

GLOBAL CULINARY REPORT '23

by *World of Mouth*

All rights reserved © 2023



QUINTONIL - MEXICO CITY, MEXICO.

“



“There is nothing that I trust more when I travel than World of Mouth. I’ve never been disappointed with the recommendations in the guide.”

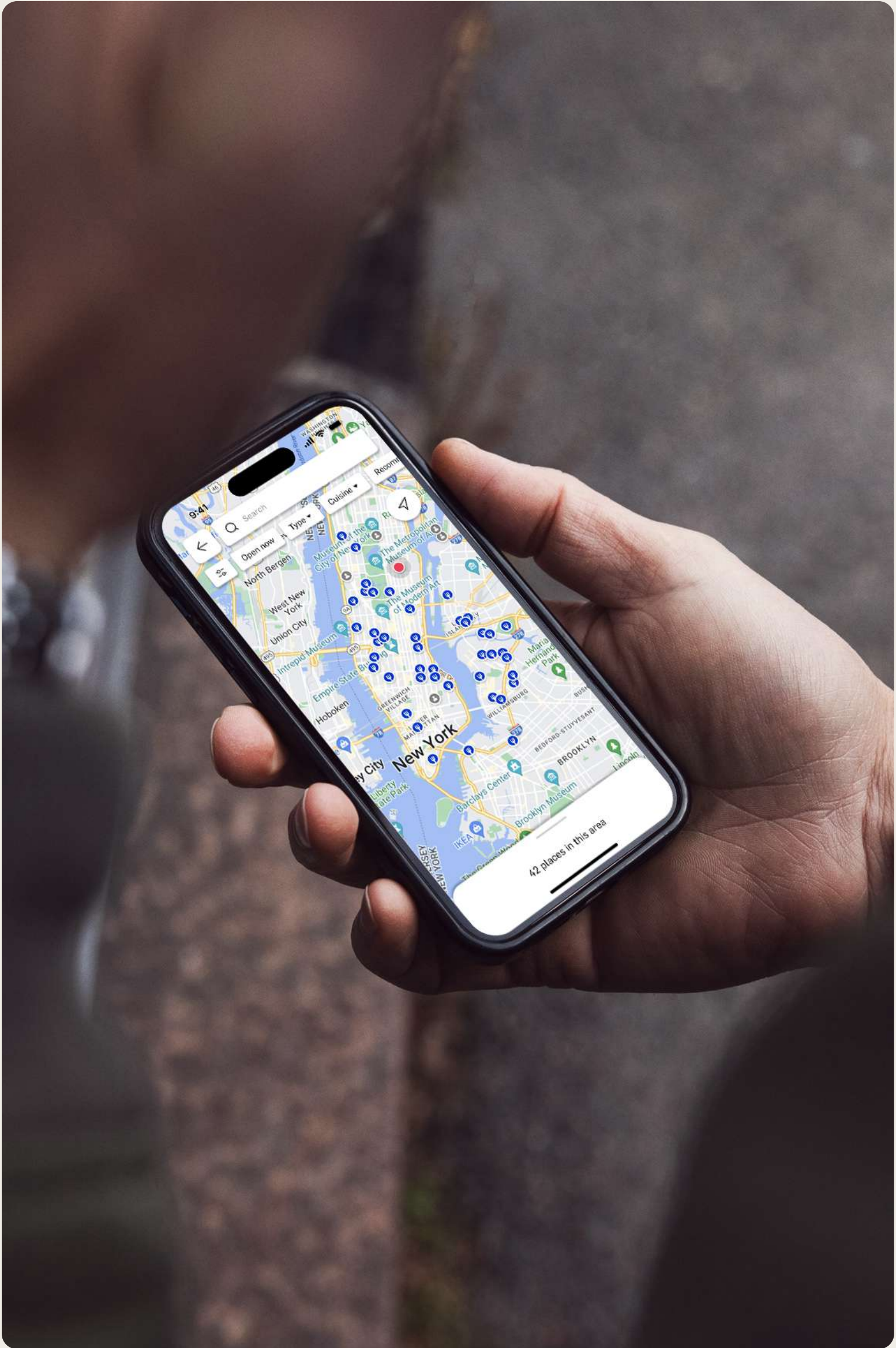
WORDS BY

SANTIAGO LASTRA

CHEF PATRON AT KOL
LONDON, UK

The Global Culinary Report by World of Mouth —spotlighting the best of 2023 in restaurants and travel.

What happened in the global restaurant scene in the past year? That is what we asked from our community and decided to boil down into a report. In this compilation of the restaurant trends and travel insights from 2023, the World of Mouth, the independent restaurant guide powered by a global community of culinary experts, presents the Global Culinary Report 2023. This report features a list of the 10 Best Culinary Destinations around the world, 5 Special Awards, and also highlights on the culinary trends during 2023. The insights of this report presents a clear answer to the questions that millions of food lovers in the world ask: where should I eat?



This year's
report is based on:

600

INVITED EXPERTS

6,300

EXPERT RECOMMENDATIONS

2,200

DESTINATIONS

CONTENTS

01

Culinary Trends



02

Special Awards



03

Top 10 Destinations of
2023



04

Top 10 Most wishtlisted
Restaurants of 2023



05

Final Thoughts



CONNECT WITH US



01

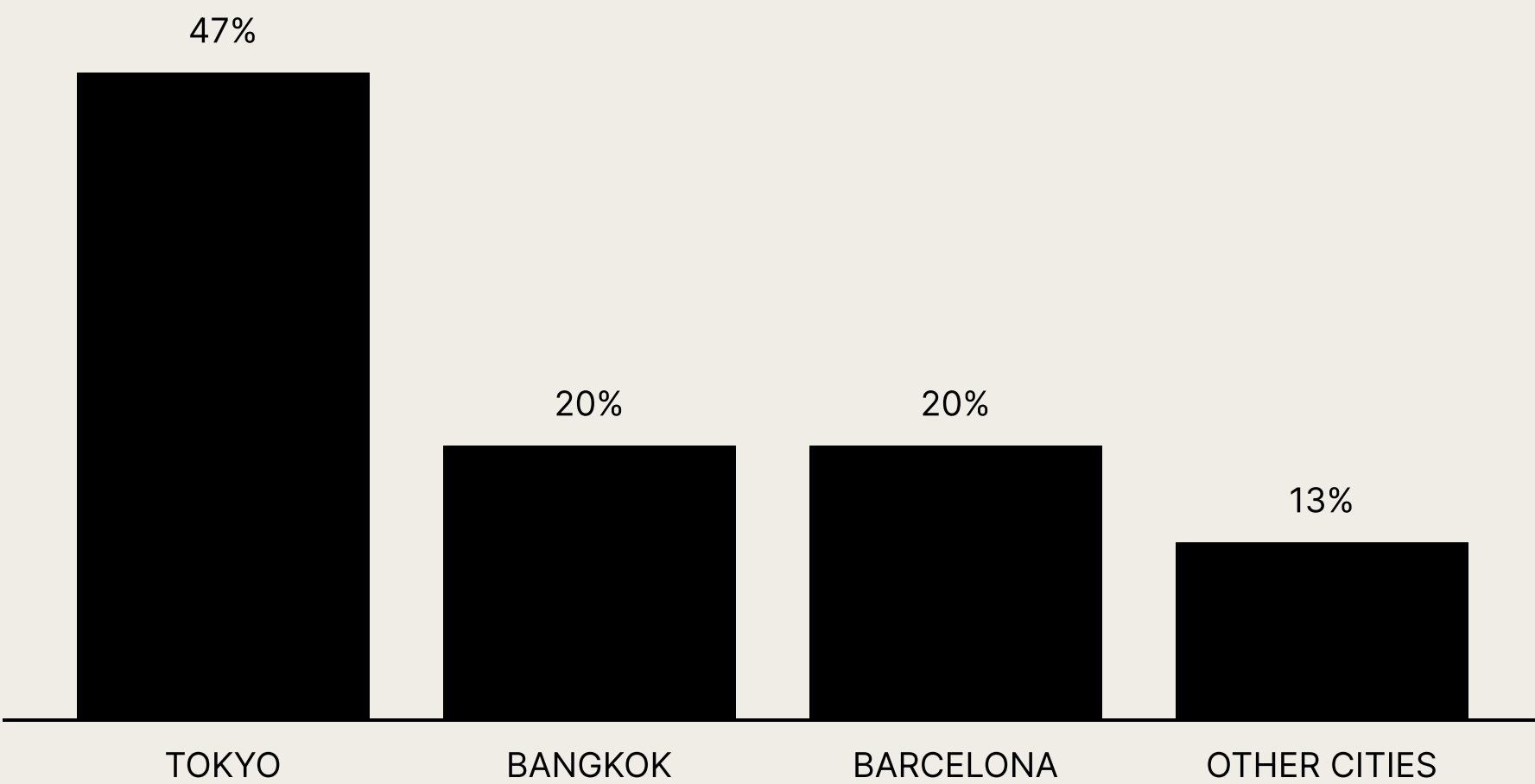
Culinary Trends



The culinary landscape of 2023

This year has been dynamic and diverse, as reflected in the key findings from our World of Mouth Expert Survey, which gathered insights from our 600 experts. This survey, strengthening the recommendations data we gathered from the World of Mouth app, reveals the latest trends in the eating and travel habits of the world's top restaurant experts.

Tokyo emerged as the most interesting culinary city destination in 2023, followed by Bangkok and Barcelona.



The best meals of the year

In terms of memorable meals, Sezanne in Tokyo, Table in Paris, and Disfrutar in Barcelona received notable mentions, with experts praising specific dishes like the chocolate tarte with caviar at Table in Paris, and the unique crispy croquette at Disfrutar in Barcelona.



“Disfrutar - it’s the whole experience that I love.”
Pam Pichaya Soontornyanakij
Chef Owner at restaurant Potong — Bangkok, Thailand

DISFRUTAR BARCELONA, SPAIN



PHOTO: FRANCES GUILLAMET

Leading national cuisines

The cuisines of Japan and Peru tied as the most talked-about national cuisines, followed by the Mexican and Korean cuisines, highlighting their global impact.

René Redzepi from Noma in Copenhagen was recognized as the leading chef of the year, further cementing his status in the culinary world.



“The food scene in Mexico City is world class, but there’s great potential around Valle de Guadalupe.”

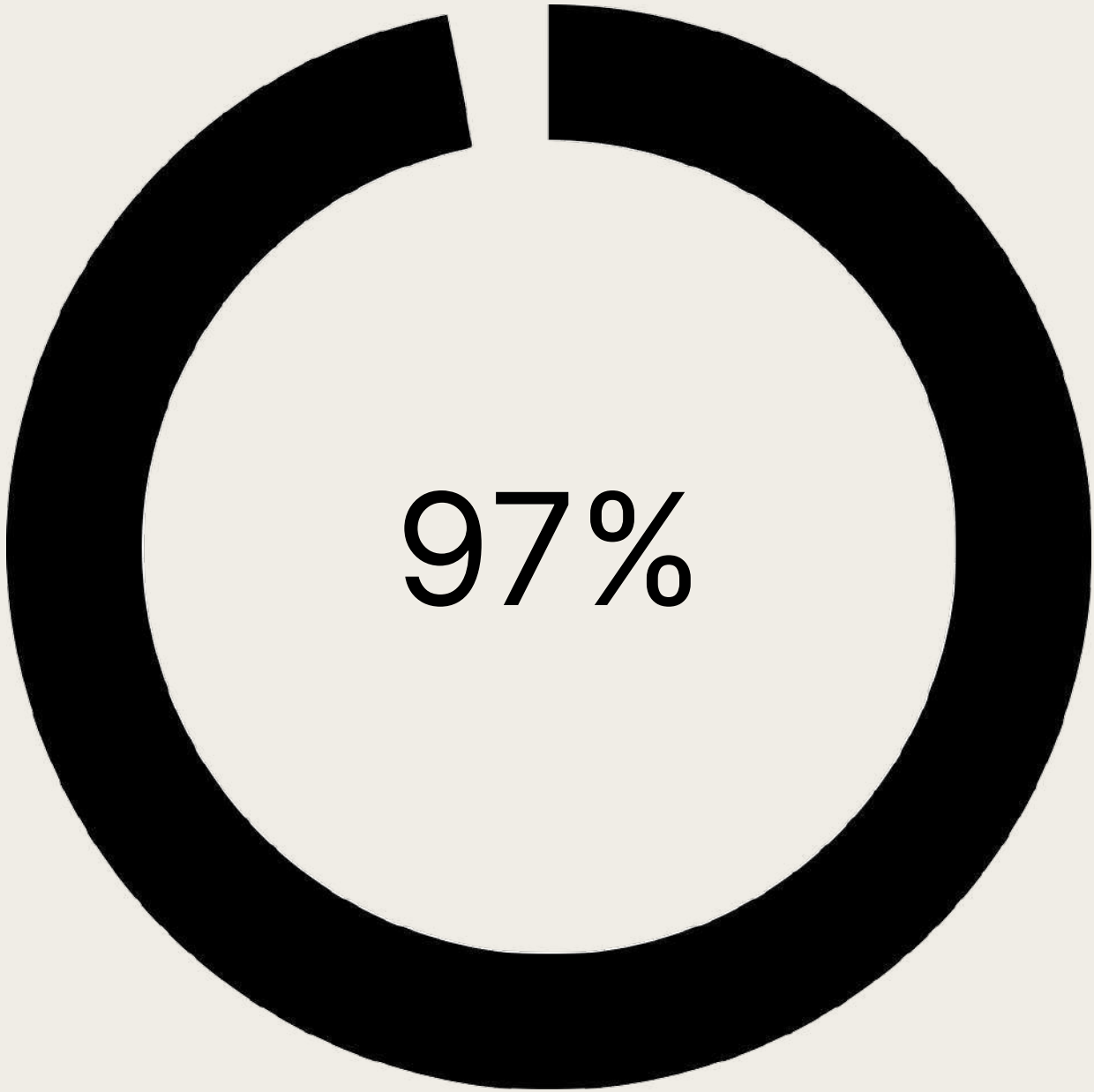
Melinda Joe
Food writer — Tokyo, Japan

PUJOL MEXICO CITY, MEXICO



Looking ahead to 2024 we asked what the next year might bring along.

In the survey with the World of Mouth Experts, the most important result was that sustainability stands out as the one restaurant trend expected to continue growing. On the other hand, the use of caviar is a trend that most experts hope the restaurants will leave behind.



MOST EXPERTS ANTICIPATE A GROWING TREND IN SUSTAINABILITY.

Towards casual dining

When it comes to dining preferences, bistros and small, casual restaurants are favored for their focus on creative, identity-driven, and seasonally-influenced small and sharing plates. This preference underscores a shift towards more intimate, affordable and personal dining experiences, emphasizing the unique identity of the restaurant, chef, and the location.



“Relaxed restaurants serving small plates and focusing on creative yet not overly elaborate dishes that focus on the restaurant, chef, city, identity and influences.”

Diogo Lopes
Food writer — Lisbon, Portugal

RESTAURANTE DA HERDADE DO ESPORÃO REGUENGOS DE MONSARAZ, PORTUGAL



02



Special Awards

The Global Culinary Report

Special Awards

The Special Awards were created to celebrate the pinnacle of gastronomic excellence across five categories. These awards highlight the global culinary scene's most talked about contributors and trends in 2023.

Restaurant of the Year 

Best Newcomer 

Best Culinary Trend 

Bubbling Under 

Best Culinary Destination 

Restaurant of the Year

Table Bruno Verjus

TABLE BRUNO VERJUS PARIS, FRANCE



IMAGE:

PHOTO: PHILIPPE VAURÈS



The "Restaurant of the Year" award highlights a standout establishment in the global culinary scene. This accolade for 2023 goes to Table by Bruno Verjus, in Paris.

At Table by Bruno Verjus, traditional French cooking meets contemporary techniques using exceptional produce. The restaurant showcases a commitment to quality ingredients and meticulous preparation, led by Mr Verjus himself in the kitchen. The menu reflects a deep respect for culinary traditions while embracing modern techniques, offering guests a refined yet approachable dining experience. This has earned chef Bruno Verjus recognition and respect among his peers and guests both in France and in the global culinary world. The award underlines the restaurant's excellence and positions it as a must-visit for anyone passionate about fine dining.



"Bruno Verjus is a true genius - there's no other word for me to describe him. He's been cooking for only 10 years and is over 60 years old, but he's an amazing cook and such an inspiration for me."

Jorge Vallejo
Chef — Mexico City, Mexico

Best Newcomer

Mountain Beak Street

MOUNTAIN BEAK STREET LONDON, UK



The "Best Newcomer" award recognizes an exceptional new entry in the culinary world. This year, the honor goes to Mountain Beak Street in London.

Mountain, located in the heart of Soho, is the latest venture from the team behind the acclaimed restaurant Brat. Mountain brings an innovative Basque-meets-Welsh culinary philosophy to London, with an emphasis on cooking over fire. Chef Tomos Parry's approach combines skill and simplicity, focusing on high-quality produce. Mountain's atmosphere is vibrant and welcoming, with a space that's large yet intimate. While getting a table can be challenging, this restaurant, with its exceptional produce and extensive wine list, is a must-visit destination in London.



"Have you been to Mountain?" everyone in London asks. Do whatever you can to snare a seat. Chef Tomos Parry is cooking some of the best food in town."

Tom Sietsema
Restaurant reviewer — Washington DC, USA

Best Culinary Trend

Open fire

BORD STOCKHOLM, SWEDEN



PHOTO: EMMA JOHANSSON

The "Culinary Trend of the Year" award highlights a cooking style that has significantly influenced the global culinary scene. This year, the spotlight is on open fire cooking as a cooking method.

Open fire cooking can be seen as a return to the roots of culinary tradition, with fire playing a central role in flavor and texture. This method has been embraced by chefs worldwide, and defines many of the most loved restaurants in the world, from classics like Asador Etxebarri in Spain to newer places like Firedoor, Sydney and Bord, Stockholm. The resurgence of open fire cooking is a celebration of culinary heritage, bringing a touch of authenticity and hands on cooking to dining experiences across the globe.

“Open fire cooking is suddenly found in all restaurants – from entire wood fired-kitchens to big bread ovens and smaller table top grills”

Quote from expert questionnaire

Bubbling Under Lima, Peru

KJOLLE LIMA, PERU



PHOTO: GUSTAVO VIVANCO

This year, the “Bubbling Under Award” for a Culinary Destination goes to Lima, Peru, a city that has steadily ascended the ranks of global food destinations.

Lima's culinary scene is a vibrant mix of traditional Peruvian flavors infused with modern innovation. It's a city where the rich history of Andean, Spanish, African, and Asian influences converge on the plate, offering a unique and exciting dining experience. The past summer, all of culinary Lima celebrated together with chef Virgilio Martinez, as his restaurant Central was awarded the number 1 position on the World’s 50 Best Restaurants List.



“The produce, flavours and the creativity in the restaurant scene makes Lima one of the the most exciting culinary destination for a discerning food lover right now. I can’t wait to go back.”

Tove Henckel
Food Writer — Stockholm, Sweden

Best Culinary Destination

Copenhagen, Denmark



This year, Copenhagen, Denmark, has been awarded as the “Best Culinary Destination 2023”, reflecting its exceptional standing in the global gastronomic landscape. Copenhagen's culinary scene is a fusion of traditional Danish cuisine and cutting-edge culinary techniques. The city's culinary landscape was formed by a few pioneering restaurants in the beginning of the 2000's, like Noma and Geranium. Today, we see a myriad of independent actors emerging, as well as first and even second generation offspring from the first wave of Nordic restaurants. These new openings are often chef-led, with a strong personal identity - from specialised bakeries and street food to Asian fine dining, often with a sprinkle of a cozy feel of Danish Hygge. This recognition is a testament to Copenhagen's commitment to culinary excellence, solidifying its position as a must-visit destination for food travellers.

“Copenhagen keeps on evolving, now in it’s third phase after the New Nordic-movement. Plenty of offspring from the top restaurants are opening their own small places, often with a personal story or influenced by an ethnic cuisine.”

Quote from expert questionnaire

03

Top 10 destinations of 2023



01

Copenhagen



05

Bangkok



09

Berlin



02

London



06

Paris



10

Stockholm



03

New York



07

Barcelona



04

Tokyo



08

Dubai



Copenhagen

Copenhagen has, in just 15 years, become the restaurant capital of the Nordics. It was **Noma** that put both Copenhagen and Denmark on the gastronomic map, but the city's culinary scene is so much more than this one restaurant.

Today, tens of top-class restaurants and food from all corners of the world can be sampled here. From the world famous Nordic restaurants **Noma**, **Geranium** and **Alchemist** to the bakeries and Asian inspired casual eateries and natural wine bars, the restaurants on our Top 10-list shows a good slice of the diverse offerings of culinary Copenhagen.

Add the local Danish treats, like smørrebrød sandwiches, local seafood, the famous beer breweries and cocktail bars - and you'll get a picture of Copenhagen's culinary scene, bursting with good energy during all times of the year.



RESTAURANT NOMA



Copenhagen



01
Noma
Pioneering New Nordic cooking.



02
Koan
Elegant Korean–Danish cuisine.



03
Geranium
Refined, innovative gastronomic experiences.



04
Alchemist
Avant-garde, immersive dining spectacle.



05
Juno The Bakery
Artisanal bakery with hyped pastries.



06
Goldfinch
Modern Cantonese-inspired flair.



07
Mirabelle Spiseria
Rustic Italian bakery and eatery.



08
Kødbyens Fiskebar
Fresh, sustainable seafood focus.



09
Restaurant Lola
Vibrant, globally inspired flavors.



10
Seks
Chic, creative culinary offerings.

These restaurants were the ones with the most Expert recommendations in Copenhagen in the World of Mouth app. The total amount of expert recommendations in Copenhagen is 320.

London

London is one of the world’s great taste-making cities. In this melting pot and bastion of tradition, you can find both traditional eateries and innovative young chefs experimenting with new techniques. Add to this the hundreds of different ethnic cuisines represented in restaurants ranging from street food stalls to starred white tablecloth fine dining restaurants, and the choices to eat in London seem limitless.

Our Top 10-list includes many of the trailblazers that made London a great food destination - from well established modern classics like **St John** and **Clove Club** to the new generation of casual fine dining restaurants, like **Brat**, **KOL** and **Ikoyi**. London has it all with its vast culinary offerings, with something for every mood, taste and wallet.



RESTAURANT MOUNTAIN BEAK STREET



London



01
Mountain Beak Street
Unique Basque–Welsh culinary fusion.



02
St. JOHN Restaurant
Iconic British nose-to-tail cooking.



03
BRAT Restaurant
Open-fire cooking, rustic elegance.



04
KOL Restaurant
Innovative Mexican food and mezcaleria.



05
Ikoyi Restaurant
Bold, West African-inspired flavors.



06
The Clove Club
Modern British, locally sourced



07
Kiln
Thai grill, vibrant street food.



08
Core by Clare Smyth
Elegant, refined British cuisine.



09
Studio Frantzén London
Luxurious Nordic-Asian gastronomy.



10
Lyle's
Seasonal and modern British fare.

These restaurants were the ones with the most Expert recommendations in London in the World of Mouth app. The total amount of expert recommendations in London is 431.

New York

Crowded, competitive and challenging, New York City continues to be on the vanguard of restaurant culture. The city bursts with culinary creativity with food from every corner of the world in every category of restaurants. The full spectrum of restaurants, from quenelle-and-caviar fine dining to biryani and bureks, Ethiopian sambusas and Korean baps, caters to New Yorkers’ ever evolving and endlessly restless tastes.

Our Top 10-list includes everything from casual favorites like **Estela** and **Wildair**, to Korean fine diner **Atomix** and the favorite deli of the New Yorkers, **Katz’s Delicatessen**. Where once Manhattan was the Mecca of food, now the scene is multipolar, with each of the boroughs vying for primacy. In a city with over eight million hungry inhabitants, food culture is as entrenched in New York City as the subway system or the city grid.



RESTAURANT ESTELA



New York



01
Estela
Inventive favorite bistro in Soho.



02
Wildair
Casual, creative small plates.



03
Llama San
Peruvian–Japanese fusion elegance.



04
Thai Diner
Quirky, eclectic Thai–American diner.



05
ATOMIX
Korean fine dining innovation.



06
Katz's Delicatessen
Legendary New York deli.



07
Fini Pizza
Artisanal pizza, Italian staples.



08
Balthazar
Quintessential Parisian brasserie experience.



09
The Noortwyck
Contemporary, seasonal American cuisine.



10
Koloman
Sophisticated French Viennese dining.

These restaurants were the ones with the most Expert recommendations in New York in the World of Mouth app. The total amount of expert recommendations in New York is 201.

Tokyo

The food alone is the perfect reason to visit Tokyo, one of the most exciting places to eat in the world. The city has a never ending selection of both local, regional and traditional Japanese cuisine in addition to all kinds of international cuisine. There’s something for everyone, from the world’s best sushi to iconic street food and fine dining, and Tokyo has in fact the most Michelin-starred restaurants in the world.

Our Top 10-list includes everything from Japanese-Peruvian restaurants to grilled beef perfection and modern Japanese fine dining. In most restaurants in the city, perfection and a thousand-year-old culinary tradition mixed with modern influences are the guidelines for the chefs, making Tokyo the great eating destination it is.



RESTAURANT MAZ



Tokyo



01
MAZ
Exquisite Peruvian-Japanese experience.



02
Sumibi Yakiniku Nakahara
Premier Japanese barbecue spot.



03
Den
Playful, modern Japanese kaiseki.



04
Tempura Kondo
Masterful, delicate tempura creations.



05
Savoy Tomato & Cheese
Iconic, minimalist pizza.



06
Pizza Marumo
Artisanal pizza, Japanese twist.



07
The Blind Donkey
Intimate, eclectic izakaya.



08
Higashiazabu Amamoto
Traditional, refined sushi experience.



09
GUCCI OSTERIA Tokyo
Fashion-forward, luxurious Italian dining.



10
Parklet Bakery
Innovative pastries, cozy ambiance.

These restaurants were the ones with the most Expert recommendations in Tokyo in the World of Mouth app. The total amount of expert recommendations in Tokyo is 156.

Bangkok

For anyone who has visited Bangkok, it comes as no surprise that the city is one of the greatest food destinations in the world. Bangkok’s food scene is colorful, vibrant and busy around the clock, from early morning till late at night. In this city food is everywhere: in street food markets and alleys, in upscale roof terraces and in traditional floating markets. The city offers a buffet of food from all the provinces of Thailand, from Asia, from Europe and the rest of the world.

In our Bangkok Top 10 restaurants, we have the world famous street credible crab omelette and wok dishes of Raan Jay Fai, the modern Thai dishes of Le Du, the elaborate Chinese influenced fine dining experience at Potong, the mind boggling rock n roll show of Indian chef Gaggan Anand and the cool and stylish fine dining dishes of the German Sûhring brothers. This list shows all the wide spectrum of what dining in Bangkok is today: from high to low, from hot to cool, and from noisy street food to elegant fine dining.



RESTAURANT RAAN JAY FAI



Bangkok



01
Raan Jay Fai
World-renowned street food icon.



02
Le Du
Modern, inventive Thai cuisine.



03
Restaurant POTONG
Elegant Thai-Chinese fusion.



04
Samrub Samrub Thai
Authentic, communal Thai dining.



05
Gaggan Anand
Progressive Indian dining experience.



06
Sühring
Refined German dining.



07
Nusara - บุสร
Authentic Thai fine dining.



08
Sam Lor สามล้อ
Unique, innovative Thai dishes.



09
Small Dinner Club
Intimate, exclusive dining experience.



10
Baan E-sarn Muangyos
Authentic northeastern Thai cuisine.

These restaurants were the ones with the most Expert recommendations in Bangkok in the World of Mouth app. The total amount of expert recommendations in Bangkok is 146.

Paris

Paris is the global center of high gastronomy and traditional French cooking. The capital is filled with a myriad of great restaurants run by talented chefs from near and far. From traditional French bistro fare and oyster bars to creative Japanese cooking, the restaurant scene in Paris has a variety that is hard to rival. A city with hundreds of languages spoken, cultural diversity is also a factor that contributes to Paris being one of the world’s most exciting culinary melting pots.

Our Top 10 Paris list includes everything from one of the most talked about restaurants in the world, Table by Bruno Verjus, to modern Japanese influences at AT, not to forget both the traditional and modern bistros like **Parcelles** and **Le Bon Georges**. In the City of Light one thing is for sure: you will never go hungry.



RESTAURANT TABLE BRUNO VERJUS



Paris



01
Table Bruno Verjus
Innovative French cuisine with modern twist.



02
Parcelles
Intimate bistro, rustic charm.



03
L'Ambroisie
Classic, luxurious Parisian dining.



04
Golden Poppy
Creative, contemporary French fare.



05
Le Bon Georges
Traditional French bistro elegance.



06
A.T
Avant-garde, artistic culinary creations.



07
Septime
Trendy, seasonal French cuisine.



08
Les enfants du marché
Quaint, cozy Parisian setting.



09
Le Petit Célestin
Quaint, cozy Parisian setting.



10
Restaurant Anne par Mathieu Pacaud
Refined, exquisite French gastronomy.

These restaurants were the ones with the most Expert recommendations in Paris in the World of Mouth app. The total amount of expert recommendations in Paris is 231.

Barcelona

Eating and drinking well is nothing new in Barcelona and today, the food scene has become as famous as the city’s football, architecture and beaches. This culinary mecca gathers passionate food enthusiasts from all over the world to explore and enjoy everything from traditional, rustic family-run tapas bars and food market eateries to Michelin-starred venues and pioneers of Molecular Gastronomy.

Our Top 10-list pays tribute to all the different categories of the best that Barcelona has to offer. From smoking and bubbling dishes of the creative chef trio at **Disfrutar** to the much loved tapas and seafood restaurants in the alleys of the old town, Barcelona’s culinary offerings will never get boring. From high to low, the pace of Barcelona's pumping food scene is dictated by a wide range of seasonal top produce, from local seafood and meat, to vegetables, mushrooms and of course wines from the famous wineries in the surrounding areas.



RESTAURANT

DISFRUTAR



Barcelona



01
Disfrutar
Cutting-edge molecular gastronomy.



02
Ultramarinos Marín
Fresh, authentic seafood focus.



03
Botafumeiro
Renowned Spanish seafood place.



04
La Cova Fumada
Rustic, authentic Catalan tapas.



05
Estimar
Elegant, seafood-centric dining.



06
Gresca
Innovative, modern Catalan cuisine.



07
Lluritu
Simple, fresh seafood delicacies.



08
Brabo
Contemporary takes on classics.



09
Teatro kitchen & bar
Vibrant, theatrical dining experience.



10
Suculent
Hearty, traditional Spanish flavors.

These restaurants were the ones with the most Expert recommendations in Barcelona in the World of Mouth app. The total amount of expert recommendations in Barcelona is 155.

Dubai

Dubai has, in just a few years, built a remarkable reputation as a culinary haven that has set the destination on the wishlist of numerous food travelers. With its vibrant culinary scene, that seems to have no limits when it comes to variety, creativity and grandeur, Dubai offers an enticing array of flavors and dining experiences that have earned resounding praise globally. In this culinary Disneyland, tradition meets innovation without borders.

Our Top 10-list includes the Syrian influenced dishes at **Orfali Bros**, the Indian flavors at **Trèsind Studio** to ceviche, hand pulled noodles and Japanese sushi. The list displays the broad variety of the restaurant offerings that Dubai offers, from local street food to the star restaurants of the world’s most famous chefs.



RESTAURANT TRÉSIND STUDIO



Dubai



01
Tresind Studio
Modern Indian dining experience.



02
ORFALI BROS BISTRO RESTAURANT
Eclectic and personal Middle-Eastern food.



03
Slab - mercato
Innovative, globally-inspired small plates.



04
San Wan Hand Pulled Noodles
Authentic, handcrafted Chinese noodles.



05
TakaHisa Japanese Restaurant
Exquisite Japanese sushi mastery.



06
Ossiano
Underwater dining with luxury seafood.



07
Fusion Ceviche
Creative fusion ceviche delights.



08
Rivas Restaurant
Diverse global culinary journey.



09
Al Fannah Restaurant
Traditional, flavorful Emirati dishes.



10
Hōseki
Exclusive, Japanese fine dining.

These restaurants were the ones with the most Expert recommendations in Dubai in the World of Mouth app. The total amount of expert recommendations in Dubai is 121.

Berlin

Berlin is both the capital and the food capital of Germany. From a simple Döner kebab or currywurst to cutting-edge coffee roasters, wine bars and internationally acclaimed fine dining – Berlin has it all. Home to a thriving Turkish, Middle Eastern and Asian food scene, numerous immigrant communities have brought their colorful food traditions to the city to stay.

Our Top 10-list for Berlin includes places like **Coda** with its dessert tasting menu and the Austrian fine dining at **Horvath** as well as the breakfast and lunch favorite **Annelies**. Berlin is a vast and spread out city with a different vibe in every district. This makes it perfect for exploring a new area each day with a new restaurant experience.



RESTAURANT CODA DESSERT DINING



Berlin



01
CODA Dessert Dining
Innovative dessert-focused cuisine.



02
Horváth
Creative, modern European dining.



03
annelies
Cozy, homestyle culinary delights.



04
jaja
Natural wines and bistro fare.



05
TiER
Trendy, casual dining experience.



06
otto
Minimalist, ingredient-focused dining.



07
Trio
Creative and rustic German cooking.



08
Restaurant Macionga
Newly opened modern European.



09
ITA Bistro
Italian classics, contemporary twist.



10
Nomi
Wine bar with creative kitchen creations.

These restaurants were the ones with the most Expert recommendations in Berlin in the World of Mouth app. The total amount of expert recommendations in Berlin is 130.

Stockholm

Stockholm’s food scene is flourishing and gaining global recognition. As a playground of the New Nordic food movement, the capital of culinary Sweden offers both tradition, innovation and brilliance in its restaurants. From iconic hot dog stands, market hall food and wine bars to world-renowned starred restaurants, Stockholm offers food for every taste and wallet.

This is the city to try traditional Swedish dishes like meatballs with mashed potatoes, a pickled herring feast with a shot of aquavit and vendace roe with potato pancakes. Plus dozens of great bakeries and cafés to enjoy Swedish fika, including a freshly baked cinnamon bun.



RESTAURANT BORD



Stockholm



01
Bord
Modern Nordic cuisine in stylish setting.



02
Restaurang Triton
Classic seafood and elegance.



03
Seafood Gastro
Fresh, innovative seafood dishes.



04
Cafe Nizza
Cozy, Mediterranean-inspired bistro.



05
Miyakodori
Japanese fusion, creative flair.



06
Socker Sucker
Quaint, delightful confectionery.



07
Lillebrors Bageri
Artisanal bakery, local favorite.



08
Frantzén
“Luxurious, Michelin-starred Nordic dining.”



09
Rolf's Hav
“Fresh, simple seafood emphasis.”



10
Babette
Vibrant, trendy wine bar.

These restaurants were the ones with the most Expert recommendations in Stockholm in the World of Mouth app. The total amount of expert recommendations in Stockholm is 230.

04

Most Wishlisted Restaurants in 2023



CLAMATO - PARIS, FRANCE.

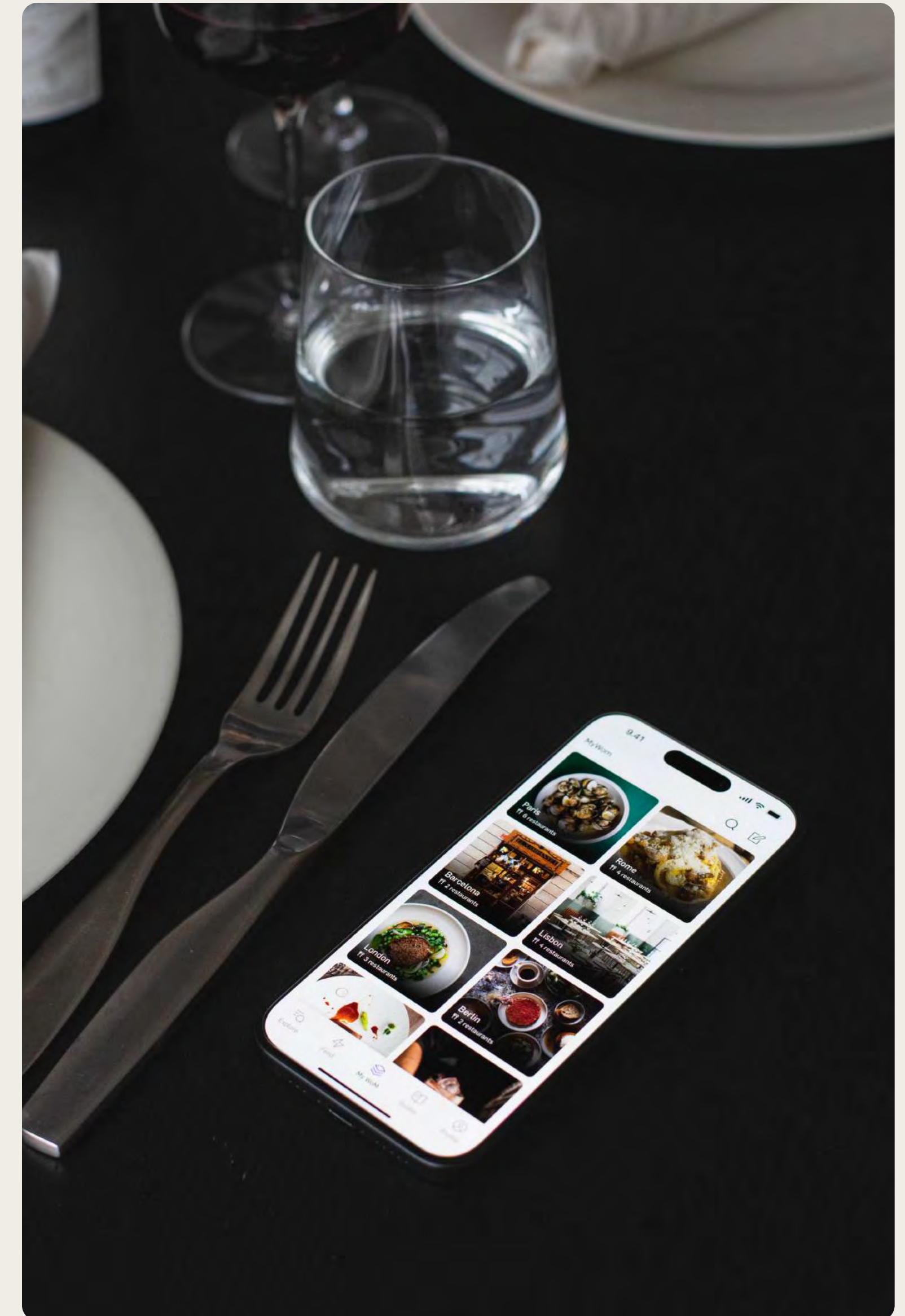
Casual restaurants are the most wished of the year.

The World of Mouth is all about sharing and finding recommendations for the best meals—regardless of restaurant category, price range, and location. A feature that gives us an interesting insight into our minds when it comes to planning our future eating and food travels is the Wishlist function in the app. When reading the list of the Most wished restaurants in the World of Mouth in 2023, we see a clear pattern of which food experiences our users and experts are dreaming of.

It's not the fine dining experiences that are earmarked for the next trip. Instead, the Top 10 wishlist is filled with casual, rustic, and affordable eateries, bistros, and osterias. Paris is the city with the most wished

restaurants in the Top 10, with Rome as a close second and Barcelona, Lisbon and London on a shared third place. On the list we find Parisian bistro staples like Bistrot Paul Bert, Clamato and slightly more upscale Septime, as well as Barcelona tapas classics like El Xampanyet and Roman institutions like Roscioli and the pasta pilgrimage site of SantoPalato.

The conclusion we can draw from the Most wished 2023 list speaks for itself: it is the comforting, rustic, homelike and down-to-earth meals that we most wish to experience on our next eating destinations.



The top 10 most wishlisted restaurants

The following restaurants were the ones topping the wishlisting function in the World of Mouth app. The restaurants were picked by our exerts and users to their personal app wishlists out of more than 13.000 personal recommendations.



01
Clamato
PARIS, FRANCE
Seasonal seafood favourite.



02
Bistrot Paul Bert
PARIS, FRANCE
Classic Parisian bistro.



03
SantoPalato
ROME, ITALY
Authentic Roman gastronomy.



04
Septime
PARIS, FRANCE
Innovative French dishes.



05
El Xampanyet
BARCELONA, SPAIN
Traditional Spanish tapas.



06
Cervejaria Ramiro
LISBON, PORTUGAL
Iconic seafood place..



07
Trattoria Da Enzo al 29
ROME, ITALY
Roman home cooking.



08
BRAT Restaurant
LONDON, UNITED KINGDOM
Open-fire British gastronomy.



09
Roscioli Salumeria con Cucina
ROME, ITALY
Exquisite Italian delicacies.



10
St. JOHN Restaurant
LONDON, UNITED KINGDOM
Pioneering Nose-to-Tail.

05



Final Thoughts



Our mission has from the very beginning been to make a positive change in the static landscape of restaurant guides, and give great restaurants and eateries the visibility they deserve.

SAKU TUOMINEN AND KENNETH NARS, CO-FOUNDERS OF WORLD OF MOUTH

As we close this year's Culinary Report, we, the co-founders of World of Mouth, want to reflect on our journey we've made so far. Our mission has from the very beginning been to make a positive change in the static landscape of restaurant guides, and give great restaurants and eateries the visibility they deserve. With over 13,200 personal recommendations now featured in our app, contributed by both experts and members, World of Mouth has grown to become a trusted global platform for sharing culinary insights. We are committed to maintaining a

platform that is not manipulated and twisted by ratings or other forms of noise. We've built World of Mouth on the pillars of transparency and inclusivity, fostering a space where trust is the core of our service. As we look to the next year, we're excited to continue this journey and sharing great eating experiences together with our community of experts and members. Thank you for being a part of World of Mouth, where every recommendation is a story and every meal is an experience.



“



“World of Mouth is an incredible platform for people who work with gastronomy to share where to eat, how to eat and how to enjoy food.”

WORDS BY ANA ROŠ

CHEF & RESTAURATEUR AT HIŠA
FRANKO, KOBARID, SLOVENIA

CONNECT WITH US



CLAUDIA UGALDE
HEAD OF PR & MARKETING
CLAUDIA@WORLDOFMOUTH.APP

SAKU TUOMINEN
CEO & CO-FOUNDER
SAKU@WORLDOFMOUTH.APP

KENNETH NARS
CREATIVE DIRECTOR & CO-FOUNDER
KENNETH@WORLDOFMOUTH.APP

[PRESS KIT](#)



@worldofmouthapp



[World of Mouth](#)



World of Mouth

WoM



Download on the
App Store



GET IT ON
Google Play