



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Athens 2024 Unveils Its New Selection

- **Makris Athens earns its first MICHELIN Star**
- **Two new establishments receive the Bib Gourmand distinction**
- **The MICHELIN Guide Athens 2024 features 36 restaurants, including 7 new entries**

Today, the MICHELIN Guide published its 2024 selection of the Greek capital's finest restaurants.

Gwendal Poullennec, International director of the MICHELIN Guide said : "Greek cuisine embodies the soul of the Mediterranean and Aegean seas, a culinary heritage that bridges traditions and regions. Today, it represents much more than just a cultural expression: it is a strategic driver for the Greek economy and a vehicle for international influence.

At the crossroads of tourism and gastronomy, Greece leverages its ability to blend creativity with authenticity. Our inspection teams have praised the efforts of an entire sector that enhances the country's appeal on the global stage, making gastronomy a cornerstone of Greece's soft power and its sustainable development strategy."

In the MICHELIN Guide Athens 2024, Delta has maintained its Two MICHELIN Star status.

11 MICHELIN-Starred Restaurants, Including One New Addition

This year's selection includes 11 one-MICHELIN-Star restaurants: those recognized last year (**Botrini's, CTC Urban Gastronomy, Hervé, Hytra, Patio, Pelagos, Soil, Spondi, The Zillers,** and **Tudor Hall**) as well as one new addition.

Makris Athens

Opposite the ruins of the Agora, the epicenter of political, commercial and social activity in Ancient Athens, this locale is housed within a building steeped in history. The interior design seeks to immerse diners in the fascinating local history (with a glass floor unveiling ancient artifacts belowground), while chef Petros Dimas traces the boundaries of culinary creation to showcase the country's rich gastronomic heritage. The lion's share of ingredients come from the chef's own farm, located just 45 minutes from the restaurant, something that enhances the quality of the dishes that grace his menus: Genesis, Utopia and Physis Vegan.

Green Stars



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Restaurants honored with this distinction showcase that gastronomic evolution and culinary excellence go hand in hand with a commitment to ecology and environmental responsibility.

This approach aligns with the growing expectations of diners, who increasingly recognize the importance of implementing sustainable practices across all industries. Leveraging gastronomy as a tool to promote these values is no longer just an aspiration but a necessity at all levels to address the contemporary challenges faced by the sector in light of environmental concerns.

Athens had three MICHELIN Green Star establishments: **Delta**, **Patio**, and **Soil**.

The way their chefs approach their craft, select their ingredients, and communicate their philosophy to diners fosters awareness and enhances their influence not only on Athens' gastronomic scene but across the entire country.

Bib Gourmand

This Category Highlights Establishments Offering the Best Value for Money. This year, the inspection team has selected six venues where guests can enjoy a complete meal at a reasonable price.

Cerdo Negro 1985, **Fine Mess Smokehouse**, **Jerár**, and **Nolan** retain their distinction and are joined by two new additions.

Of these locales, that are always popular among the inspectors and greatly sought-after by international gourmets, the two new entries were:

Akra : Chef duo, Giannis Loukakis and Spiros PEDIADITAKIS transcend a purely culinary offering to propose a comprehensive, zestful and laid-back sensory experience in the heart of the Pangrati neighborhood. The restaurant, with its enticing bakery-cum-cakeshop at the entrance, oozes character and flies the colors of barbecue cuisine, with an interesting half portion option, that changes each day.

Pharaoh : It is undeniable that the world is progressing at breakneck speed, so it is extremely refreshing to see how, in this restaurant, with its modern-industrial design, chef Manolis Papoutsakis draws on Greek culinary traditions and delves fearlessly into the culinary past. He strives to reproduce the authenticity of bygone flavors, carefully selecting ingredients which he prepares simply over wood and charcoal. This intriguing mindset is not incompatible with the contemporary approach to service and presentation.

4 new restaurants Recommended by the inspectors

In addition to the establishments honored with MICHELIN Stars, Green Stars and Bib Gourmands, the inspectors were also impressed by 4 restaurants which, thanks to the high level of their cuisine, have rightfully earned a place in the selection.

With Dolli's, Esthiō, Gallina and Ovio, the number of Recommended restaurants in Athens for 2024 has risen to 18.

The MICHELIN Guide Athens selection for 2024 is available free of charge, on the MICHELIN Guide Athens website and app.



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The selection of restaurants recommended in each category join the MICHELIN Guide's hotel selection, highlighting the most exclusive places to stay in Athens and all over Greece, as well as other sensational destinations worldwide.

The MICHELIN Guide Athens 2024 at a glance:

3 Stars: No establishments selected.

2 Stars: 1 restaurant

1 Star: 11 restaurants (1 new entry)

Green Star: 3 restaurants

Bib Gourmand: 6 restaurants (2 new entries)

Recommended: 18 restaurants (4 new entries)



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