

[WHERE INSIDE]  
**My South Florida**



## Michael Mina

[Chef and restaurant owner]

Mina was born in Egypt and moved to the United States when he was 2 years old, growing up close to his mother's seven brothers and sisters and always around food. Today, the chef and entrepreneur splits his time between California and Miami and has 21 restaurants under his belt.

### Where are your roots in food?

Food was very much a part of our Egyptian culture as far as when meals happen; there's just a lot of food on the table and you sit at the table for hours. The culture is very social with food and so I would say food has always been a very big part of our family.

### You have four restaurants in Miami. What is it about this city?

I really like the clientele that you get in Miami because it's very diverse. I like to cook with really bold-flavored food, foods that are well balanced, foods that do have acidic components that do have spice to them, that do have richness and sweetness. It seems to work well in Miami.

### Tell us about Stripsteak at the Fontainebleau.

We feature a lot of Japanese items at Stripsteak and it's definitely edgier with a higher energy in the room. One of the things that I'm focusing on is the side dishes. We really want to create a great collection of them. A lot of times sides have gotten really, really big in restaurants and I want them to be really product driven.

### How would you describe Miami's food scene?

It's in some ways a little bit like Las Vegas in the sense that you have a lot of chefs coming there, but in another way it's different because you have local chefs and you have a local spirit to the food. I love the scene in Miami.

## MY PERFECT DAY

8 am

### Take a Walk

I'll start the day with an espresso and a walk along the beach by the Fontainebleau. There's so much history there and the grounds are beautiful. You're kind of looking back at the Fontainebleau and you're looking at the beach, you're looking at Miami, and you really know where you are.

10 am

### Jet Ski With the Kids

I'd head out with my 13 and 17 year-old sons for some Jet Skiing. When you're in a very high-stress industry, to me, I found the quickest way to relax is the water. There's something that's so soothing about it.

12:30 pm

### Lunch at Lucali

We'd head to Lucali for the best pizza and calzones. A lot of times there's just a feeling to things that are just done right and done very well, but very simple.

6 pm

### Dinner at The Bazaar

Head back to the hotel, get cleaned up, then out to dinner at The Bazaar. I'm a big fan of José Andrés; he's actually coming out to one of my tailgates at Levi's Stadium.

8:30 pm

### Drinks at The Broken Shaker

My wife Diane and I would end the day at The Broken Shaker. I like to order multiple cocktails since we do handcrafted drinks in my restaurants.

For Michael Mina's full interview and itinerary, go to [wheretraveler.com](http://wheretraveler.com)

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