



MS. CHEEZIOUS AND LA GRINGA TOSTADERIA JOIN TIME OUT MARKET MIAMI'S CELEBRATED CULINARY LINEUP

Miami – September 30, 2019: Time Out Market Miami, the food and cultural market based on editorial curation, announces two additions to its impressive culinary mix. Joining some of the city's most acclaimed chefs and much-loved restaurateurs is **Chef Miguel Angelo Gomez Navarro** with his concept, **La Gringa Tostaderia**, and South Florida favorite **Ms. Cheezious**.

Beginning October 1, **La Gringa Tostaderia** will move into the demo kitchen for six months. **Chef Miguel Angelo Gomez Navarro**, better known as "Fish," most recently served as the Chef de cuisine of PEZ restaurant in Downtown Miami. At Time Out Market Miami, he will offer guests a one-of-a-kind culinary experience with his bold-flavored dishes of Mexican cuisine that draw from his heritage and upbringing in Tijuana and Mexico City. The menu includes savory dishes such as *Blue Crab Tostadas with morita mayo, blue crab ceviche, mixed green pickled red onions and jalapeño ash; Shredded Beef Chalupas with cotija cheese; Slow Cooked Lamb with banana leaves, and a salsa borracha (chiles and beer) served with a side of corn tortillas.*

Beloved South Florida favorite **Ms. Cheezious** will join Time Out Market Miami on October 8. Known as one of the first food trucks on the streets of Miami since 2010, the popular grilled cheese concept entered the South Florida culinary landscape to rave reviews, which led to its first brick-and-mortar location in the historic MiMo District. Ms. Cheezious at Time Out Market will be the first time the nearly 10-year old brand brings its culinary footprint to Miami Beach. The masterminds behind the concept are co-founders **Chef Brian** and **Fatima Mullins**, and **Christian Dickens**, who will be serving the best of their award-winning menu of gooey and cheesy grilled cheese sandwiches in an array of mouth-watering varieties, such as *Smoked Turkey, served with fontina cheese, rosemary honey on toasted sourdough bread and BBQ Pulled Pork with sharp cheddar on Texas toast.* Side dishes on the menu include a warm *Tomato Bisque, Creamy Gouda Mac N Cheese* and their *kettle fried potato chips and slow-roasted onion dip.*

Didier Souillat, CEO of Time Out Market, commented: *"We are dedicated to showcasing what's best in Miami right now and so we regularly offer our guests something new to give them another great reason to keep coming back. We are excited to welcome La Gringa Tostaderia and Ms. Cheezious to Time Out Market Miami. Both will further enhance the dining experience - I know their delicious and exciting food is something our guests will love."*

To select Miami's outstanding culinary talent, local Time Out editors test and taste the city's best food and then invite only the very best chefs and restaurateurs to join Time Out Market. The result of this curation is a stellar culinary mix, offering guests a diverse range of local cuisines – affordable and accessible.

Located at 1601 Drexel Avenue in Miami Beach, Time Out Market Miami offers food from 18 of the city's most outstanding chefs from James Beard Award to *Top Chef* winners, plus three bars with a curated beverage program. There is also a demonstration kitchen that up-and-coming chefs and established culinary geniuses can take over for a short residency to test new concepts or simply enjoy the experience of being part of the market. The demo kitchen is the market's only counter-side seating offering guests a front-row experience of the exceptional culinary techniques performed by the chefs and their teams.

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About Time Out Market

Time Out Market brings the best of the city under one roof: its best chefs, drinks and cultural experiences. The world's first food and cultural market 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 tested and tasted and finally selected 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 with 3.9 million visitors in 2018. This unique format, which is all about making high-quality fine food affordable and accessible, is now coming to other great cities around the world as the company is rolling out Time Out Market globally. Time Out Market Miami opened in May 2019, followed in the same month by Time Out Market New York and in June 2019 by Time Out Market Boston; new Time Out Markets are also set to open in Chicago and Montreal this year. Dubai will follow in 2020, London-Waterloo in 2021 and Prague in 2022 (the sites in Montreal, Dubai and Prague are the Group's first management agreements) – all featuring the cities' best and most celebrated chefs, restaurateurs, drinks and cultural experiences.

Time Out Market is part of Time Out Group plc, a global media and leisure business that inspires and enables people to explore and enjoy the best the city. Time Out launched in London in 1968 with a magazine to help people discover the exciting new urban cultures that had started up all over the city. Today, the Group's digital and physical presence comprises websites, mobile, magazines, Live Events and Time Out Markets. Across these platforms Time Out distributes its curated content - written by professional journalists – around the best food, drink, music, theatre, art, travel and entertainment across 327 cities and in 58 countries. Time Out, listed on AIM, is headquartered in the United Kingdom.