



NEWS RELEASE

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ESTEFAN KITCHEN EXPRESS, MY CEVICHE HEADLINE NEW EATERIES AND SHOPS NOW OPEN AT MIA

Local brands add more South Florida flavor to North Terminal Marketplace



Miami-Dade Aviation Director Emilio T. González (far left) joins Emilio and Gloria Estefan, Miami-Dade County Deputy Mayor Jack Osterholt, and County Commissioner José “Pepe” Diaz at the ribbon cutting for Estefan Kitchen Express.

Customers choose from the offerings at My Ceviche.

Hi-res image available upon request.

(MIAMI, August 15, 2016) – On August 12, international music superstars Emilio and Gloria Estefan and Miami-Dade County officials celebrated the opening of the very first Estefan Kitchen Express, located at Gate D-27 inside Miami International Airport. Estefan Kitchen Express features a menu of healthy grab-and-go Cuban classics alongside a full-service Bortran Rum Mojito Bar, which is adorned by Cuban tiles and state-of-art LED screens.

“The Estefans are cultural icons and valued corporate partners in our community, so we are thrilled to see the expansion of their brand at MIA,” said Miami-Dade Aviation Director Emilio T. González. “Estefan Kitchen Express adds even more diversity to our North Terminal Marketplace, where we now offer a taste of South Florida culture from eight popular local vendors.”

Also making its debut this month in MIA's North Terminal Marketplace was My Ceviche, the popular seafood deli with five locations in Miami. In addition to ceviche and other seafood favorites, My Ceviche will also feature stone crab claws in season from mid-October to mid-May. During the out-of-season period, My Ceviche will prepare packaged frozen stone crab meals and accessories, including mallets and cracking boards, for easy carry-out or shipping.

The two new eateries are the latest additions to the South Florida-themed Marketplace area between Gates D-26 and D-28 at MIA, which already features local vendors such as: 305 Pizza; Cuban Crafters cigars; Fig and Fennel; Half Moon Empanadas; a Miami Marlins merchandise store; and the newly opened Maru and Friends, which features collectible porcelain dolls by award-winning artist Dianna Effner. Chefs of the Caribbean, scheduled to open in September, will serve Jamaican patties, jerk chicken, pork sandwiches, Caribbean salads with curry chicken or shrimp, conch salad and soup.

In March, MIA won [Best Airport for Shopping](#) in the USA Today 10Best Readers' Choice Awards for its overall retail program. The 10Best Readers' Choice Awards were voted on by more than 83,000 USA Today readers.

In April, MIA received Airports Council International-North America's 2016 [Inclusion Champion Award](#) in the Large Hub Airport category, which commends the proactive and innovative steps taken by the Miami-Dade Aviation Department (MDAD) to successfully achieve minority inclusion in its business contracts, workforce and employee development through a sustainable model. ACI-NA is the leading industry organization representing the governing bodies that own and operate commercial airports in the United States and Canada, and the Inclusion Champion Award is the organization's top award for exceptional achievement in promoting and sustaining diversity.

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[Miami International Airport](#) offers more flights to Latin America and the Caribbean than any other U.S. airport, is America's second-busiest airport for international passengers, boasts a lineup of 100 air carriers and is the top U.S. airport for international freight. MIA, along with its general aviation airports, is also the leading economic engine for Miami-Dade County and the state of Florida, generating business revenue of \$33.7 billion annually and welcoming 70 percent of all international visitors to Florida. MIA's vision is to grow from a recognized hemispheric hub to a global airport of choice that offers customers a world-class experience and an expanded route network with direct passenger and cargo access to all world regions. MIA is committed to sustainable practices. Learn more at www.MIAefficiency.com.