

PRESS RELEASE

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Restaurants AbaC and Aponiente receive three stars in the 2018 MICHELIN Guide Spain and Portugal



Today, Michelin is pleased to unveil the new selection in the 2018 MICHELIN Guide Spain & Portugal.

This year, two new restaurants receive three stars: **ABaC**, in Barcelona, where chef Jordi CRUZ captivates his customers with intelligently designed and very technical dishes, and **Aponiente** in El Puerto de Santa María, where chef Ángel LEON, a true visionary, creates new flavours using extraordinary techniques, great inventiveness and a passion for sea products. Led by two creative chefs, ABaC and Aponiente each offer customers an experience that worth the journey. Michael ELLIS, International Director in charge of the MICHELIN guides, comments: *"With two new three-star restaurants, Spain shows what an important place the country has in the world's gastronomic landscape."*

The three-star restaurants **Akelaře**, **Arzak**, **Azurmendi**, **DiverXO**, **El Celler from Can Roca**, **Lasarte**, **Martín Berasategui**, **Quique Dacosta** and **Sant Pau** keep their stars this year.


The 2018 MICHELIN Guide Spain & Portugal selection has a total of 20 new two-star establishments, with 15 in Spain and 5 in Portugal. Among the newly starred restaurants are: **Maralba** in Almansa (Albacete), where chef Fran MARTINEZ offers regionally inspired cuisine and surprises with the talent he employs in his vision of the produce combined with great technical skill; **Dos Cielos** in Barcelona, where brothers Sergio and Javier TORRES serve creative food that perfectly masters the blends of flavours, and **Disfrutar**, also in Barcelona. Chefs Eduard XATRUCH, Oriol CASTRO and Mateu CASAÑAS, trained in the kitchens of elBulli, united their forces and talents in this restaurant where fantasy and creativity underpin a cuisine that is distinguished by the great purity of flavours. In Madrid, the restaurant **Coque** also gets a second star: in this new space that increases and elevates the customer experience, Mario SANDOVAL and his brothers continue to offer the wonderful cuisine they previously offered when their restaurant was in Humanes de Madrid. Finally, **Cabaña Buenavista** in El Palmar (Murcia) also earns a second star this year - chef Pablo GONZALEZ offers excellent technical dishes, with refined presentation and very precise flavours.

177 establishments receive one star in the 2018 MICHELIN Guide Spain & Portugal, including 17 new restaurants in Spain and 2 in Portugal.

In Andalusia, the restaurants **Alevante** in Chiclana de la Frontera / Novo Sancti Petri in Cadiz and **Bardal** in Ronda (Malaga) receive one star, as does the restaurant **Caelis**, which has just moved, and **Enigma**, both in Barcelona, and **Castell Peralada** (Peralada) a restaurant in the towers of a magnificent medieval castle in Girona.

In the heart of Madrid, two restaurants have been awarded one star: **La Candela Restò** where chef Samy Ali RANDO offers fusion cuisine, and **Cebo**, the Urban hotel restaurant, where chef Aurelio MORALES serves food that combines the flavours of Madrid and Catalonia.

In the Basque Country, two establishments receive one star this year: **Amelia** in San Sebastián (Guipúzcoa) and **Eneko** in Larrabetzu (Biscay), where the kitchen is supervised by Eneko ATXA.



Three establishments in the Valencia region have been awarded one star: **Sucede**, in Valencia itself, along with **Audrey's by Rafa Soler** (Calp) and **El Rodat** (Xàbia), both in the province of Alicante.

Finally, **La Bicicleta** in Hoznayo (Cantabria), **El Doncel** in Sigüenza (Castile-La Mancha), **Trigo** in Valladolid (Castile and León), **Kiro Sushi** in Logroño (La Rioja), and **Nub** in La Laguna in Tenerife all also receive one star.

This year 2 restaurants in Portugal receive their first star: **Gusto**, in Almancil, which offers dishes with Mediterranean and international influences, and **Vista**, in Praia da Rocha (Portimão), where the cuisine showcases regional and local produce from the sea.

Finally, as proof of the growing success of the Bib Gourmand award, this edition of the MICHELIN Guide includes 289 establishments (252 in Spain and 37 in Portugal), 43 of which receive the distinction for the first time.

About the MICHELIN Guide

The MICHELIN Guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN Guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN Guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service. With the MICHELIN Guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

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