



Paris, July 13th 2026

The number of restaurants with stars has already reached 14 in the MICHELIN Guide Buenos Aires & Mendoza 2026

- Aramburu, in Buenos Aires, retains its two MICHELIN Stars.
- Four restaurants earn their first MICHELIN Star, bringing the total to 13 one-Star establishments.
- Two new Bib Gourmand restaurants and 13 new Recommended establishments join the 2026 selection.

The MICHELIN Guide is delighted to present the Buenos Aires & Mendoza 2026 restaurant selection. Over the past year, the famously anonymous Inspectors travelled across both destinations and their surrounding regions in search of the finest dining experiences, updating the selection and uncovering new culinary discoveries.

This year's edition features a total of 89 restaurants, including one with two MICHELIN Stars, 13 with one MICHELIN Star and 11 Bib Gourmand establishments, recognized for their excellent value for money.

Gwendal Poullennec, International Director of the MICHELIN Guides, commented: "I am pleased to present the MICHELIN Guide Buenos Aires & Mendoza 2026, a publication that demonstrates the incredible vitality of hospitality in Argentina. The inspectors, through the 89 restaurants cited across the different categories, were pleasantly surprised by the variety of offerings, with a wide amalgam of styles in the city of Buenos Aires and an alluring gastronomic focus in the province of Mendoza, where they go a step further to speak to us in detail about the surrounding territory, with its gardens, farms, rivers and mountains..."

"From a culinary standpoint, we see that fire and embers continue to be the central axis of the proposal, with Argentina's marvelous meats as major protagonists. On the other hand, the inspectors observe technical evolution around aging (including fish) and a clear return to origins, with a commitment to using national products. At the same time, the wine offering has become



vital, with restaurants offering exclusive pairings that elevate the diner's final experience."

Aramburu, in Buenos Aires, retains Two MICHELIN Stars

Chef **Gonzalo Aramburu**, at the helm of the gastronomic offering at Aramburu, remains a culinary reference in Argentina. His restaurant, in the porteño neighborhood of Recoleta, continues to receive the endorsement of the international team of inspectors and draws widespread attention thanks to a surprise tasting menu that, based on the finest Argentine products, combines technique and innovation.

Four Restaurants Earn Their First MICHELIN Star

This year, four establishments (one in Buenos Aires and three in Mendoza) join the MICHELIN Star selection.

Han (Buenos Aires)

With a singular concept in Villa Crespo, this establishment is well worth a visit. After passing through a discreet corridor, an intimate space is revealed, with soft lighting, a large counter facing the kitchen, a vertical garden, and an impressive traditional Korean garment dominating the room. Pablo Park, the chef-owner offers two contemporary tasting menus. Among the courses, the ceremonial Mandu is especially surprising: a Korean ravioli filled with beef tongue braised in jang-jorim, accompanied by white kimchi, purple sweet potato, and a fruit broth.

Cal (Mendoza)

Hidden among the landscapes of southwestern Mendoza, this corner is worth a detour. At the end of a winding road awaits a charming family winery-estate (Sitio La Estocada), shaped by the visionary outlook of Matías Michelini. The covered terrace, the open kitchen, and the warmth of the fire create a very special atmosphere. Enzo González Petra, the chef, offers a seven-course menu born from the land itself, drawing on the garden, the farm, and the Andean river.

Centauro (Mendoza)

Soul, flavor and personality! This old manor house, converted into a restaurant, has it all: history, charming corners and a gastronomic offering that hooks you from the first bite. Aris Pabón, the young Colombian chef, presents a creative, flavorful and highly spirited tasting menu. A must-try? The prawns with meunière sauce, served with a playfully seductive touch. And to finish, a beverage list to match: craft beers, good wines and signature cocktails to prolong the experience.

La VidA (Mendoza)

In Chacras de Coria, a few minutes from Mendoza, Susana Balbo Winemaker's House & Spa Suites offers an experience where wine rules from start to finish. Everything begins even before you sit at the table: the arrival among trees, the attentive welcome and a first stop at the bar with appetizers and a cocktail set the tone. Then, in a dining room with a contemporary feel and an open kitchen, the seven-course menu by Flavia Amad Di Leo comes into play — a journey that connects cooking and winemaking with technique, attention to detail, and the house's great wines.

Two New Bib Gourmand Additions

The Bib Gourmand has always been regarded by inspectors as a special category that rewards value for money and turns these establishments into the most sought-after gems. In this regard, the cosmopolitan city of Buenos Aires leads the way, since all the Bib Gourmand restaurants are located there. This category adds two new entries, reaching a total of 11 restaurants with this distinction in Argentina.

Chuchú (Buenos Aires)

Behind that charming name, which evokes the whistle of old trains, lies a truly special restaurant located within the National Railway Museum. It features a pleasant terrace and a glass-enclosed dining room full of charm, decorated with nods to the world of trains.

The cuisine, with a porteño flair and a relaxed style, is very carefully prepared. The Carpaccio of tenderloin or its lasagna are not to be missed. Moreover, the service is genuinely delightful.

Garabato Bistro (Buenos Aires)

Next to Núñez station, this relaxed neo-bistro has become one of those places everyone wants to go to. A bright dining room, a shared table that serves as a pass-through area, an open kitchen... everything adds up to create an especially pleasant setting. Clara Corso and Lucas Canga present a traditional proposal with contemporary touches and a clear vocation for sharing. The entrance conveys the charm of an authentic Parisian terrace.

13 New Restaurants Join the Recommended Selection

This year proved particularly fruitful, with 13 new establishments joining the selection (7 in Buenos Aires and 6 in Mendoza), bringing the total number of selected restaurants to 64.

Buenos Aires new additions:

- Casa Palanti
- Casa Veltri
- José El Carnicero
- Kobito
- Ness
- Nika Club Omakase
- Presencia

Mendoza new additions:

- Antigal Authentic Flavors
- Awasi – Mendoza
- Clos de Chacras
- Crux
- Diam's
- Nube

Cal joins the Green Star Community

Based on their decisions, their working philosophy, the selection of ingredients and respect for the seasons, in collaboration with local producers, restaurants bearing the Green Star offer a vision of a different kind of cuisine, one that shapes the gastronomy of tomorrow. With these truly inspiring principles in mind, the Mendoza-based restaurant Cal, under the direction of chef **Enzo González Petra**, joins the group of restaurants which, thanks to their good practices, make up this international community.

The MICHELIN Guide Special Awards

The MICHELIN Guide Special Awards seek to recognize those exceptional individuals who, through their skills and teamwork, elevate the uniqueness of each establishment, sharing their passion with diners and transforming the experience into a memorable moment.

- **MICHELIN Guide Young Chef Award.** The award goes to **Enzo González Petra** (28 years old), the chef leading the restaurant **Cal** (at Sitio La Estocada, Mendoza). There he offers a single tasting menu that reflects natural cycles; based on the estate's ingredients, produced through organic and biodynamic farming, which in his hands gain value and take on an unusual prominence in every dish.
- **MICHELIN Guide Service Award.** **Nicolas Cordeiro**, the maître at **Aramburu** (Buenos Aires), receives this award in recognition of his work, truly impeccable both in manner and timing, but also with that extra touch that makes the final experience unforgettable. His secret? Meticulously tending to every detail and pursuing excellence in service and hospitality, with humility.
- **MICHELIN Guide Sommelier Award.** The MICHELIN Guide Award for Best Sommelier 2026 goes to **Camila Torta**, the person in charge of the wine cellar at **Azafrán** (Mendoza). Her relationship with wine transcends the professional (her mother, Mariana Torta, is also a renowned sommelier) and resonates with diners, using each label as an opportunity to tell stories and convey its virtues through a dynamic, sensory approach grounded in direct experience.



• **MICHELIN Guide Exceptional Cocktail Award.** Interest in the mixology world is on the rise, which justifies awarding this prize for the first time in Argentina. The MICHELIN Guide inspectors have decided to recognize the work of **Flavia Arroyo**, head of the bar and signature cocktail program at **Casa Cavia** restaurant (Buenos Aires). Her elegant, innovative, and creative approach (which can also be alcohol-free) succeeds in building a relationship of absolute trust with each guest.

The MICHELIN Guide Buenos Aires & Mendoza 2026 at a Glance

- 1 restaurant with two MICHELIN Stars
- 13 restaurants with one MICHELIN Star (4 new)
- 11 Bib Gourmand restaurants (2 new)
- 64 Recommended restaurants (13 new)
- 11 restaurants with a Green Star (1 new)

The full selection and detailed information, with all establishments in Buenos Aires & Mendoza, can be found on the MICHELIN Guide website as well as in the dedicated apps, where users can search for restaurants by location, cuisine type, or additional features.

Hotels

In addition to the restaurant selection for Buenos Aires & Mendoza, the MICHELIN Guide's hotel selection brings together the country's and the world's most distinctive and fascinating accommodations (announced in October 2025). All hotels included in the Guide were chosen for their outstanding style, service, and personality— offering options for every budget— and can be booked through the MICHELIN Guide.



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