

MiamiCurated

Quality Food, Fashion, Culture & Travel

Food

June's Hot Bites: No Menu, Exclusive Collabs, Openings, & Apple Pastelitos!

June 16, 2025 | Karen Escalera

Results of a survey on favorite dining times in Miami versus nationally; the no menu restaurant; exclusive dinner series collabs; a “first”, a lunch special at Bellini; a new steakhouse for the Grove; the apple pastelito; and new openings, all in Eating News for June, 2025.

Uchi Miami, Wynwood's home for a nontraditional take on elevated Japanese cuisine, is kicking off the season with the first installments of its 2025 Summer Dinner Series, an exclusive dining experience featuring intimate, ticketed dinners in collaboration with talented local chefs.

On Monday, July 14 there's Executive Chef Niven Patel of the Michelin-recognized **Ghee Indian Kitchen** for a special blend of South and East Asian flavors. Ghee puts contemporary spins on traditional fare, much like Uchi. Further dates include collaborations with Executive Chef Braden Chong of **Mimi Chinese** on August 11 and Chef de Cuisine Trevor Zwaan of **Fluke** on September 8.

Reservations are required and can be made through **SevenRooms**. Tickets are \$195 per person, plus tax and gratuity. For additional information, please visit uchi.uchirestaurants.com/miami/ Uchi Miami, 252 NW 25th St.

Miami, FL 33127

San Lorenzo, the “No Menu” restaurant, is a first for Miami. It's from 84 Magic Hospitality who thrives on innovation, having launched **Cotoletta** earlier this year in Coconut Grove, a big success with its concept of one main course, antipasti, and sides for two for \$80 (see my earlier writeup <https://www.miamicurated.com/food/miami-restaurant-reviews/>). At the

waterfront San Lorenzo in Little River, dishes are revealed upon arrival. The only question guests have to answer is “carne” (meat) or “pesce” (fish). Here, too, there’s a prix fixe for two with a main course, a round of antipasti, sides, and bread for \$140. The reason for this approach? “The deliberately narrow menu is meticulously curated to ensure the highest standards of quality and flavor.” The entrée choices change every few months, though one of the options is always a rotating whole grilled catch of the day with house fries or a salad. As the price would imply, it’s a little fancier than its relative, with starched white linen tablecloths, a bouquet of fresh flowers and waiters looking like they came out of a restaurant in Italy with their handsome white uniforms. Indoor seating is offered for 44 along with a standup bar and outdoors waterside with dim candle lighting. Wines, all from Italy, are reasonably priced, a glass starting at \$14 and bottles at \$50, and all spirits at \$17. Desserts are \$12. Reservations are exclusively offered by phone (786)828-7136. 628 NE 78th Street. It’s open for dinner Wednesday through Sunday from 6 p.m. to 11 p.m. Valet is \$15. Find out more on their instagram account, [click here](#).

To those of you regulars who bemoaned the closing of OTL, the vibrant, design-forward café in the Miami Design District, it has officially reopened this time inside the The Moore in the heart of the Design District. Out to Lunch, is back as a go-to for high-quality coffee, fresh pastries, and its airy, minimalist aesthetic.

The menu at the new OTL location brings back many of its signature favorites, including the *Egg & Cheese Sandwich* with brioche and tomato aioli, a classic *Bagel & Lox* with a spicy twist, and the ever-popular *Avocado Toast* topped with pickled onions and chili flakes. Guests can also enjoy *French Toast* with mascarpone and maple syrup, a nourishing *Chia Coconut Pudding* with seasonal fruit, and a variety of fresh pastries, including buttery croissants and chocolate croissants.

The Moore is located at 4040 NE 2nd Ave, Miami, FL 33137. For more information visit www.mooremiami.com

The popular New York import, French style **Maman** known for its cult-favorite pastries, and **TikTok-viral lattes**, is expanding its Miami presence with a brand-new café on Brickell Avenue. The space is South of France-inspired, with custom toile-printed espresso machines, vintage furnishings, imported

tiles, a Lalo kids play area, and charming design touches throughout. There's also a private event space with beer and wine offerings.

It's offering exclusive Brickell-only opening specials you'll want to be first to try.

Brickell-Only Opening Specials:

- Guava Mint Iced Matcha: A shaken guava mint lemonade topped with cold-frothed matcha and fresh mint (sm \$7.50 / lg \$8.50)
- Guava Beignet: A fluffy, sugar-dusted homemade beignet filled with guava jam (\$6)

830 Brickell Plaza (official address: 98 SE 8 St), Miami, FL 33131

Contactless pickup & delivery via the Maman app

From French pastry to Cuban treats. I'm not a big one for pastelitos, but this caught my attention. **Vicky Bakery** has its latest limited-edition pastelito flavor: the Apple Pastelito – a warm, spiced take on the beloved Cuban classic. Featuring a chopped apple, cinnamon, and spice filling, this pastelito is baked in Vicky's signature puff pastry and finished with a royal icing drizzle. Perfect for beach days or backyard bbqs.

It's a limited-time offering available from now through July 31 at all 20 Vicky Bakery locations, and a delicious nod to both comfort food and Cuban tradition.

The Buenos Aires cult favorite **Niño Gordo** has officially landed in Wynwood, bringing its high-energy style and bold culinary identity to Miami for its first international outpost. Created by Germán Sitz and Pedro Peña, the award-winning concept first rose to fame for fusing Asian flavors with Argentine grilling techniques. In Miami, that fusion evolves—blending those same Asian influences with the bold, tropical flavors of South Florida for a menu that's vibrant, fresh, and distinctly local.

Signature items include the famed Katsu Sando, and reimagined creations including the *Cauliflower Karaage* with Grapes, Cashews and Fresh Herbs; *Duck (Peking-Style)* with Cucumber, Daikon, Carrot, Bok Choy; and *Hamachi* with Bell Pepper, Enoki, Cucumber and Nori.

Beyond the immersive dining room—where anime graphics meet retro-futuristic edge—Dekotora, a hidden cocktail den inspired by Japan's

flamboyantly decorated trucks, ups the ante with theatrical drinks and a Japanese-inspired raw bar. Overseen by nationally renowned beverage consultant Christine Wiseman, the beverage programs at both Niño Gordo and Dekatora channel the restaurant's irreverent energy.

Niño Gordo and Dekatora are open for dinner Wednesday through Sunday from 6pm through midnight at 112 NW 28th St. Reservations via OpenTable or 786.889.8093.

Light Bites:

Thanks to a reader for this story leadAccording to data from dining reservation app Resy shared with Axios, Miami's favorite times for dining out is 7 p.m to 10 p.m. The least favorite times are 5 p.m. to 7 p.m. On the other hand, nationally, favorite times are 5 p.m. to 7 p.m. Bottom line, want to snag a reservation at a hot spot, go early. Plus, it's likely to be quieter, before 8 p.m. when the music often kicks in at higher volume.

Julia & Henry's, the four story food hall in downtown Miami, has a new addition, a flea market featuring fashion, jewelry, and beauty products on the third floor. The food vendors are now on the first two floors. The fourth floor is the restaurant of Massimo Botura, Torno Subito. The flea market is open daily except Monday.

Now open on Grand Avenue, **Chop Steakhouse & Bar**— a sister restaurant to Moxies— Chop brings a traditional steakhouse experience to the heart of the Grove. Under the leadership of Executive Chef Stephen Clark, the restaurant features an extensive menu of classic steakhouse offerings such as Prime Rib, Top Sirloin, New York Strip, along with seafood, vegetable, and pasta options. It's open seven days a week from 11 a.m. and also offers happy hour. 3015 Grand Avenue, Coconut Grove

One of my picks for a celebration lunch, **Bellini**, the Italian rooftop restaurant perched atop the **Mr. C Miami – Coconut Grove** is offering a new three course business lunch menu, Monday – Saturday for \$45 per person. From the minds of Ignazio and Maggio Cipriani, a fourth-generation hotelier family, Bellini's authentic Italian cuisine brings a contemporary edge to much-loved traditional favorites, as well as features classic Cipriani dishes. Full menu [here](#), Mr. C Hotel, 2988 McFarlane Road, Miami.

The Miami Herald reported that the new Whole Foods opening this month in Edgewater will feature products from Florida growers, bakers and providers. Bravo! The 53,400 square foot store is at 2910 Biscayne Boulevard. Opening date is June 26. For the opening at 9 a.m on the 26th customers can enjoy free coffee, breakfast treats from Zakt he Baker and more. In the afternoon enjoy comp gelato pops. Store hours are 7:30 a.m. to 10 p.m.

South Florida based [Gioia Hospitality Group](#) and [Fabio Trabocchi Restaurants](#) announced today that the Management and Licensing Agreement for Fiola Miami will reach its successful conclusion as of June 30, 2025. Gioia Hospitality will continue to operate the restaurant as Daniel's Steakhouse – Miami with an opening date of August 2025, following a refurbishment. Here's a [link to the review](#) I did on Daniel's in Fort Lauderdale in case you missed it.

Lots of restaurant activity these days in Fort Lauderdale. The latest news – Amal, known for its delicious Lebanese cuisine in Coconut Grove, will be opening an outpost on Las Olas Boulevard later this year. For my review of Amal, [click here](#).

Seems like steakhouses are back with a vengeance. One of the latest is [BH Prime in the St. Regis Bal Harbour](#) which turned its burger spot into the classic steakhouse. BH Prime features steaks, seafood, raw bar, a caviar program in partnership with Petrossian and of course burgers. It's open daily from 4:30 p.m.