



Floor-to-ceiling strands of hand-blown glass bubbles designed by Norwegian glass blower Terje Lundaas surround a semi-private area in the center of the dining room.

ANDÚ

Two brothers fashion a Mediterranean-style restaurant with a unique Miami vibe that is both contemporary and down to earth.

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PHOTOGRAPHY BY MIKE BUTLER, MIAMI, FL

Looking for something more than just another Miami trend, Guatemalan-born brothers Antonio and Juan Pablo Viejo created the concept of Andú Restaurant & Lounge. Located in downtown Miami, the restaurant, whose moniker comes from a combination of Antonio's name and Juan Pablo's nickname of Duly, boasts a warm and inviting setting mixed with a chic, urban flair. Opened in February 2008, this 4,600-square-foot space features an eclectic menu of Mediterranean cuisine married with international influences.

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ABOVE: Tall leather banquettes placed into a recessed niche create a private setting.

Executive chef Nate Martin infuses the menu with a variety of flavors, from sundried tomato tapenade to macaroni and cheese with a manchego crust. "We use the freshest ingredients with a strong emphasis on the quality of the food," Antonio says. "Common sense says that good product and good preparation will yield a great tasting dish. And that's what we strive for."

The contemporary yet down-to-earth design of Andú was a joint effort between Antonio, Juan Pablo and a team of designers led by restaurant and nightclub architect Tom Telesco. From the entrance, a wrap-around marble bar separates the lounge area from the main dining area. Here, tables topped with marble and leather upholstered chairs accent ivory walls and gray slate flooring. The focal point of the main dining room is a semi-private area with floor-to-ceiling strands of hand-blown glass bubbles by Norwegian glass blower Terje Lundaas that outlines the space, fostering a sense of intimacy while still being seen. A relief wall created by artist Damian Sarno lines the back of the restaurant.

One of the most unique aspects of Andú is the age of the management — Antonio is 30, and Juan Pablo and Nate are 26 — which results in a fresh, young approach. "We learn something new every day and that's what keeps us motivated," Antonio says. For reservations, call 786/871-7005. **M**