the MICHELIN Green Star for their commitment towards a more eco-friendly gastronomy

The MICHELIN Green Star rewards the initiatives of groundbreaking restaurants that fully commit to rethinking their impact and encouraging a strong gastronomic transition. Two restaurants are newly awarded the MICHELIN Green Star for their remarkable philosophy and commitment toward a more eco-friendly approach to gastronomy.

Located in Ensenada, Baja California, newly One Star awarded **Olivea Farm to Table** elaborates menus which highlight seasonality and pays tribute to local ingredients from organic farms. Solar panels power the space, water is recycled, and drought-resistant plants such as lavender and yucca protect the land's ecosystem.

Baldio is a trailblazing zero-waste restaurant located in the heart of Mexico City. Here, everything, from the bar to the kitchen, is locally sourced with ingredients coming from a network of over 50 families and projects practicing regenerative agriculture and livestock farming. The majority of the vegetables used are grown on the restaurant's own chinampas in Xochimilco. The team harvests 60,000 liters of rainwater annually, composts all organic waste, and even transforms scraps from other restaurants through fermentation before selling them back. No single-use plastics, no flown-in seafood, just a sharp, circular system rooted in craft and care.

With these two newly awarded restaurants, and together with the 6 eateries which retain their distinction this year, Mexico now boasts 8 MICHELIN Green Star establishments, whose commitment to reshaping gastronomy is a source of inspiration.



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12 restaurants newly receive a Bib Gourmand for their outstanding value-for-money proposals.

Within the MICHELIN Guide selection, the Bib Gourmand highlights restaurants that offer high-quality food at reasonable prices. These establishments represent a wide range of cuisines and invite diners to enjoy carefully-crafted meals without breaking their budget.

12 new additions (11 located in Mexico City and 1 in Oaxaca) to the Bib Gourmand selection bring its total number to 50 restaurants in Mexico.

A Mexico City classic since 1998, **Contramar** still sets the standard for seafood. The mood is lively with must-order pescado a la talla, grilled with red and green rubs. Guests can round off their meal with a pick from the dessert tray that makes its way around the house. In La Condesa, **Gaba** blends rustic charm with a bold culinary offering. Chef Victor Toriz pushes boundaries with dishes including charred cabbage with nori oil and granola, and grapes over spiced crème fraîche.

Jowong brings Korean-Mexican fusion fayre to the fore, with punchy dishes such as kimchi carbonara, Sichuan esquites with stracciatella, and yuzu-dressed Caesar salad. That same bold energy defines **Voraz**, where the classic cantina is refined. Traditional Mexican ingredients are reassembled with flavor-forward dishes and a modern twist. In the heart of Mexico City, **Pink Rambo** pairs creative dishes with an edgy, gothic vibe and live music. Local and global flavors blend nicely both in the kitchen and behind the bar.

Ultramarinos Demar brings refined seafood to the table, celebrating freshness and tradition with a sharp wine list. At **Plonk**, the focus is on expressive minimal-intervention wines. The food matches the spirit with seasonal offerings designed to complement bold bottles. Tucked in a cozy cellar, **Vigneron** serves qualitative dishes and wines from responsible producers.

Tacos del Valle is a modern taquería where strong flavors and generous portions live up to the slogan "Aquí se come rico" [*Here the food is delicious*]. Just like **Taquería Los Milanesos**, a longtime local favorite. This simple taco stand combines two of the best treats into one: milanesas and tacos. Here, breaded meat enters the tortilla for a filling and tasty street food meal. At **La 89**, it's all about birria. Tender meat, beans, cheese, and fresh toppings blend, resulting in comforting bliss.

In Oaxaca, **Xaok** offers a fresh take on contemporary Oaxacan cuisine through a mutable menu that highlights native ingredients and locally sourced products.

20 restaurants newly recognized for their high-quality cuisine

In addition to Starred and Bib Gourmand restaurants, the MICHELIN Guide inspectors also recommend restaurants whose high-quality cuisine simply seduced them. Twenty restaurants the inspectors found during their yearly exploration are



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new to the selection, bringing the total number of recommended restaurants to 108.

Among the standout restaurants redefining Mexico's culinary landscape, **Baldío** in Mexico City leads with its zero-waste and local philosophy, delivering dishes that reflect a deep respect for nature and tradition.

In Oaxaca, **Barbacoa Obispo Cocina Rural** offers an authentic taste of Mixtec cuisine. Specializing in lamb barbacoa cooked in traditional pits, the restaurant serves handmade tortillas and rustic sides in an open-air setting that immerses diners in the region's rich culinary heritage.

Down in San José del Cabo, **LÍMO Heritage Kitchen at Suelo Sur** presents a farm-to-table experience shaped by open-fire cooking, Baja ingredients, and the vaquero spirit. Meanwhile, **Al Pairo at Solaz** takes seafood to an elevated level with inventive dishes and coastal views, while **Nois** in Mexico City experiments with contemporary techniques in an intimate, ingredient-driven format.

These 109 tables reflect the range and depth of Mexico's current food scene.

5 Special Awards presented to talented professionals

Five talented professionals received a MICHELIN Special Award in recognition for their skill and passion which contribute to craft memorable gastronomic experiences or elevating industry standards. These awards highlight the diversity of restaurant professions and the mastery of techniques beyond traditional distinctions.

Service Award: the service team at **Cocina de Autor Riviera Maya**

Time seems to fly by at Cocina de Autor Riviera Maya thanks to the warm hospitality led by the service team. Service is seamless, attentive, and sincere.

Sommelier Award (sponsored by Casa Madero): Romina Arguelles at **Plonk**

It's all about wine at Plonk, hence the name. Australian slang for wine born of a misunderstanding with French troops during WW1, here wine is taken seriously but not pretentiously. Romina Arguelles has compiled an impressive, extensive and versatile list of minimal intervention wines that complement the quirky and creative cuisine.

Exceptional Cocktail Award: Gabriela Campos at **Atarraya**

With live music and a sleek courtyard setting, the bar at Atarraya is a prime spot. The cocktail list is not particularly long and sticks mostly to the classics. That said, Gabriela Campos and her team prepare them with notable refinement and skill.

Young Chef Award (sponsored by Reserva de la Familia) : Giuseppe Lacorazza at **Fugaz**



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The 34-year-old chef Giuseppe Lacorazza helms this charming seafood gem. After working in the South of France and New York City, Giuseppe has found solid footing in Mexico City. His sourcing denotes care and precision, with clear attention to detail.

Mentor Chef Award: Chef Jonatán Gómez Luna at **La Chique**

For nearly two decades, Chef Gómez Luna has been one of the guiding lights of contemporary Mexican gastronomy, having headed Le Chique since its founding in 2008. His remarkable commitment to mentoring the next generation of culinary talent is reflected in by his kitchen team, 60% of whom are interns; guided by a philosophy that focuses on teaching and growth.

The MICHELIN Guide Mexico 2025 selection at a glance :

Total	181 restaurants
Two MICHELIN Star restaurants	2 restaurants
One MICHELIN Star restaurants Of which, new One Star restaurants	21 restaurants 5 restaurants
Bib Gourmand restaurants Of which, new Bib Gourmand restaurants	50 restaurants 12 restaurants
Selected restaurants Of which, newly Selected restaurants	108 restaurants 20 restaurants
MICHELIN Green Star restaurants Of which, new Green Star restaurants	8 restaurants 2 restaurants

The restaurant selection for Mexico joins the MICHELIN Guide hotel selection, which features the most unique and exciting places to stay in Mexico and around the world.

Every hotel in the MICHELIN Guide is chosen for its style, service, and personality. Each hotel can be booked directly through the MICHELIN Guide website and app.

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

Access the pictures of the Ceremony on that [link](#).



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The MICHELIN Guide celebrates its 125th anniversary!

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. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com)



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The 2025 restaurant selection of the MICHELIN Guide Mexico **(N: New)**

Two MICHELIN Stars

Restaurant	City	State
Pujol	Miguel Hidalgo	Mexico City
Quintonil	Miguel Hidalgo	Mexico City

One MICHELIN Star

Restaurant	City	State
Lunario N	El Porvenir	Baja California
Olivea Farm to Table N	Ensenada	Baja California
Animalón	Valle de Guadalupe	Baja California
Conchas de Piedra	Valle de Guadalupe	Baja California
Damiana	Valle de Guadalupe	Baja California
Cocina de Autor Los Cabos	Cabo San Lucas	Baja California Sur
Sud 777	Álvaro Obregón	Mexico City
Em	Cuauhtémoc	Mexico City
Esquina Común	Cuauhtémoc	Mexico City
Expendio de Maíz N	Cuauhtémoc	Mexico City



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Masala y Maíz N	Cuauhtémoc	Mexico City
Máximo N	Cuauhtémoc	Mexico City
Rosetta	Cuauhtémoc	Mexico City
Taquería El Califa de León	Cuauhtémoc	Mexico City
KOLI Cocina de Origen	Monterrey	Nuevo León
Pangea	San Pedro Garza García	Nuevo León
Levadura de Olla Restaurante	Oaxaca	Oaxaca
Los Danzantes Oaxaca	Oaxaca	Oaxaca
Cocina de Autor Riviera Maya	8lay adel Carmen	Quintana Roo
HA'	8lay adel Carmen	Quintana Roo
Le Chique	Puerto Morelos	Quintana Roo

MICHELIN Green Star

Restaurant	City	State
Lunario	El Porvenir	Baja California
Olivea Farm to Table N	Ensenada	Baja California
Conchas de Piedra	Valle de Guadalupe	Baja California
Deckman's En El Mogor	Valle de Guadalupe	Baja California
Acre	San José del Cabo	Baja California Sur
Flora's Field Kitchen	San José del Cabo	Baja California Sur
Baldio N	Cuauhtémoc	Mexico City
Los Danzantes Oaxaca	Oaxaca	Oaxaca

Bib Gourmand

Restaurant	City	State
La Cocina de Doña Esthela	El Porvenir	Baja California
Casa Marcelo	Ensenada	Baja California
Humo y Sal	Ensenada	Baja California
La Concheria	Ensenada	Baja California
Sabina	Ensenada	Baja California
Carmelita Molino y Cocina	Tijuana	Baja California
Villa Torél	Villa de Juárez	Baja California
Metate	Cabo San Lucas	Baja California Sur
Cocina de Campo by Agricole	El Pescadero	Baja California Sur
Flora's Field Kitchen	San José del Cabo	Baja California Sur
Taquería Los Milanesos N	Álvaro Obregón	Mexico City
El Vilsito	Benito Juárez	Mexico City
Los Consentidos del Barrio	Benito Juárez	Mexico City
Aleli Rooftop	Cuauhtémoc	Mexico City
Caracol de Mar	Cuauhtémoc	Mexico City
Contramar N	Cuauhtémoc	Mexico City
Filigrana	Cuauhtémoc	Mexico City
Fugaz	Cuauhtémoc	Mexico City
Gaba N	Cuauhtémoc	Mexico City



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Galanga Thai House	Cuauhtémoc	Mexico City
Galea	Cuauhtémoc	Mexico City
Jowong N	Cuauhtémoc	Mexico City
La 89 N	Cuauhtémoc	Mexico City
Molino El Pujol	Cuauhtémoc	Mexico City
Pargot	Cuauhtémoc	Mexico City
Pink Rambo N	Cuauhtémoc	Mexico City
Plonk N	Cuauhtémoc	Mexico City
Tacos del Valle N	Cuauhtémoc	Mexico City
Tacos Los Alexis	Cuauhtémoc	Mexico City
Taquería El Jarocho	Cuauhtémoc	Mexico City
Taqueria Los Cocuyos	Cuauhtémoc	Mexico City
Ultramarinos Demar N	Cuauhtémoc	Mexico City
Vignerón N	Cuauhtémoc	Mexico City
Voraz N	Cuauhtémoc	Mexico City
Comal Oculto	Miguel Hidalgo	Mexico City
Comedor Jacinta	Miguel Hidalgo	Mexico City
Raíz	Miguel Hidalgo	Mexico City
Siembra Tortillería	Miguel Hidalgo	Mexico City
Tacos Charly	Tlalpan	Mexico City
Tacos Doña Mary La Gritona	Monterrey	Nuevo León
Alfonsina	Oaxaca	Oaxaca
La Olla	Oaxaca	Oaxaca
Labo Fermento	Oaxaca	Oaxaca
Las Quince Letras	Oaxaca	Oaxaca
Tierra del Sol	Oaxaca	Oaxaca
Xaok N	Oaxaca	Oaxaca
Axiote Cocina de Mexico	Playa del Carmen	Quintana Roo
Punta Corcho	Puerto Morelos	Quintana Roo
Cetli	Tulum	Quintana Roo
Mestixa	Tulum	Quintana Roo

Selected restaurants

Restaurant	City	State
Corazón D'Petra	El Porvenir	Baja California
Envero en el Valle	El Porvenir	Baja California
Latitud 32	El Porvenir	Baja California
Ophelia	El Sauzal de Rodríguez	Baja California
Bruma Wine Garden	Ensenada	Baja California
El Paisa	Ensenada	Baja California
Madre	Ensenada	Baja California
Manzanilla	Ensenada	Baja California
Restaurante Punta Morro	Ensenada	Baja California
Tacos Marco Antonio	Ensenada	Baja California
Tacos Mi Ranchito El Fenix	Ensenada	Baja California
Restaurante Amores	Tecate	Baja California
Mision 19	Tijuana	Baja California



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Oryx	Tijuana	Baja California
Tacos El Franc	Tijuana	Baja California
Deckman's En El Mogor	Valle de Guadalupe	Baja California
Kous Kous	Valle de Guadalupe	Baja California
Primitivo	Valle de Guadalupe	Baja California
Taqueria La Principal	Valle de Guadalupe	Baja California
Al Pairo at Solaz N	Cabo San Lucas	Baja California Sur
Comal	Cabo San Lucas	Baja California Sur
Los Tres Gallos	Cabo San Lucas	Baja California Sur
Manta	Cabo San Lucas	Baja California Sur
Mezcal N	Cabo San Lucas	Baja California Sur
Acre	San José del Cabo	Baja California Sur
Arbol	San José del Cabo	Baja California Sur
CARBÓNCABRÓN	San José del Cabo	Baja California Sur
LÍMO Heritage Kitchen at Suelo Sur N	San José del Cabo	Baja California Sur
Lumbre	San José del Cabo	Baja California Sur
Nao	San José del Cabo	Baja California Sur
Omakai	San José del Cabo	Baja California Sur
Ruba's Bakery	San José del Cabo	Baja California Sur
Benno	Todos Santos	Baja California Sur
DŪM	Todos Santos	Baja California Sur
Oystera	Todos Santos	Baja California Sur
TENOCH by Paradero Todos Santos	Todos Santos	Baja California Sur
Nicos	Azcapotzalco	Mexico City
Los Danzantes Mexico City	Coyoacán	Mexico City
Aquiles N	Cuauhtémoc	Mexico City
Bajel	Cuauhtémoc	Mexico City
Baldio N	Cuauhtémoc	Mexico City
Barbacoa Gonzalitos	Cuauhtémoc	Mexico City
Bella Aurora N	Cuauhtémoc	Mexico City
Botánico	Cuauhtémoc	Mexico City
Campobaja	Cuauhtémoc	Mexico City
Cana	Cuauhtémoc	Mexico City
Cariñito Tacos	Cuauhtémoc	Mexico City
Castacán	Cuauhtémoc	Mexico City
El Tigre Silencioso	Cuauhtémoc	Mexico City
Hugo N	Cuauhtémoc	Mexico City
Lalo! N	Cuauhtémoc	Mexico City
Limosneros	Cuauhtémoc	Mexico City
Lina N	Cuauhtémoc	Mexico City
Lorea	Cuauhtémoc	Mexico City
Maizajo	Cuauhtémoc	Mexico City
Martínez	Cuauhtémoc	Mexico City
Meroma N	Cuauhtémoc	Mexico City
MeroToro	Cuauhtémoc	Mexico City
Migrante	Cuauhtémoc	Mexico City
Pigeon	Cuauhtémoc	Mexico City



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Ricos Tacos Toluca	Cuauhtémoc	Mexico City
Sarde	Cuauhtémoc	Mexico City
Sartoria	Cuauhtémoc	Mexico City
Tacos de Canasta Los Especiales N	Cuauhtémoc	Mexico City
Tacos Hola El Güero	Cuauhtémoc	Mexico City
Taqueria El Gran Abanico N	Cuauhtémoc	Mexico City
Taqueria El Paisa	Cuauhtémoc	Mexico City
Taqueria Los Parados	Cuauhtémoc	Mexico City
Aúna	Miguel Hidalgo	Mexico City
Entremar	Miguel Hidalgo	Mexico City
Er Rre un Bistró	Miguel Hidalgo	Mexico City
Guzina Oaxaca	Miguel Hidalgo	Mexico City
La Barra de Fran	Miguel Hidalgo	Mexico City
Malix	Miguel Hidalgo	Mexico City
Carmela y Sal	Miguel Hildalgo	Mexico City
Fonda San Francisco	Monterrey	Nuevo León
Jabalina N	Monterrey	Nuevo León
Tacos "El Compadre"	Monterrey	Nuevo León
Tacos Piedra 1 N	Monterrey	Nuevo León
Vernáculo	San Pedro Garza García	Nuevo León
Atarraya	Brisas de Zicatela	Oaxaca
Adamá N	Oaxaca	Oaxaca
Almú N	Oaxaca	Oaxaca
Ancestral Cocina Tradicional	Oaxaca	Oaxaca
Asador Bacanora Oaxaca	Oaxaca	Oaxaca
Barbacoa Obispo Cocina Rural N	Oaxaca	Oaxaca
Brio N	Oaxaca	Oaxaca
Casa Oaxaca El Restaurante	Oaxaca	Oaxaca
Criollo	Oaxaca	Oaxaca
Crudo	Oaxaca	Oaxaca
Itanoní	Oaxaca	Oaxaca
Nois N	Oaxaca	Oaxaca
Teocintle-Tika'aya	Oaxaca	Oaxaca
Zandunga	Oaxaca	Oaxaca
Almoraduz	Puerto Escondido	Oaxaca
Kiosco Verde	Cancún	Quintana Roo
La Casa De Las Mayoras	Cancún	Quintana Roo
María Dolores	Isla Mujeres	Quintana Roo
Bu'ul	Playa del Carmen	Quintana Roo
El Fogón	Playa del Carmen	Quintana Roo
KI'IS N	Playa del Carmen	Quintana Roo
Woodend	Playa del Carmen	Quintana Roo
Arca	Tulum	Quintana Roo
Autor	Tulum	Quintana Roo



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Casa Banana	Tulum	Quintana Roo
Hartwood	Tulum	Quintana Roo
NÜ Tulum	Tulum	Quintana Roo
Wild	Tulum	Quintana Roo