

Discover Malaga's Michelin Star Restaurants

21/10/2022

Marbella News, Spanish News



Most of us enjoy good food and Malaga certainly doesn't disappoint when it comes to its wide selection of quality restaurants, largely thanks to its abundance of fresh produce.

Malaga province is in fact home to seven Michelin star restaurants located in Marbella, Fuengirola, Ronda and Malaga. Five of these are one Michelin star restaurants and the remaining two each boast two stars.

So what makes these restaurants so special and unique?

1 Michelin Star restaurants in Malaga

Restaurante José Carlos García * Malaga

José Carlos García is among a number of chefs who have contributed to placing Malaga at the top in terms of gastronomy. José developed a love of cooking from a very young age. After ten years at the Café de París -one of Malaga's most emblematic settings-, he opened his own restaurant.

His cuisine is based on his roots, with the sea and mountains as the protagonists, around which he innovates his dishes with imagination and technique. The restaurant also offers a tasting menu. It has only six tables to maintain intimacy and is a modern and very bright space, with sea views.

Sollo * Fuengirola

The Sollo restaurant, run by chef Diego Gallegos, has its own aquaponics system that allows 90% of the menu to be sourced in-house, thus achieving a sustainable and creative menu. Among its star dishes is Caviar de Riofrío, the first caviar in the world certified as organic.

Diego Gallegos has developed his unique way of understanding cuisine at Sollo, located in Higuierón's 5* Curio Collection by Hilton Hotel in Fuengirola. The gastronomic experience has earned him a Michelin star, two Repsol Suns and a Michelin green star, received mainly for his research work on sustainability.

Messina * Marbella

The Messina restaurant is located next to the Fuerte Miramar Spa hotel. It is a modern restaurant where the diner can experience new flavours and textures in original dishes.

This elegant restaurant is located in a privileged area of Marbella where you can taste modern signature cuisine.

El Lago * Marbella

The El Lago Restaurant was opened in 2000 and has become a benchmark in Andalusian cuisine after receiving a Michelin star in 2005.

It is located in a beautiful setting overlooking a golf course and lake and Chef Diego del Río's signature dishes include tuna tartare with ajoblanco of kimchi, apple and crunchy quinoa, or pigeon with puree of carrots, honey bread and soy and hazelnut sauce.

Nintai * Marbella

Nintai opened its doors in 2021 and is a small exclusive restaurant for only 12 diners who sit in front of a wooden bar to watch the food being prepared. The decoration transmits peace, calm and relaxation.

Chef Marcos Granda has been in love with Japan's philosophy of life since he visited the country in 2019. His many years of training and experience allow him to introduce us to Japanese cuisine with his creative dishes.

2 Michelin Stars restaurants in Malaga

Skina ** Marbella

[Skina Restaurant](#) was created in 2004 in the historic centre of [Marbella](#). The establishment was founded by Marcos Ganda and his wife, who built a team based on excellence and quality.

The menu is rooted in Andalusia where Chef, Jaume Puigdemongas, creatively incorporates traditional ingredients of the Costa del Sol including fresh fish, which is purchased daily from the [Marbella market](#).

Bardal ** in Ronda

Everything about 'Bardal' speaks Ronda and everything in Ronda is 'Bardal'. An Andalusian restaurant from head to toe

with an elegant, contemporary style. Chef Benito Gómez firmly believes in the honest dishes that offer no surprises or strange shapes on the plate.

The entire menu honours the daily pulse of the region's producers, from respect of local produce to authenticity.

Photo: Urban Gyllstrom