



Miami Spice, the finest summer cuisine at affordable prices

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Miami – With a record number of 243 selected restaurants, the Miami Spice program kicks off on Aug. 1, faithful to its promise of the providing the finest summer cuisine at reasonable prices, an offer that for two months attracts thousands of tourists and local residents.

Miami Spice begins its 15th year with a tidal wave of restaurants (in 2015 there were 181) ready to raise spirits and rev up diners' appetites with truly succulent fare.

Each establishment has worked up a menu of three dishes at a fixed price of \$23 for lunch and \$39 for dinner, to make this a unique and highly successful event thanks to the variety of seductive dishes being served up.

Almost all the world's ethnicities are on the menus during Miami Spice. So many classic and innovative flavors, so many spicy, pungent and subtle aromas, all waiting to be savored and enjoyed.

Sponsored by the Greater Miami Convention & Visitors Bureau, or GMCVB, the program, which winds up next Sept. 30, has become one of South Florida's most successful gastronomic events.

Among the almost obligatory stops are steakhouses like Michael Mina's Stripsteak at the Hotel Fontainebleau in Miami Beach with its irresistible cuts of marinated, grilled and slightly smoked Black Angus beef

Steak-lovers will also flock to Graziano's, BLT Prime, Morton's, Bourbon Steakhouse, Red the Steakhouse and Wolfgang's Steakhouse.

Ingredients and creativity are fundamental to the dishes of Brazilian chef Victor Santos at Tuyo, a restaurant on the eighth floor of the building where the Miami Culinary Institute is located.

For Miami Spice, Santos offers kitchen treats "from the four corners of the planet, but with fresh local ingredients and a Latino touch."

Berkshire pork chops and sea bass with a coulis of corn and Mexican mole are among the high points on the Tuyo menu.

Such a humble, everyday dish as spaghetti with tomato sauce and basil becomes something like a World Heritage Dish at Scarpetta restaurant in Miami Beach, where the homemade pasta is made from an old recipe and the tomato sauce gives off the incomparable aroma of its slow, sweet maturing process.

Then there's true spirit of classic Italian cuisine in such dishes as "branzino" (sea bass) with a garnish of roasted eggplant, at Spasso in Coconut Grove.

Not to be forgotten are restaurants with the imprint of Spain, both contemporary and traditional, like Barceloneta, Jose Andres's The Bazaar, Belmont Spanish Restaurant and Bulla Gastrobar, together with a list that is a mosaic of the best cuisine from Hispano-America: Los Fuegos, Cantina la Veinte, Cvi.che 105, Rosa Mexicano, Tuyo, Toro Toro, Novecento, Graziano's, Casabe 305, Jaguar Ceviche and more.

Also outstanding is the refined Cantonese fare at Hakkasan in Miami Beach.

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