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# COMPLOT



## Where to eat in Miami Spice 2019

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As of last Friday, August 2, a large majority of the restaurants in the city of Miami and Miami Beach once again join the initiative created 18 years ago by the **Greater Miami Convention & Visitors Bureau**, to promote local cuisine during the months of August and September. With a menu of three entry options, main and dessert, and a fixed price of \$ 23 for lunch, and \$ 39 for dinner, it becomes the best opportunity to venture to try all the culinary options that this vibrant and cosmopolitan city It offers both visitors and local residents. Here are 5 options for you to start exploring this summer.



Chicken Lollipops @ Marion

## MARION

Together with El Tucán and Baoli, this restaurant is part of the group of three stores that has opened in Miami and manages the restaurant and entertainment group Mr. Hospitality. **Marion**, similar to the other two, is an establishment with a dual function: early, before becoming a *chic lounge* where DJs known by regular customers who listen to the audience while enjoying a variety of cocktails play, play a Local to enjoy an Asian fusion meal in a modern atmosphere, with warmth and character, decorated with retro touches and deco.

We had the opportunity to taste the three-course menu that they will offer for dinner during *Miami Spice*. Among the *appetizers* we tried the *Chicken Lollipops*, which were served as two crispy, slightly spicy chicken thighs, coated with sesame seeds and a delicious bittersweet sauce; and the *Black Cod Gyozas*, served in smoked ponzú. The gyozas, with a good balance of acids, an achieved texture, and a cooking that preserves its juices. Among the main dishes, we taste their *Thai Miso Ginger Chicken*, served with wild mushrooms, in which each bite somehow complements the bright touches of ginger with the sharp touches of onion; and the *Steak of Roasted Branzino*, served on a wooden board, seasoned with chili and ginger in which a proper cooking is appreciated. Among the desserts, we really liked a dish with lots of coconut and raspberry ice cream; In the first one, the creamy texture was felt that, because it is not very sweet, it allows to appreciate the aromas of the coconut that subtly lands at the end of the palate, accompanied by the typical raspberry flavors.

**Marion** 1111 SW 1<sup>st</sup>. Avenue, Miami, Fl 33130 / Phone: 786 717 7512

[www.marionmiami.com](http://www.marionmiami.com)

