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The MICHELIN guide Spain & Portugal 2015

The robustness of the Iberian Peninsula's cuisine is reflected in a solid, firmly established base that acts as a springboard for great culinary achievement.

Michelin unveiled the 2015 selection of the MICHELIN guide Spain & Portugal, which this year includes 3,158 addresses, of which 1,660 hotels and 1,498 restaurants.

The 2015 selection “perfectly highlights the diversity, the renewal and the creativity of Spanish and Portuguese chefs, who have brought their distinct personalities to the kitchen with innovative, original and unique creations” said Michael Ellis, International Director of the MICHELIN guides. “Chefs are constantly looking for clever ways to reinvent themselves, as illustrated by the recent surge in tapas bars that are making quality and excellence more broadly accessible in line with a new gourmet food philosophy”.

This year, the eight restaurants that received a **3 stars** rating in the 2014 edition (**Akelaře, Arzak, Azurmendi, DiverXO, El Celler de Can Roca, Martín Berasategui, Quique Dacosta** and **Sant Pau**) have all maintained their high standards to retain the distinction in 2015.

This new edition also includes two new **2 stars** restaurants: **Aponiente** in El Puerto de Santa María (Cádiz) and **Belcanto** in Lisbon. At the helm of **Aponiente**, Ángel León sets the tone for an imaginative, Mediterranean-inspired cuisine, while, at **Belcanto**, José Avillez skillfully combines tradition with huge doses of creativity in his quest for flavor and excitement. With these newcomers, the MICHELIN guide Spain & Portugal comprises 21 **n** restaurants.

This edition lists 154 **1 star** restaurants, 21 of which are new. Madrid accounts for the majority of newcomers in this category. **Albora**, with young chef David García in the kitchen, has gone for carefully presented traditional cuisine with a respectful use of flavors and textures, while Diego Guerrero is making an impression at **DSTAgE**, where he is reinventing himself with a creativity that transcends the food itself. At **La Cabra**, a young team headed by Javier Aranda offers a refined menu based on seasonal produce and, at **Punto MX**, Roberto Ruíz skillfully fuses Mexican tradition with avant-garde cuisine.

In San Lorenzo de El Escorial, in the mountains around Madrid, Luis Moreno and Daniel Ochoa offer signature cuisine using local produce at **Montia**, a menu-less restaurant where surprises are guaranteed.

The Balearic Islands' strong culinary influence is also highlighted in this edition with nine new stars in the region for: **Can Dani** in Sant Ferrán de ses Roques (Formentera) in the hands of chef Ana García Jiménez, **Andreu Genestra** in Capdepera (Mallorca), run by the chef of the same name, and **Simply Fosh** in Palma (Mallorca), where Marc Fosh is in the kitchen. All offer Mediterranean cooking with a creative twist, using locally sourced, seasonal ingredients.

Finding the best local ingredients is also the secret behind two new Michelin-starred establishments in the Basque country: **Aizian** in Bilbao and **Elkano** in Getaria. In the first, José Miguel Olazabalaga draws on Basque culinary traditions for his creative cuisine, and in the second the Arregui family prepares excellent charcoal grilled fish and seafood dishes.

Castilla y León has two new one-star restaurants in this edition. In Navaleno (Soria), Elena

Lucas focuses on traditional cuisine with a brilliant personal touch at the surprising La Lobita. In Sardón de Duero (Valladolid), Pablo Montero brings a large serving of creativity to the table at Refectorio, in a spectacular monastery setting.

The other one-star restaurants selected this year are located across the Iberian peninsula. At **Pakta** (Barcelona), Jorge Muñoz and Kyoko Li successfully combine Japanese and Peruvian cuisine. Tadashi Tagami brings a similar blend to the kitchen of **Kazan** (Santa Cruz de Tenerife). Creatively reworked traditional regional cooking and the use of local, seasonal produce in the pursuit of the highest quality are the hallmarks of Manuel Alonso Fominaya at **Casa Manolo** (Daimús-Valencia), Ricardo González Sotres at **El Retiro** (Llanes-Asturias), Julio Sotomayor and Daniel Guzmán at **Nova** (Ourense) and Iván Cerdeño now at **El Carmen** de Montesión (Toledo).

In this year's edition, Portugal has two new one-starred restaurants. At São Gabriel in Almancil-Faro, Leonel Pereira places flavor at the center of an innovative cuisine that remains rooted in local traditional cooking. At Pedro Lemos in Porto, the chef who lends his name to the restaurant offers his own interpretation of Portuguese cuisine, with a harmonious combination of tradition and creativity.

The MICHELIN guide Spain & Portugal 2015 will be sold at a price of €29.90. This new edition includes:

- ✓ 8 **3 stars** restaurants
- ✓ 21 **2 stars** restaurants (of which 2 new)
- ✓ 154 **1 star** restaurants (of which 21 new)
- ✓ 229 **Bib gourmand** restaurants (of which 37 new)

About the MICHELIN guide

Thanks to the rigorous MICHELIN guide selection process that is applied independently and consistently around 24 countries, the MICHELIN guide has become an international benchmark in fine dining. The selections of all restaurants in the guide are made by Michelin's famously anonymous inspectors who dine in the Spain and Portugal areas regularly. These local inspectors are trained to scrupulously apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated. To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality, preparation and flavors, the chef's personality as revealed through his or her cuisine, value for money, and consistency over time and across the entire menu. These objective criteria are respected by all MICHELIN guide inspectors, whether in Japan, the United States, China or Europe. They guarantee a consistent selection so that a star restaurant has the same value regardless of whether it is located in Paris, Madrid or Tokyo.

Michelin has been a pioneering force in advancing mobility through innovation and excellence in manufacturing quality. The company patented the pneumatic, or air-filled, tire in the late 1800s. This was a milestone moment in mobility, permitting automobile owners to travel at great length in a single journey. Then, in an effort to prompt travelers to enjoy their newfound mobility, the company created guides and detailed maps to steer travelers on their way. The most famous publication that developed from this is the internationally recognized MICHELIN guide.

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