



OPENINGS & CLOSINGS

Miami Restaurants That Opened in August

From a viral Swedish candy shop to a beloved, old-school Italian spot, here are 6 Miami restaurants that opened in August.

By Nicole Lopez-Alvar

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August wasn't exactly packed with flashy restaurant debuts, but the handful of openings truly spanned the spectrum of who they'll appeal to. Gen Z and tweens are already lining up at **Aiko & Mumu for its viral Japanese sandos**, especially the fluffy tamago (egg) version that's been all over TikTok. Kids, teens, and the sweet-toothed will go wild at **Scandy Candy in Coral Gables**, a Swedish import that turned Miracle Mile into a candy wonderland within days of opening.

At the same time, old-school diners got something to cheer about with **Basilico finally landing in Coral Gables** and **Old Cutler Inn setting up shop in Palmetto Bay**, offering familiar comforts and a sense of history. And coffee lovers weren't left out either. London's cult-favorite **Black Sheep Coffee made its Florida debut** in Coconut Grove, bringing with it a mix of robusta-driven brews, flavored lattes, and Norwegian waffles. Fewer openings, sure, but August gave Miami a little something for everyone.



Palmetto Bay's first upscale restaurant, Old Cutler Inn, opens on a historic street across from Deering Estate where the legendary Snowden's used to be.

Old Cutler Inn

16800 Old Cutler Rd., Palmetto Bay

305-432-3556

oldcutlerinn.com

For years, Palmetto Bay residents looking for a night out have had to drive to neighborhoods like Coral Gables or Coconut Grove for more exciting dining options. That changed with **the opening of Old Cutler Inn**, a new restaurant that aims to become a true neighborhood gathering place along Old Cutler Road. It opened on Saturday, August 23, across from the beautiful Deering Estate. Owners Drew Dorsy and Benjamin Pascarella say the project was inspired by a piece of local history: Snowden's, the popular restaurant that first opened in the 1920s and closed in the early 2000s, once stood just down the street. The salmon crudo is a standout appetizer, while the wood-fired filet and flatbreads are also central to the menu. The team kept original wood beams from the building's 1980s colonial structure, softened the space with greenery, and added ambient lighting to create warmth. The menu blends seafood and wood-fired meats with lighter dishes like sourdough flatbreads and crudos. A full bar leans on California wines, specialty cocktails, and an elevated beer program.

7PM

Unique Monthly Visitors: 230,805/month

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