

\$ = \$10 and under  
\$\$ = \$20  
\$\$\$ = \$30  
\$\$\$\$ = \$40  
\$\$\$\$\$ = \$50 and over

**AQ Chophouse**

17875 Collins Ave.  
305-918-6888

AQ Chophouse may have a small menu, but the plates are anything but. All appetites are welcome here. In the mood to nibble? Tuna tartare and seafood ceviche have your back. Craving carbs? A short rib ravioli with sage and butter will hit the spot. Just plain hungry? AQ's signature 18-ounce NY strip is calling your name. A concise selection of sushi rounds out the dinner offerings, any of which goes well with a black cherry Old Fashioned or another delicious libation. \$\$-\$\$\$\$\$ (MFP)

**Biella Ristorante**

17082 Collins Ave.  
305-974-0174

Romantic dates and family outings are just a few of the situations where a visit to Biella Ristorante is a good idea. This Sunny Isles Beach restaurant welcomes patrons with a vast menu of high-quality Italian favorites. Harissa tuna tartare and beef carpaccio are notable starters that prepare the palate for an onslaught of fun flavors. Entrées like Biella's pear ravioli and black truffle risotto are full of said flavors, and a dessert menu featuring tiramisu, gelato, and more ensures a memorable evening. \$\$-\$\$\$ (MFP)

### **Chayhana Oasis**

250 Sunny Isles Blvd.  
305-917-1133

Sampling traditional Uzbeki cuisine brings to mind a confluence of several Eastern styles, including the best flavors from Turkish, Russian, and Chinese cooking, cherry-picked and mixed to surprising effect. Chayhana Oasis, a bold mid-size restaurant that manages to look opulent without seeming gaudy, showcases Uzbekistan's diverse cultural heritage in its food, which has a comforting, understated simplicity to it. Vegetarians might have trouble navigating the menu, which skews heavily in favor of carnivorous appetites. If you're game for a meaty dish, try the deliciously authentic pilaf, the Eastern salad made with cucumbers and fried beef, the lamb filled Manty dumplings, and any one of the many kebabs. Service is also friendly and above average. \$\$-\$\$\$ (AM)

### **Il Mulino New York**

17875 Collins Ave.  
305-466-9191

If too much is not enough for you, this majorly upscale Italian-American place, an offshoot of the famed NYC original, is your restaurant. For starters, diners receive enough freebie food -- fried zucchini coins, salami, bruschetta with varying toppings, a wedge of quality parmigiano, garlic bread -- that ordering off the menu seems superfluous. But mushroom raviolis in truffle cream sauce are irresistible, and perfectly tenderized veal parmesan, the size of a large pizza, makes a great take-out dinner...for the next week. \$\$\$\$-\$\$\$\$\$ (PRB)

### **Kitchen 305**

16701 Collins Ave.  
305-749-2110

Offering eclectic American fare, this resort restaurant room, despite its contemporary open kitchen, has the retro-glam look of a renovated discotheque -- which is what it was. In fact, it's still as much lounge as eatery, so it's best to arrive early if you want a relatively DJ-free eating experience. A seductive mango-papaya BBQ sauce makes ribs a tasty choice any night, but most local diners in the know come on nights when the restaurant features irresistibly priced seasonal seafood specials (all-you-can-eat stone crabs one night, lobster on another). A spacious dining counter overlooking the cooks makes the Kitchen a comfortable spot for

singles. \$\$\$ (PRB)

### **Mozart Café**

18110 Collins Ave.

305-974-0103

This eatery (which serves breakfast as well as lunch and dinner) is a kosher dairy restaurant, but not the familiar Old World type that used to proliferate all over New York's Lower Eastside Jewish community. Décor isn't deli but modern-artsy, and the food is not blintzes, noodle kugel, etc., but a wide range of non-meat items from pizzas to sushi. Our favorite dishes, though, are Middle Eastern-influenced, specifically Yemenite malawach (paratha-type flatbread sandwiches, savory or sweet), and shaksuka (nicknamed "eggs in purgatory"; the spicy eggplant version will explain all). \$\$-\$\$\$ (PRB)

### **Saffron Indian Cuisine**

18090 Collins Ave. #T-22

786-899-5554

Saffron Indian Cuisine makes us happy. Miami is lacking in Indian food, and this Sunny Isles Beach addition helps fill that void. The restaurant replaces another Indian eatery -- Copper Chimney -- and fans of that place will find plenty to love here. Garlic naan and veggie samosas are musts as snacks, but don't overdo it. The lamb tikka masala and kebabs deserve a spot on your order as well. \$-\$\$ (MFP)

### **Sushi Zen & Izakaya**

18090 Collins Ave.

305-466-4663

In an area with no lack of Chinese, Japanese, and Thai cuisine, it's hard for yet another Asian restaurant to stand out. But Sushi Zen & Izakaya succeeds by offering variety -- and lots of it. Name any traditional dish, and they probably have it here: ramen, fish balls, udon, pad thai, tuna poke ... the list goes on (and on). Don't miss their Japanese lunch specials. At \$12-\$14 for a sizable Bento Box, you'll leave with your stomach and wallet full. \$\$ (MFP)

### **Sumo Sushi Bar & Grill**

17630 Collins Ave.

305-682-1243

Sushi may well have been served in Sunny Isles before this longtime neighborhood favorite opened, but Sumo was the neighborhood's first sushi bar to double as a popular lounge/hangout as well as restaurant. Ladies' nights are legend. While Thai and Chinese dishes are available, as well as purist nigiri, few can resist the truly sumo-wrestler-size maki rolls, the more over-the-top, the better. Our bet for biggest crowd pleaser: the spicy Pink Lady (shrimp tempura, avocado, masago, cilantro, and spicy mayo, topped with rich scallop-studded "dynamite" sauce. \$\$-\$\$\$ (PRB)

### **Timo**

17624 Collins Ave.

305-936-1008

Since opening in 2003, the inventive yet clean and unfussy Italian/Mediterranean-inspired seasonal food at this hot spot, created by chef/owner Tim Andriola (at the time best known for his stints at Chef Allen's and Mark's South Beach), has been garnering local and national raves. Don't bother reading them. Andriola's dishes speak for themselves: a salad of crisp oysters atop frisée, cannelloni bean, and pancetta; foie gras crostini with a subtle caramelized orange sauce; a blue crab raviolo with toasted pignolias and brown butter; or a wood-oven three-cheese "white" pizza. \$\$\$-\$\$\$\$ (PRB)