



## **Dine in Granada 2023**

### **Michelin Star:**

- **[Faralá](#)** *An attractive, centrally located restaurant with plenty of personality where the true essence of traditional Granada cuisine has been given a modern makeover. Regular flamenco shows are also hosted here.*
- **[Arriaga](#)** *Access to Arriaga is via a lift, given its location at the top of the Centro Cultural CajaGranada Memoria de Andalucía, a unique building that stands almost 60m in height and boasts spectacular views of the city. The cuisine here, based around two tasting menus, is an updated take on traditional cuisine inspired by local recipes but with a nod to other food cultures and painstaking presentation.*
- **[Puesto 43](#)** *This restaurant pays homage to the local tradition of fishing. This is demonstrated by its impressive display cabinets that are full of fish and seafood bought daily in the Motril fish market.*
- **[María de la O](#)** *Occupying a small 19C mansion with various options on offer (gastro-bar, private events etc). The cuisine here has a solid technical base enabling it to explore different textures and flavours.*
- **[Le Bistró by El Conjuero](#)** *A relaxed, informal and unpretentious bistro serving dishes that steer clear of traditional interpretation but enjoy toying with plentiful flavours.*

### **Fine Dining:**

- **[Atelier Casa de Comidas](#)** *At Atelier the philosophy is based on the traditional homely 'casa de comidas', or eating house. It is a simple and contemporary restaurant, where they use seasonal produce, where time spent cooking is an investment in culinary pleasure and where their wine cellar is the perfect accompaniment.*
- **[Las Tomasas](#)** *With panoramic views of the Alhambra palace, and a seasonal menu of high quality with a la carte and tasting options, this venue is one of the top picks for the area.*

### **Casual Dining:**

- **[Restaurante Mirador de Morayma](#)** *Tables are set out on various terraces and food hovers between traditional granadino cooking and the pre-Christian culinary heritage. Feast on cardoons with an almond sauce, baby broad beans with ham and a fantastic cured sheep's cheese flavoured with rosemary.*
- **[La Cuchara de Carmela](#)** *Traditional Spanish dishes, bringing back memories of grandma's home cooking, situated in the old customs house next to the Roman bridge on the River Genil.*

**HAPPY TRAVELS!**