

Indulge In A New Restaurant & Farm-Market Concept In The Heart Of Coconut Grove

By: Robert Lovi



Indulge in gourmet pleasures at the reimagined CocoWalk's new restaurant and market concept, Narbona.

[CocoWalk](#), a 150,000-square-foot open-air lifestyle center anchoring Coconut Grove's commercial area in Miami, has announced the highly awaited inauguration of Narbona Restaurant & Farm Market, a family-owned, epicurean specialty market and restaurant founded in Uruguay in 1909.

The concept mixes organic ingredients from its farms to create a one-of-a-kind farm-to-table dining experience and a retail component where consumers can buy farm-raised products to enjoy at home. The 8,253-square-foot specialty market and café is located on the ground floor of CocoWalk and offers a butcher shop, bakery, and curated retail market with a wide selection of gourmet cheeses, craft beers, wines, and coffees - all produced on its farms in South America.



Narbona, which specializes in handcrafted and artisanal products, makes its own dulce de leche, gelatos, and yogurts. The 200-seat café, which faces the plaza, features a spacious indoor and outdoor eating space where visitors may have breakfast, brunch, lunch, and supper while sipping handcrafted drinks. Group dinners and gatherings can be held in Narbona's private room for those looking for a more intimate atmosphere. The market, heaven for enophiles and cheese lovers, also conducts a variety of tastings where guests may indulge and try different wines, coffees, and specialty cheeses.



"Although our dream began in Uruguay, we are thrilled to open in the heart of Coconut Grove because it's an established neighborhood that places great emphasis on a healthy and organic lifestyle, which perfectly aligns with the freshly grown produce and high-quality, specialty foods we serve," said Jerónimo Canton, owner of Narbona. "Our main goal is to share our family's way of life, which is to find the perfect pairing for each moment, offering sensory experiences that last a lifetime. We believe our arrival to CocoWalk comes at an ideal time as the destination continues to attract locals and visitors back to the center Grove."

The ambiance at Narbona revolves around treating customers like neighbors and offering them superior customer care as they select and sample high-quality products from the market's dining menu. The brand's wines, cheeses, yogurts, olive oil, and pastas, which embody the spirit of authentic farm-to-table eating, are prepared using locally sourced, fresh

ingredients from Narbona's Winery and Farm in Uruguay, merging technology, experience, and tradition.



Narbona's extensive menu starters include Galician-style octopus, traditional homemade empanadas, and hamachi tiradito. The menu also features brick oven-cooked Uruguayan pizzas and freshly prepared pasta such as spinach and potato gnocchi. Organic half chicken with house salad and French fries, Entraita (12oz prime skirt steak with sweet baked potato and chimichurri sauce), Cowboy 22oz steak with roasted potatoes, and Branzino with grilled veggies and gremolata dip are among the signature dishes. Customers are advised to reserve room for Narbona's freshly created desserts, which include gelatos, crepes filled with its characteristic artisanal dulce de leche, and the renowned baked meringue-based Pavlova Narbona.



The Narbona at CocoWalk site is the concept's second location in South Florida. Following the success of its original site in Key Biscayne, the restaurant is expanding throughout South Florida, with new locations planned for Wynwood and Boca Raton. For additional information, visit the [website](#).