

# Miami's 15 Essential Hotel Restaurants

And they aren't just for tourists



In Miami, one of the world's top vacation meccas, there exists no shortage of hotels to accommodate the influx of travelers seeking accommodations and the increasing number of locals choosing to "staycation" in paradise. Fortunately, a plethora of exceptional hotel restaurants have sprung up over the past ten years, allowing guests to experience an elevated dining experience without having to leave the comfort of their hotel.

From internationally renowned chefs, such as **Daniel Boulud**, **Jose Andres**, **Paul Qui** and **Gaston Acurio** to Miami outposts of nationally and internationally acclaimed restaurants such as **Zuma**, **LT Seafood and Steak**, **Byblos** and **Cecconi's**, hotel restaurants are a quintessential part of Miami's evolving elevated dining scene listed in order from north to south.

## **13** Bazaar Mar by José Andrés

José Andrés' first seafood-centric Bazaar concept, Bazaar Mar, in the trendy SLS Brickell serves creative seafood dishes in a modern, nautical-themed space designed by Philippe Stark. The bounty of the sea dominates the menu, with a seasonal emphasis on Miami and the Caribbean. Standouts include Croquetas de Bacalao (codfish croquettes), ceviches, an extensive raw bar and the California "Funnel Cake" seaweed funnel cake, avocado, blue crab, tobiko, mayo, and cucumber. The restaurant reflects Andrés' larger-than-life personality and the menu includes dishes inspired by his motherland including Gambas al Ajillo (sautéed shrimp) and Puntillitas Fritas (baby squid and piparra peppers), which are simply fried just like in southern Spain.



Bazaar Mar | Giovanni Gutierrez

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