

Paris, June 25th 2026

The new selection of the Michelin Guide Croatia 2026 was presented today

- A new star shines in Istrian land
- 3 new restaurants are rewarded with a Bib Gourmand for excellent quality-price ratio
- 4 Special MICHELIN Awards are awarded to talented professionals

The new and highly anticipated 2026 edition of the MICHELIN Guide Croatia was officially presented today. During their visits throughout the country, the inspectors noted a strong growth in the gastronomic scene, with 20 new restaurants completing a selection that reconfirms the two-star Agli Amici restaurant in Rovinj and adds a new restaurant with a star in Istria, Harry's Piccolo Porec, to the 12 reconfirmed stars for this year. This is also a year of exceptional growth, with three new Bib Gourmands and four "Special Michelin" awards for talented professionals.

Gwendal Poullennec, International Director of the MICHELIN Guide, declares : "We are delighted to welcome the results of the new edition of the Michelin Guide Croatia, which this year celebrates 20 new entries to its prestigious selection. This achievement demonstrates an extraordinarily significant gastronomic growth across the country, with a special mention for Istria, now firmly established as a destination of excellence for its high-quality offerings, In this regard, a special applause goes to Harry's Piccolo Porec with its new star which further enriches the Croatian star selection. The capital, Zagreb, also confirms its position as a key reference point, maintaining a rich, varied, and high-quality selection. The overall trend is extremely positive and dynamic, delineating a constantly and successfully evolving culinary landscape. Alongside the most innovative expressions, a commendable focus on restaurants serving simpler, traditional cuisine, capable of showcasing authenticity and local ingredients, stands out. These achievements only strengthen Croatia's international reputation as a destination of choice for global gastronomic tourism."

Agli Amici Rovinj retains its two MICHELIN Stars, a mark of consistent excellence

For three years, this extraordinary restaurant has maintained an absolute level of excellence, a merit widely recognized by the prestigious confirmation of its 2 Michelin stars. Chef **Emanuele Scarello** (also at the helm of the historic Agli Amici in Udine) and its resident chef **Simone De Lucca** demonstrate an extraordinary ability to manage and create a high-profile gastronomic project. The end result, already excellent in itself, is further enhanced by a splendid location that offers guests a breathtaking view, transforming every dinner into an unforgettable moment.

A new star shines at "Harry's Piccolo Porec"

On the first floor of a modern hotel complex lies the restaurant led by **Goran Hrastovčak**, a local chef with extensive experience. The elegant and contemporary spaces also include a pleasant terrace ideal for cocktails and aperitifs, served with professionalism and passion by a young and exceptionally friendly team.

The gastronomic offering includes two tasting menus and an à la carte selection, in a journey that blends sea and land, Italy and Istria, tradition and contemporary sensibility. The dishes are striking for their colors, aromas, and harmonious flavors, such as lobster with béarnaise sauce and kruškovac, black truffle, and green pepper.

3 new restaurants have been awarded the Bib Gourmand.

Bistro Loora - Dakovo

On a lively pedestrian street in the city center leading to the evocative Cathedral of St. Peter, this small and welcoming bistro is distinguished by its pleasant outdoor seating nestled in a shaded courtyard. The contemporary interior offers a relaxed atmosphere where you can enjoy creatively reinterpreted local cuisine with a modern twist. Don't miss their version of "Beef Wellington," the chef's signature dish.

Lulu Fusion Bistro - Osijek

Just steps from the historic center, this small and welcoming bistro (with just a few tables, so reservations are recommended) welcomes guests into a contemporary setting, complete with a convivial bar where you can sip a cocktail while waiting for your meal. The cuisine is creative and fun, with dishes reminiscent of Asian

flavors, expertly crafted by the chef with balance and harmony using local ingredients. During the warmer months, a few tables are also available outside.

Nuré - Zagreb

Tucked away on a narrow street in the city center, it's one of those places that surprises. A tiny bistro with just four tables, welcoming and with a relaxed atmosphere: a little gem made special by the cuisine, which reflects the international flair of a Korean family who arrived in Zagreb after significant fine dining experiences in Europe and Asia. The dishes, only slightly influenced by their origins, express a distinct and creative personality. Among the most popular are the unmissable hummus with broccoli, scamorza cheese, crispy onion, and paprika powder, or the excellent rack of lamb with smoked mashed potatoes, harissa sauce, roasted bell peppers, and green goddess salsa. At lunch, the menu is simpler.

16 new restaurants join the main selection

7 Seas by Matija Bogdan – Njivice

Cantilly Garden – Samobor

Dida – Crikvenica

Fosa – Zadar

Jaz by Ana roš Poreč– Poreč

Ješka Fine Bistro - Makarska

Kiyomi – Zagreb

Konoba Campanelo – Mirlović Zagora

LABRAX - Zadar

Maguro – Zadar

Nico's Bar & Bistro – Zagreb

Plavi Podrum – Opatija

Sol - Zagreb

Stancija Kovačići - Opatija

The Lubenice Restaurant – Cres

The Restaurant Hotel Supetar – Cavtat

Four MICHELIN Special Awards recognize talented professionals

The MICHELIN Special Awards are presented to individuals who stand out for their passion and expertise, and who contribute to creating an unforgettable experience for guests.

MICHELIN Award for the young chef : Marin Pleše – Restoran Vila Rova, Malinska

This young chef exudes overwhelming energy and surprising maturity in the kitchen. Tasting his many dishes immediately suggests he's talent has still a long way forward. The secret to his success lies in his ability to showcase rare and authentic local products, while treating them with refined, cutting-edge technique. Each dish on the menu tells a story of local tradition, innovation, and pinpoint precision. A dynamic and constantly growing talent.

MICHELIN Award for the sommelier of the year : Branimir Vukšić – Restaurant Pelegrini, One Michelin Star, Sibenik

The friendliness and skill of Sommelier **Branimir Vukšić** at the Pelegrini restaurant in Sibenik is the guarantee of a moment of true passion and sharing. The predominantly Croatian wine list will take you on a journey around Dalmatia and its finest wine-producing regions, with Branimir's flair for sharing his emotions with you. This sensorial and psychological skill makes pairing wine with food a truly memorable experience.

MICHELIN Award for the new opening of the year : Nure' – Bib Gourmand, Zagreb

This small but splendid project presents itself as a contemporary fusion restaurant. The cuisine is based on solid French techniques, but stands out for its decidedly modern approach and unique interpretation of the dishes. The menu offers a fresh and creative vision of cuisine, all complemented by welcoming and unpretentious service. Behind the project is a young management team (chef **Hwan Woong Kim** - owner **Minyoung Kim**) with extensive experience in the kitchens of some of the most important restaurants in Seoul and France.

MICHELIN Award for service : Monte – Rovinj

Behind the extraordinary gastronomic experience at the Monte restaurant in Rovinj—famous for being Croatia's first Michelin star—is a perfect synergy, expertly led by **Tjitske Dekic-Brusse**. The hospitality and service deserve due praise: an impeccable combination of precision and punctuality and superb coordination of the team.

Mindful Voices New for 2026, the Mindful Voices platform brings together inspirational voices from across the hospitality industry – an editorial space where chefs, hoteliers and winemakers can share their stories and pioneering practices, both with one another and the rest of the world.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, “Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be.”

Learn more about the new Mindful Voices initiative [here](#)

The MICHELIN Guide Croatia 2026 at a Glance

112 recommended restaurants, including:

- One restaurant with 2 MICHELIN Stars
- Thirteen restaurants with One MICHELIN Stars (one new)
- 14 restaurants with a Bib Gourmand (three new)
- 84 selected (sixteen new)

About Michelin:

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com).



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