

AVENTURA™

MAGIC CITY MEALS

SAMANTHA SCHNUR
EATS MIAMI



CROPPING UP

ON THE FARM WITH
CHEF NIVEN PATEL



WINGING IT
DJ KHALED'S
GHOST KITCHEN
VENTURE

THE FOOD ISSUE

Miami's Trending TEQUILAS

IN HONOR OF CINCO DE MAYO, GET TO KNOW FOUR BIG-DEAL TEQUILAS MAKING MIAMI DEBUTS AND LANDING BEHIND THE BARS OF LOCAL MAINSTAYS



CURAMIA

The buzz: Celebrity Mexican chef and *Chopped* champion Dafna Mizrahi assembles an all-star, all-woman team—an industry first—to create a soft and palate-pleasing Blanco tequila, derived from 100 percent blue agave and made in small batches at Leyros distillery in Tequila, Mexico. This tequila shines in well-crafted cocktails, from traditional palomas to Curamia's own feminine-tinged creation: the Prosperous Beauty, a mix of tequila, crème de violette, and simple syrup topped with prosecco and Peychaud's Bitters, served in a coupe cocktail glass.

Where to find it: Find Curamia on South Beach, behind the bar at Mac's Club Deuce, and at Barton G. The Restaurant. Buy it online from Hamptons Palm Beach Fine Wine & Spirits. (curamiatequila.com)



PÄTSCH

The buzz: Designer Martin Schapira unveils additive-free, 100 percent organic blue Weber agave tequilas in high-design, handblown bottles that are a testament to his eminence. To create Patsch's dramatic look, Schapira says he took cues from "the late Alexander McQueen and the spikes and knuckles on many of his purses." The tequila is available in four expressions—Blanco, Reposado, Añejo, and Extra Añejo. Aged 7 years in American whiskey barrels, the Extra Añejo is the apex of a delicate, silky sipping tequila.

Where to find it: After launching in the U.S. at the Baccarat Hotel in the summer of 2021 and then spreading its agave-spiked love across New York City, Patsch will arrive in Miami in late spring at Sweet Liberty Drinks & Supply Company, Café La Trova, and more. Buy it online through Wine Chateau. (patschtequila.com)



KOMOS

The buzz: This award-winning newcomer adds Mediterranean flair to a traditionally Mexican product. Komos ages its Añejo Cristalino expression in French white wine oak barrels and then Greek amphorae, while its Reposado Rosa is aged in French oak red wine barrels for two months, fostering a rose color and hints of fruit.

Where to find it: Order a Komo-infused cocktail at Novikov in downtown Miami or on South Beach at Mila or Papi Steak. Buy in-store at Triton Liquors or Crown Liquors. (komos.com)



VILLA ONE

The buzz: The latest celeb-backed tequila to hit Miami is Villa One by Nick Jonas and John Varvatos. The pair teamed up with master distiller Arturo Fuentes (aka the "Godfather of Tequila") to create a trio of expressions (Silver, Reposado, and Añejo), rooted in 100 percent blue Weber agave from both the highland and lowland regions of Jalisco, Mexico.

Where to find it: Get your Villa One on at R House or Gramps bar in Wynwood or at Ch'i in Brickell. Alternatively, pick it up at your local Total Wine & More. (villaonetequila.com) —P.R.

