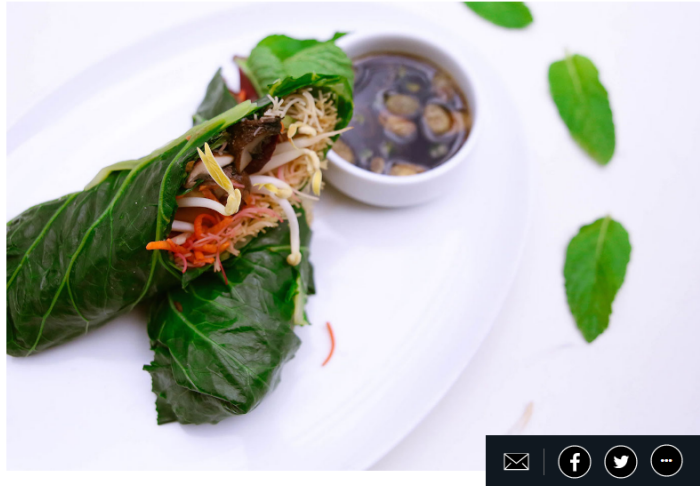


ZAGAT

New Restaurants and Bars in Miami

A WEEKLY UPDATED GUIDE TO THE LATEST OPENINGS



October 23, 2017 · by Zagat Staff

You can't stay on top of the Miami dining scene without knowing what's new — which is why we offer this indispensable list of the most notable restaurant openings around town. We'll update the guide every week, keeping the latest openings at the top of the page.

NEW!



GHEE INDIAN KITCHEN DESIGN DISTRICT

Indian - Midtown - \$\$\$

ZAGAT RATED

This hip Indian restaurant with locations in Downtown Dadeland and Design District comes courtesy of Michael Genuine's former chef de cuisine, Niven Patel, and serves updated Indian fare (smoked chicken samosas, cheddar naan, green millet etc.) prepared with produce harvested in Patel's farm in homestead, in a bright environment — and with a bar pouring local beer and organic wines.

NEW!



STUBBORN SEED

New American - South Beach - \$\$\$

ZAGAT RATED

Top Chef star Jeremy Ford helms this contemporary American kitchen showcasing fresh, seasonal fare prepared with modern techniques, along with inventive craft cocktails in South Beach. Named (aptly) for the perseverance required to open a restaurant, the venue features an updated art deco aesthetic done up with earth tones and industrial accents.

NEW!



DIRT

Breakfast - Brickell Area - \$\$

ZAGAT RATED

This fast-casual mini chain with locations in Brickell and South Beach offers an array of organic, affordable options, including customizable quinoa bowls topped with proteins like grass-fed beef or free-range chicken, creative sandwiches, cold-pressed juices, smoothies and espresso drinks. Outfitted with wooden furniture, marble countertops and metallic accents, the cool decor is just as chill as the health-centric menu.

NEW!



CIELITO ARTISAN POPS

Ice Cream - Wynwood - \$

ZAGAT RATED

This artisan ice pop shop in artsy Wynwood offers paletas as colorful as the neighborhood's murals, all made out of locally sourced, seasonal ingredients ranging from dragon fruit, guava and hibiscus, to tres leches and chocolate avocado. It's all served in an industrial space done up with plants and bright blue touches.

NEW!



STILTSVILLE FISH BAR

Seafood - SS

ZAGAT RATED

Culinary couple Jeff McInnis and Janine Booth (Sarsaparilla Club) are behind this Sunset Harbour fish house that draws inspiration from McInnis' early years living in the Florida Panhandle with simply prepared seafood matched by tropical cocktails. The two-story venue features a maritime-themed dining room and bar.

NEW!

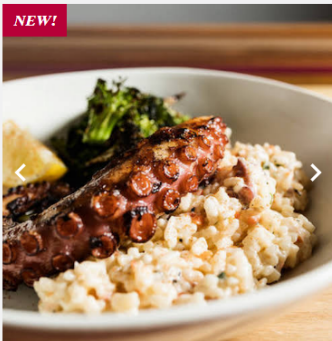


BLT STEAK MIAMI

Steakhouse - South Beach - \$\$\$

ZAGAT RATED

Set in the recently renovated Iberostar Berkeley Hotel in South Beach, this modern offshoot of the BLT Steak chain offers a meat-centric menu featuring a dry-aged New York strip and a Kansas City bone-in strip, plus steak tartare tacos, foie gras empanadas and a raw bar. Dramatic presentations and lavish ingredients are right in step with the swanky, all-white space.



NEW!

OFA RESTAURANT

Brazilian · \$\$\$

ZAGAT RATED

This Sunset Harbour eatery draws inspiration from Brazil, from the progressive regional dishes like chicken pot pie and creamy octopus rice, to the lush tropical garden lounge with an imported Jaboticabeira tree. The cocktails and beers tend similarly South American.



NEW!

COCO BAMBU RESTAURANT

Bar · South Beach · \$\$

ZAGAT RATED

This sprawling Brazilian chain brings this multi-level behemoth to South Beach, serving a vast menu of shareable seafood specialties like paella, lobster tails, and fish stews, along with caipirinhas and a deep wine list. Inspired by Brazil, the casual space sports a gold, orange and green color scheme, along with a lush tropical terrace.



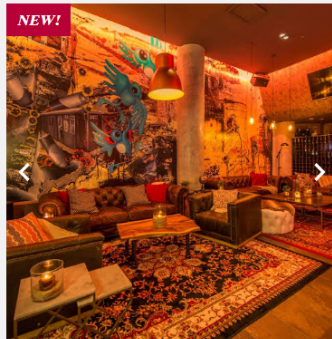
NEW!

MADLOVE BY LATIN HOUSE

\$\$

ZAGAT RATED

From the folks behind Latin House, this counter-serve spot in Pinecrest serves signature and customizable burgers along with creative Mexican fare plus bottled beer and wine in straightforward digs done up with wooden panels and large bulb-light sign against the wall.



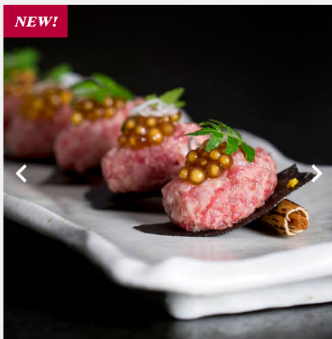
NEW!

JEZEBEL BAR + KITCHEN

Bar · South Beach · \$\$

ZAGAT RATED

South Beach's former Baccaro space is home to this cozy and colorful cocktail den pouring craft drinks tableside and serving elevated comfort food (think ahi tuna pizza and mini lobster tacos) into the wee hours. The funky, orange-hued space is outfitted with leather couches and multi-colored murals by local artists.



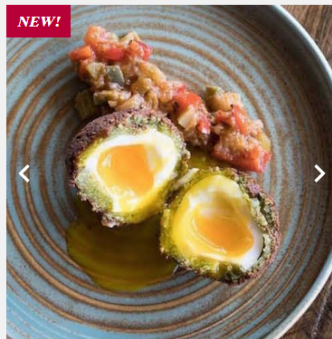
NEW!

ETARU HALLANDALE

Japanese · \$\$\$

ZAGAT RATED

In Hallandale, this contemporary Japanese spot comes courtesy of restaurateur Rainer Becker (Zuma) and serves robata-yaki (slow-grilled over charcoal) fare, sashimi and tempura, paired with Asian-inspired cocktails like cherry blossom martinis. The minimalist space sports natural woods and neutral tones, along with floor-to-ceiling glass doors and a landscaped patio overlooking the ocean.



NEW!

LUTUM

American · \$\$

ZAGAT RATED

From the team behind adjacent El Grito, this contemporary American restaurant in Sunset Harbour offers a Miami-inspired menu with items like falafel Scotch egg, seafood cavatelli, burgers and craft cocktails. Named after the Latin word for dirt, the laid-back space sports an earthy color scheme, exposed brick walls, dangling plants and a bar made by a local carpenter.



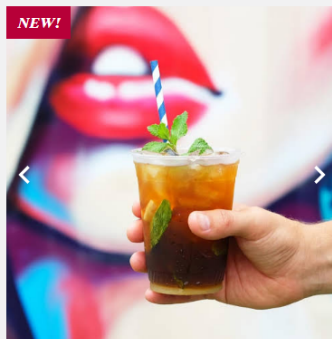
NEW!

VEZA SUR BREWING CO.

Brewery · Wynwood · \$\$

ZAGAT RATED

Latin America meets the West Coast at this Wynwood brewery from the folks behind Bogota Beer Company and Oregon's 10 Barrel Brewing Co. Over 18 beers are served on tap, along with Mexican-style micheladas, in a relaxed, Latin-inspired space with a terrace.



NEW!

BOX COFFEE

Coffee · Wynwood · \$\$

ZAGAT RATED


Set within a modified shipping container in Wynwood, this coffee joint offers mixology-inspired, cold brew 'mocktails' (think: mojito mint and ginger mule with rosemary), along with gourmet iced tea drinks and pastries in a colorful, al fresco space with picnic tables and a mural.

NEW!



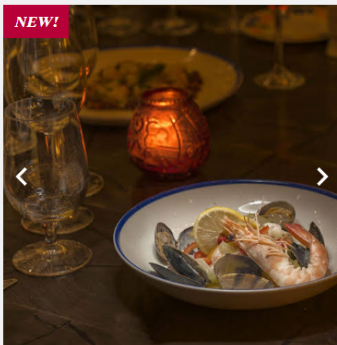
GAIJIN IZAKAYA BY CAKE

Japanese · Midtown · \$\$

 ZAGAT RATED


Chef Phuket Thongsodchaveondee (Cake Thai) helms the kitchen at this modern Japanese gastropub housed in the former The Gang space in Midtown, turning out traditional izakaya dishes like ramen, okonomiyaki (Japanese omelettes), and robata, as well as sake, beer and cocktails. The loftlike, industrial space boasts color-blocked chairs and blue washing machines converted into a sushi bar.

NEW!



MERCATO DELLA PESCHERIA ESPANOLA WAY

Italian · South Beach · \$\$\$

 ZAGAT RATED


Elevated pastas and seafood is what it's about at this upscale Italian at Española Way, an offshoot of the original in Las Vegas, also pouring wine, cocktails and craft beer. The busy, charming dining room is decked out with Euro-themed decor, intimate lighting and plush booths.

NEW!



CHANA THAI KITCHEN

\$\$

 ZAGAT RATED

An offshoot of a New York favorite, this casual South Miami eatery turns out traditional Thai fare (spring rolls, curries, green papaya salad, noodles) along with sushi, sashimi and Asian iced tea in simple, minimalist digs.

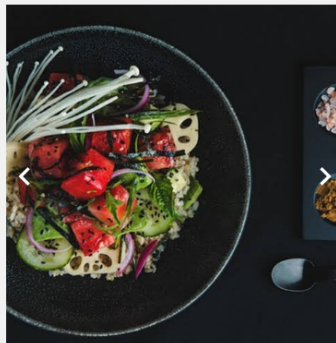


CRATE MIAMI

Vegetarian · Brickell Area · \$\$


 ZAGAT RATED

In Brickell, this vegetarian restaurant, bar and lounge from Anselmo Di Virgilio Hernandez (Baru and Tu Candela) shells out plant-based international fare in a vast, retro-contemporary space with a patio. The health-minded menu spotlights dishes like veggie burgers, jackfruit tacos and fried avocado burritos, all perfectly matched with craft cocktails poured into the wee hours.

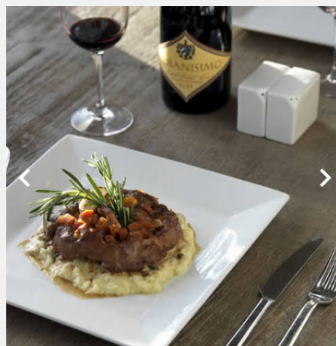


GLAM VEGAN

Vegan · Midtown · \$\$


 ZAGAT RATED

Innovative vegan grub (jackfruit-based al pastor tacos and sourdough flatbread with pear and cashew ricotta) is the draw at this hip counter-serve from Todd Erickson (Huahua's and Haven); set in Midtown, the minimalist, black-and-white room features pops of color, metallic furnishings and light woods.



OCIO CORAL GABLES

Colombian · \$\$\$

 ZAGAT RATED

Its name means "leisure" in Spanish, so naturally this intimate Italian spot with locations in Doral and Coral Gables offers a cozy, laid-back feel, along with classic cuisine from the Boot ranging from carpaccios and grilled meats, to pasta and homemade tarts, plus a thoughtful wine list with inexpensive options from around the world. The charming space is done up with leather booths, wooden furnishings, black and white artwork and floating "bird's nest" lamps.