

New Openings to Close Out the Year

Written by Geoffrey Anderson Jr. and Dianne Rubin, BT Contributors
November 2017

Food news we know you can use

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With Miami Spice finally over and 2018 almost here, you'd think that South Florida's food scene would show signs of slowing down until the New Year. Instead, things are picking up, much to the benefit of businesses and diners. This momentum is most evident in the recent rash of openings across the city.

OPENINGS

Ghee Indian Kitchen (3620 NE 2nd Ave., 786-636-6122), which opened to much fanfare in Dadeland earlier this year, quietly took over the former Cypress Tavern space in the Design District last month. This second location ensures that Miamians are never be too far away from chef Niven Patel's Vadouvan lamb chops, chicken tikka masala, and crispy cauliflower.

Joining Ghee in the Design District is **Roberta's Pizza** (3801 NE 1st Ave.) from New York. The Brooklyn staple has popped up at the Jungle Plaza, where visitors can get the Famous Original (caciocavallo cheese, Parmigiano, oregano, chili flakes) and other signature pizzas by the slice or by the pie. Roberta's Pizza isn't the first New York pizza place to make the trek down to the 305. Wynwood's

Pizza Tropical (176

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NW 24th St., 855-732-8992), the Upper Eastside's

Paulie Gee's

(8001 Biscayne Blvd., 786-558-8315), and Miami Beach's

Artichoke Basille's Pizza

(1222 16th St., 786-975-2580) have already been filling stomachs for months.

Speaking of pizza, another beloved South Florida eatery recently expanded its footprint. **Mister O1**

(2315 N. Miami Ave., 786-991-9343), the once-secret Miami Beach pizza joint, has set up shop in Wynwood, giving guests one more opportunity to enjoy their favorite star-shaped pizzas. The signature Star Luca hasn't gone anywhere, so be sure to order that delicious mix of ricotta cheese, spicy salami, mozzarella, and San Marzano sauce. This is the third outpost for the restaurant, which also has a location in Brickell.

Further south, **DIRT** (900 S. Miami Ave. #125, 786-235-8033) has brought its healthy fast-casual fare from Miami Beach to Mary Brickell Village. The eatery's mainland menu features staples like the Dirty Steak + Cheese -- a healthy-ish take on a cheesesteak -- as well as seasonal bowls. It's joined by NY import **The Craftsman** (900 S. Miami Ave. #135, 305-400-8226), which has temporarily taken over the Brother Jimmy's space a few doors down. The new bar is hard at work mixing up whiskey cocktails and pushing out an assortment of small bites like avocado toast and sandwiches. The popup is expected to last through next year (at least).

Those who'd rather drink their calories have plenty of new Miami-based options, too. **Bousa Brewing Co.**

(7235 NE 4th Ave., 786-510-5244) in Little River debuted its taproom shortly after Hurricane Irma ravaged South Florida. The craft brewery is serving up bar bites like choripanes (chorizo sandwiches) and hosts a Sunday brunch for weekend warriors. A little further south,

Veza Sur Brewing Co.'s

(55 NW 25th St., 786-362-6300) draft beers have been flowing freely to help customers wash down Baja Bao's tasty barbecue pork and carnitas buns; the Wynwood brewery and food truck partnership has been driving crowds in droves.

Soon, food fans will have even more dining choices to satisfy their hunger. **Aventura Mall** (19501 Biscayne Blvd., 305-935-1110), which has been undergoing a multimillion-dollar expansion, is scheduled to welcome customers into its new wing this month. Once it's fully open, the expansion will be home to such vendors as California's

Blue Bottle Coffee

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Pubbelly Sushi

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CVI.CHE 105

, and more.

Following closely behind is **La Centrale** (701 S. Miami Ave.), the long-awaited Italian food hall. The Brickell City Centre tenant will start operating in December, taking guests on a culinary journey over three floors. The first floor will offer patrons a wide selection of Italian goods for cooking at home, while the second floor will house the property's many restaurants. The third floor will feature a cooking school and various resources for wine enthusiasts.

CLOSINGS

While most of last month's restaurant news was positive, October did have one unfortunate surprise: the closure of **Cake Thai** in Wynwood. The restaurant shuttered after less than a year in business; thankfully, the original location in the Upper Eastside remains open. Wynwood customers who don't want to make that trek can visit chef Phuket Thongsodchareondee's other neighborhood restaurant, **Gaijin Izakaya by Cake** (3500 N. Miami Ave., 305-456-3207), for maki and other Japanese fare.

Geoffrey Anderson Jr. and Dianne Rubin are co-founders of Miami Food Pug, an award-winning South Florida food blog that fuses the couple's love of dogs and food.

Send us your tips and alerts: restaurants@biscaynetimes.com

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