



PRESS RELEASE

MICHELIN GUIDE

Paris, November 24, 2023

The MICHELIN Guide Buenos Aires and Mendoza unveils its very first selection

- *Buenos Aires and Mendoza are the first two Hispanic destinations in South America to see restaurants recommended by the MICHELIN Guide.*
- *The Aramburu restaurant is directly awarded 2 MICHELIN Stars, and 6 establishments are awarded One MICHELIN Star, 7 a Bib Gourmand and 57 others are recommended.*
- *The MICHELIN Green Star is awarded to 7 restaurants for their outstanding commitment to more sustainable gastronomy.*
- *Two Special Awards are presented to highlight talented restaurant professionals: the Sommelier Award and the Young Chef Award.*

Michelin is pleased to unveil the very first restaurant selection of the MICHELIN Guide Buenos Aires & Mendoza. A total of 71 restaurants, of which 52 are located in Buenos Aires and 19 in Mendoza, are recommended by the MICHELIN Guide Inspectors. These include 1 Two MICHELIN Star restaurant (in Buenos Aires), 6 One MICHELIN Star restaurants (2 in Buenos Aires and 4 in Mendoza) and 7 Bib Gourmand establishments (all in Buenos Aires) – the Guide's distinction awarded to restaurants offering quality cuisine at moderate prices. Seven restaurants have also been awarded the MICHELIN Green Star for their outstanding commitment to sustainable gastronomy.

"We are delighted to present our first restaurant selection for Buenos Aires and Mendoza. Our inspectors have been looking at these two destinations for some time, and they have been impressed by the quality, the creativity and the warm hospitality that top level restaurants offer. The number and diversity of establishments they found – of which 7 restaurants immediately receive One or Two MICHELIN Stars – clearly show how Argentina has settled as a global gastronomic destination worthy of discovery," comments Gwendal Poullennec, International Director of The MICHELIN Guides.



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"Among the key trends they observed, our inspectors were pleased to see the commitment of many chefs to using and respecting – either through classical or more contemporary techniques – the best local and seasonal produce. Not only the finest meats, expertly grilled in the Argentinian asado style, but also the best fruit and vegetables, combined with outstanding wines – including the iconic Malbec – coming from fertile and abundant countryside. We greatly look forward to continuing to find and recommend the best restaurants in Buenos Aires and Mendoza, and we sincerely hope our selection will encourage world travelers and local food lovers to visit these outstanding restaurants."

1 restaurant awarded Two MICHELIN Stars

Among the 71 establishments recommended in this first-ever Argentine selection of the Guide, 1 Buenos Aires restaurant stands out and is directly awarded Two MICHELIN Stars, highlighting "excellent cooking, worth a detour".

Aramburu (in Buenos Aires), led by chef-owner Gonzalo Aramburu, offers creative cuisine of great finesse, celebrating the best of Argentina's seasonal produce. The impressive 18-course tasting menu blends innovation, masterful technique and sleek aesthetics, like the appetizers served hanging from a tree or the marine morsels. From the open kitchen, diners will easily be impressed by the virtuoso ballet performed by the chef and his teams.

6 restaurants awarded One MICHELIN Star

Six restaurants have been awarded One MICHELIN Star for their "high quality cooking, worth the stop". Two are in Buenos Aires and 4 in Mendoza.

At **Don Julio**, a renowned grill and steakhouse restaurant in Buenos Aires, Chef Guido Tassi's menu reflects his passion for the finest Argentine meats and cuts – with among them the Entraña, the Bife ancho, the Costillar or within the offal, the spectacular Molleja de corazón – as well as exceptional national wines. An immersion in the heart of local food culture which, thanks to the talent of the chef and his teams, reaches a remarkable gastronomic level.

Trescha (in Buenos Aires), run by young chef Tomás Treschanski, is a true gastronomic laboratory. Here, the tasting menu – which changes every three months – unfurls 15 stages of small bites, each more creative than



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the last. The number of different culinary techniques and ingredients used in each plate is impressive and is the result of the many experiments carried out by the chef in his "Kitchen Test", the research and development area on the restaurant's second floor.

In Mendoza, the **Azafrán** restaurant is also awarded One MICHELIN Star. The three tasting menus, which combine classic recipes with touches of contemporary creativity, won over the MICHELIN Guide inspectors. Chef Sebastián Weigandt is very attached to the high-quality products that abound in the region of Mendoza, and even adds a touch of heritage to his proposals, as they are part of a project – called DOP – which aims to study the ancient food of the region's primitive settlers.

At **Brindillas** (in Mendoza), chef Mariano Gallego creates imaginative and modern dishes. Built on a solid technical foundation, his creations feature local produce, with a few international twists. The tasting menu – in its long or short version – is delicate and testifies to the particular care given to the textures of the preparations, like in this roasted eggplant dish, served with romesco sauce and accompanied by diced salted anchovies.

Casa Vigil (in Mendoza) surprised the MICHELIN Guide selection teams with its unique, playful approach, inspired by Dante's Divine Comedy and orchestrated by chef Iván Azar. More than a restaurant, this venue offers guided tours through the estate's vineyards and orchards, while on the plate, contemporary menus exalt the region's seasonal produce, sourced from small local producers or the property's own vegetable garden.

Last but not least, **Zonda Cocina de Paisaje** (in Mendoza) has also been awarded One MICHELIN Star. Chef Augusto Garcia elevates to gastronomic status a simple, essential cuisine that celebrates, through 4 menu options, the best local raw materials as well as the produce harvested daily from the estate's organic gardens. For those seeking a total "Cuyano" experience, the establishment also offers a tour of the orchards.

7 establishments awarded the MICHELIN Green Star for their outstanding eco-responsible commitments

In this first restaurant selection, no fewer than 7 establishments have been awarded the MICHELIN Green Star (4 in Buenos Aires and 3 in Mendoza). The latest of Michelin's distinctions, the Green Star, transcends the other distinctions of the Guide and highlights the restaurants in the selection that act as role models in terms of eco-responsible gastronomy. A source of inspiration for gourmets and hospitality professionals alike, these pioneering establishments are each developing their own initiatives. What



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they have in common, however, is their ability to combine culinary excellence with a remarkable commitment to sustainability.

Among the awarded establishments, the One MICHELIN Star restaurant Don Julio (in Buenos Aires), renowned for its grilled meats, emphasizes the origin of its products with its own butchery as well as 2 farms, an urban vegetable garden and an inspiring discourse on regenerative animal husbandry. Another award-winner, the MICHELIN Starred **Casa Vigil** restaurant (in Mendoza), stands out for its commitment to immersing guests in the heart of the surrounding farms. Whether it's a tour of the surrounding vineyards and orchards of the Chachingo region, or a celebration of the finest seasonal produce grown directly on-site or by local farms, Casa Vigil's approach is both playful and educational.

Zonda Cocina de Paisaje (in Mendoza), **Anchoíta** (in Buenos Aires), **Crizia** (in Buenos Aires), **El Preferido de Palermo** (in Buenos Aires) and **Riccitelli Bistró** (in Mendoza) were also singled out for their approaches and initiatives in terms of product origin, supply chain reduction and menu design.

Bib Gourmand awarded to 7 establishments

Within the MICHELIN Guide selection, the Bib Gourmand highlights restaurants that stand out for their excellent value for money. Often regarded as the top tips by MICHELIN Guide Inspectors, Bib Gourmand restaurants are particularly appreciated by gourmets looking for affordable meals, without compromising on the quality of products and cuisine. In this first selection, 7 establishments, all located in Buenos Aires, have been awarded the Bib Gourmand and offer a variety of styles of cuisine.

At **Anafe**, the chef duo at the helm of the restaurant's kitchen creates a modern cuisine that reflects their highly international backgrounds. At the table, plates to share bring together cosmopolitan flavors and techniques, while the constant use of the barbecue roots the proposals in Argentine tradition. **Bis Bistró** is a restaurant with a rather contemporary menu that takes pleasure in revisiting tasty, classically-inspired recipes enhanced by modern touches.

At **Mengano**, chef Facundo Kelemen draws on the Argentinian family culinary repertoire to offer plates and tapas that are both deeply rooted and beautifully modernized.

Caseros, for its part, plays the traditional card, offering tasty dishes prepared just like at home.



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Fans of Italian cuisine will be delighted at **La Alacena Trattoria**, where chef owner Julieta Oriolo offers cuisine from the heart. The menu features a wide selection of antipasti, with handmade pasta taking pride of place.

At **Reliquia**, the young owners have created a cozy space offering rustic family cuisine. In the kitchen, the chef and team imagine many tasty marinades to enhance dishes, many of which showcase vegetables to their best advantage.

Lastly, the Bib Gourmand goes to the **República del Fuego** grill restaurant, where chef Patricio Pescio celebrates traditional Argentine barbecue, with refined presentations.

57 other restaurants recommended by the MICHELIN Guide

In addition to the establishments awarded one or more MICHELIN Stars or the Bib Gourmand, the inspectors have selected and recommended 57 other restaurants (42 in Buenos Aires and 15 in Mendoza).

While local, traditional, meat and grilled dishes are well represented in this selection (including **Abrasado**, **Fogón Cocina de Viñedo**, **Quimera Bistró** and **Renacer** in Mendoza; **Benedetta**, **Duhau Restaurant & Vinoteca**, **El Preferido de Palermo** and **La Carniceria** in Buenos Aires), food lovers looking for more international cuisines will enjoy in **Buenos Aires** Asian flavors (**Niño Gordo**), Mediterranean (**Basa**), Japanese (**Buri Omakase**, **Kōnā Corner**, **Uni Omakase**), Israeli (**Mishiguene**), Korean (**Na Num**), Italian (**La Alacena Trattoria**, **Raggio Osteria**, **Sottovoce**) and Scandinavian (**Sál**).

In Buenos Aires, **Chuí**, **Gioia Cocina Botánica**, **Marti** and **Sacro** offer excellent vegetarian cuisine.

Two MICHELIN Special Awards

In addition to recommending quality restaurants, the MICHELIN Guide honors talented professionals who contribute to providing their guests with memorable gastronomic experiences. In awarding these special prizes, the MICHELIN Guide also wishes to highlight the diversity of professions and skills that make up the richness of the restaurant industry.

For the first selection of the MICHELIN Guide Buenos Aires & Mendoza, the inspectors presented two Special Awards.



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MICHELIN Sommelier Award

The MICHELIN Sommelier Award, which recognizes the expertise, knowledge and passion of a talented sommelier, went to **Martín Bruno**, who works at the One MICHELIN Star **Don Julio** restaurant in Buenos Aires. The sommelier, named Argentina's best sommelier in 2017 and one of the world's 15 best in 2019, simply impressed the MICHELIN Guide inspectors.

MICHELIN Young Chef Award

The MICHELIN Young Chef Award honors a young chef whose talent and potential have made a strong impression on the MICHELIN Guide selection teams. This year's winner is **Tomás Treschanski**, chef and owner of the One MICHELIN Star restaurant **Trescha** in Buenos Aires. This young chef, with international experience, demonstrates technique, finesse and meticulousness in each of his creations. He sees gastronomy as a branch of art, and his dishes impress with their superbly mastered aesthetics, flavors and textures.

The full listings for this inaugural Argentinian restaurant selection are available on the MICHELIN Guide website www.guide.michelin.com and on the free iOS and Android apps.

The restaurants are joined by the MICHELIN Guide hotel selection, which features the most unique and exciting places to stay in Buenos Aires, Mendoza and throughout the world. Each hotel in the selection has been chosen by the MICHELIN Guide experts for its extraordinary style, service and personality – with options for all budgets – and each can be booked directly through the MICHELIN Guide website and app.

The MICHELIN Guide is already a benchmark in gastronomy. Now it's setting a new standard for hotels.

The MICHELIN Guide Buenos Aires and Mendoza 2024 at a glance:

71 recommended restaurants, including:

- 1 Two MICHELIN Star restaurant (in Buenos Aires)
- 6 One MICHELIN Star restaurants (2 in Buenos Aires; 4 in Mendoza)
- 7 Bib Gourmand restaurants (all in Buenos Aires)
- 57 selected restaurants (42 in Buenos Aires; 15 in Mendoza)
- 7 restaurants awarded the MICHELIN Green Star



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THE MICHELIN Guide Buenos Aires & Mendoza 2024
Restaurant selection

TWO MICHELIN STARS

Restaurant	Location
Aramburu	Buenos Aires

ONE MICHELIN STAR

Restaurant	Location
Don Julio	Buenos Aires
Trescha	Buenos Aires
Azafrán	Mendoza
Brindillas	Mendoza
Casa Vigil	Mendoza
Zonda Cocina de Paisaje	Mendoza

MICHELIN GREEN STAR

Restaurant	Location
Anchoíta	Buenos Aires
Crizia	Buenos Aires
Don Julio	Buenos Aires
El Preferido de Palermo	Buenos Aires
Casa Vigil	Mendoza
Riccitelli Bistró	Mendoza
Zonda Cocina de Paisaje	Mendoza

BIB GOURMAND

Restaurant	Location
Anafe	Buenos Aires
Bis Bistró	Buenos Aires
Caseros	Buenos Aires
La Alacena Trattoria	Buenos Aires
Mengano	Buenos Aires
Reliquia	Buenos Aires
República del Fuego	Buenos Aires

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Restaurant	Location
13 Fronteras	Buenos Aires
4ta Pared	Buenos Aires
A Fuego Fuerte	Buenos Aires
Ácido	Buenos Aires
Águila Pabellón	Buenos Aires
Ajo Negro - Mar de Tapas	Buenos Aires
Anchoíta	Buenos Aires
Basa	Buenos Aires
Benedetta	Buenos Aires
Buri Omakase	Buenos Aires
Cabaña Las Lilas	Buenos Aires
Casa Cavia	Buenos Aires
Cauce	Buenos Aires
Chuí	Buenos Aires
Corte Comedor	Buenos Aires
Crizia	Buenos Aires
Duhau Restaurant & Vinoteca	Buenos Aires
El Preferido de Palermo	Buenos Aires
Elena	Buenos Aires
Fervor	Buenos Aires
Fogón Asado	Buenos Aires
Franca - Fuego y Vino	Buenos Aires
Gioia Cocina Botánica	Buenos Aires
Julia	Buenos Aires
Kōnā Corner	Buenos Aires
La Carniceria	Buenos Aires
Marti	Buenos Aires
Mercado de Liniers	Buenos Aires



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Mishiguene	Buenos Aires
Na Num	Buenos Aires
Narda Comedor	Buenos Aires
Niño Gordo	Buenos Aires
Picarón	Buenos Aires
Piedra Pasillo Al Fondo	Buenos Aires
Raggio Osteria	Buenos Aires
Restó SCA	Buenos Aires
Roux	Buenos Aires
Sacro	Buenos Aires
Sál	Buenos Aires
Sottovoce	Buenos Aires
Sucre	Buenos Aires
Uni Omakase	Buenos Aires
1884: Francis Mallmann	Mendoza
5 Suelos	Mendoza
Abrasado	Mendoza
Angélica Cocina Maestra	Mendoza
Centauro	Mendoza
Espacio Trapiche	Mendoza
Fogón Cocina de Viñedo	Mendoza
La Vida	Mendoza
Osadía de Crear	Mendoza
Piedra Infinita Cocina	Mendoza
Quimera Bistró	Mendoza
Renacer	Mendoza
Riccitelli Bistró	Mendoza
Ruca Malen	Mendoza
Soberana	Mendoza

About MICHELIN

MICHELIN, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, MICHELIN is present in 175 countries, has 132,200 employees and operates 67 tire



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production facilities which together produced around 167 million tires in 2022. (www.MICHELIN.com)

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