



THE
WORLD'S
50
BEST
RESTAURANTS™
2023
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The game- changing women in food in València

BEGOÑA RODRIGO

Chef, LA SALITA



Begoña Rodrigo has given a radical change to 'La Salita' (2 Soles Repsol Guide and 1 Michelin star). She came to the world of cooking almost out of necessity.

At La Salita she experiments with the local products to give them a global concept. To achieve this, she controls the whole production process of the vegetables.

MARIA JOSE

Chef, LIENZO

Maria Jose , from Lienzo, and with a Michelin star uses ecologic and local products, including honey from urban beehives recovered in Valencia. Her cuisine is pure daring, flavors and contrasts. She express with her cuisine the authentic value of the Valencian pantry as a source of health, a path to sustainability and a refuge of memory and history.



VICKY SEVILLA

Chef, ARRELS



At the age of 25 she took the plunge and founded her own restaurant: Arrels, located in Sagunto, a place where she offers “rooted cuisine that’s local, seasonal, and based on memory”. At just 29 she became the youngest woman to receive a MICHELIN Star in Spain. Through her cuisine at Arrels she has turned memory into a key part of her dishes and invites her guests to 'eat' her memories.

CARITO LOURENÇO

Chef, FIERRO



Carito is passionate about gastronomy, develops a constant work, with a continuous desire for improvement and growth, to offer a journey full of happiness to our guests. Focused on excellence, product and innovation, three very important pillars in her creations.

She has felt gastronomy as a way of life for more than 15 years. A born leader who makes Fierro a reality, she is also the first Argentinean woman to achieve a MICHELIN Star.

EVA PIZARRO

Sommelier, FIERRO

With more than 20 years of experience in wine knowledge Eva is an important part of Fiero since the very beginning. Thanks her Fiero team could create the perfect combination between meals and drinks and besides start to offer drinks alcohol free. She is one of the most active wine ambassadors in Spain.



ANA BOTELLA

Head Waitress, EL POBLET

At the age of 27 Ana has already made a long way in the gastronomy. Her family has run a restaurant for more than 60 years and so with a lot of experience in catering she started her own journey in the Quique Dacosta restaurant “El Poblet” in 2019.

In 2023 Ana was given an award Yong Talent by Guía Hedonista (Hedonistic Guide).

She “runs the dining room at El Poblet with fluency and elegance, based on a spirit of continuous improvement.”



ELVIRA CHORQUES

Farmer and veterinarian



Elvira cultivates cereals, olive and fruit trees and has sheep and goats. The entire process is ecological and follows the parameters of full environmental integration.

She is also secretary of the National Association of Guirra Breed Cattlemen and defends that organic food and livestock is not as difficult to sustain as some persons think.

VANESSA PÉREZ

Bartender

She is champion of bartenders in Spain and the first woman who represented Spain in the World Cup of bartenders in China in 2019. Bartending, for her, is not just a profession, but a truly passion.



AMPARO ALEIXANDRE

Fisherwoman



Amparo is Secretary of the Fishermen's Community – El Palmar, Valencia. She tries to attract young people to the fishing sector.

In addition, she directs the ECOLUBAL project: research and analysis of prospects for the sustainable reintroduction of organic sea bass in the Albufera de Valencia. Amparo believes that the project helps to “the recovery of the tangible and intangible heritage of the area and generational relief.”

REGINA MONSALVE

Agricultural engineer

Regina is a President Association of Technical Agricultural Engineers of Valencia and Castellon. Her work consists of strengthening Valencian agriculture and native breeds.

Her aim is to transmit her passion for engineering, especially among girls and young people and as she says: "Engineering is dreaming out loud."



LAURA DE JUAN

Secretary-General of Valencia Guild of Bakers and Cake Makers



Laura has been part of the Valencia Guild of Bakers and Cake Makers since 1998 as Legal Counsel. And in 2020 she became a Secretary-General. Through the Guild, she wants to contribute to promote the culture of bread, valuing quality of the artisan product, sustainability and tradition.

BELÉN ARIAS

The president of the Valencian Academy of Gastronomy

Belén studied Tourism in Switzerland, she is a sommelier and has a specialty in nutrition.

"We are what we eat". In 2021 she became a president of the Valencian Academy of Gastronomy. Since then, the Academy has experienced a notable boom, establishing relationships at a national level with other regional academies and with the Royal Academy of Gastronomy. In January 2023, she led the th Valencian Academy Awards gala.



CHABE SOLER

Masterchef in Rice



Chabe is a winner of World Paella Day Cup 2020. Specialized in rice, one of her most famous dishes is the rice of La Senyoreta, which she created in honor of her sister Lola. Chabe has more than 15 years of experience in food and she likes to emphasize that she is self-taught, an entrepreneur, love eating, gastronomy and everything that comes with it.

CATI CORELL

The director of the product and agrotourism area of the Cooperativa Viver

Cati is truly in love with nature, so that's why she is working with a local product. The Viver Cooperative was created in 1990 by grouping artisan mills to professionalize them. And nowadays, it's a modern and innovative agri-food company. Cati makes the decisions related to communication, the range of products, the design and the different agrotourism experiences.



MANUELA ROMERALO

Sumiller



Manuela is a great sommelier and a great communicator. Throughout her life she has spent thousands of hours studying, training her nose, building her olfactory memory and learning about the products she works with: waters, wines, beers, spirits, oils, cheeses, cigars... She knows how to transmit her knowledge and passion that's why currently she works a lot as a hospitality trainer.

CRISTINA PRADOS

Head Waitress, BON AMB

Cristina is a part of Bon Amb restaurant team. She was recognized as the Best Head Waitress in 2022 by the Royal Academy of Gastronomy, becoming the first Valencian to receive this award. It is not surprising that she has reached it, because, in addition to being a great professional Cristina has a charisma and a great subtlety.



ALEJANDRA HERRADOR

Chef, ATALAYA



The influence of her grandmother, aunt and mother finally led her to change her studies in Architecture and Fine Arts for hospitality. In 2014, together with Argentinian chef Emanuel Carlucci founded Atalay Restaurant in Alcossebre. At the 2021 gala, she got her first Michelin Star and, in 2022, Atalaya received a Repsol Sun .

SUSI DÍAZ

Chef, LA FINCA

Since Susi was very little she has been involved into the gastronomy thanks to her two grandmothers. The creativity and innovation in her kitchen is evident in her way of combining traditional flavours with the latest trends. In 2019, she received the National Hotel Award for her professional career.



MARÍA JOSÉ SAN ROMÁN

Chef, MONASTRELL



María José has a firm commitment to the gastronomic culture of original flavors, using new technologies, giving value to local and seasonal products, reinterpreting Mediterranean roots and tradition, and always searching for sensory contrasts.

Thanks to its good work and the search for innovation through values such as sustainability or the importance of health, it has been awarded a Michelin star, two Repsol “Soles” and a Repsol “Sol Sostenible”.

In her commitment to Mediterranean gastronomy, in 2019 she was named Ambassador of this diet, as well as of Alicante and MSC.

MARA BAÑÓ

Sumiller, wine cellar LES FRESES

Mara has a degree in Philosophy and also in Business Administration, she is a sommelier and winemaker. She also chairs the local association of unique wines of the region of Marina Alta. She is a part of the Alicante winery Les Freses team . Mara has been awarded by the Club de Oenophiles of Valencia as "Revelation Oenologist".



CUCHITA LLUCH

Board Member of the Royal Academy of Gastronomy
and co-founder of Begoistas



They call Cuchita Valencian cuisine ambassador. She is businesswoman, manager with a reputation for efficiency, commitment and excellent public relations. From 2009 to 2014 Cuchita was President of the Academy of Gastronomy of the Valencian Region. And since 2022 she is Honorary Ambassador of Lexquisit Mediterrani.

Currently, she is developing her own gastronomic project together with her sister Begoña Lluch: Begoistas.com, a pioneering project in Spain, where they prepare cutting-edge, detoxifying and anti-inflammatory nutrition.

M^a CARMEN BAÑULS

Co-owner and general manager of
RICARD CAMARENA RESTAURANT

M^a Carmen is an entrepreneur since 2000, she manages one of the most important restaurant groups in the Valencian Region with more of 140 workers, five restaurants and a catering division for events.

Last January she received the "Sustainable Management Award 2023" by the Valencian Gastronomy Academy. In addition, M^a Carmen has been in charge of leading the project to certify the Sustainability Report and comply with the ODS in Ricard Camarena Restaurant.

