

Hot this month Tour de France, exotic escape rooms, Comic-Con couture, garlic goodies

American Airlines 

JULY 2018

# American Way



## Altered

*From YouTube oddity to Ocean's 8 co-star: Awkwafina's complicated rise to stardom*

## ego

**"I want to use the senses to create emotional peaks"**

CHEF JUAN MANUEL BARRIENTOS ON MIAMI'S FOOD SCENE

## Cowboys of the Caribbean

HOW ST. LUCIA FELL IN LOVE WITH COUNTRY MUSIC

## BRIGHT LIGHTS, SMALL VENUES

THE MINI-BAR BOOM OF ADELAIDE'S LANEWAYS DISTRICT



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# SPICE



The world is in love with South American cuisine. But you don't have to go there to see what all the fuss is about. South Florida, it turns out, has more than its share of fine South American chefs

Tomahawk steak with chimichurri and criolla sauce. Below: The dining room features a chandelier that flickers when lightning flashes in Buenos Aires



# LOS FUEGOS

## FLAMING STAR

Fire made Francis Mallmann famous. With nine restaurants around the world, the Argentine chef is regarded as a master of the asado, the classic Patagonian method of grilling meat over an open flame. Invented by Pampas gauchos in the 19th century, the practice traditionally involved skewering food on a metal frame and grilling it outdoors over a slow-burning fire. While such a primal technique may seem out of place in one of Miami Beach's more resplendent dining rooms, Mallmann's Los Fuegos restaurant exudes the theatricality and passion inherent in the style.

A native of Patagonia, Mallmann grew up in an intellectual family. After pursuing a music career in California, he returned home to his roots, studying the culinary techniques of his native country. Now, after a memorable episode of Netflix's *Chef's Table*, he has become an international ambassador for Argentine style. "I saw the power of taking our culture to Miami."

As the flagship restaurant of the exuberant Faena Hotel—itsself the center of the \$550 million Faena District on Mid Beach—Los Fuegos is suitably eye-popping, with crimson carpeting, leopard-print upholstery and a massive circular chandelier >





that flickers when lightning flashes 4,400 miles away in Buenos Aires. Despite the extravagance, however, fire is still the star.

“Asado is the classic way to cook with your family and friends, and the center of the gathering is always the fire,” says chef de cuisine Cristian Menendez. “It is the soul of Mallmann’s cuisine: It’s about using fire to get different flavors and aromas. We use many techniques, such as cooking with the flame, the embers, the ashes or the smoke.”

To that end, Mallmann has installed a hanging grill for slow cooking, a cast iron *plancha*, which gives a nice crust to seafood and vegetables, and a traditional grill, which imparts a characteristic smoky flavor. Nearby, an 11-by-3-foot wood-burning oven—custom-built in Texas to Mallmann’s design—dispenses breads, pizzas, local fish and a cornucopia of meats, from rib eyes and lamb chops to skirt steaks and sausages. Fusing Mallmann’s many methods of cooking, the oven—dubbed “the piano”—is the only one of its kind in an urban setting.

Curious guests can sidle up to an outdoor counter to watch the kitchen’s choreographed bustle: “It’s an authentic experience for our diners,” Menendez says. “They enjoy the contrast of elegance and ruggedness.”

**“My restaurants hold a torch that represents the heart of South America.”**

Francis Mallmann

# QUINTO

## URUGUAYAN CHARMS

Some of the most celebrated grilled meat, fish and vegetable dishes in the Southern Hemisphere can be found in a wooden seaside shack in the village of José Ignacio on Uruguay’s Atlantic coast. The digs might be unassuming, but Parador La Huella, which sits at No. 22 on Latin America’s 50 Best Restaurant’s list, is a sensation.

The restaurant’s second outpost, Quinto La Huella, opened two years ago on the fifth floor of the sleek East, Miami hotel. The location might seem a world away from the original eatery, but its co-owners—Martín Pittaluga, Gustavo Barbero and Guzmán Artagaveytia—have gone to extreme lengths to ensure that the rustic charms of their beach shack are “duplicated but not diluted.”

The *parrilla*, a traditional open-flame grill, is so crucial to their mission that the team flew in the designer who built the Uruguayan grill to oversee the construction in Miami, resulting in the 12-foot-by-4-foot grill, which can handle up to 12 whole fish and 30 steaks at once. They’ve also brought in battered, years-old skillets and pans from Parador La Huella, along with the mother dough they use in Uruguay to bake their breads and pastries.

“I just tried to soak up all the spirit,” says Quinto La Huella’s executive chef, Nano Crespo, who trained in Uruguay before opening the restaurant in 2016 in Miami’s Brickell Neighborhood. During the training Crespo was overwhelmed by the simplicity of La Huella’s cooking technique. The *fainá*, a chickpea flatbread common in Uruguay, was especially arduous to master. “It was very simple, a few ingredients, and I couldn’t get it right at first,” Crespo

Seats overlooking the *plancha* and kitchen; charred carrot medley

