

CATALAN RESTAURANTS WITH MICHELIN STARS– GUIDE 2014

Total Michelin stars in 2014: 53 restaurants, 63 stars

- El Celler De Can Roca (Girona-3 star), has been named Best Restaurant in the World by Restaurant magazine.
- Chef Carme Ruscaldeda is the most awarded woman in the world with a total of seven Michelin stars: “Sant Pau” (Barcelona-3 star), “Moments” (Barcelona-2 star) and “Sant Pau” (Toquio-2 star)

3 MICHELIN STARS RESTAURANTS IN CATALONIA

RESTAURANT	CHEF	WEB, MAIL & PHONE	ADDRESS	DISTANCE FROM BCN	TOURIST AREA	COMMENTS
Celler de Can Roca	Joan Roca	www.cellercanroca.com restaurant@cellercanroca.com +34 972 222 157	C/Can Sunyer 48 17007 Girona	63.2 miles 1 hour	GIRONA	El Celler is a free-style restaurant, committed to the avant-garde, but still faithful to the memory of different generations of the family's ancestors dedicated to feeding people.
Sant Pau	Carme Ruscaldeda	www.ruscaldeda.com santpau@ruscaldeda.com +34 937 600 662	Carrer Nou, 10 Sant Pol de Mar 08395 Barcelona	32.1 miles 40 mins	COSTA DE BARCELONA	Catalan cuisine

2 MICHELIN STARS RESTAURANTS IN CATALONIA

RESTAURANT	CHEF	WEB, MAIL & PHONE	ADDRESS	DISTANCE FROM BCN	TOURIST AREA	COMMENTS
Àbac	Jordi Cruz	www.abacbarcelona.com jordi@abacbarcelona.com; hector@abacbarcelona.com +34 933 196 600	Av. Tibidabo 1 08022-Barcelona		BARCELONA	A creative cuisine of superb technique, based on the product and which meets both creativity and tradition.
Enoteca	Paco Pérez	www.hotelartsbarcelona.com artsrestaurants@ritzcarlton.com +34 934 838 108	Marina 19-21 08005 Barcelona		BARCELONA	Inspired by the food and produce of the Mediterranean, an innovative cooking brings out the essence of high quality local ingredients, with an emphasis on fish and seafood. Enoteca's cellar features more than 500 wines.
Lasarte - Hotel Condes de Barcelona	Antonio Sáez, dirigit per Martín Berasategui	www.condesdebarcelona.com info@restaurantlasarte.com +34 934 453 242	C/Mallorca 259 08008-Barcelona		BARCELONA	Berasategui has created a culinary style that is very much defined by the pursuit of perfectionism and an amazing balance between natural ingredients and the cooking process, combined with the use of the most advanced techniques.
Mas Les Cols	Fina Puigdevall	www.lescolds.com lescolds@lescolds.com +34 972 269 209	Mas les Cols Ctra. de la Canya, s/n OLOT 17800-Girona	68.3 miles 1 hour 30 mins	COSTA BRAVA	Cuisine of the rural landscape and the seasonality; simple but essential; austere and humble but intuitive, intimate and authentic.
Miramar	Paco Pérez	www.restaurantmiramar.com hostal_miramar@teleline.es +34 972 380 132	Passeig Marítim 7- E, Llançà 17490- Girona	97.7 miles 1 hour 45 mins	COSTA BRAVA	Tradition and new techniques applied to Catalan Cuisine
Moments	Raül Balam Ruscalleda	www.mandarinoriental.com mohcn-moments@mohg.com +34 931 518 781	Passeig de Gràcia, 38-40 08007-Barcelona		BARCELONA	Inspired by tradition Carme Ruscalleda's menu features neo-traditional Catalan cuisine

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Alkimia	Jordi Vila	www.alkimia.cat info@alkimia.cat +34 932 076 115	C/ Indústria, 79 08025 Barcelona		BARCELONA	Colourful and complex way of understanding traditional Catalan cuisine
Bo.Tic	Albert Sastreger	www.bo-tic.com restaurant@bo-tic.com +34 972 630 869 +34 663 90 12 08	Ctra. C-66 Girona - Palamós, Km 11,5 CORÇA 17121-Girona	78.6 miles 1 hour 30 mins	COSTA BRAVA	Creative, innovative and involving design cuisine project, inspired on the essence of traditional Empordanese cuisine.
Capritx	Artur Martínez	www.capritx.com restaurant@capritx.com +34 93 735 80 39	C/ Padre Millán 140 Terras 08225-Barcelona	21 miles 30 mins	COSTA DE BARCELONA	Catalan cuisine
Caelis	Romain Fornell	www.caelis.com romainfornell@yahoo.fr +34 935 101 205	Gran Via de les Corts Catalanes, 668 08028-Barcelona		BARCELONA	
Ca l'Enric	Jordi Juncà Isabel Juncà	www.calenric.net restaurant@calenric.net +34 972 290 015 +34 650 830 357	Ctra. De Camprodon s/n Nacional 260, km 91, La Vall de Bianya 17813- Barcelona	75 miles 1h 45min	COSTA BRAVA	Creative cuisine based on the culinary tradition of local area.
Can Bosch	Joan Bosch	www.canbosch.com restaurant@canbosch.com +34 977 360 019	Rambla Jaume I-19 Cambrils 43850-Tarragona	73.4 miles 1 hour 15 min	COSTA DAURADA	Can Bosch pays careful attention to what the market offers each day and makes a scrupulous selection of the product. Can Bosch has been unwilling to renounce the traditional dishes of a family closely linked to the sea and the fare of the local fishermen.

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Can Jubany	Nando Jubany	www.canjubany.com info@canjubany.com +34 938 891 023	Ctra. De sant Hilari, s/n CALLEDENES, 08506-Barcelona	44.7miles 1 hour	COSTA BARCELONA	Balance between the high quality traditional cuisine and modern. The secret is to know well the popular recipes, love the culinary origins and develop an own cookbook, full of classical and modern approaches.
Cinc Sentits	Jordi Artal	www.cincsentits.com info@cincsentits.com +34 933 239 490	C/Aribau, 58 08011-Barcelona		BARCELONA	
Comerç 24	Carles Abellan	www.comerc24.com info@comerc24.com +34 933 192 102	C/Comerç, 24 08003 Barcelona		BARCELONA	A small versions of our concept of contemporary kitchen. It is an adaptation of the international cuisine without forgetting the flavors and tastes of our roots.
Dos Cielos	Sergio y Javier Torres	www.doscielos.com doscielos@somelia.com +34 933 672 070	C/Pere IV, 272 08005-Barcelona		BARCELONA	New experience with Sensography
Dos Palillos	Albert Raurich	www.dospalillos.com dospalillos@dospalillos.com +34 933 040 513	C/Elisabets 9 08001-barcelona		BARCELONA	The aim of this new concept is to blend the philosophy of spanish tapas with the tapas of asian gastronomy
Els Tinars	Marc Gascons	www.elstinars.com Tinars@tinars.com +34 972 830 626	Ctra. de St. Feliu-Girona, km 7,2 Llagostera 17240-Girona	56.0 miles 1 hour	COSTA BRAVA	Traditional Catalan cooking. We take advantage of new techniques to bring traditional dishes constantly up to date.
El Fogony	Zaraida Cotonat	www.fogony.com fogony@fogony.com +34 973 621 225	Av. Generalitat, 45 Sort, 25560-Lleida	143 miles 3 hours	LLEIDA-PIRINEUS	Traditional Catalan cuisine
Ca l'Arpa	Pere Arpa	www.calarpa.com calarpa@calarpa.com +34 972 572 353	Passeig Indústria 5 Banyoles 17820-Barcelona	73.9 miles 1 hour 15 mins	CATALUNYA CENTRAL	Traditional Catalan cuisine, rooted in tradition and combined with creative touches and a deep respect for local produce.

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Casamar	Joaquim Caselles	www.hotelcasamar.net quimvespa@hotmail.com +34 972 300 104	C/del Nero 3 LLafranc 17211-Girona	78.2 miles 1 hour 30 mins	COSTA BRAVA	
El Rincón de Diego	Diego Campos	www.rincondediego.com restaurant@rincondediego.com +34 977 361 307	C/Drassanes, 19 CAMBRILS PORT 43850- Tarragona	73.4 miles 1 hour 15 min	COSTA DAURADA	Once a year, a Gastronomic Festival is held during which the new dishes for the new season are presented.
Els Brancs	Javier Cabrera	www.elsbrancs.com elsbrancs@hotelvistabella.com +34 972 256 008	Avda. Díaz Pacheco 26, Roses 17480-Girona	96.8 miles 1 hour 45 mins	COSTA BRAVA	Cuisine of art and innovation.
Els Casals	Oriol Rovira	www.hotelelscasals.com elscasals@elscasals.cat +34 938 251 200	Finca Els Casals, Sagàs 08517 Barcelona	68.0 miles 1 hour 15 mins	CATALUNYA CENTRAL	Els Casals offers both traditional dishes and nouvelle cuisine, always rooted in the local gastronomy.
Fonda Xesc	Francesc Rovira	www.fondaxesc.com info@fondaxesc.com +34 972 730 404	Plaça Roser, 1 Gombrèn 17531-Girona	73.2 miles 1 hour 30 mins	PYRINEES GIRONA	Catalan cuisine
Hisop	Oriol Ivern	www.hisop.com hisop@hisop.com +34 932 413 233	Passatge Marimon,9 08021- Barcelona		BARCELONA	Contemporary catalan cuisine, preserving the produce of our terroir, the flavors of traditional and classic recipes, working with ingredients from new points of view, searching for contrast, subtleties, nuances, and adding new elements.
Hofmann	Mey Hofmann	www.hofmann-bcn.com hofmann@hofmann-bcn.com +34 932 187 165	C/ de la Granada del Penedès, 14 08006 Barcelona		BARCELONA	Catalan and Mediterranean cuisine with a fusion of techniques and styles.
Koy Shunka	Hideki Matsuhisa	www.koyshunka.com +34 934 127 939	C/Copons, 7 08002 Barcelona		BARCELONA	Asian gastronomy
Lluerna	Víctor Quintillà	www.lluernarestaurant.com reserves@lluernarestaurant.com +34 933 910 820	C/de Rafael Casanova 31 Santa Coloma de Gramenet 08921-Barcelona	5.7 miles 10 mins	COSTA DE BARCELONA	Mediterranean cuisine where the product has the leading role.

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L'Estany Clar	Josep Xandri	www.estanyclar.com estanyclar@estanyclar.com +34 938 220 879	Crta. C-16 Berga 08600-Barcelona	66.9 miles 1 hour	CATALUNYA CENTRAL	
La Cuina de Can Simón	Xavier Lorés	www.cuinacansimon.com restaurantcansimon@gmail.com +34 972 341 269	Portal, 24 Tossa de Mar 17320-Girona	63.8 miles 1 hour 15 mins	COSTA BRAVA	Creative Catalan Cuisine
L'Aliança	Lluís Feliu	www.restaurantalianca.com info@restaurantalianca.com +34 972 420 156	C/ Jacint Verdaguer nº 3 - Anglès 17160-Girona	68.1 miles 1 hour	COSTA BRAVA	In a few words, it is an intimate, direct, colorful and respectful kitchen, offering a glimpse at new techniques while also looking back at its history.
La Llar	Joan Viñas	www.restaurantlallar.com lallar@grn.es +34 972 25 53 68	Ctra. C-260 km 40,5 Roses 17480-Girona	96.8 miles 1 hour 45 mins	COSTA BRAVA	Catalan cuisine
Les Magnòlies	Víctor Trochi	www.lesmagnolies.com info@lesmagnolies.com +34 972 860 879	C/Mn Antòn Serres 7 Arbúcies 17401-Girona	51.3 miles 1 hour	CATALUNYA CENTRAL	Catalan cuisine
Manairó	Jordi Herrera	www.manairo.com info@manairo.com +34 932 310 057	C/Diputació, 424 08035-Barcelona		BARCELONA	Catalan cuisine
Mas Pau	Xavier Sacristà	www.maspau.com info@maspau.com +34 972 546 154	Ctra. de Figueres a Besalú Avinyonet de Puigventós 17742- Girona	87.1 miles 1 hour 30 mins	COSTA BRAVA	Toni Gerez and Xavier Sagristà, both trained with Ferran Adrià worked for more than ten years at his restaurant, El Bulli, in Roses.

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Massana	Pere Massana	www.restaurantmassana.com info@restaurantmassana.com +34 972 213 820	C/ Bonastruc de Porta, 10 17001-Girona	87.1 miles 1 hour	GIRONA	Pere Massana's cuisine transports you to familiar yet sometimes forgotten landscapes of taste and, at the same time, suggest unknown places awaiting your discovery.
Moo	Felip Llofriú.	www.hotelomm.es reservas@hotelomm.es +34 934 454 000	C/Rosselló 265 08008-Barcelona		BARCELONA	Gastronomic restaurant. Overseen by El Cellar de Can Roca and managed by chef Felip Llufrú Moo offers a special twist on catalan cooking.
Neichel	J. Louis Neichel	www.neichel.es neichel@relaischateaux.com +34 932 038 408	C/ Beltrán i Rózpide, nº 1-5 08034 Barcelona		BARCELONA	Jean Louis Neichel prepares a cuisine with impeccably structured roots using the best quality, fresh ingredients. Mediterranean par excellence, light and cutting edge.
Nectari	Jordi Esteve	www.nectari.es nectari@nectari.es +34 932 268 718	C/ Valencia, 28 08015-Barcelona		BARCELONA	Mediterranean cuisine
Sala	Toni Sala	www.fondasala.com info@fondasala.com +34 938 880 106	Plaça Major, 17 Olost de Lluçanès 08516-Barcelona	60.5 miles 1 hour 15 mins	CATALUNYA CENTRAL	Catalan Cuisine
Saüc	Xavier Franco	www.saucrestaurant.com sauc@saucrestaurant.com +34 933 210 189	Ohla Hotel Via Laietana, 49, 08003-Barcelona		BARCELONA	
Torreó de l'Indià	Francesc López	www.hotelvillaretiro.com villaretiro@grupjfebrotels.com +34 977 473810	C/ Molins, 2 Xerta 43592-Tarragona	120 miles 2 hours	TERRES DE L'EBRE	Catalan cuisine with innovative touches
Via Veneto	Sergio Humada	www.viavenetorestaurant.com pmonje@adam.es +34 932 007 244	C/Ganduxer 10 08021 Barcelona		BARCELONA	Solid cuisine, of recognizable and intense flavours, but with modern constructions and techniques

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Les Moles	Jeroni Castell	www.lesmoles.com lesmoles@lesmoles.com +34 977 573 224 +34 619 006 054	Ctra. Ulldecona- La Sénia, km.8 (Urbanització Molí de l'Omm) El Castell-Ulldecona 43550-Tarragona	126 miles 2 hours	TARRAGONA	2014 New addition to the list Catalan cuisine
Malena	Xixo Malena	www.malenagastronomia.com xixo@malenagastronomia.com +34 973 748 523	Complex La Vaqueria Gimènells, 25112-Lleida	115 miles 2 hours	LLEIDA	2014 New addition to the list Tradition and new techniques applied to Catalan Cuisine
L'Ò	Jordi Llobet	www.hotelmonstbenet.com/ca/restaurant-l-o-bages lo@monstbenet.com +34 938 759 429	Camí de Sant Benet s/n, Sant Fruitós de Bages, 08272-Barcelona	41.1 miles 45 mins	COSTA DE BARCELONA	2014 New addition to the list Jordi Llobet offers an evolutionary cuisine that combines modernity and tradition, basing himself on memory, creativity and the product. Suggestive and bold recipes with the most innovative technique at the service of the traditional flavours and ingredients of homemade cooking.
Tickets	Albert Adrià	www.ticketsbar.es/web info@ticketsbar.es	Avinguda Paral·lel 164 08015 Barcelona		BARCELONA	2014 New addition to the list Tapas
41º	Albert Adrià	www.41grados.es	Avinguda Paral·lel, 164 Barcelona-08015		BARCELONA	2014 New addition to the list Creative
l'Angle	Jordi Cruz	www.restaurantangle.com reserves@restaurantangle.com +34 93 216 7777	C/Aribau 54, 08011-Barcelona		BARCELONA	2014 New addition to the list Cuisine which seeks to liven up tradition with innovative touches.
Gaig	Carles Gaig	www.restaurantgaig.com info@restaurantgaig.com +34 934 291 017 +34 934 532 020	C/Córcega, 200 08036 Barcelona		BARCELONA	2014 New addition to the list Bring together tradition with innovation, and fusion of avant-garde and market cuisine.