



Time Out Market is coming to Miami: Line-up of the city's most celebrated chefs and restaurateurs bringing the best of the city under one roof

Miami will soon be home to a truly unique food and cultural market as Time Out Market is set to open in February 2019. Located at 1601 Drexel Avenue, just off Miami Beach's famed Lincoln Road, Time Out Market Miami will bring the best of the city together under one roof: its best food, drinks and cultural experiences—based on editorial curation.

[Time Out Market Miami](#) will feature across 17,500 sq ft a curated mix of 17 kitchens, three bars, an art space and a demonstration kitchen, representing the city's most celebrated and much-loved chefs and restaurateurs, cocktails from award-winning mixologists and stunning artworks by rising talent. It will showcase the people who make Miami the vibrant city it is and consistently create the best of what the city has to offer.

The following impressive line-up of chefs and restaurateurs joining Time Out Market Miami has been revealed, offering an incredible range of local high-quality food, affordable and accessible for all—together, they will bring Miami's exciting food scene to Time Out Market:

- **Norman Van Aken:** James Beard Award winning Chef Norman Van Aken is best known for introducing 'fusion' into the lexicon of modern cookery and is considered to be the founding father of New World Cuisine. At Time Out Market Miami—his first foray into a food and cultural market—he will present his K'West concept, featuring a menu that delivers the remarkable taste of South Florida and the Keys. The menu will feature his *Ceviche of Gulf Shrimp with Charred Peppers & Chillies in 'Salsa of Life'*; *Rhum & Pepper Painted Fish with Mango Mojo and Mariquitas*; *BBQ Duck Meat Balls with Boniato Mash*, and in homage to his long-time home of Key West, *Bahama Village-Style Key Lime Pie*. One of Miami's top culinary masters, Van Aken has a vast list of accolades. He is the only Florida chef inducted into the prestigious James Beard Foundation's list of 'Who's Who of Food & Beverage' (2003) and is also the recipient of their 'Best Chef Southeast' (1997) award. He has been nominated four additional times by the Foundation for his culinary excellence; has penned six cookbooks and a memoir; and in 2016 was inducted into the MenuMasters Hall of Fame alongside Jacques Pépin and Wolfgang Puck.
- **Antonio Bachour:** Recipient of the 2018 'Best Pastry Chef Award' at the Best Chef Awards in Milan, Italy, Antonio Bachour will satisfy every sweet tooth at Time Out Market Miami, serving patisserie and confections that are equally as delectable as they are beautifully artistic masterpieces. Born in Puerto Rico, he developed a passion for his craft in his family's bakery before moving to Miami Beach in 2000. He has worked in some of the city's most prestigious kitchens, receiving a small army of awards and earning some of the highest culinary honors. His dedication, creativity and meticulous approach has earned him a reputation as one of the greatest pastry chefs in the world.
- **Jeremy Ford:** The critically acclaimed winner of 'Top Chef Season 13' will add to his existing repertoire with his interpretation of Korean flavors at Time Out Market Miami. Diners can expect nothing less than exceptional, artistic dishes and intense, delicious flavors known from his celebrated *Stubborn Seed* in Miami South Beach. Jeremy's career has taken him through haute cuisine, Michelin starred kitchens and being chef de cuisine at Jean-Georges Vongerichten's Matador Room—a wealth of experience he now combines masterfully with his coolness and 'badass cooking' to create deeply crave-able food. Think *Krun-chi Chicken—Korean-style Fried Chicken with Kimchi and a Buttery Furikake Dusted Potato Roll* which might appear on the menu.

- **Michael Beltran:** Miami born and bred, Michael Beltran has garnered regional and national acclaim, including a 'Chef of the Year' nomination and 'Restaurant of the Year' for *Ariete* which he turned into a city destination in no time. He will present *Leña*, an all wood burning concept at Time Out Market Miami, with a menu featuring *Smoked Short Rib with Grilled Escarole*, *Smoked Half Chicken with Grilled Fennel and Orange* and sharing dishes on the weekends. A classically trained chef who has honed his skills under Miami legends such as Michael Schwartz and Norman Van Aken, Michael Beltran is now known for preparing classics using local, seasonal produce.
- **Giorgio Rapicavoli:** The incredibly talented Giorgio Rapicavoli will offer guests at Time Out Market Miami a taste of the artfully presented dishes that made his restaurant, *Eating House*, an instant success and local favorite since it opened in 2012 (when he was only 26). Long-time fans will also be eager to sample his latest inventions comprised of Italian dishes that take inspiration from his family roots, as well as from his time spent cooking at the University of Gastronomic Sciences in Italy. Dishes served at Time Out Market will include *Pasta Carbonara*, *Oyster Mushroom Anticucho* and *Cauliflower Elote*. Giorgio's list of accolades includes the prestigious *Forbes* '30 Under 30' for food list, a James Beard Award nomination for 'Rising Star Chef' and he took home the top prize on the Food Network's show *Chopped*.
- **Alberto Cabrera:** Miami native, but Cuban to the core, Alberto Cabrera will bring his traditional Cuban cuisine with American influences to Time Out Market. As with everything he does, his cooking at Time Out Market Miami's *The Local Cuban* will be inspired by time spent in the kitchen with his family as a child and by his career in the kitchens of some of Miami's top chefs and his own restaurants like much loved *Bread + Butter*. Alberto has long been a force on Miami's dining scene with his creations often celebrated amongst the city's best dishes and in Time Out Market, he plans to serve up his award-winning *Cuban Sandwich*, *Media Noche Croquetas*, and other mouth-watering dishes.
- **Coyo Taco:** Miami's trendy taqueria founded by Alan Drummond and Sven Vogtland and helmed by Chef Scott Linqvist, one of the country's most acclaimed chefs in Mexican cuisine, will have a presence in Time Out Market and serve Tacos made with locally sourced vegetables and seafood, humanely raised meats and made-to-order Tortillas from a real tortillera.
- **KUSH:** *KUSH* is an edgy, integrity-driven restaurant concept best known for its epicurean, American cuisine based on locally sourced ingredients which will also be offered in Time Out Market. Matt Kuscher, who helms this award-winning concept, is a third-generation restaurateur and creator of five unique concepts in Miami, a connoisseur of craft beer, local art, and food made from scratch.
- **33 Kitchen:** Named 'Best Peruvian Restaurant in Miami' in 2016, at Time Out Market *33 Kitchen* will serve diners Peruvian-inspired dishes that combine modern techniques with pristine ingredients. *Tuna Tiradito*, *Ceviche de Corvina* and *Crispy Octopus* are just some of the delights Sebastian Fernandez plans to offer.
- **Salt & Brine:** Christian and Dominica Plotczyk, who redefined Miami's oyster scene with *Ella's Oyster Bar*, will introduce *Salt & Brine* at Time Out Market Miami. This raw bar will be fun, not traditional—it will feature a curated list of oysters, brought in fresh each day and shucked in front of the guests, making the enhancements the star of the show. Oysters can be topped with *Miso Ponzu*, *Yuzu Mignonette*, *Atomic Cocktail Sauce*, *Hot Winter Melon Spice*, *Wasabi Tobiko* and more. In addition to the oysters, the Salt & Brine menu will include *Lobster Rolls*, *Crab Buns* and *Shrimp Cocktails*.
- **Love Life Cafe:** Partners in both love and life, Veronica Menin and Diego Tosoni will bring their plant-based *Love Life Cafe* to Time Out Market Miami. With a passion to run a conscious business that makes a difference in the world, they opened Love Life Cafe in 2015. It is all about clean and fresh food without sacrificing a delicious, indulgent dining experience full of flavor. At Time Out Market, the couple will feature their best-selling and much-loved dishes including salads, smoothies and their award-winning veggie burger.

- **Azucar:** Suzy Batlle went from full-time banker to creator of Miami’s legendary creamery *Azucar* in the heart of Little Havana. Now, the Queen of Cuban ice cream will bring the city’s most talked about shop to Time Out Market Miami, serving her most popular flavors, including the trademarked *Abuela Maria* with vanilla, guava, cream cheese and Maria crackers. Taking after her grandmother, who prided herself on inventing unique flavors using the region’s exotic fruits, Suzy will also create new custom flavors for Time Out Market to surprise her loyal fans and new visitors.
- **Phuc Yea:** Partners Chef Cesar Zapata and Aniece Meinhold will bring their beloved Viet-Cajun spot *Phuc Yea* to Time Out Market Miami. The restaurant’s unique spin on traditional Asian blends Vietnamese cuisine and New Orleans’ style Cajun fare to bring forth something truly unique. *Phuc Yea* has grown a devout local following from its humble beginnings as Miami’s first pop-up restaurant in 2011, and later opening a permanent location in MiMo, one of the city’s up-and-coming neighborhoods. At Time Out Market, the duo will present dishes such as *Pho Mi Sobe served with Hanoi Lemongrass Chicken*, *Buns with Salt n Peppa Crispy Tofu* and *Texas Style Smoked Brisket*.
- **Wabi Sabi by Shuji:** *Wabi Sabi by Shuji* is named after the Japanese philosophy centered on accepting the imperfection in beauty. Chef Shuji Hiyakawa, who grew up inside his father’s Udon noodle shop in Japan, is now introducing to Miami the most authentic, yet simple Japanese sushi bowls. At Time Out Market Miami, Chef Shuji will compress his three decades’ worth of experience in Japanese fine dining into five signature dishes focused on quality and flawless execution. Diners will be able to customize their experience, with the option to select various bases and sauces.
- **Miami Smokers:** An urban smokehouse started by Andres Barrientos and James Bowers, *Miami Smokers* will be debuting its first Charcuterie Bar at Time Out Market Miami. The space will be dedicated to serving a selection of *Whole Hog Cured Meats*.
- **Stephen’s Deli:** *Stephen’s Deli* is a spin-off of *Stephen’s Delicatessen*—Miami’s oldest and only New York style deli in the area, in operation since 1954—which Matt Kuscher took over in 2017 and which he will bring to Time Out Market Miami. It will be Matt’s second locale at the market.

Didier Souillat, CEO of Time Out Market, said:

“We are dedicated to making Time Out Market Miami a must-visit destination for food and culture lovers. Miami is an incredibly vibrant, diverse city and has been cementing its place on the culinary map and in the art world for several years now. That’s why we are incredibly proud to open with such an impressive, unmatched line-up of hugely talented chefs and restaurateurs representing the very best of the city. They are all recognized and loved by locals and are sure to attract visitors to this city.

“Time Out Market is unlike anything else—it is a food and cultural market based on editorial curation. Enabling chefs to experiment with new ideas and concepts, giving local talent an opportunity to showcase their skills and creativity is at the heart of everything we do. It is truly exciting to bring new culinary and cultural experiences to this neighborhood and to give people another fantastic reason to come to Miami South Beach.”

For fifty years, Time Out editors have been writing about the best food, drink and cultural experiences to help people make the most of the city; today, a global team of local expert journalists is curating the best things to do in 315 cities in 58 countries across websites, magazines, social media, live events and now also Time Out Market.

In 2014, the editorial team behind Time Out Lisbon turned a historic market building in the city into Time Out Market Lisbon, the world’s first food and cultural market based wholly on editorial curation. Today, it is the most popular attraction in the country with 3.6 million visitors in 2017. In 2019, this successful format will expand globally with new Time Out Markets opening in Miami, New York, Boston, Chicago and Montreal.

The previously unused site that will be home to Time Out Market Miami will have lots of natural light and a very modern design, perfectly reflective of Miami Beach and the iconic Time Out brand. After exploring and sampling a variety of dishes—served on chinaware with flatware—from the surrounding kitchens, family and friends come together to enjoy their meals at communal tables in the center of Time Out Market. The average food check per person for dinner will be approximately \$20 and cocktails will be available from \$13.

With a focus on supporting local businesses and suppliers, a close connection with the city and community is at the heart of the Time Out Market philosophy; as with its existing location in Lisbon, it is expected that the market in Miami will bring significant employment across a wide range of skills, broader benefits and a new audience to the area.

Didier Souillat, CEO of Time Out Market, added:

“Time Out Market is unlike other food halls as it is about the democratization of fine dining. Our passion is to make high-quality fine dining affordable and accessible for all. With our curated mix of the best of the city we will offer both locals and visitors a completely new culinary and cultural experience. We can’t wait to open Time Out Market in Miami and bring this wonderful format to other cities around the world soon too.

“With rising costs, operating restaurants and trying out new concepts can be challenging for chefs and therefore we are dedicated to supporting local talent and innovation: without having to invest their own money, established chefs can try out new ideas in our demonstration kitchen and up-and-coming talent will get the opportunity to showcase their skills and creativity. All in front of a huge audience in Time Out Market and Time Out’s global audience across its digital, social and print channels.”

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Notes to editors

For more information please contact: PR@timeoutmarket.com

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About Time Out Market

[Time Out Market](#) is bringing the best of the city together under one roof: its best restaurants, bars and cultural experiences, based on the editorial curation Time Out has always been known for. The world’s first food and cultural market experience based wholly on editorial curation, Time Out Market captures decades of local knowledge, independent reviews and expert opinions. Everything that is being offered in Time Out Market must have been reviewed with four or five stars, and not one star less, by independent Time Out journalists. The first Time Out Market opened in 2014 in a historic market hall in Lisbon and quickly turned into a huge success. This unique format, which is all about making high-quality fine food affordable and accessible for all, is now coming to other great cities around the world. In 2019, new Time Out Markets are set to open in Miami, New York, Boston, Chicago and Montreal—all featuring the cities’ best and most celebrated chefs, restaurateurs, drinks and cultural experiences.

Time Out Market is part of [Time Out Group plc](#), the leading global media and entertainment business that inspires and enables people to make the most of the city. Time Out launched in London in 1968 to help people explore the exciting new urban cultures that had started up all over the city. Today, Time Out curates the best things to do in 315 cities in 58 countries. If you want to know about food, bars, attractions, art, culture, shopping, nightlife and travel, then Time Out is your social companion. Through powerful content, top-quality curation, enabling technology and exceptional experiences, Time Out helps people discover, book and share what the world’s cities have to offer.