



PRESS RELEASE

MICHELIN GUIDE

Paris, May 15, 2024

For its inaugural selection, 18 Stars illuminate the MICHELIN Guide Mexico's gastronomic heavens

- **The MICHELIN Guide has unveiled its first selection for Mexico, divulging details of the best restaurants in Mexico City, Oaxaca, Baja California, Baja California Sur, Quintana Roo and Nuevo León**
- **The 2024 crop boasts a total of 157 restaurants, including 42 Bib Gourmands, 16 one MICHELIN Star and 2 two MICHELIN Stars establishments**
- **6 eateries receive the MICHELIN Green Star for their endeavors to promote more sustainable gastronomy**

Today, the MICHELIN Guide revealed its initiatory Mexican selection, at a glittering ceremony held at the El Cantoral cultural center.

No fewer than 157 restaurants made a big impression with the Guide's inspectors, who scoured the cities and regions of Mexico City, Oaxaca, Baja California, Baja California Sur, Quintana Roo and Nuevo León, searching for locales offering top-notch gastronomic experiences.

The MICHELIN Guide Mexico selection 2024 was prepared according to the Guide's historic and universal methodology, applied by its inspector-experts worldwide, according to the five following criteria:

- The quality of ingredients
- The mastery of cooking techniques
- Harmony of flavors
- The personality of the chef as expressed in the dining experience
- Consistency both across the entire menu and over time



“What a joy it is to honor the uniqueness of the Mexican gastronomic landscape in Mexico City. The first and very promising selection is an illustration of how the country is showcasing its regions, with their cultures and traditions that are as distinctive as they are distinguishable. From sophisticated restaurants honored with one MICHELIN Star, to bustling street ‘taqueria’, our inspectors were impressed by the constant culinary effervescence that is both authentic and indulgent,” explained Gwendal Poullennec, International Director of the MICHELIN Guides. “The regions’ strong identities are Mexico’s beating heart, attracting foodies and travelers on the lookout for remarkable experiences. The talented male and female chefs bring their local culture to the fore and thereby continue to assert Mexico’s position as a gastronomic iconic destination.”

Quintonil and Pujol earn Mexico’s very first two MICHELIN Stars accolades

Two restaurants receive the coveted two MICHELIN Stars honor, the highest level of distinction in this inaugural Mexican selection.

Celebrated chef, Enrique Olvera and his team at **Pujol (Mexico City)**, fuse tradition and creativity, exalting Mexican history with sophistication and depth. Be it the omakase tacos or the seasonal tasting menu, the chef deploys his expertise to enhance exceptional produce, much to the delight of gourmets. **Quintonil (Mexico City)**, meanwhile, is named after a herb commonly found in the Oaxaca region. In this stylish and enticing locale, chef Jorge Vallejo and his partner, Alejandra Flores, craft sleek, creative cuisine to dazzle the senses.

16 restaurants receive one MICHELIN Star

Quintana Roo is popular among travelers thanks to its glorious beaches and appealing Caribbean climate. The region’s luxury resorts offer their international clientèle elaborate cuisine, steeped in Mayan culture and shaped by cultural exchanges. Fresh herbs, citrus, chili and achiote (or roucou) fragrance specialties including “cochinita pibil” (marinated pork cooked slowly in banana leaves).

3 regional eateries are distinguished with one MICHELIN Star: **Cocina de Autor Riviera Maya, Le Chique** and **HA’**.

The **Oaxaca** region is characterized by a rich indigenous culture, preserving century-old culinary traditions. A number of female chefs are paving the way towards a profoundly unique gastronomy, either by working in kitchens or by transmitting their know-how. Oaxaca’s seven “mole” are marvels of its cuisine, offering depth, complexity and subtlety that rank them among the world’s greatest sauces.

2 restaurants in the region receive one MICHELIN Star: **Los Danzantes Oaxaca** and **Levadura de Olla Restaurante**.



The waters of **Baja California and Baja California Sur** are renowned for being home to the world's most diverse marine ecosystems, enabling diners to indulge in exquisite seafood, prepared as swoon-worthy ceviche and fish tacos. Inland, thanks to the favorable climate, Valle de Guadalupe has become Mexico's most prominent wine producing region, home to young, talented chefs who are committed to offering a captivating restaurant culture.

4 eateries in these regions earn one MICHELIN Star: **Animalón, Cocina de Autor Los Cabos, Conchas de Piedra** and **Damiana**.

Nuevo León, a region in the north of the country, with an industrial identity, has embraced the stark contrast between its farming past and its present, characterized by an influx of international travelers. The typical "norteño" cuisine is marked by bountiful rusticity and meat options, rooted in the region's ranching history. The famous "arrachera" (marinated steak) and "cabrito" (roasted baby goat) are served with corn tortillas, local cheeses and "frijoles charros" (pinto bean stew), with spicy seasoning. Today, the desire for sophistication and finesse is transforming the dining scene, that deftly juggles between exalting local traditions and products and exploring international techniques and flavors.

2 restaurants in the region are honored with one MICHELIN Star: **KOLI Cocina de Origen** and **Pangea**.

It is hard to encapsulate the ebullient metropolis that is **Mexico City**, but the MICHELIN Guide's famous inspectors were thrilled to delve into its multi-faceted culinary landscape, dining at modest yet authentic taqueria and more sophisticated and cosmopolitan establishments. Tasty and varied local specialties and creative and refined restaurants are the two sides to a single coin, that is deserving of its reputation as one of the world's most flamboyant culinary scenes.

5 restaurants in the region receive one MICHELIN Star: **Em, Esquina Común, Rosetta, Taquería El Califa de León** and **Sud 777**.

6 restaurants were presented with the MICHELIN Green Star for their efforts to promote sustainable gastronomy.

Just like the famous Stars in the MICHELIN Guide restaurant selection, indicating establishments that offer the most superb culinary experiences, the Green Star, launched in 2020, is intended to honor trailblazing restaurants that are committed to more sustainable gastronomy and a more ethical future.

More than a mere trend, food sustainability is a lifestyle rooted in Mexico's various culinary communities. Many restaurants in the selection sparked



the MICHELIN Guide inspectors' interest through their endeavors to source the best local products and to showcase producers and artisans.

6 restaurants stood out particularly in this regard:

Acre (Recommended restaurant; Baja California Sur): this establishment is honing a sustainable cultivation and harvesting program in order to use as many ingredients produced by the restaurant as possible in its menu. Other raw materials come from local farms, to guarantee their traceability and to preserve responsible farming practices. The team also sources products that underscore national traditions and which support local communities of farmers and fishermen.

Conchas de Piedra (one MICHELIN Star; Baja California): Deckmans Group restaurants boast 3 farms and this establishment produces its own olive oil. Mollusk sourcing is respectful of ecosystems and the law, and shell remnants are used to prevent soil erosion and to supplement the farm's vines with calcium. Finally, only salt from San Felipe is used.

Deckman's en El Mogor (Recommended restaurant; Baja California): the restaurant features 3 orchards producing 80% of its plants, and each garden contains at least 5 bee hives. Compost is made entirely using organic waste, and on average, ingredients are sourced within 35 km from the restaurant.

Flora's Field Kitchen (Bib Gourmand; Baja California Sur): this family-run establishment has 25 acres planted with organic herbs, vegetables and fruit trees, including mango, papaya and citrus fruit. Chickens are reared for their eggs and the restaurant has its own slaughtering system. Animals are fed a plant-based diet free from hormones and antibiotics and work is always underway to improve the efficiency of the farm, the ranch and the restaurant. For example, wilted flowers are given to the chickens who love to peck at the dried seeds, while peelings are fed to the pigs and chickens whose manure heats the compost used on the farm.

Los Danzantes Oaxaca (one MICHELIN Star; Oaxaca): this restaurant boasts its own organic garden and only uses seasonal produce, while controlling its waste management as part of a zero-waste process. The team has forged ties with small-scale producers, artisans and social organizations. Glass bottles and used cooking oil are given to a glassblower, who uses the oil as an alternative fuel source. Coffee grounds are added to the compost, and rainwater is collected to irrigate crops.

Lunario (Recommended restaurant; Baja California): the monthly tasting menu is concocted from local, seasonal produce, mainly from the restaurant's farm, kitchen garden, pens and bee hives. Dairy produce is



made on-site, and seafood comes from local purveyors, who can ensure its traceability and sustainability. Local wines are highlighted, with a 100% local selection and the establishment optimizes its waste management (sorting, recycling, compost) to enrich its vines and gardens.

42 Bib Gourmands and 97 restaurants recommended

42 Bib Gourmands are spotlighted in this initial Mexican selection, rewarding their commitment to offering foodies and travelers dining experiences with outstanding value for money. The selection emphasizes both traditional and more contemporary Mexican flavors.

Finally, 97 restaurants were distinguished by the MICHELIN Guide inspectors with a recommendation; thereby elevating them to the forefront of their respective regions' gastronomic scenes.

5 Special Awards were presented at the MICHELIN Guide Mexico Ceremony 2024

6 professionals received a MICHELIN Special Award in recognition for their skill and passion that enables them to deliver memorable gastronomic experiences.

The inspectors also utilize these awards to highlight the diversity of restaurant industry professions.

Mentor Chef Award: Enrique Olvera (restaurant Pujol, two Stars).

Enrique Olvera is a stalwart of world cuisine, inspiring chefs around the globe to discover and explore the techniques, flavors, ingredients and legacies of Mexican cuisine. Countless professionals have worked in his kitchen and chef Olvera has drawn the attention of international foodies to Mexican cuisine, showcasing its roots and traditions with more cosmopolitan influences and ideas.

Young Chef Award (sponsored by José Cuervo): Thalía Barrios Garcia (Levadura de Olla Restaurante, one Star).

This young chef in her late twenties learned to cook alongside her mother and grandmother. Her background and personal story infuse her cuisine with a unique personality, that is capable of transforming traditions.

Exceptional Cocktail Award: Felipe Acevedo (KOLI Cocina de Origen, one Star).

Original, well-balanced cocktails, with a harmony of flavors that oozes sophistication. In this restaurant, Felipe Acevedo proposes cocktail pairings with or without alcohol, cleverly structured in harmony with the menu.



Sommelier Award (sponsored by Casa Madero): Lauren Plascencia (restaurant Animalón, one Star).

The wine list, with its international influences, places an onus on Mexican wines and, in particular, those hailing from Baja California. The establishment's sustainable approach is reflected through its fine selection of biodynamic offerings, as well as wines with minimal chemical intervention.

Service Award (sponsored by Topo Chico): Reyna Venegas and Marcelo Hisaki (Restaurante Amores, Recommended restaurant).

Couple team, Reyna Venegas and Marcelo Hisaki, run this enticing restaurant in Tecate, testifying to their passion and unwavering commitment. Dishes accentuate local produce and are served gracefully, while dinner is sublimely orchestrated in the restaurant's intimate dining room.

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

Every hotel in the MICHELIN Guide is chosen for its style, service and personality (with options for all budgets) and 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.



Download the MICHELIN Guide app:



Partners of the MICHELIN Guide Mexico 2024 Award Ceremony:





The MICHELIN Guide Mexico 2024:

MICHELIN Stars

Pujol	2 Stars	Mexico City
Quintonil	2 Stars	Mexico City
Animalón	1 Star	Baja California
Conchas de Piedra	1 Star	Baja California
Damiana	1 Star	Baja California
Cocina de Autor Los Cabos	1 Star	Baja California Sur
Em	1 Star	Mexico City
Esquina Común	1 Star	Mexico City
Rosetta	1 Star	Mexico City
Sud 777	1 Star	Mexico City
Taquería El Califa de León	1 Star	Mexico City
KOLI Cocina de Origen	1 Star	Nuevo León
Pangea	1 Star	Nuevo León
Levadura de Olla Restaurante	1 Star	Oaxaca
Los Danzantes Oaxaca	1 Star	Oaxaca
Cocina de Autor Riviera Maya	1 Star	Quintana Roo
HA'	1 Star	Quintana Roo
Le Chique	1 Star	Quintana Roo

Bib Gourmand

Carmelita Molino y Cocina	Baja California
Casa Marcelo	Baja California
Humo y Sal	Baja California
La Cocina de Doña Esthela	Baja California
La Concheria	Baja California
Merak	Baja California
Sabina	Baja California
Villa Torél	Baja California
Cocina de Campo by Agricole	Baja California Sur
Flora's Field Kitchen	Baja California Sur
Metate	Baja California Sur
Aleli Rooftop	Mexico City
Caracol de Mar	Mexico City
Comal Oculto	Mexico City
Comedor Jacinta	Mexico City
El Vilsito	Mexico City
Expendio de Maíz	Mexico City
Filigrana	Mexico City
Fugaz	Mexico City
Galanga Thai House	Mexico City
Galea	Mexico City
Los Consentidos del Barrio	Mexico City
Masala y Maíz	Mexico City



Molino El Pujol	Mexico City
Pargot	Mexico City
Raíz	Mexico City
Siembra Tortillería	Mexico City
Tacos Charly	Mexico City
Tacos Los Alexis	Mexico City
Taquería El Jarocho	Mexico City
Taqueria Los Cocuyos	Mexico City
Tacos Doña Mary La Gritona	Nuevo León
Alfonsina	Oaxaca
Cobarde	Oaxaca
La Olla	Oaxaca
Labo Fermento	Oaxaca
Las Quince Letras	Oaxaca
Tierra del Sol	Oaxaca
Axiote Cocina de Mexico	Quintana Roo
Cetli	Quintana Roo
Mestixa	Quintana Roo
Punta Corcho	Quintana Roo

Recommended restaurants

Bruma Wine Garden	Baja California
Corazón D'Petra	Baja California
Deckman's En El Mogor	Baja California
El Paisa	Baja California
Envero en el Valle	Baja California
Kous Kous	Baja California
Latitud 32	Baja California
Lunario	Baja California
Madre	Baja California
Malva	Baja California
Manzanilla	Baja California
Mision 19	Baja California
Olivea Farm to Table	Baja California
Ophelia	Baja California
Oryx	Baja California
Primitivo	Baja California
Restaurante Amores	Baja California
Restaurante Punta Morro	Baja California
Tacos El Franc	Baja California
Tacos Marco Antonio	Baja California
Tacos Mi Ranchito El Fenix	Baja California
Taqueria La Principal	Baja California
Acre	Baja California Sur
Arbol	Baja California Sur
Benno	Baja California Sur
CARBÓN C ABRÓN	Baja California Sur
Comal	Baja California Sur
DÜM	Baja California Sur
Los Tres Gallos	Baja California Sur
Lumbre	Baja California Sur

Manta	Baja California Sur
Nao	Baja California Sur
Omakai	Baja California Sur
Oystera	Baja California Sur
Paradero	Baja California Sur
Ruba's Bakery	Baja California Sur
Aúna	Mexico City
Bajel	Mexico City
Barbacoa Gonzalitos	Mexico City
Botánico	Mexico City
Campobaja	Mexico City
Cana	Mexico City
Cariñito Tacos	Mexico City
Carmela y Sal	Mexico City
Castacán	Mexico City
Contramar	Mexico City
El Tigre Silencioso	Mexico City
Entremar	Mexico City
Er Rre un Bistró	Mexico City
Gaba	Mexico City
Guzina Oaxaca	Mexico City
La Barra de Fran	Mexico City
Limosneros	Mexico City
Lorea	Mexico City
Los Danzantes Mexico City	Mexico City
Maizajo	Mexico City
Malix	Mexico City
Mari Gold	Mexico City
Martínez	Mexico City
Máximo	Mexico City
MeroToro	Mexico City
Migrante	Mexico City
Nicos	Mexico City
Ostrería 109	Mexico City
Pigeon	Mexico City
Ricos Tacos Toluca	Mexico City
Sarde	Mexico City
Sartoria	Mexico City
Tacos Hola El Güero	Mexico City
Taqueria El Paisa	Mexico City
Taqueria Los Parados	Mexico City
Fonda San Francisco	Nuevo León
Tacos "El Compadre"	Nuevo León
Vernáculo	Nuevo León
Almoraduz	Oaxaca
Ancestral Cocina Tradicional	Oaxaca
Asador Bacanora Oaxaca	Oaxaca
Atarraya	Oaxaca
Casa Oaxaca El Restaurante	Oaxaca
Criollo	Oaxaca
Crudo	Oaxaca
Itanoní	Oaxaca
Teocintle-Tika'aya	Oaxaca



Zandunga	Oaxaca
Arca	Quintana Roo
Autor	Quintana Roo
Bu'ul	Quintana Roo
Casa Banana	Quintana Roo
El Fogón	Quintana Roo
Hartwood	Quintana Roo
Kiosco Verde	Quintana Roo
La Casa De Las Mayoras	Quintana Roo
María Dolores	Quintana Roo
NÜ Tulum	Quintana Roo
Posada Margherita	Quintana Roo
Wild	Quintana Roo
Woodend	Quintana Roo

About Michelin

Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; 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 production facilities which together produced around 167 million tires in 2022. (www.michelin.com)

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