

Restaurant listings for the BT Dining Guide are written by Geoffrey Anderson and Dianne Rubin of Miami Food Pug (MFP), Andrew McLees (AM), Mandy Baca (MB), and the late Pamela Robin Brandt (PRB) (restaurants@biscaynetimes.com). Every effort has been made to ensure accuracy, but restaurants frequently change menus, chefs, and operating hours, so please call ahead to confirm information. Icons (\$\$\$) represent estimates for a typical meal without wine, tax, or tip. Hyphenated icons (\$-\$\$\$) indicate a significant range in prices between lunch and dinner.

\$ = \$10 and under

\$\$ = \$20

\$\$\$ = \$30

\$\$\$\$ = \$40

\$\$\$\$\$ = \$50 and over

222 Taco

1624 79th St. Cswy.

833-222-8226

At first glance, the menu at North Bay Village's 222 Taco may look like that of your standard taco joint. But a deeper dive into the selections reveals more than just tacos, quesadillas, and other traditional fare. "Coco-Ceviche" and Mexican pizza are just a few tasty ways that 222 Taco is making a name for itself. Larger parties can opt for a one-pound al pastor taco platter and other affordable family-style options. Fun fact: They also serve breakfast. \$-\$\$ (MFP)

Oggi's Ristorante Italiano

1666 79th St. Cswy.

305-866-1238

www.oggicaffe.com

This cozy, romantic spot started back in 1989 as a pasta factory (supplying numerous high-profile restaurants) as well as a neighborhood eatery. And the wide range of budget-friendly, homemade pastas, made daily, remains the main draw for its large and loyal clientele. Choices range from homey, meaty lasagna to luxuriant crab ravioli with creamy lobster sauce, with occasional forays into creative exotica such as seaweed spaghetti, with sea scallops, shitakes, and fresh tomatoes. \$\$-\$\$\$ (PRB)

Sabor Latin Restaurant & Cafe

1880 79th St. Cswy.

305-741-2020

This family-run restaurant serves big portions of homey traditional food from several Latin American countries, including Cuba (pan con bistec, ropa vieja), Mexico (nachos, tacos, quesadillas), and Peru (lomo saltado). But the specialty is Colombian classics, from snacks like empanadas to a bandeja paisa combo (grilled steak, chorizo, a gargantuan crispy chicharron strip, fried egg, arepa, plantains, beans, rice). Particularly recommended: daily specials including two meal-in-a-bowl chicken soups, ajiaco, and sancocho. If you've wondered about the much-debated difference, here's where to test the taste. \$-\$\$ (PRB)

Shuckers Waterfront Grill

1819 NE 79th St. Cswy.

305-866-1570

Sometimes accidents can lead to better things. Case in point, this North Bay Village waterfront institution is back with their casual, no-fuss service, cheap beer, special grilled wings (that require no sauce), and raw oysters. The revamped space makes the entire experience just a little fresher and a little happier. Speaking of happy, their happy hour deals are still as good as ever. \$\$ (MB)

Sushi Siam

1524 NE 79th St. Cswy.

305-864-7638

(See Miami / Upper Eastside listing)

Tacos vs Burritos Cantina

1888 79th St. Causeway

305-868-2096

When you pit tacos against burritos, everyone wins. Despite its competitive name, Tacos vs Burritos Cantina shows equal love to both culinary vessels. In fact, diners will find a lot more than just tacos and burritos: tostadas, quesadillas, and tortas can also be filled with your protein of choice. While you could load up on the usual suspects like carne asada and chorizo, you're better off being adventurous and going for less traditional (and harder-to-find) fillings like tongue and tripe. \$ (MFP)