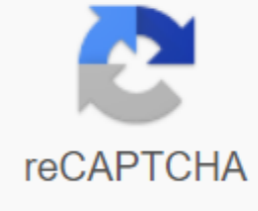




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Navigating Miami can be quite difficult if you don't know what you're doing. Use these tips to make sure you get to where you want to go quickly and painlessly. From the airport If you are flying to Miami International Airport, several transportation options make it quite easy to get from the airport to the city. Public transport bus service, metro-rail service, train service, and a downtown-specific fixed-rail service connect the airport with locations throughout the metropolitan area. Taxis and buses obviously provide door-to-door service. Of course, you can also rent a car. Advertising Whether you rent a car from the airport or drive to Miami on your own, buy a map. This is the best advice you'll get before going out into the Miami web of highways and roads that cross between the mainland and the surrounding range of islands. Add in confusing road signs, a flat landscape, bridges over the Winding Miami River, and thousands of international drivers, and it's easy to see why knowing where you want to go before hitting the highway is imperative. Getting around Fortunately, directions to the airport and beaches are well marked, and public transport can take you to your destination, or at least to their area. It also helps to know that Miami Avenue and Flagler Street are the intersection for the four geographic parts of the city. Flagler Street separates north from south, while Miami Avenue separates east from west. Public transportation, fares: Miami's public transportation is reliable and extensive, with 22 Metrorail stations about a mile away from Palmetto to the north to Dadeland South. Metromover is specifically for the city centre, with 20 stations located every two blocks. Metrobus covers the greater Miami area. The full fare for Metrobus and Metrorail is \$1.50 Metro is free. Taxi, on foot, or by bike: As in other major cities, taxis are a viable option for time efficiency and schlepping heavy luggage in your hotel. However, because Miami is so scattered, cycling or walking is not a realistic option unless you stay in a particular area. With the help of Metromover, getting around the city center is relatively easy. The same goes for South Beach and Coconut Grove, both designed with pedestrians in mind. Most other cities in the Miami metro area are better suited to driving. Now that you've learned the basics of how to get around Miami, take a look at the next to learn about the city's many special events and attractions. A rich benefit of an international city is cuisine, and this is especially true in Miami, where food is the ultimate way to understand and experience different faces of this city. Best bets include sipping Cuban coffee at one of the cafes near Little Havana's Maximo Gomez Park. celebrating the offer-to-the-bone rodizio served tableside on large skewers Porcao (801 Brickell Bay Dr),an authentic Brazilian Churrasco downtown; and of course, peeling your own boiled shrimp in one of the many pubs found along the water's edge. Options include everything from the Caribbean to Ethiopia and Japanese and French. Advertising You'll find unique Spanish dishes at Mobil Two-Star Casa Juancho (2436 SW 8th St), such as boneless Long Island roast duck and rabbit cured in sherry and baked in creamy brown sauce. Mobil Three-Star Baleen (4 Grove Island Dr) serves an eclectic, contemporary seafood menu. It won't go wrong ordering the wood-roasted shrimp, Chinese fried snapper with coconut rice and black beans, or freshly cooked vanilla ice cream and berries. Mobil Three-Star La Paloma (10999 Biscayne Blvd) features Swiss continental cuisine, with specialties such as lamb rack, sabrina vegetable steak and whole Pororange duck. Mobil Three-Star China Grill (404 Washington Ave) serves specialized Asian cuisine, including Peking duck with chile and ahi sashimi temura with wasabi dipping sauce. Mobil Four-Star Wish Restaurant (801 Collins Ave) serves a menu that combines Latin American ingredients with a tropical touch. You'll find sesame battered shrimp with watermelon and cilantro and sewn scallops with smoked shitakes and lemongrass-corn sauce. For dessert, don't miss mango sorbet or banana doughnuts with ice cream. For an eclectic and international menu with a twist, see Mobil Three Star Two Chefs (8287 S Dixie Hwy). Try the beef carpaccio with dwarf peaches that look like tiny pickled tomatoes or risotto with smoked duck and homemade mozzarella. Miami also has its share of luxury restaurants, and there's no better time to try their fare than Miami Spice Restaurant Month. During August and September, enjoy special menus for lunch and dinner at drastically reduced prices. No matter when you go, make sure you have a reservation to avoid the long wait. And check your tab to see if a tip is included - some restaurants automatically add a 15 per cent tip to the account, no matter how small or large the party is. Need some help planning your days? The recommended itineraries in the next section will help you ensure you see the best Miami has to offer. If you're looking for luxury accommodation, stay at Mobil Four-Star Four Seasons Hotel Miami (1435 Brickell Ave) near Biscayne Bay and South Beach, where impeccable service elevates you to celebrity status. Mobil Four-Star Mandarin Oriental Miami (500 Brickell Key Dr) is known for its secluded waterfront location and soothing interior decoration. Advertising Another Mobil Four-Star favorite is the Ritz-Carlton South Beach (1 Lincoln Rd), where the luxury business is packed into awesome architecture - that of legendary Miami architect Morris Lapidus, who originally designed this landmark property. You don't need a lot of money, though. However. land in a remarkable hotel. Indeed, many one-star properties feature distinctive architecture, lively service and ample amenities. You'll get the most for your money from March to May and from June to November, which is hurricane season. Be sure to include taxes in your accommodation estimates: City and resort taxes average about 12.5 percent, and overnight parking can cost as much as \$20. While Latin flavors (especially those from Cuba) are the most common in Miami, you will find plenty of other types of cuisine. Go to the next page to read our food suggestions for Miami. Deciding where to eat in Miami is as difficult as choosing a loved one. The best restaurants in Miami were once fancy spots in hotels led by celebrity chefs. While you can still find these, the city has opened up a world of possibility to a crop of newcomers who have turned Magic City into a culinary destination in its own right. The best restaurants in Miami For a taste of some of the top cuisine from the city's most prestigious chefs, snag a place in one of these 10 best restaurants in Miami. [viator_tour destination=662 type=3-mod] The best restaurants in Brickell/Downtown Zuma TripAdvisor When it comes to brunch, Zuma always ranks near the top of the best accommodations in Miami. Come hungry and plan to spend the whole afternoon. The menu is divided into tiers depending on which bottomless champagne and main course you would like with your meal. Chilean sea bass is a classic that fits perfectly with the spread buffet snaking its way around the restaurant, where customers can get their choice of sushi, sashimi, and Asian small plates, as well as make-your-own mushroom hot pots. TripAdvisor Downtown has long been known for its night clubs and bars after hours. It wasn't until recently that restaurants like Fooq have turned Downtown into a culinary hot spot. Half-French, half-Persian restaurateur David Fouquier brings his experience gathered from stints in restaurants around the world to his cozy, international-inspired restaurant, Fooq, this is one of the best restaurants in Miami. Small plates such as meatballs and honey-glazed Brussels sprouts stream from the open kitchen with the handful of tables lining the familiar space. Farm-to-kitchen cuisine is a draw, but the wine list is what makes this place really shine. Uruguay's Quinto La Huella TripAdvisor beachfront restaurant, Parador La Huella, debuted in Miami as the typical restaurant in the stunning Brickell EAST, Miami. Quinto La Huella is the urban interpretation of this unique Uruguayan cuisine, where a wooden fire in the center of the kitchen serves as a cooking method of choice. Local ingredients add serious flavor to dishes separated by land and sea. Best Restaurants in Wynwood/Midtown Alter TripAdvisor Street Art-coated buildings can be a better fit for beer gardens than gourmet restaurants, but chef Brad Kilgore proves otherwise with his restaurant tasting menu, Alter, one of the best places to eat in Miami. The industrial space (think exposed concrete walls and neon signs hanging from beams lining the ceiling) forms an L-shaped around the bar, which doubles as an open kitchen. All three of the tasting menus-which include five, seven, and eight courses-are heavy on Florida flavors, meaning many fresh dishes skillfully appear to show off the best the state has to offer. Wynwood Kitchen & Bar TripAdvisor One of the neighborhood's original restaurants, Wynwood Kitchen & Bar is considered a classic. The art aligns the indoor dining room as well as the terrace, which is surrounded by murals of Wynwood walls. This is also a great spot to try Latin-themed tapas like ropa vieja empanadas and 48-hour crispy pork served in cheddar-chipotle grits. Start the evening of your bar hopping around Wynwood here with one of the restaurant's stand-out cocktails, such as the Brazilian-inspired cachaca sour. The best restaurants in Miami Design District Mandolin Aegean Bistro TripAdvisor Hidden behind blue gates in the Design Area, Mandolin Aegean Bistro is housed in a renovated 1940s bungalow that seems to have been tucked away directly from a Greek island. Seasonal ingredients are harvested in an edible garden and incorporated into traditional recipes from Greece and Turkey. Sit on the terrace at one of the rustic wooden tables, where you'll be transformed by mediterranean appetizers filled with favorites like hummus, grilled halloumi and stuffed tomatoes and peppers. Michael's Genuine Food & Drink michael's Genuine Food & Drink is the Design District restaurant where James Beard-winning chef Michael Schwartz inaugurated his iconic location a decade ago. And the chef doesn't rest on his laurels. The buzzy bistro is one of the best restaurants in Miami and a fave neighborhood thanks to farm-fresh ingredients incorporated into classic American cuisine. Sunday brunch is one of the highlights as Chef Schwartz lays out a spread of small dishes that play in Southern staples like shrimp and grits topped with chorizo and roasted corn. The best restaurants in Miami Beach Stubborn Seed TripAdvisor The first of Top Chef Jeremy Ford's two restaurants, Stubborn Seed has quickly proven to be one of the best places to eat in Miami. In Thursday's restaurant-heavy South neighborhood, the season 13 winner shows off His prowess with an open kitchen, allowing diners to see the master in action, from pan to dish. Menus change with the seasons, with dishes divided into categories such as rooted and raw or earth and sea, ensuring that even vegetarians can get their excellent food solution. If the menu looks overwhelming, leave the order the chef and indulge in the multi-course tasting menu. Pubblelly Sushi TripAdvisor Pubblelly Sushi started out as one of the first in the Pubblelly empire, which has since expanded from Sunset Harbor to some locales across the city. It's worth making the trip to this spot to see what all this fuss is about. Snag a place in the sushi bar and watch the chefs in action, or reserve one of the Asian-inspired gastropub tables of 16, where the prevailing home specialty is pork belly. The best restaurants at Coral Gables Szine Southern Table & Bar TripAdvisor Miami may not be considered part of the South, but that doesn't mean you can't offer barbecue restaurants on the same level as you'll find in cities like Memphis. Among miracle mile's bridal boutiques, The Swim Southern Table & Bar is considered the little sister of South Beach's Yardbird hot spot. Come for dinner and sit over the crowd on the second floor wraparound terrace, where you can enjoy 14-hour smoked breast, fried chicken, and all its fixin. This is the kind of place where bourbon is given, but it's in your place how you'd like it to be served: straight up or mixed with raspberry puree for a boozy version of lemonade. 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