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Where to Eat Like a Local in Miami

Savor these top dishes from the sunshine state's cultural hub

Written by Annie Caminiti

Where: Los Fuegos by Francis Mallmann

Cuisine: Argentinean

What to order: Smoked Prawns 'A la Plancha'

Start your experience at this upscale South American restaurant in Faena Miami Beach with the **Smoked Prawns 'A la Plancha,'** served with arugula, avocado, pink grapefruit, and roasted hazelnuts. Using local ingredients and smoking the prawns in the restaurant's open fire kitchen, this is a must-try menu item.



Where: Pao by Paul Qui

Cuisine: Asian

What to order: Honeydew Aguachile

Faena Miami Beach introduced the **Honeydew Aguachile** this spring season as the perfect dish for vegans and carnivores alike. The honeydew's texture is changed to mimic that of a tender raw fish served in an addicting sauce of spicy and acidic aguachile. The honeydew is paired with avocado, serrano pepper, sea cress, cilantro and green strawberry. The flavors and textures combined are incredibly interesting, and, of course, delicious.

