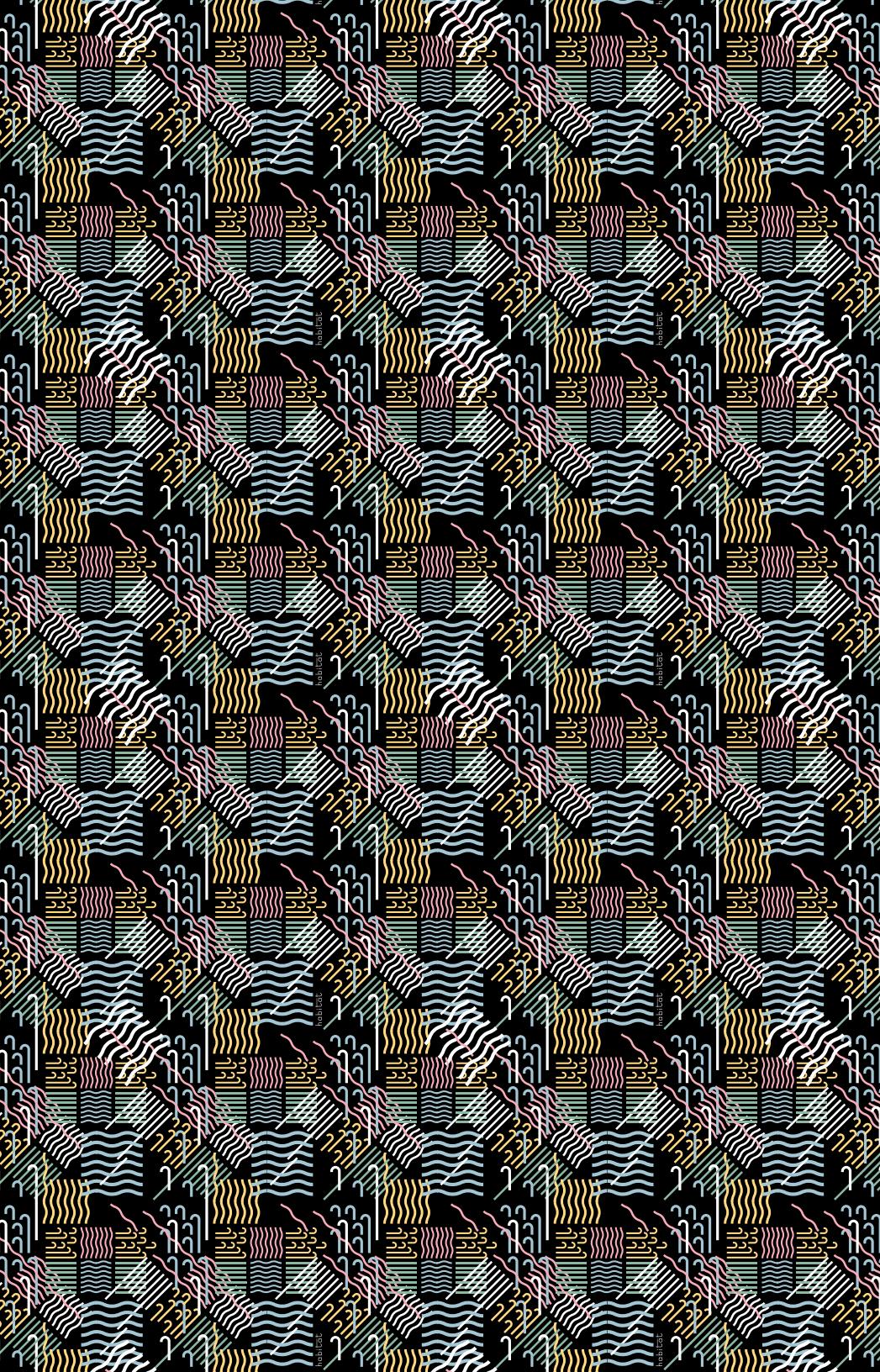


habitat



YOUR NATURAL PLACE TO EAT



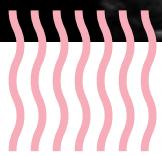
WELCOME

Homegrown Miami chef **Jose Mendin** and Spanish star-chef **Angel Palacios** have reunited to create an original and organic blend of old world elegance and new world vitality.

The pair are fusing masterful Michelin-star techniques with local, farm-fresh ingredients to craft a menu that respects the elements and honors simplicity. Daily catch pulled fresh from the sea, vegetables plucked from the garden, and grass-fed quality meats are transformed into crudo specialties and dishes fire-grilled to perfection.

At **Habitat**, the sophisticated service is as warm as the atmosphere and five-star cuisine is delivered family-style because great meals are meant to be shared. It's just more fun that way.

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“,,,”

All the years we've spent working and eating our way around the world have inspired a new recipe—a blend of old and new that's very much of this time and place, with flavors, hospitality and sustainability serving as the foundation of it all.

—JOSÉ MENDIN

To create something entirely new, Habitat takes every dish back to its origin. We're sourcing the freshest ingredients possible and applying an innovative mix of elemental cooking techniques using fire, air and water, and pairing it with evolved, modern methods used in the most refined European kitchens.



While a sweeping open kitchen featuring a showpiece 15-foot wood-fire grill lets guests take part in a brilliant display of culinary theater, the real focus of Habitat is creating a warm, communal atmosphere where friends and family experience hearty haute cuisine that leaves guests feeling better than when they arrived.



Local Xero es es della quamet voluptio



Local Xero es es della quamet voluptio

Elements/Ingredients



Quality is the beating heart of Habitat. We are committed to sourcing sustainable products from environmentally responsible purveyors who believe in taking care of the earth the way we do, and we're proud to have local partners who share our ethos. We source our fruits, vegetables and hydroponic greens from **Sun Fresh Farm and Ranch**, who also supplies us with pasture-raised poultry and eggs, and **Teena's Pride**, a third-generation family farm, while our antibiotic- and hormone-free Wagyu beef comes from nearby **Jackman Ranch**. Cooking with fresh, organic ingredients and heritage meats is paramount to us, because it's better for the world and tastier on the palate.





Local Xero es es della quamet voluptio



Local Xero es es della quamet voluptio

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At Habitat, we are reinterpreting time-honored recipes using quality local ingredients from land and sea, and applying modern techniques to create a new flavor profile that draws from Spanish, Latin and Asian traditions.

—ANGEL PALACIOS

Habitat's blend of old-world techniques and new-world ingredients has led to a creative menu that reflects both Chef Angel Palacios' Spanish culinary roots and Chef Jose Mendin's bold flavors influenced by Latin American and Caribbean cuisine. Dishes are designed for sharing, from charcuterie appetizers to ample raw options from ceviches to carpaccios. Hints of European elaboration find their way into



generously-portioned tapas plates, while fresh catch and succulent meats are roasted on the wood-fire grill. Tableside service gets a fresh approach with a salad sommelier and live greens cart stocked with seasonal vegetables. Mexican mixologist Pedro Sanchez and Spanish pastry chef Patricio Larrea also round out the menu with inventive cocktails and mouthwatering desserts.



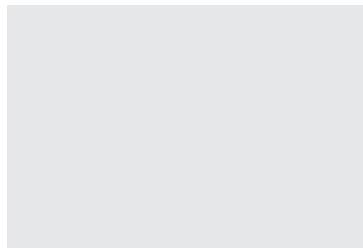
JOSÉ MENDIN

Chef, restaurateur, and five-time James Beard Award Semifinalist, Jose Mendin is known for his big bold flavors that nourish guests from stomach to soul. Cofounder and creator of Pubbelly Group's nine culinary ventures, and Food Comma Hospitality Group, Chef Mendin's experience runs the gamut from cooking in Miami kitchens including Nobu, SUSHISAMBA and Mercadito, and perfecting his technique working in [insert Spanish city]'s Michelin-starred restaurants, where he had the honor of cooking for the prince of Spain. Born and raised in Puerto Rico, Chef Mendin brings his passion for food, boundless creativity and generous spirit to everything he does.



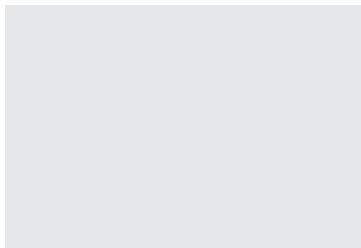
ANGEL PALACIOS

Michelin-starred chef Angel Palacios is helming Habitat's kitchen as chef de cuisine. Barcelona-born Palacios earned his star for his game-changing cuisine at Madrid's La Broche after cutting his teeth cooking daring and experimental molecular gastronomy at the famed El Bulli, once dubbed "the most imaginative generator of haute cuisine on the planet." Incorporating notes of Latin, Asian and French cuisine with accessible hints of modern Spanish gastronomy, the man once honored as one of Food & Wine's 10 best new chefs, brings his inimitable culinary verve to Habitat, changing the shape of Miami's culinary future one dish at a time.



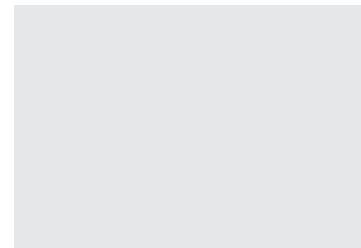
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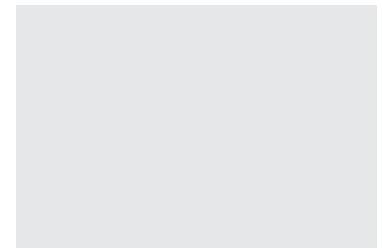
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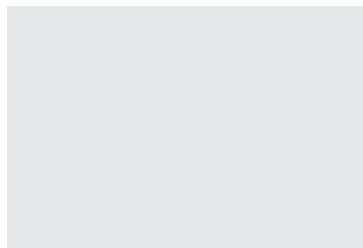
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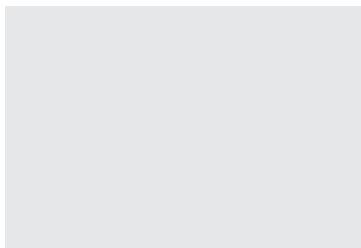
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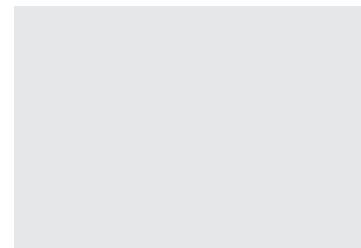
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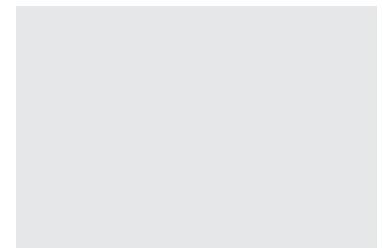
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HOURS OF OPERATION

Breakfast. 7:00Am – 11:30am

Lunch. 12:00Pm – 4:00pm (monday – saturday)

Dinner. 6:30Pm – 10:00pm (sunday – thursday)

Dinner. 6:30Pm – 11:00am (friday & saturday)

Brunch. 12:00Pm – 4:00pm (saturday – sunday)

Reservations

+ 1 305 604 6700 / info@habitatmb.com

Group Reservations

+ 1 305 000 0000 / groups@habitatmb.com

Valet Parking available

