

MIAMI LIVING

Say Cheese, Miami! 10 Must-Try Spots for National Cheese Day!

Whether it's melted, shredded, aged, or fried, cheese has a way of making just about everything better. In honor of National Cheese Day, we're highlighting some of the best spots in Miami where cheese plays a starring role. From loaded nachos and baked pastas to curated cheese boards and sizzling saganaki, these restaurants know how to do cheese right.

Casa Tua Cucina

Part gourmet food hall, part Italian daydream, Casa Tua Cucina serves dishes that put cheese front and center. From handmade pastas in creamy sauces to pizzas bubbling with fresh mozzarella straight from the brick oven, it's a carb-lover's paradise with just the right amount of decadence.

Agave Bandido

Agave Bandido doesn't hold back when it comes to bold flavors or cheese pulls. Their Queso Fundido, served bubbling hot in a cast iron skillet with chorizo and warm tortillas, is a scene-stealer worth celebrating. Don't leave without trying their street corn; the cotija cheese alone makes it worth the trip.

Mister O1 Extraordinary Pizza

Your go-to for comfort food classics, Mister O1 hits every cheesy note— with a selection of cheeses alongside their signature pizzas. Enjoy Fior di latte mozzarella, burrata, and calzones. Beyond pizzas, they also offer a variety of appetizers and pasta, making it a great destination for cheese lovers and enthusiasts!

Chèvre

A tucked-away gem for true cheese lovers, Chèvre is a curated cheese shop and tasting room all in one. You can build your own board from rare and regional cheeses or trust the cheesemonger to surprise you. Perfect for those who want to celebrate the holiday with a little sophistication and a lot of cheese. Do not forget the Camembert Cheesecake!

Casa España

Casa España brings classic Spanish dishes to life, and the cheese is no afterthought. The Manchego-stuffed croquetas are crispy on the outside and creamy within, and their Spanish cheese boards—often paired with jamón ibérico and quince paste—are a dreamy prelude to dinner.

Brimstone Woodfire Grill

From steaks to seafood, Brimstone knows how to bring the flavor—but it's their five-cheese mac that quietly steals the show. Creamy, rich, and baked to golden perfection, it's the side dish that deserves main character status. Pro tip: pair it with one of their wood-fired flatbreads, generously topped with mozzarella and parmesan.

DOYA

Cheese plays a quiet but powerful role on DOYA's menu, where Mediterranean flavors reign supreme. Don't skip the saganaki—pan-seared cheese finished with lemon—or the whipped feta with honey and thyme. It's the kind of menu where the cheese dishes are small but unforgettable.

Misha's Cupcakes

A local favorite, Misha's Cupcakes is a go-to spot with a sweet twist! Known for their cream cheese frosting, Misha's features it on popular flavors like red velvet, carrot cake, and guava, making these cupcakes a simple way to enjoy a little cheese in dessert form.

Lime Fresh Mexican Grill

At Lime, cheese is layered into every corner of the menu—think loaded nachos, tacos with melted jack, and of course, their addictive queso dip. It's fast, fresh, and full of that nostalgic comfort that only hot, melty cheese can bring.

Magie Wine Bar

At Magie, cheese is the main event. Build your own board from their fridge, snack on truffle pecorino hand pies, or go for the "Girl Dinner"—a grilled cheese, charcuterie plate, and a bottle of wine. It's casual, cozy, and perfect for a low-key cheese celebration.

Meraki Greek Bistro

This downtown favorite keeps things classic with their saganaki—flaming Greek cheese that’s salty, golden, and dramatic. For something cooler, try the spanakopita, where feta is folded into spinach-stuffed phyllo perfection.

Fuddruckers

Build-your-own burgers and a nacho cheese pump—Fuddruckers doesn’t take itself too seriously, and neither should you. Add gooey cheddar, pepper jack, or even top your fries with melted cheese and bacon. It’s fast-casual cheese fun at its best.

Village Tavern

Village Tavern keeps things classic with creamy spinach & cheese dip and flatbreads topped with melty fontina. Whether you're popping in for happy hour or a full meal, there’s always something cheesy worth sharing.

The Cheese Course

The Cheese Course is a European-style bistro and cheese market that brings the taste of tradition to South Florida with locations in Doral, Pinecrest, Plantation and Weston offering a variety of artisanal cheeses from around the world, along with a menu featuring sandwiches, salad, soups and cheese courses. Whether dining in or ordering for delivery, The Cheese Course provides a refined experience for cheese lovers!

Cheesecake Factory

Beyond its legendary lineup of over 30 cheesecake flavors, their Fried Macaroni and Cheese appetizer is pure genius—crispy golden shells filled with molten cheese, served over marinara sauce. It's comfort food taken to the next level, and exactly what National Cheese Day calls for.