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TOP
50
— RESTAURANTS

*By Nicole
Lopez-Alvar*



*The 50 restaurants that
define Miami dining right now.*

Every year, we eat our way through Miami to discover its very best restaurants.

white-tablecloth Mediterranean spots in South Beach; small gems in Little River; legendary spots in Coral Gables. We spend all year exploring the restaurants that make this city so special. In 2025, we spotlighted a host of new openings shaking up the scene, and we also celebrated ourselves returning to our favorites.

But this year, we're doing things differently. For years, our Top 100 Restaurants list has been a badge of honor and a beast to beat. In 2026, we're tightening the lens. We're now publishing our new Top 50 Restaurants list.

Why the change? Miami's dining scene has never been more competitive or more dynamic than in restaurant openings. Between the dozens of new restaurants that opened in 2025 and brand new dining neighborhoods, such as Little River, it was about time *New Times* created a tried-and-true list of current favorites. Cutting the list from 100 to 50 allows us to be more intentional and more discerning, and it's a true snapshot of where to eat right now. It's also a little less overwhelming for our readers (we know 100 spots was a lot).

Additionally, *New Times* will now update both our restaurant and bar lists twice a year to keep them fresh and reflective of how quickly this city moves. However, that doesn't mean the list is stacked with only shiny new openings. Miami wouldn't be where it is today without the incredible institutions that laid the groundwork for our dining scene. In this list, you'll find anniversary-worthy splurges and weeknight go-tos, as well as beloved landmarks that helped shape this city.

However, let's be clear: This list is not a definitive ranking carved in stone. "Top" is subjective and always will be. Instead, think of this as a guide to the restaurants we love most in this moment. The places we recommend without hesitation to friends who are visiting Miami from out of town — and the ones we book ourselves.

One rule applies: Every restaurant included in this list opened by December 2025.

Fifty restaurants. Endless cravings. ¡Buena provecho!

— Nicole Lopez-Alvar
Miami *New Times* food editor

For the Big Night Out

Where the lights are low, the wine list is deep, the seafood is flown from Japan, and the check is worth it.

Daniel's Miami

Coral Gables

Daniel's Miami became one of the best things to happen to Coral Gables and Miami in 2025, and the accolades followed fast. Just four months after opening, it ranked ninth on the World's Best 101 Steak Restaurants – North America list, an extraordinary achievement for such a young restaurant. The recognition only reinforced what diners already knew: Daniel's Miami impresses with impeccable hospitality, a stunning reimaged space, and a menu that balances a serious steak program with pastas and a raw bar that truly compete with the city's best. Chef Daniel Ganem brings heart and precision to every plate, creating a restaurant that feels polished but never pretentious. With a deep, expertly guided wine list and the kind of versatility that works for celebrations, date nights, and business dinners alike, Daniel's feels destined to become a long-term Coral Gables institution. 1500 San Ignacio Ave., Coral Gables; 305-912-2639; danielssteak.com/miami.

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Elcielo

Brickell

When Colombian chef Juan "Juanma" Manuel Barrientos brought Elcielo to Miami, he introduced a multisensory tasting journey known as "the Experience," mirroring his acclaimed restaurants in Bogotá and Washington, D.C. From plucking spice-dusted yuca bread off an edible bonsai "Tree of Life" to dipping your hands into melted chocolate during the playful "Chocotherapy" finale, dinner here feels as theatrical as it is deeply personal. 31 SE Fifth St., Miami; 786-694-9525; elcielo.com.co.

Estiatorio Milos

South Beach

At Estiatorio Milos in South Beach, Greek cuisine is all about pristine ingredients and unfussy execution, with a daily-changing fish display where the catch is selected by weight and simply prepared to let the seafood shine. From charcoal-broiled octopus drizzled with family-produced olive oil to a textbook Greek salad and impossibly thick housemade yogurt, Milos proves that when it comes to top-tier Mediterranean dining, simplicity reigns supreme. 730 First St., Miami Beach; 305-604-6800; estiatoriomilos.com.

Joe's Stone Crab

South Beach

You know Joe's for the sweet stone crabs and the famously long waits, but what keeps it iconic is the polished, tuxedoed service, stately dining room, surprising value, and a menu that delivers from first claw crack to last bite of key lime pie. Whether you brave the Saturday-night line or grab your feast next door at Joe's Take Away, the experience remains one of Miami's most enduring and delicious traditions. 11 Washington Ave., Miami Beach; 305-673-0365; joesstonecrab.com.

Daniel's Miami



Photo by TheLouisCollection

pristine Miami outpost, where the former Joël Robuchon protégé channels his Michelin pedigree into a vegetable-forward menu that shifts with the seasons. Though rooted in an "eat your vegetables" ethos, the restaurant balances refinement with indulgence, from elegant produce-driven plates to a perfectly cooked bavette steak, earning a Michelin star in Florida's debut guide. 151 NE 41st St., Ste. 135, Miami; 786-376-0830; lejar-dinier-miami.com.

L'Atelier de Joël Robuchon

Design District

Though Joël Robuchon passed in 2018, his legacy lives on at L'Atelier in the Design District, where the interactive counter seating and tapas-style energy frame a refined take on modern French cuisine. With iconic dishes like the indulgent "Le Burger" and the immersive "Evolution" tasting menu, it's no wonder this remains the only restaurant in Florida to hold two Michelin stars. 151 NE 41st St., Miami; 305-402-9070; latelier-miami.com.

Ogawa

Little River

At Ogawa in Little River, Miami seems to disappear the moment you step inside, replaced by an intimate kappo-style omakase where chef Masayuki Komatsu guides guests through a deeply immersive, conversation-filled experience. It's one of the city's most exclusive and expensive reservations, but once you settle into the sumptuously designed space beside the train tracks, every course makes it clear why it's worth the splurge. 7223 NW Second Ave., Miami; instagram.com/ogawamiami.

Shingo

Coral Gables

Among Miami's growing omakase scene, Shingo in Coral Gables rises above, where fourth-generation master chef Shingo

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