



DÔA MIAMI BEACH

ARJUN WANNEY'S LATEST RESTAURANT
SERVES CHIFA DUCK, SUSHI, AND CHURROS,
AND WE'RE INTO IT

WORDS BY VANESSA PASCALE

Renowned restaurateur Arjun Wanney's—the man behind popular restaurants like Zuma and Coya—latest eatery, DÔA (pronounced dow-ah), is reeling in foodies from all over with their expansive terrace, simple yet chic décor, and “LatAsian” menu. Open for less than a year, the Asian fusion concept has already received the Diners' Choice Award from OpenTable. DÔA means “the door” in Japanese, and as soon as we walk through theirs, we're happy we did.

The alluring smell of ingredients coming together in perfect harmony welcome us as we walk passed the open kitchen—where a team of chefs helmed by Executive Chef Carlos Estarita are chopping, rolling, sautéing away—to a round dining table overlooking Collins Avenue. I scan the cocktail menu, which boasts libations with names like Friends of the Devil, P.H.A.T and Dead on Arrival; beer; and Davidoff cigars. Cuisine is divided into six sections on the menu: For the Table, Steamed, Raw, From the Robata Grill, Wok & Hot Pots, and Vegetables. It's best to share dishes, so that you can enjoy a variety.





SHRIMP SIU MAI



DULCE DE LECHE CHURROS



PORK BELLY BUNS

It's 7 pm on a Sunday, and the restaurant is relatively quiet. As the night goes on, the place begins to fill with couples and small groups. On Fridays and Saturdays, DÔA offers a Late Night menu (from 12-2 am) with an elevated, yet affordable selection: Chifa Duck Buns, Crispy Squid, Pork Ribs... and sweets like their Ice Cream Sandwich. We start off with the Shrimp Siu Mai, Wagyu Siu Mai, edamame, and a large plate of raw bar offerings curated by the kitchen: the Traditional Ceviche, Spicy Tuna Maki roll, Hamachi Nigiri, and Sirloin A La Pobre. The Siu Mai is flavorful, and the sushi is light and divinely refreshing. The layered flavors and combination of textures are exactly what you'd expect from a restaurant by Mr. Waney, and he certainly delivered.

Next, we are served a pair of their famous Pork Belly Buns –pillowy homemade buns filled with succulent pork. They are as delicious as myriad diners have touted. From the Robata Grill, we indulge in the Chifa Duck Breast accompanied by homemade bao buns, an order of the Robata Shitake, and Nasu Eggplant, which complement the meal nicely. Every tender piece of duck is savored. The presentation of the fare is on point and the food is excellent. But our culinary journey doesn't end here.

There is always room for dessert, especially when such a unique assortment is offered. From Macha Panna Cotta and Coconut Rice Pudding to Mochi in green tea, vanilla, and mango, it all sounds appetizing. And then we're presented with their Dulce de Leche churros served with homemade cinnamon ice cream. The warm churros with their sugary crunch juxtaposed against the cold ice cream hit the spot. Comfort food at its best. At this point, we're both blissfully satiated and declare that we must return. There are still a list of dishes we look forward to tasting and a Happy Hour (6-8 pm) menu —with \$7 signature cocktails and bar bites like DÔA Chicken Wings and Vegetable Spring Rolls for \$5—we'd like to try. **ML**

DÔA is located at 2000 Collins Ave, Miami Beach, FL 33131. For more information, visit www.doacantina.com.

*This month, DÔA makes its **Miami Spice** debut with three different menus and three cocktail Spice menus serving as a \$25 add-on to complement each. The three-course Nikkei Menu (Japanese cuisine) is available from July 31st-August 20th; The Chifa Menu (traditional Chinese cuisine) is served from August 21st-September 10th; and Traditional Peruvian Menu is available from September 11th - October 1st.*