

THE SOUTH FLORIDA EDITION

# Miami’s exceptional dining guide

*Seventeen tables, from Calle Ocho to Surfside.*

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NEIGHBORHOOD MAPS / DISH PHOTOGRAPHY / LIVE DINING LINKS

EDITOR'S NOTE

DINING & RELOCATION

# Where to eat in Miami

For a first night in Miami, you could cross the causeway for lobster Thermidor or stay on the mainland for croquetas and a live band on Calle Ocho. Both dinners tell you something about the city.

We built this guide for friends and clients who want to choose a neighborhood as thoughtfully as they choose a restaurant. The maps show which stops fit together. Each profile includes one dish to look for, a photograph, the address and direct dining links.



**Christopher Gabriel**

CHRISTOPHER'S LENS

For a special occasion, ask Ariete about its pressed duck. For an easier afternoon, split an Il Padrino in Coral Gables. For dinner after a day on the water, head to Brickell.

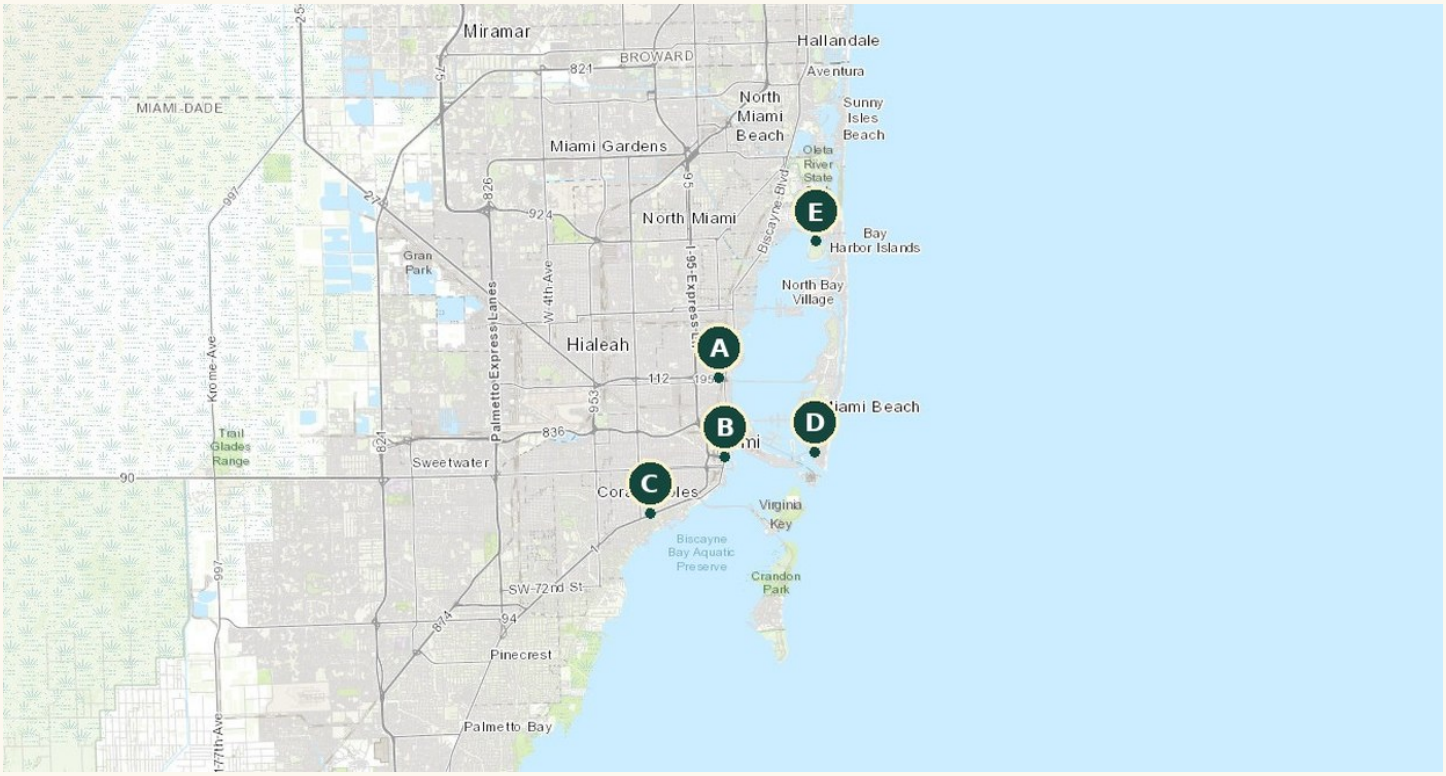
MICHELIN Stars refer to the 2026 Florida selection. James Beard entries identify the award category, year and recipient. The new-restaurant selections come from local reporting in November 2026. Menus change with the season.

**Open our Orlando dining guide**

CONTENTS & NAVIGATION

GREATER MIAMI

# Choose your neighborhood.




District centers A–E • Map: Esri, HERE, Garmin, Intermap, USGS, OpenStreetMap contributors


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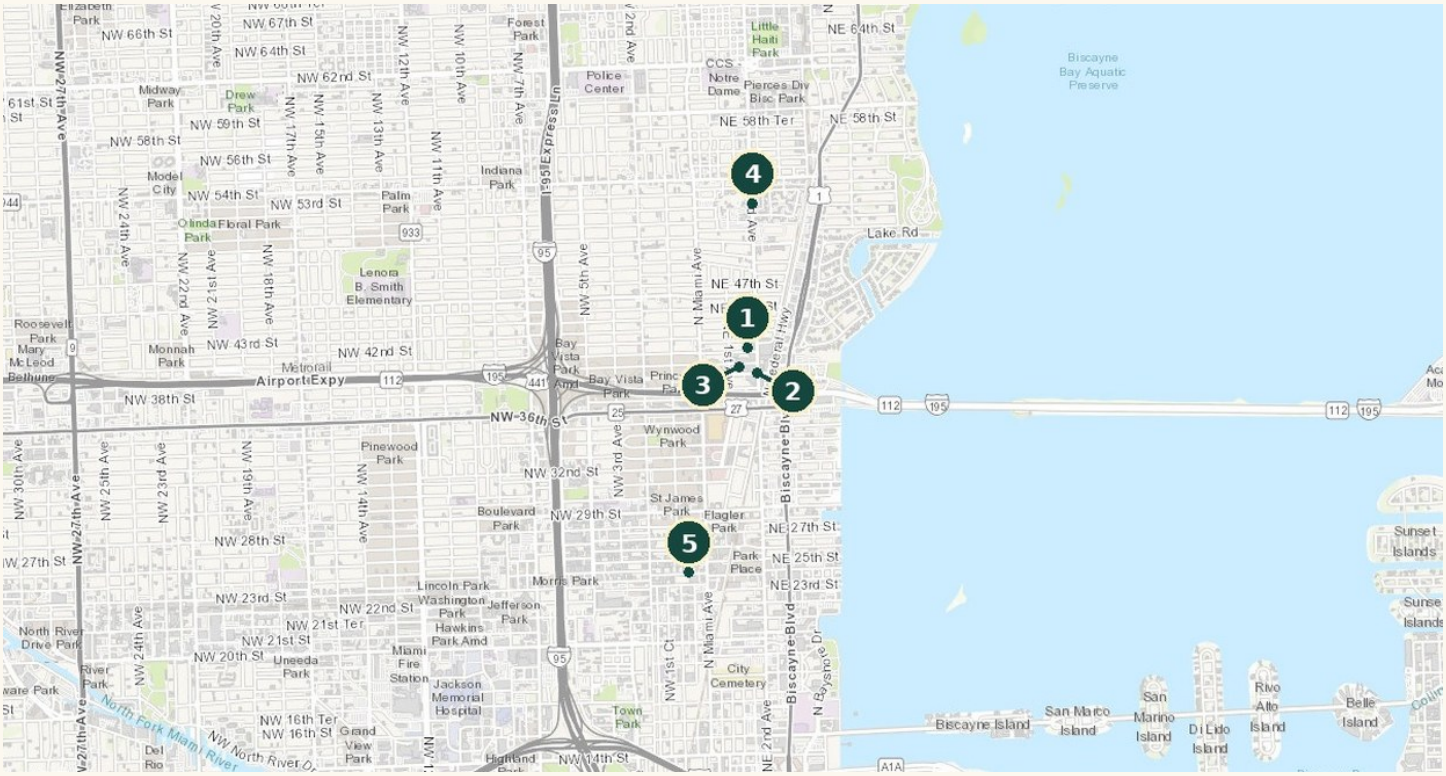

**Dining finder** **Recognition & sources**

DISTRICT A

NEIGHBORHOOD MAP

# The Design District & beyond

*Design District • Buena Vista • Wynwood*




Location pins are approximate • Map: Esri, HERE, Garmin, Intermap, USGS, OpenStreetMap contributors

Start among the galleries on NE 40th Street. Three of these tables sit within a few blocks of each other. Boia De is farther north, while Ghee takes the evening south into Wynwood.


**01** **L’Atelier de Joël Robuchon** p. 5

**02** **COTE Miami** p. 6

**03** **Michael’s Genuine Food & Drink** p. 7

**04** **Boia De** p. 8

**05** **Ghee Indian Kitchen** p. 9

DESIGN DISTRICT

TABLE 01

# L’Atelier de Joël Robuchon

*Modern French*

SPLURGE

**Two MICHELIN Stars • 2026**



Photo: L’Atelier de Joël Robuchon Miami

AT THE TABLE

## Les Poireaux

At the red-and-black counter, even a leek gets the close-up treatment. The restaurant photographs its wasabi-braised leeks in tight, pale-green spirals. Look for the same attention to detail in the seasonal tasting menu and the signature creations.

PLAN YOUR VISIT

Choose the counter for a view of the kitchen. The restaurant lists different à la carte availability on Saturdays.

**151 NE 41st St, Miami, FL 33137**

**Restaurant** **Menu & dining** **Open in Maps**

DESIGN DISTRICT

TABLE 02

# COTE Miami

*Korean steakhouse*

CELEBRATION

**One MICHELIN Star • 2026**



Photo: COTE Korean Steakhouse

AT THE TABLE

## The Butcher’s Feast

The grill in the middle of the table sets the pace. Staff sear successive cuts of beef as the banchan, bubbling stews and rice turn the meal into something closer to a shared Korean feast than a conventional steak dinner.

PLAN YOUR VISIT

Go with friends who want to share. The Miami location sits on NE 2nd Avenue.

**3900 NE 2nd Ave, Miami, FL 33137**

**Restaurant** **Menu & dining** **Open in Maps**

DESIGN DISTRICT

TABLE 03

# Michael’s Genuine Food & Drink

*Seasonal American*

MIDRANGE TO CELEBRATION

**Michael Schwartz • James Beard winner, Best Chef South, 2010**



Photo: The Infatuation

AT THE TABLE

## Crispy pork belly

The crackly edge of pork belly gives way to a soft center. Kimchi, peanuts and cilantro keep it bright. This Design District standby works equally well for a long lunch after gallery hopping or dinner built from a few shared plates.

PLAN YOUR VISIT

Book this for a mixed group. The kitchen offers a larger selection of à la carte choices than the nearby tasting counters.

**130 NE 40th St, Miami, FL 33137**

**Restaurant** **Menu & dining** **Open in Maps**

BUENA VISTA

TABLE 04

# Boia De

*Italian-inspired contemporary*

CELEBRATION

**One MICHELIN Star • 2026**




Photo: The Infatuation

AT THE TABLE

## Beef tartare and the sharing plates

Look for the neon exclamation mark in a neighborhood shopping strip. At the table, tonnato gives the beef tartare a savory lift while crispy capers and garlic-shallot crumble add crunch. Follow it with a pasta to share.

PLAN YOUR VISIT

Reserve ahead for the small dining room. Groups of two can sample several plates without committing to a tasting menu.

**5205 NE 2nd Ave, Miami, FL 33137**

**Restaurant** | **Menu & dining** | **Open in Maps**

WYNWOOD

TABLE 05

# Ghee Indian Kitchen

*Indian, farm-driven*

MIDRANGE TO CELEBRATION

**Ghee Indian Kitchen • James Beard semifinalist, Outstanding Restaurant, 2025**



Photo: Greater Miami Convention & Visitors Bureau

AT THE TABLE

## A table of curries, bread and rice

Chef Niven Patel’s connection to his Homestead farm runs through the menu. Start with vegetables, make room for a curry and use warm bread to catch the sauce. The photograph shows how well this kitchen lends itself to a shared table.

PLAN YOUR VISIT

Use the Wynwood menu and booking link. Ghee also operates a separate Dadeland restaurant.

**63 NW 24th St, Miami, FL 33127**

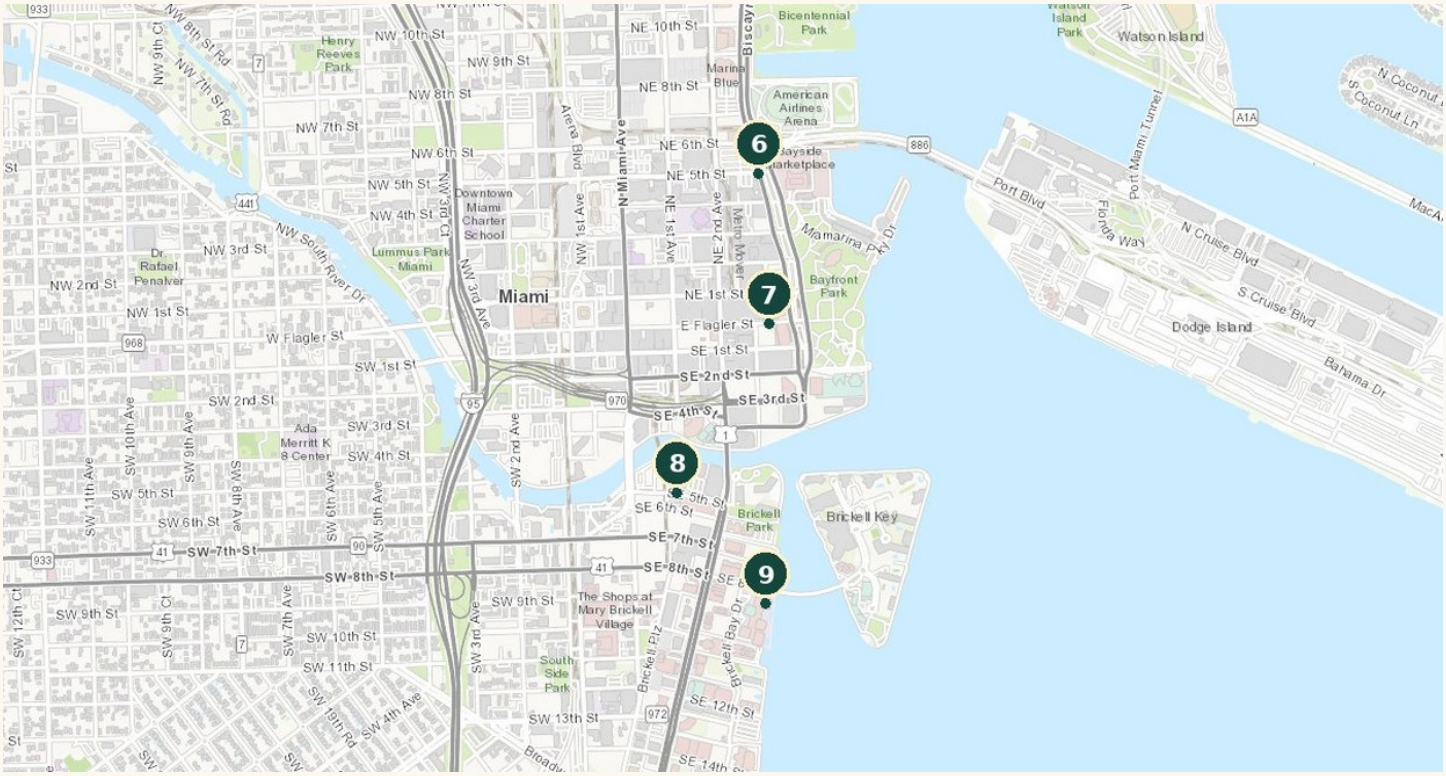
**Restaurant** **Menu & dining** **Open in Maps**

DISTRICT B

NEIGHBORHOOD MAP

# Downtown & Brickell

*Flagler Street • Miami River • Brickell Bay*




Location pins are approximate • Map: Esri, HERE, Garmin, Intermap, USGS, OpenStreetMap contributors

Pick the side of the river that suits the night. Phở Nam and ViceVersa sit downtown. Cross into Brickell for Elcielo's Colombian tasting menu or a later dinner at Sunkissed.


06 **ViceVersa** p. 11

07 **Phở Nam** p. 12

08 **Elcielo Miami** p. 13

09 **Sunkissed** p. 14

DOWNTOWN

TABLE 06

# ViceVersa

*Italian aperitivo bar & pizza*

MIDRANGE

**James Beard finalist • Best New Bar, 2025**



Photo: ViceVersa via Resy

AT THE TABLE

## Mortadella pizza

Inside the Elser Hotel, cold Negronis meet hot, blistered pizza. The mortadella pie pairs delicate folds of pork with creamy ricotta and pistachio. It is a reason to stay for dinner after the first aperitivo.

PLAN YOUR VISIT

An early drink and a split pizza make an easy downtown first stop. The entrance is in the hotel lobby.

**398 NE 5th St, Miami, FL 33132**

Restaurant | Menu & dining | Open in Maps

DOWNTOWN

TABLE 07

# Phở Nam

*Vietnamese*

MIDRANGE

**The Infatuation • Best New Restaurants in Miami, 2026**



Photo: Cleveland Jennings / The Infatuation

AT THE TABLE

## Phở and a Vietnamese sharing spread

The team behind Tâm Tâm brings the feel of a Saigon noodle shop to Flagler Street. Broth is the main event, but the table comes alive with herbs, dipping sauces and dishes to split. Leave space for tea or Vietnamese coffee.

PLAN YOUR VISIT

Try the house phở alongside a shared savory dish. Check the restaurant's current service hours before planning a lunch.

**270 E Flagler St, Miami, FL 33131**

**Restaurant** **Menu & dining** **Open in Maps**

BRICKELL

TABLE 08

# Elcielo Miami

*Colombian tasting menu*

SPLURGE

**One MICHELIN Star • 2026**



Photo: Greater Miami Convention & Visitors Bureau

AT THE TABLE

## Tree of Life bread

Yuca and queso fresco become a branching loaf perched on a sculptural stand. Pulling it apart is part of the service. The signature bread captures how this Colombian tasting room uses shape, texture and touch to tell its story.

PLAN YOUR VISIT

Book the Miami experience on the restaurant's site. The tasting menu is best as the main plan for the evening.

**31 SE 5th St, Miami, FL 33131**

**Restaurant** **Menu & dining** **Open in Maps**

BRICKELL

TABLE 09

# Sunkissed

*Miami seafood & supper club*

CELEBRATION

**The Infatuation • Best New Restaurants in Miami, 2026**



Photo: The Infatuation

AT THE TABLE

## Arroz con pollo

At the Four Ambassadors, dinner leans into Brickell’s supper-club side. Start with the raw bar, then order arroz con pollo for something warmer and more substantial. The contrast between seafood, chicken and rice is the fun of the menu.

PLAN YOUR VISIT

Go later for the nightlife feel or reserve an earlier table for conversation. Use the Brickell Bay Drive entrance.

**801 Brickell Bay Dr, Miami, FL 33131**

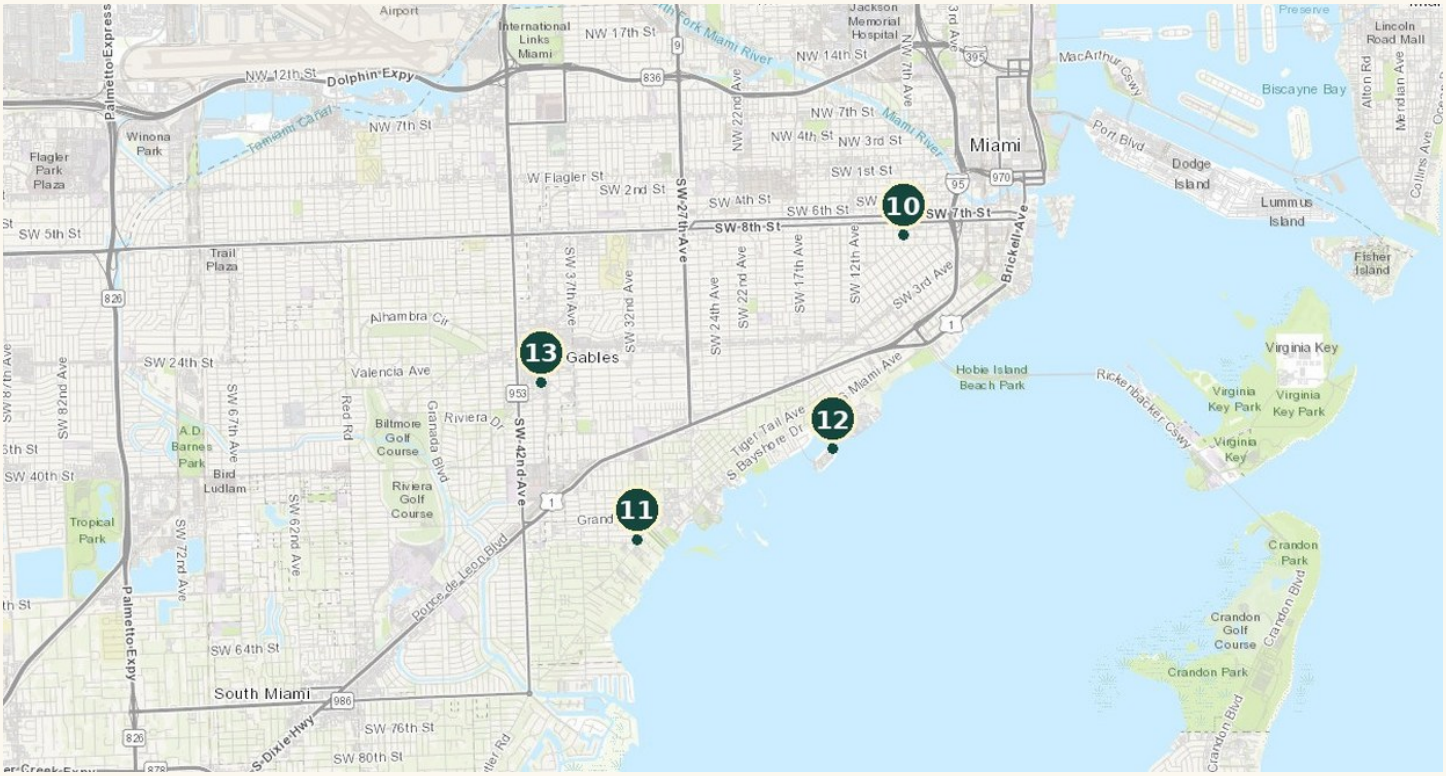
**Restaurant** **Menu & dining** **Open in Maps**

DISTRICT C

NEIGHBORHOOD MAP

# Calle Ocho to the Grove

*Little Havana • Coconut Grove • Coral Gables*




Location pins are approximate • Map: Esri, HERE, Garmin, Intermap, USGS, OpenStreetMap contributors

Calle Ocho brings the band. The Grove brings the duck press and an island dining room. Coral Gables makes the case for coming back at lunchtime. These are separate stops best linked by car.


10 **Café La Trova** p. 16

11 **Ariete** p. 17

12 **La Sponda** p. 18

13 **Frankie & Wally's** p. 19

LITTLE HAVANA

TABLE 10

# Café La Trova

*Cuban kitchen & live music*

MIDRANGE TO CELEBRATION

**James Beard semifinalist • Outstanding Bar, 2025**



Photo: Michael Pisarri / Café La Trova

AT THE TABLE

## Croquetas

On Calle Ocho, the cantineros and the band are as much a part of dinner as the kitchen. Order croquetas while the first drinks are being mixed. Their crisp shells and soft centers are a natural match for a cold daiquiri.

PLAN YOUR VISIT

Book for the music if that is the point of the evening. Ask about seating closer to or farther from the band.

**971 SW 8th St, Miami, FL 33130**

**Restaurant** | **Menu & dining** | **Open in Maps**

COCONUT GROVE

TABLE 11

# Ariete

*Cuban-American & French*

SPLURGE

**One MICHELIN Star • 2026 • Michael Beltran, 2026 James Beard Best Chef South semifinalist**



Photo: Ariete

AT THE TABLE

## Canard à la presse

A duck press is an uncommon sight, even in fine dining. Here the tableside ritual meets roasted calabaza tamal and duck-fricassée pastelitos. It is a particularly Miami way to eat a very French dish.

PLAN YOUR VISIT

The pressed duck is a limited-availability large-format order. Ask about it when reserving.

**3540 Main Hwy, Miami, FL 33133**

**Restaurant** **Menu & dining** **Open in Maps**

GROVE ISLE

TABLE 12

# La Sponda

*Coastal Italian grill*

SPLURGE

**The Infatuation • Best New Restaurants in Miami, 2026**



Photo: The Infatuation

AT THE TABLE

## Grilled venison filet

Grove Isle lends this dining room a long waterfront horizon. The grill deserves equal billing. Venison comes with celery root, wild mushrooms and a dark jus; branzino with olives and tomatoes takes the meal in a lighter direction.

PLAN YOUR VISIT

Enter Grove Isle via its causeway. A reservation near sunset makes the most of the setting.

**4 Grove Isle Dr, Miami, FL 33133**

**Restaurant** **Menu & dining** **Open in Maps**

CORAL GABLES

TABLE 13

# Frankie & Wally’s

*New York–style sandwich shop*

CASUAL

**The Infatuation • No. 1 new Miami restaurant, 2026**



Photo: The Infatuation

AT THE TABLE

## Il Padrino

Mortadella, salami and ham give this sandwich its heft. Provolone, cherry peppers and a splash of oil and vinegar finish the job. This is the lunch pick for someone who wants to eat very well without dressing for dinner.

PLAN YOUR VISIT

Order at the counter or use the shop’s online ordering link. Ask for hot or sweet cherry peppers.

**216 Palermo Ave, Coral Gables, FL 33134**

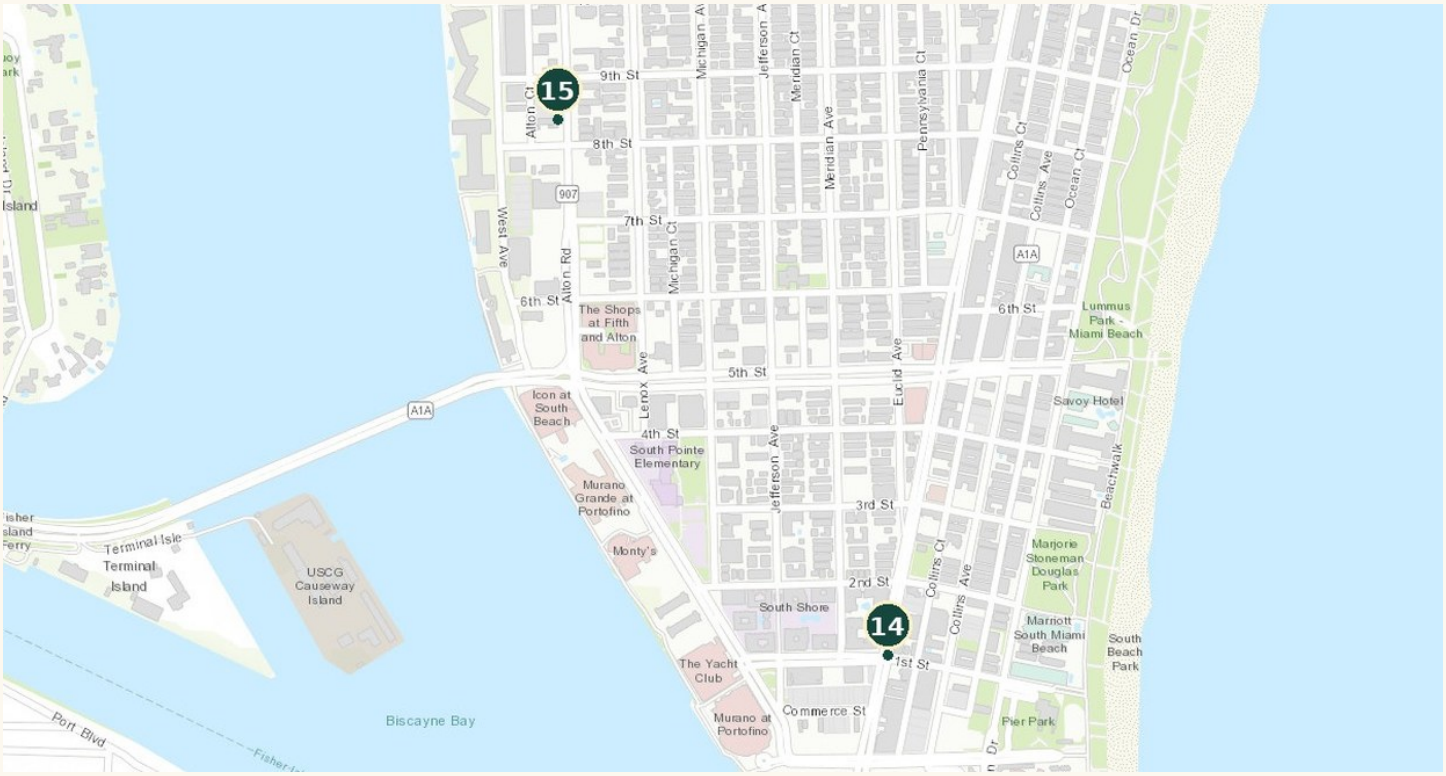
Restaurant | Menu & dining | Open in Maps

DISTRICT D

NEIGHBORHOOD MAP

# South Beach

*South of Fifth • Alton Road*




Location pins are approximate • Map: Esri, HERE, Garmin, Intermap, USGS, OpenStreetMap contributors

Washington Avenue near South Pointe and the quieter residential stretch of Alton Road offer two different evenings. Choose the tasting counter mood at Stubborn Seed or settle into handmade pasta at Macchialina.

14 **Stubborn Seed** p. 21

15 **Macchialina** p. 22

SOUTH OF FIFTH

TABLE 14

# Stubborn Seed

*Contemporary American*

SPLURGE

**One MICHELIN Star • 2026**



Photo: Stubborn Seed

AT THE TABLE

## Crunchy truffle bravas

Jeremy Ford’s kitchen gives potatoes a fine-dining turn. The bravas bring together crisp edges, garlic crumbs, pepitas and aged Parmesan. Compare that concentrated little plate with a full progression from the tasting menu.

PLAN YOUR VISIT

Check the Miami Beach menu when booking. Tasting and à la carte options have separate listings.

**101 Washington Ave, Miami Beach, FL 33139**

**Restaurant** **Menu & dining** **Open in Maps**

SOUTH BEACH

TABLE 15

# Macchialina

*Italian trattoria*

MIDRANGE TO CELEBRATION

**James Beard semifinalist • Outstanding Wine and Other Beverages Program, 2025**



Photo: Greater Miami Convention & Visitors Bureau

AT THE TABLE

## Handmade filled pasta

The house photographs its ravioli before they hit the water, when the careful folds and pinched edges are easiest to see. Choose a filled pasta when offered and ask for an Italian wine from a grape you have never tried.

PLAN YOUR VISIT

Use the current 810 Alton Road address. The wine program makes this a good choice for a leisurely dinner.

**810 Alton Rd, Miami Beach, FL 33139**

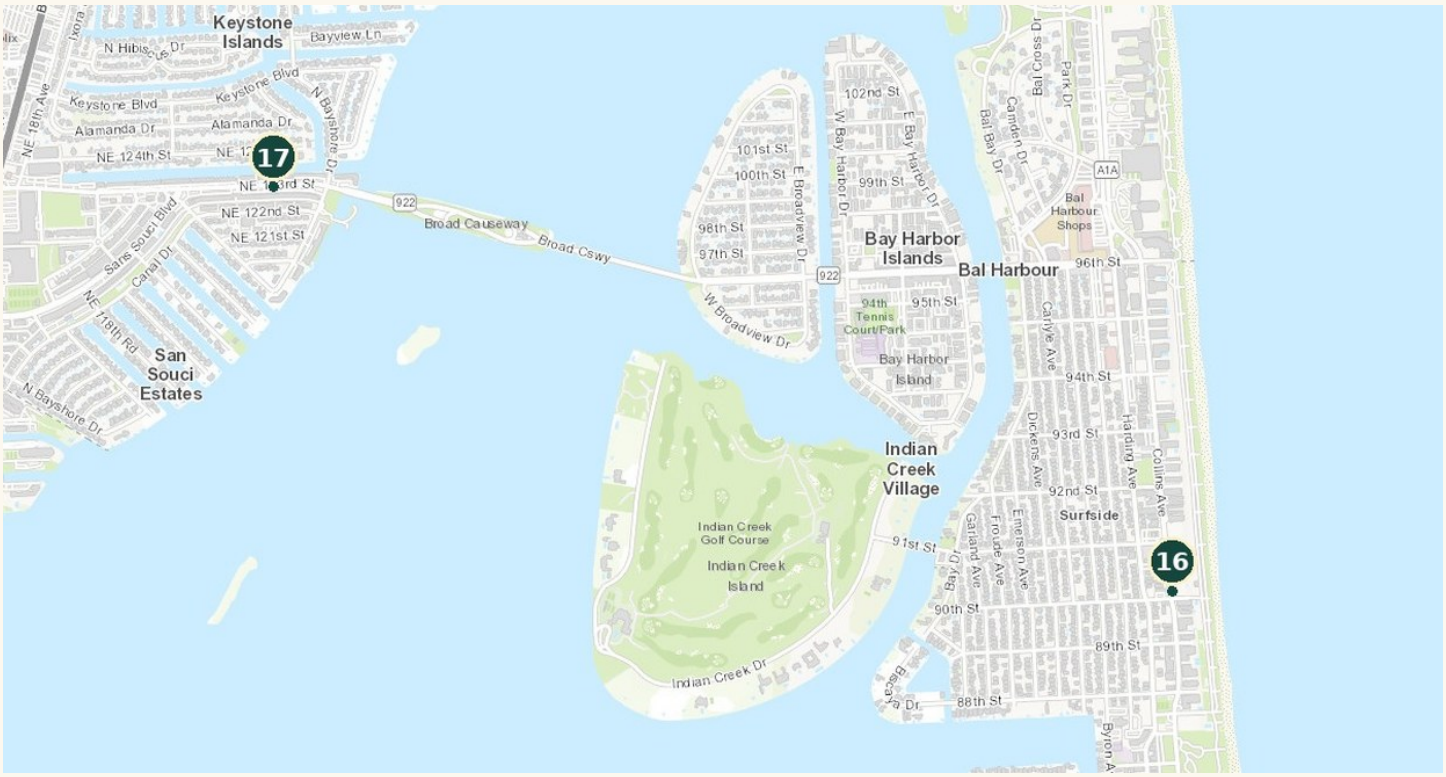
Restaurant | Menu & dining | Open in Maps

DISTRICT E

NEIGHBORHOOD MAP

# Surfside & North Miami

*Collins Avenue • Broad Causeway corridor*




Location pins are approximate • Map: Esri, HERE, Garmin, Intermap, USGS, OpenStreetMap contributors

The Surf Club faces the ocean side of this route. Mutra sits inland on NE 123rd Street. Allow time for the bay crossing if you are coming from Miami Beach.

16 **The Surf Club Restaurant** p. 24

17 **Mutra** p. 25

SURFSIDE

TABLE 16

# The Surf Club Restaurant

*Continental classics*

SPLURGE

**One MICHELIN Star • 2026**



Photo: The Surf Club Restaurant

AT THE TABLE

## Lobster Thermidor

Thomas Keller’s Surfside dining room gives classic continental cooking its old-school stage. Lobster Thermidor is the draw here: rich, carefully presented shellfish that suits an unhurried evening and a glass of white Burgundy.

PLAN YOUR VISIT

Book The Surf Club Restaurant by name. The Four Seasons property has multiple dining venues.

**9011 Collins Ave, Surfside, FL 33154**

**Restaurant** **Menu & dining** **Open in Maps**

NORTH MIAMI

TABLE 17

# Mutra

*Kosher Middle Eastern*

CELEBRATION

**One MICHELIN Star • newly awarded in 2026**



Photo: Virginia Otazo / The Infatuation

AT THE TABLE

## 1 Perfect Falafel

Chef Raz Shabtai turns a familiar street-food bite into a composed plate. The large falafel croquette sits with tahi-amba, Israeli salad and za’atar. Start there, then consider the pull-apart kubaneh bread.

PLAN YOUR VISIT

The restaurant specifies adults only and cashless service. Check operating days when reserving.

**2188 NE 123rd St, North Miami, FL 33181**

**Restaurant** **Menu & dining** **Open in Maps**

QUICK COMPARISON

DINING FINDER

# Find a table by mood.

Tap a restaurant for its photograph, dish and booking details. Price bands describe the style of meal and exclude tax, drinks and service.

| | | | |
|---|---|---|---|
| 01 | **L’Atelier de Joël Robuchon** | Modern French | Splurge |
| 02 | **COTE Miami** | Korean steakhouse | Celebration |
| 03 | **Michael’s Genuine Food & Drink** | Seasonal American | Midrange to celebration |
| 04 | **Boia De** | Italian-inspired contemporary | Celebration |
| 05 | **Ghee Indian Kitchen** | Indian, farm-driven | Midrange to celebration |
| 06 | **ViceVersa** | Italian aperitivo bar & pizza | Midrange |
| 07 | **Phở Nam** | Vietnamese | Midrange |
| 08 | **Elcielo Miami** | Colombian tasting menu | Splurge |
| 09 | **Sunkissed** | Miami seafood & supper club | Celebration |
| 10 | **Café La Trova** | Cuban kitchen & live music | Midrange to celebration |
| 11 | **Ariete** | Cuban-American & French | Splurge |
| 12 | **La Sponda** | Coastal Italian grill | Splurge |
| 13 | **Frankie & Wally’s** | New York–style sandwich shop | Casual |
| 14 | **Stubborn Seed** | Contemporary American | Splurge |
| 15 | **Macchialina** | Italian trattoria | Midrange to celebration |
| 16 | **The Surf Club Restaurant** | Continental classics | Splurge |
| 17 | **Mutra** | Kosher Middle Eastern | Celebration |

EDITORIAL NOTES

DISTINCTIONS & SOURCES

# How to read this guide

## MICHELIN Stars

The Stars belong to the named restaurant and location. L’Atelier has two in the 2026 Florida selection. Each other starred entry is identified on its own page.

**2026 Florida Star list**

## James Beard recognition

A winning chef, a finalist bar and a semifinalist restaurant carry different distinctions. Each profile names the recipient, category, year and stage.

**Miami awards overview**

## The new tables

Phở Nam, Sunkissed, La Sponda and Frankie & Wally’s appeared in The Infatuation’s November 2026 list. Their inclusion here reflects that dated editorial selection.

**Miami’s best new restaurants**

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PHOTOGRAPHY & CARTOGRAPHY

Each restaurant photograph is credited on its page. Images show a documented preparation or a restaurant spread. Availability may vary. The neighborhood maps use Esri World Topographic Map tiles with OpenStreetMap and other contributing sources. Address buttons open a name-and-address search for the individual restaurant.

**Meet the team**

# Find your Florida neighborhood.

From a condo overlooking Biscayne Bay to a home near Orlando’s best neighborhood restaurants, the right address shapes how you spend your day. Tell us where you like to eat, work and spend your weekends.

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