



Paris, April 14th 2026

Two new Three MICHELIN Star restaurants shine in the new MICHELIN Guide Rio de Janeiro & São Paulo 2026 selection.

- Evvai and Tuju, both located in São Paulo, have made history as Brazil's first restaurants to earn Three MICHELIN Stars— a groundbreaking achievement not only for the country but for all of Latin America.
- D.O.M., Lasai and Oro have successfully retained their Two MICHELIN Stars, reaffirming their status as culinary leaders.
- In Rio de Janeiro, Madame Olympe has earned its first MICHELIN Star, bringing the total number of One Star establishments in the region to 19.

The MICHELIN Guide is proud to unveil the 2026 edition of the MICHELIN Guide Rio de Janeiro & São Paulo, revealed to the world on April 13 during a spectacular ceremony at the iconic Copacabana Palace, A Belmond Hotel, in Rio de Janeiro. This legendary venue (awarded Two MICHELIN Keys) hosted the event in collaboration with the Prefecture of Rio de Janeiro, setting the stage for a celebration of culinary excellence.

This year's edition is a testament to Brazil's vibrant and evolving gastronomic landscape. The 2026 selection introduces 12 exciting new entries, underscoring the country's dynamic culinary progress. Most notably, this year marks a historic milestone: two São Paulo restaurants, Evvai and Tuju, have been awarded Three MICHELIN Stars. This monumental achievement not only elevates these establishments to the pinnacle of global gastronomy but also makes them the first in all Latin America to receive this honor.

From a culinary perspective, our inspectors observed that Brazil's gastronomic identity remains deeply rooted in its authentic flavors and local ingredients. At the same time, international cuisines, such as Italian and Japanese, continue to flourish, captivating diners across the nation. On the service front, we are delighted to note significant advancements. Teams, often composed of highly skilled and attentive professionals, are raising the bar with their expertise and dedication, enhancing the overall dining experience for guests.

Reflecting on this landmark edition, Gwendal Poullennec, International Director of

the MICHELIN Guides, shared: "I am thrilled to announce that the MICHELIN Guide Rio de Janeiro & São Paulo 2026 will be remembered as a historic milestone. For the first time, we celebrated the dazzling achievement of Three MICHELIN Star restaurants in Latin America. This extraordinary accomplishment, led by São Paulo's Evvai and Tuju, firmly establishes Brazil as a premier destination for gastronomy, inviting food enthusiasts from around the world to embark on unforgettable culinary adventures."

Evvai and Tuju: Brazil's and Latin America first Three MICHELIN Star restaurants

The recognition of **Evvai** and **Tuju**, both in São Paulo, represents a transformative moment for Brazilian gastronomy. By earning Three MICHELIN Stars, these establishments have set a new standard of excellence, joining the ranks of the world's most celebrated dining destinations. Their achievements not only highlight the artistry of their cuisine but also position Brazil as a must-visit destination for culinary travelers.

Evvai, São Paulo

Chef **Luiz Filipe** is a culinary visionary who masterfully blends his Brazilian and Italian heritage into every dish. His creative genius shines through the Oriundi tasting menu, a tribute to cultural exchange that celebrates the vibrant flavors and traditions of both countries. The meal begins with delicately crafted starters, inspired by the rich colors of Brazil and Italy, and unfolds into a symphony of flavors and textures. Signature dishes such as White Moqueca Stew with Squid and Pupunha or the ever-evolving Scallop Bomb exemplify his innovative approach to gastronomy. Adding a unique artistic touch, each course is accompanied by original illustrations hand-drawn by the chef himself, offering diners a glimpse into the stories and inspirations behind each dish.

Tuju, São Paulo

Set within a stunning three-story architectural masterpiece, chef, **Ivan Ralston**, offers an immersive dining experience that begins the moment you step through its doors. The first-floor welcomes guests with elegant appetizers, a meticulously curated wine cellar, and a tranquil internal garden. On the second floor, an open kitchen takes center stage, surrounded by intimate tables that invite diners to witness the culinary magic up close. The third floor features a spacious bar with breathtaking views, providing the perfect setting for a pre- or post-dinner drink. At the helm is chef Ivan Ralston, who approaches cuisine with exceptional thoughtfulness and creativity. By combining seasonal Brazilian ingredients with

cutting-edge techniques, the chef crafts dishes that are bold, imaginative, and deeply connected to the rhythms of nature. The tasting menu evolves with the seasons, drawing inspiration from Brazil's diverse climates—from the humidity and rain to the wind and dry spells—resulting in a dining experience that is both dynamic and unforgettable.

Three restaurants with Two MICHELIN Stars retain their distinction

In this esteemed category, which honors establishments offering exceptional cuisine deemed "worth a special journey," we are delighted to celebrate **D.O.M** (São Paulo), **Lasai** (Rio de Janeiro), and **Oro** (Rio de Janeiro). These restaurants have successfully retained their MICHELIN Star distinction after a year marked by remarkable achievements. Their dedication and creativity continue to serve as an invaluable source of inspiration within the culinary world.

One new restaurant joins the ranks with its first MICHELIN Star

The MICHELIN Guide Rio de Janeiro & São Paulo 2026 proudly welcomes a new addition to its prestigious One Star category. Congratulations to **Madame Olympe**, located in Rio de Janeiro, for earning this coveted recognition. With this addition, both cities now boast a total of 19 MICHELIN Star establishments.

Madame Olympe, Rio de Janeiro

Chefs **Claude Troisgros** and **Jéssica Trindade** collaborate to deliver an extraordinary dining experience at this restaurant, nestled in the sophisticated Leblon neighborhood of Rio de Janeiro. Their culinary vision seamlessly blends French expertise, the finest Brazilian ingredients, and subtle influences from Japanese cuisine. The restaurant's contemporary setting complements its two tasting menu options: an elaborate eight-course menu and a more concise four-course version. Standout dishes include the Magret de Canard, paired with palm heart, salicornia, tucupi, and cauliflower. Chef Claude Troisgros, a French culinary maestro with over 45 years of experience in Brazil, remains deeply inspired by the country's rich array of local ingredients, making this dining experience truly exceptional.

Six new Bib Gourmand restaurants

If there's one distinction that resonates with food lovers worldwide, it's the Bib Gourmand. Represented by the iconic Bibendum savoring a meal, this honor highlights restaurants that offer outstanding value for money, regardless of their culinary style. This year, our inspectors have added 6 new Bib Gourmand restaurants to the list: 1 in Rio de Janeiro (**Koral**) and 5 in São Paulo (**Jiquitaia**, **Manioca JK**, **Ping Yang Thai**, **Tabõa Cozinha Artesanal**, and **Tanit**). These

additions bring the total number of Bib Gourmand establishments in the region to 44.

The gastronomy of the future

With regard to the commitment to gastronomy of the future, we remain with the same three establishments holding the Green Star, all of them located in São Paulo (**A Casa do Porco**, **Corrutela** and **Tuju**).

Seven new Recommended restaurants

The culinary vibrancy of Rio de Janeiro and São Paulo remains as dynamic as ever, with an abundance of exciting new venues to discover. Our team of global inspectors confirms that high-quality Brazilian gastronomy continues to thrive, regardless of the cuisine style.

This year, 7 new restaurants have been added to our Recommended category: 2 in Rio de Janeiro (**Sushi Vaz** and **Yayá Comidaria Pop Brasileira**) and 5 in São Paulo (**Bar da Dona Onça**, **Grotta Cucina**, **Kureiji**, **Makoto San**, and **SIMONE**). These additions bring the total number of Recommended restaurants in the two cities to 81. Being selected as a Recommended restaurant is a significant achievement, as it reflects a commitment to exceptional quality and culinary excellence.

Four MICHELIN Special Awards 2026

Through its distinctions, the MICHELIN Guide celebrates not only the execution but also the distinctive character of culinary creations. Yet, in its unwavering commitment to excellence, the Guide also seeks to spotlight hospitality professionals whose daily dedication and passion elevate the dining experience to extraordinary heights. The MICHELIN Special Awards, established to honor the expertise and craftsmanship that create unforgettable gastronomic memories, will this year recognize several outstanding individuals whose exceptional talents have left an indelible mark on the industry:

The MICHELIN Guide Young Chef Award : This year's Young Chef Award is presented to **Pedro Coronha** (29 years old), the culinary visionary behind Koral in Rio de Janeiro. With a modern approach grounded in a robust technical foundation—having graduated from Alain Ducasse's local culinary school and honed his skills at prestigious establishments in Lisbon and Copenhagen—chef Pedro Coronha has emerged as one of the most promising figures in contemporary

Brazilian cuisine. His mastery is particularly evident in his treatment of seafood, where techniques like smoking and grilling result in dishes that captivate and delight diners.

The MICHELIN Guide Sommelier Award : The Sommelier Award honors **Robério de Sousa Queiroz**, manager and sommelier at Maní restaurant in São Paulo (awarded One MICHELIN Star), for his tireless dedication to enhancing the guest experience. Discovering his passion for hospitality at the age of 16, Robério has since devoted himself to honing his art. After completing his studies with the Brazilian Association of Sommeliers (ABS), he took a bold step toward realizing his dreams—helping his guests fulfill theirs by delivering impeccable service and curating unforgettable wine experiences.

The MICHELIN Guide Service Award : This award is bestowed upon **Raphael Zanon**, the dining room manager at Casa 201 restaurant in Rio de Janeiro (recipient of One MICHELIN Star). With a profound passion for hospitality, Raphael seamlessly embodies the dual roles of maître d'hôtel and sommelier, skillfully employing the iconic tastevin during his wine service. Leading the dining room with grace and professionalism, he enhances the visionary culinary creations of chef João Paulo Frankenfeld through thoughtful pairings and meticulous attention to detail, ensuring an elevated and memorable dining experience.

The MICHELIN Guide Exceptional Cocktail Award : For the first time in Brazil, the Exceptional Cocktail Award recognizes the country's excellence in innovative beverage offerings. This accolade is awarded to **Anderson Oliveira**, the creative force behind the bar and cocktail program at D.O.M. restaurant in São Paulo (awarded Two MICHELIN Stars). Known for his ingenuity, Anderson introduces approximately four original cocktails each season, alongside a selection of signature favorites. These carefully crafted creations are designed to harmonize seamlessly with chef Alex Atala's celebrated tasting menu, enhancing the fine-dining experience with every sip.

The MICHELIN Guide Rio de Janeiro & São Paulo 2026 at a glance

- 3 Stars: 2 restaurants (2 new additions)
- 2 Stars: 3 restaurants
- 1 Star: 19 restaurants (1 new addition)
- Bib Gourmand: 44 restaurants (6 new additions)
- Recommended: 81 restaurants (7 new additions)

All MICHELIN Guide recommendations are freely accessible on our website and mobile app, which also feature a curated selection of hotels across Brazil and around the world. Each hotel is handpicked by MICHELIN experts for its unique design, exceptional service, and distinctive personality. Reservations can be made directly through the MICHELIN Guide website at www.guide.MICHELIN.com (<http://www.guide.MICHELIN.com>) or via the app. In Brazil, special recognition is given to boutique hotels with bold, avant-garde designs, as well as properties in the exclusive “Plus” collection. As the global benchmark in gastronomy, the MICHELIN Guide now extends its expertise to redefine excellence in hospitality, delivering its promise of unparalleled quality and service.

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