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Kiki on the river miami spice

^Alfresco dining during the summer in Miami is corporal punishment. With high temperatures and humidity, eating a thick steak or a hearty bowl of pasta becomes torture instead of pleasure. Not only do these restaurants feature cold A/C, but their indoor atmosphere is as impressive as the outdoor landscape. So whether it's dazzling views from Sunny Isles Beach or stunning views from Key Biscayne, skip the sweat and indulge in one of Miami's coolest waterfront restaurants. BaleenKitchen Nestled inside the unassuming Solé Hotel, Baleen Kitchen overlooks the ocean at Sunny Isles Beach. Enjoy the sounds of the sea next to a tropical brunch or a sophisticated dinner in an upscale dining room that offers changing views depending on the time of day. The restaurant specializes in seafood dishes such as lobster sliders (\$17), mahi-mahi tacos (\$18), and Caribbean niche chowdly (\$12). Courtesy of Cantina La Viente 786-623-6135cantinala20.com Catch view of South Florida's cotton candy sky at Cantina La Viente. The elegant restaurant along the bay serves Mexican cuisine and spicy daisies at Brickell. Take a cool drink and enjoy a selection of your own tacos like pork confit with cilantro, serrano chili, and chopped onions; queso fundido? sautéed octopus in lime-cilantro-serrano sauce; and roast pork. EXPAND Kiki on the River Photo by Paul Stoppi The elegant Greek restaurant with blue and gold touches sits quite a bit along the Miami River. Find a table around sunset on Kiki's charming patio to enjoy the ever-changing pink sky. The view - along with rustic furnishings, whitewashed walls and lush vegetation - is breathtaking. Nosh in a selection of the beautiful raw bar or choose a classic Mediterranean dish such as chicken skewer (\$16). EXPANDCourtesy by Rusty Pelican The Rusty Pelican has been serving looks for decades. The iconic destination is effortlessly romantic against the backdrop of the glamorous Miami South Channel and each seat offers water views. Pelican boasts outrageous caviar-and-champagne pairings and a lavish weekend brunch, but the best price is the happy hour weekday. Every Monday through Friday from 4 to 7 p.m., the lounge offers arguably the most spectacular views of South Florida with some of the top deals: \$6 beers, \$6 glasses of home wine, and \$7 good drinks such as martinis, mojitos, and daisies. Small bites like corvina ceviche (\$8) and serrano ham croquettes (\$10) are musts. The large glass windows offer optimal water views from Zuma. The posh sushi spot inside the Epic Hotel in downtown Miami serves refined dishes such as pirikara hamachi - a spicy yellowtail roll with serrano pepper and wasabi mayonnaise - along with a great selection of sake. But the best time to go is during the restaurant's Saturday and Sunday brunch, which for \$95 per person offers tables on sushi tables, sashimi, oysters, baby-back ribs, chilled soba noodles, and desserts. Also enjoy unlimited marys umami, umami, and martini lyci - all with stunning views of the Miami River and beyond. Keep Miami New Times Free... Ever since we started the Miami New Times, he's been defined as miami's free, independent voice, and we'd like to keep it that way. Offering our readers free access to intense coverage of local news, food and culture. Producing stories about everything from political scandals to the hottest new bands, to bold reporting, elegant writing, and staffers we've won everything from the Society of Professional Journalists Sigma Delta Chi feature-writing award to the Casey Medal for Meritocratic Journalism. But with the existence of local journalism under siege and the failures of advertising revenue having a greater impact, it is important now more than ever for us to rally support behind funding our local journalism. You can help by participating in the Support membership program, allowing us to continue covering Miami without walls. One of the region's most respected chefs, he's been at the helm of favorite Miami hotspot Kiki on the river since its opening. With a passion for seafood in fresh and authentic presentations, Chef RI's award-winning Greek cuisine has been announced in many national publications. With a respectable pedigree that includes stints in Las Vegas and California's top kitchens, Chef Rhee is an industry leader in the realm of sustainable seafood supply, green initiatives and a guest first philosophy. The most buzzed-about new Miami River restaurant Kiki on the River will embrace Miami Spice with a dinner-only menu that emphasizes their unique approach to modern Greek classics. Kiki's chef Steve Rhee will be bouncing around the islands for the prix-fixe with dishes such as Dakos salad with grated tomato, torn barley, garlic, olive oil, feta cheese. Greek oregano and Chalinumi cheese platter, with white balsamic marinated grape tomato, roasted zucchini, eggplants, onions, basil, parsley and olive oil. Another range of hot applications includes grilled octopus and shrimp Saganaki with grated tomato, garlic, Greek oregano, parsley, feta cheese, olive oil. The network includes pan-baked scallops and T-bone lamb served with bacon, herbed, baked purple potato. Finishing things on a sweet note won't be difficult with traditional baklava, assorted gelato or a platter of fresh fruit. Heralding a new dining experience on the Miami River, Kiki on the River, is Miami's newest indoor/outdoor dining destination. Romantic and modern, the riverside restaurant embraces the hospitality and spirit of the Greek islands with the service and style of a romantic island restaurant & Kiki is a passion project from nightlife pro Roman Jones, former Philippe Chow Miami managing partner, Arts Nianos, hospitality executive Lee Lyons and Mark Lehmkuhl of Ghosthouse Creative Group. Serving daily lunch and dinner, as well as a lively weekend brunch, Kiki offers a selection of greece's favourites and innovative innovators all made from scratch at home. Jones wants to honor the life of the Miami River, with a sense of meticulously-sculfed elegance that only a windswept island can offer. DATE: August-September 2017 TIME: Miami Spice offering weekly Mondays - Fridays over dinner from 5:30pm - 11pm. MIAMI SPICE MENU Salads and Cold Apps: Classic Greek Tomato Salad, Cucumber, Red Onions, Green Peppers, Greek Oregano, Slice, Olive Oil Watermelon Watermelon Salad, Grape Tomato, Baby Arugula, Kalamata Olives, Cucumber, Mint, Lime Vinaigrette Dakos Grated Tomato, Roasted Barley, Garlic, Olive Oil, Feta. Greek Oregano Horta Baby Kale Salad, Marinated Cucumber, Red Onions dressed in pomegranate vinaigrette, with marinated Anchovies Roasted Halloumi Plate Roasthead halloumi, white balsamic grape tomato marina, roasted zucchini, eggplants, onions, with basil, parsley and olive oil Hot applications: Grilled octopus With boiled olive oil boiled octopus, red onions, Greek oregano, fried capers, Fava mashed shrimp saganaki shrimp . Grated tomato, garlic , Greek oregano, parsley, feta, olive oil Barbouni Crispy Fried Redhead, Lemon, Olive Oil. Served with Garlic Spread Entrée: Breaded scallops served with asparagus puree Orzo Pasta Organic Chicken Lemon, Jalapeno, Rosemary Marinated and served with a summer vegetable medley and Bomba Rice Lamb T Bone-Married in garlic and herbs served with bacon, roasted purple potato pasta Avgotaraho Angel hair pasta, English peas, served with lemon butter sauce, topped with shaved Avgotaraho Dessert: Baklava Traditional Baklava, served with various berries fruit platter Fruit choice, served with frozen grapes Gelato Mixed gelato flavors, topped with baklava crumble crumble, Kiki chocolate straws at 450 NW North River Dr, Miami, FL 33128 (786) 502-3243 kiki.ontheriver.com Information provided by Ashlie Rolfe, Vanessa Menkes Communications 450 Northwest North River Drive , Miami, FL, USA 33128Vathinain - 4,540 982 cilvėki atzimijās šeit. ☛rts;12:00 - 15:30Atvirts;12:00 - 15:00:00 30PirimdienaOtrdienaTrešdienaCeturtdienaPiektdienaSestdiennaSvtdienna12:00 - 15:30, 17:30 - 23:0012:00 - 15:30, 17:30 - 23:0012:00 - 23:0012:00 - 15:30, 17:30 - 00:0012:00 - 16:00, 17:30 - 00:0013:00 - 00:00The Greek restaurant presents modern spin in the old world, traditional Greek cuisine, in a waterfront garden Setting.Skatīt vairākRedzīt mazākPage TransparencyFacebook presents information to help you better understand the purpose of a page. See actions taken by people who manage and publish content. Skatīt visu Came here as a business dinner with some colleagues, and we had Miami spice menu. The location is great and the restaurant is a really picturesque place. We had a few drinks before dinner, which were very expensive, but about average for Miami. Our servers were quite careful, but seemed a little distant, maybe it was just that that became very busy but got a little confused as we never had the same server! We had to hunt for some bread that we had previously asked for. The food was definitely a taster menu as the portions were very small but very tasty and we enjoyed them. Too bad we were still hungry afterwards. It was a fun evening, but with many other places yet to try it won't be high on the list to come back yet. We also found it surprising that people could smoke inside the restaurant too, although it's semi open, the table next to us all smoked which was annoying. \$350 for 4 people including a few drinks

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