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## The 7<sup>th</sup> Edition of the MICHELIN Guide Malta Released

- 48 restaurants join the new selection, including 6 new recommendations.
  - All 7 starred restaurants are reconfirmed.
  - Bib Gourmand features 5 restaurants.

Today, the MICHELIN Guide unveils the 2026 selection for Malta, celebrating its vibrant and exceptional culinary scene. The new edition features 48 restaurants, with 6 new recommended addresses. All 7 starred restaurants in the region have been reconfirmed. The Bib Gourmand category grows with a new addition, bringing the total to 5 restaurants across the archipelago, while 3 talented professionals are honored with the "Michelin Special Award".

According to Gwendal Poullennec, International Director of the MICHELIN Guide, "During their visits, the inspectors note that the islands are undergoing a period of extraordinary tourist dynamism and infrastructural development. As a result, it is reasonable to expect a wave of high-profile new openings that will further elevate the gastronomic offerings of the archipelago. Consequently, all seven starred restaurants have been reconfirmed, now demonstrating culinary consistency and a level of quality that remains consistently excellent".

### Starred establishments retain their distinction.

Among the highlights, the inspectors point out **ION Harbour by Simon Rogan**, which has confirmed its two stars with a modern cuisine that demonstrates excellent balance, a meticulous attention to detail on the plate, and a strong farm-to-table philosophy. Other highlight is **Rosamì**, which has retained its star under the leadership of new chef Davide Marcon, a professional known for his excellence and a Mediterranean touch in his proposals.

### 3 special MICHELIN Awards

The **MICHELIN "Young Chef" Award** is awarded to **George Attard**. In 2025, at the age of 31 and after gaining significant experience, including internationally, he returned to his native island of Gozo. There, he embraced the project of **Level**

**Nine at The Grand** restaurant located on the top floor of the Grand Hotel Gozo, overlooking the lively port of Mgarr. He offers decidedly contemporary Mediterranean dishes with a great aesthetic sense and pure flavors. The cuisine blends local inspiration with modern culinary techniques and clear, authentic flavors. The inspectors particularly appreciated the cooking and presentation of his "Lamb Rump" served with anchovies, shallots and a parmentiere sauce.

The **MICHELIN "Service" Award** is awarded to the **Rosamì** restaurant guided by director **Charlo Cachia** and his team. Magnificently overlooking the bay of Balluta and inside a splendid Maltese-style villa. The award is based on the incredible atmosphere that the experienced and passionate team offers during the entire meal with the staff who present the menu with sobriety and professionalism, thus enhancing a gastronomic experience from welcome to the final farewell.

The **Michelin "Sommelier" Award** is awarded to **Miljan Radonjic** of the well-known Michelin-starred fine dining De Mondion in Mdina. Miljan has come to the attention of critics for an extremely polite approach, capable of putting the guest at ease naturally. His professionalism blends with a vast wine culture, making him a real point of reference for the dining room and for customers with the right and interesting combinations.

**1 new restaurant earns a Bib Gourmand, while 5 restaurants join the recommended addresses.**

Verbena located in Mgarr joins the Bib Gourmand selection.

**Recommended restaurants :**

Osteria Scottadito – Nadur

Bistro Boca – Ta' Xbiex

Anima – St' Julians

Le Majoliche – St. Julian's

Scala – Mdina

**The selection at a glance: 48 restaurants, including:**



- 1 restaurant with two MICHELIN Stars
- 6 restaurants with one MICHELIN Star
- 5 Bib Gourmand restaurants (1 new)
- 36 restaurants recommended by the MICHELIN Guide (5 new)

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