

Paris, 10th march 2026

## **One new Two-star restaurant shines in the MICHELIN Guide Portugal 2026**

- Fifty Seconds in Lisbon is awarded Two MICHELIN Stars
- Ten new restaurants have been awarded One MICHELIN Star, bringing the total number of establishments in this category to 44
- Two new restaurants receive the Bib Gourmand and one has joined the Green Star community

### **#GuiaMICHELIN #GuiaMICHELINPT #MICHELINSTAR26**

The MICHELIN Guide has revealed its new selection of restaurants for 2026 at the magnificent **Savoy Palace** Hotel in Funchal (Madeira), with a MICHELIN Key.

This edition of the MICHELIN Guide focuses on 210 restaurants, highlighting the fact that 34 of them are new Recommendations in the selection.

Following the collegiate meeting held between the inspectors who have visited the country, we can once again confirm that Portugal continues to strengthen its clear commitment to gastronomy as a key tourist attraction, with increasing dynamism and quality. Lisbon and Porto continue to be the main attractions, but the rise in international tourism, showing a fondness for the country, also confirms a growing interest in more remote or unknown inland destinations, those that invite us to enjoy a complete experience. In this regard, the Alentejo region stands out, always offering a special connection with the territory.

In turn, we must highlight the leap in quality made by the city of Porto, which, with four new restaurants awarded a Michelin star (dop, Éon, Gastro by Elemento and In Diferente), has become a leading international gastronomic destination.

According to Gwendal Poullennec, International Director of the MICHELIN Guide: *"The Portuguese gastronomic scene is experiencing a period of effervescence, with established chefs opening new, more informal restaurants and the hotel sector firmly committed to gastronomy as an essential part of its loyalty offering. Furthermore, we are seeing a wonderful balance between modern, or more innovative, cuisine and respect for traditional recipes, with both approaches taking local produce of unquestionable excellence as their reference point"*.

### **Fifty Seconds (Lisbon) joins the select group with Two MICHELIN Stars**

With this achievement, and the renewal of the previous Two-star restaurants throughout the country, the MICHELIN Guide Portugal 2026 features nine establishments in this category.

At Fifty Seconds, owing its name to the exact 50 seconds it takes for the lift to reach the top of the Vasco da Gama Tower, an emblem of the Lisbon skyline, chef Rui Silvestre has captivated us with both his creative approach and his technical skill. The dining experience here is unforgettable, as everything revolves around a tasting menu (Fauna and Flora) inspired by the sea, with a wonderful interplay of textures and subtle flavour notes that, thanks to the use of different exotic spices, subtly remind us of his Mozambican and Indian roots.

### **There are 10 new additions with One MICHELIN Star**

The team of inspectors has distinguished 10 more restaurants with this distinction. With these additions, there are now 44 establishments boasting the coveted One MICHELIN Star.

#### **A Cozinha do Paço, Évora**

Discover the soul of Alentejo by visiting this wonderful restaurant, located in the historic Paço do Morgado de Oliveira. Here, the intimate and sophisticated atmosphere invites us to connect signature cuisine with the local wine culture. Upon arrival, guests are offered an immersive tour of the house, with appetisers on the terrace and in the kitchen, which retains its old-world charm. Chef Afonso Dantas offers two contemporary tasting menus: Poda Longa and Poda em Vaso.

#### **Alameda, Faro**

This restaurant, with its contemporary atmosphere, pays constant homage to the Algarve through its use of local fish and seafood. Chef Rui Sequeira combines modern techniques and tradition, based on common sense, through a short menu, an interesting tasting menu inspired by local legends and a vegetarian option.

#### **dop, Porto**

Located in a historic building that has been completely renovated, this restaurant in the centre of Porto stands out for its warm and contemporary atmosphere. The famous chef Rui Paula, ably assisted by Sandro Teixeira, the resident chef, has transformed the culinary experience by focusing on a tasting menu called 'Não há futuro sem memória' (There is no future without memory), available in 6, 10 or 14 courses. Starters are served at the bar before moving on to the dining room, where we sample contemporary dishes with traditional roots and a surprising Asian touch.

#### **Éon, Porto**

In the elegant Palacete Severo, a boutique hotel filled with works of art, chef Tiago Bonito presents his most personal culinary adventure. The experience centres on the Lés a Lés tasting menu, with a choice of 9 or 14 dishes, all inspired by memories and flavours typical of Portugal. Tiago offers signature cuisine that reinterprets traditional dishes such as Pão e brioche with natural yeast or Pescada de anzol, adding modern textures and intense flavours.

**Gastro by Elemento, Porto**

Next to the Estadio do Dragão, chef Ricardo Dias Ferreira offers ancestral cuisine where fire and wood-fired ovens take centre stage. The restaurant, with its minimalist, industrial style, invites you to sit at the bar to watch the culinary process and enjoy the aromas. Its Orgânico by GASTRO tasting menu, consisting of 15 courses, evolves according to the season and focuses on seafood. The experience is completed with a careful selection of wines!

**In Diferente, Porto**

This restaurant, somewhat off the beaten track in Porto, is run by Angélica Salvador, a Brazilian chef who fuses Portuguese and international cuisine through a small à la carte menu and two tasting menus (Homenagem and In Diferente), both with optional wine pairing and flexibility to adapt the dishes. She usually works with fresh fish from the fish markets of Matosinhos or Aveiro, as well as excellent local meats.

**Kappo, Cascais**

This restaurant, whose name means 'Cut and cook' in Japanese, stands out for its contemporary elegance and its layout, with an L-shaped bar as the main feature. Chef Tiago Penão fuses tradition and innovation in an Omakase menu for 12 customers, where the quality of the product and the hospitality of the Omotenashi philosophy stand out. The nigiri, prepared using techniques such as maturation, grilling or marinating, enhance the local fish and seafood.

**Largo do Paço, Amarante**

The Casa da Calçada hotel, located in a 16th-century palace that has been completely renovated, stands out for its charm and location; not surprisingly, Amarante is one of the most romantic destinations in Portugal! Its restaurant, Largo do Paço, run by chef Francisco Quintas, offers modern tasting menus (13 or 15 dishes, with optional wine pairing) that combine freshness, technique and youthfulness, always with great consistency. An aperitif is served in the kitchen and several courses are prepared before your eyes by the chef himself!

**MAP, Montemor-o-Novo**

The L'AND Vineyards Relais & Châteaux hotel, located in the heart of the Alentejo countryside, offers great comfort and creative cuisine with a traditional base, prepared by chef David Jesus, who trained at the famous Belcanto (Lisbon). The menu includes à la carte options and two tasting menus (Expedição and Caminhos), inspired by personal experiences and Portuguese flavours, both from the region itself and from the former colonies.

**Schistó, Peso da Régua**

The Schistó restaurant, located in the luxurious Torel Quinta da Vacaria hotel and run by renowned chef Vitor Matos with the support of chef Vítor Gomes, offers a modern and elegant dining experience reinterpreting the traditional cuisine of the Douro Valley. It features an open kitchen and a unique ten-course tasting menu, based mainly on local

products such as wine, oil and vegetables from the estate itself. Fish from the river ecosystem play a starring role!

## **2 new Bib Gourmand and 1 Green Star**

The iconic Bibendum licking his lips, our graphic representation of the Bib Gourmand, is one of the most appreciated distinctions by gourmets around the world as it reflects the best value for money. This year we have two new additions, bringing the total number of establishments in this category to 26.

### **Mesa15, Leiria**

A restaurant with a modern atmosphere, run by Petr Kiss, a chef from the Czech Republic. It offers contemporary cuisine with a European base, focusing on several menus: an economical one for lunches, another à la carte menu and a more complete tasting menu. Highlights include the truffle, mascarpone and Parmesan risotto, as well as the cream tart with fig leaves, nutmeg and crème fraîche, a truly spectacular dessert.

### **Taberna Sakra, Alverca do Ribatejo**

This restaurant, run by Hugo China Ferreira in the kitchen and Débora Cardoso in the dining room, features an open kitchen and a carefully crafted contemporary atmosphere. Its menu is based on products that take us back to traditional Portuguese cuisine, with surprising dishes such as tuna in escabeche sauce or cuttlefish cabidela, served in a clay pot. The house speciality is Basque beef txuleta, inspired by a revealing gastronomic trip to the Basque Country.

In terms of the Green Star and the commitment to conscious gastronomy, the restaurant that joins this community, which already has seven establishments in Portugal, is **A Cozinha do Paço** (Évora), both for its roots in the Alentejo and for its revival of forgotten ingredients from the region, always promoting agricultural practices adapted to a cuisine of memory that takes the rich local wine world as its starting point.

## **34 new Recommended restaurants**

Portugal's culinary dynamism is once again evident in the large number of establishments that have opened their doors across the country. Of the 131 Recommended restaurants in the 2026 selection, we are pleased to note that 34 of them are new additions.

There are interesting proposals from prestigious chefs (**Atrevo** in Porto, **BROTO** in Lisbon, **Maré - José Avillez** in Cascais...) and the number of restaurants that have opened in hotels is striking (**1638 Restaurant by Nacho Manzano** in Vila Nova de Gaia, **Bistrô Severo** in Porto, **Cozinha das Flores** in Porto, **Cozinha do Douro** in Lamego, **JNÊQUOI Fish**, **JNÊQUOI Table** and **Santa Joana** in Lisbon...), demonstrating the interest in gastronomy as a fundamental part of the hotel industry to attract and retain customers. In turn, while establishments offering modern cuisine with Portuguese roots are in the majority, fusion restaurants (such as **DUOO Gastro Theatre** in Portimão and **Salta** in Lisbon) and those focusing on the flavours and techniques of Japanese culture (**Izakaya Japanese Cuisine** in Porto, both **MITSU** and **Omakase Wa** in Lisbon and, finally, **Pearl** in Faro) continue to gain relevance.

#### 4 Special Awards

The MICHELIN Special Awards, created to highlight the expertise and craftsmanship in the restaurant industry that contribute to memorable dining experiences, pay tribute this year to several highly talented professionals:

- **MICHELIN Young Chef Award – Presented by Makro**

**Francisco Quintas** is the chef, aged just 27, at the helm of the **Largo do Paço** restaurant (Amarante), located inside the renovated and splendid Casa da Calçada hotel. He has won this award in recognition of his magnificent work in this gastronomic space, although we must remember that he already tasted success during his time at 2Monkeys in Lisbon. Here, he captivates diners with a modern approach, not lacking in delicacy and technique, which highlights the harmony of flavours, always based on both his personal experiences (he has worked in prestigious kitchens in England, Belgium, Holland and France) and the best seasonal Portuguese products.

- **MICHELIN Service Award – Presented by Michelin**

**Adácio Ribeiro**, who is always on the ball in the dining room of the award-winning **Vila Foz** restaurant (Porto), is a man who has lived and breathed hospitality and the spirit of service since childhood, always in parallel with sommeliering, his other great passion. With extensive experience, especially in hotels, he considers himself an ambassador for Vinho Verde and sees service, tailored to each customer, as the best way to surprise them while respecting their tastes.

- **MICHELIN Sommelier Award – Presented by Sogrape**

At the two-star **Casa de Chá da Boa Nova** (Leça da Palmeira), chef Rui Paula's flagship restaurant, sommelier Carlos Monteiro shines with his own light, always striving to enhance our experience with his exquisite and attentive service. In his own words, "the sommelier's mission is to find harmony at the table, between wine and food".

- **MICHELIN Opening of the Year Award – Presented by Michelin**

This award, presented for the first time in Portugal, went to **JNÊQUOI Table** (Lisbon). The restaurant, run by chef Filipe Carvalho, surprises with its clandestine character, presenting itself as an exclusive gastronomic bar beneath his other restaurant, JNÊQUOI Fish. The experience revolves around the ocean and its products, starting with a cocktail bar (The Mirror Room) that uses mirrors to simulate an underwater garden and offers designer cocktails inspired by the depths of the sea.

#### The MICHELIN Guide Portugal 2026 at a glance:

- Two MICHELIN Stars: 9 restaurants (1 new entry)
- One MICHELIN Star: 44 restaurants (10 new entries)
- Bib Gourmand: 26 restaurants (2 new entries)
- Recommended: 131 restaurants (34 new entries)
- Green Star: 7 restaurants (1 new entry)

The MICHELIN Guide Portugal 2026 selection is available free of charge on the MICHELIN Guide website and app (for both iOS and Android). The printed edition, should one prefer this format, will also be on sale soon.

Michelin would like to thank Turismo de Portugal and the Associação de Promoção da Madeira for their support, as well as MAKRO, DELTA, BALFEGÓ, SAN MIGUEL, ROYAL BLISS, ALARDO and THEFORK, whose collaboration has made the MICHELIN Guide Portugal 2026 Gala possible, promoting their support for the gastronomic sector and their commitment to the future of Portuguese cuisine.



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### About the MICHELIN Guide

The MICHELIN Guide selects the best restaurants and hotels across more than 40 destinations where it operates. As a showcase of global gastronomy, it highlights a country's culinary dynamism, as well as emerging trends and future talents.

By awarding its distinctions each year, the MICHELIN Guide creates value for restaurants and contributes to enhancing the prestige of local gastronomy and the tourist appeal of the regions it covers. Thanks to its rigorous selection process and its extensive historical knowledge of the hospitality and restaurant industry, the MICHELIN Guide provides its users with a unique experience and high-quality service.

The different selections are available in both printed and digital formats. They can be accessed online as well as on all mobile devices through platforms designed to provide a personalized browsing experience, and they also offer an online reservation service.

Through the MICHELIN Guide, the Group continues to accompany millions of travellers on their journeys, enabling them to enjoy a unique mobility experience.

### 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](http://www.michelin.com)).

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