

02/15/12 - Kosher Dining in Miami Beach

Two weeks ago I spent time in Aventura, a small town just North of Miami Beach nestled in the area full of marinas between the Intercoastal waterway and the beach. Aventura is rife with kosher dining establishments as is Miami Beach. Dining out, from take out, casual, to top notch steak house is no problem for the large kosher population in this area. Don't want to miss your espresso or coffee drink on Shabbat, no problem, just pay Friday afternoon and on your Saturday afternoon walk you can order your favorite coffee drink with no money changing hands.



Since this was a girl's (me, my sister, her daughter and granddaughter) trip we resolved to eat breakfast at home, just cereal, do take out for Shabbat, and the rest of the week to eat at kosher establishments of all kinds. One night we dined at Agadir a new Moroccan restaurant located in Waterways, Aventura. The Moroccan fusion menu was limited in a good way, less confusing with the main favorites, tagine, lamb chops, cigars, and couscous.



I ordered the lamb shank tagine, with dried fruit, served on a bed of couscous for the main course after starting with a platter of cigars and falafel for appetizers. The food was tasty and generous even if the service still had a few kinks, having only been open one week. A very wonderful evening was had by all.



Lul features Israeli style stirfrys, or mukpatzim, grilled chicken, French fries and salads. Lul also has a large smoothie selection, all fresh, organic and dairy free! It was crazy busy and full of fun energy, since being the last week in January, there

were many tourist families with their children vacationing in Florida. Lul is even open 1 hour after Shabbat ends until 3:00 AM on Saturday night. The food was



Rare is the newest high end steak house on the Miami Beach kosher scene. It was mobbed. Reservations a must.



A true steak house menu, bar, and great location combined to make this the most happening spot for date night, family dining, business dinners etc. Definitely a destination restaurant. Rare features everything from a tasting menu, 21 day wet aged beef, Wagyu beef, hand cut fries, sushi appetizers along with a full bar.



My steak was juicy, thick, full flavored and just fabulous. I ordered the 28 ounce, 21 day wet aged, Angus Delmonico double cut rib eye. I took half home in a doggie bag and ate it for lunch the next day! I also ordered the tuna tartar; Ahi tuna, mango, avocado, sesame and scallion in a composed tower, served on an artfully decorated plate.



If you are going to Florida, Miami Beach area, make some reservations and bring your appetite.

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