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**On-Line registration begins 9am Apr 2, 2012 at [www.bnaibrithsoccer.ca](http://www.bnaibrithsoccer.ca)**

**Limited Space**

Contact Michael at [mmandel@bnaibrith.ca](mailto:mmandel@bnaibrith.ca) for any question or if you require more information



## FEATURES > FOOD

# Israeli brothers bring loyal following to kosher North Miami Beach restaurant

Mike Cohen Correspondent

NORTH MIAMI BEACH, Fla - Growing up in the Tel Aviv area, brothers Lior and Neal Karni learned the art of the restaurant business from their father Gershon. Eight years ago they decided to move to America, settling in North Miami Beach, Fla., and launched one of the Sunshine State's most popular kosher restaurants, Grill Time ([www.grilltimerestaurant.com](http://www.grilltimerestaurant.com)).

Located in a small strip shopping centre at 16145 Biscayne Boulevard, Grill Time seats 120 and is consistently filled to capacity. Here you will find a loyal following of regular customers and tourists from around the world. The charismatic Lior works the front. Beginning at lunch time, he greets diners using their first names. Neal focuses on the kitchen, regularly coming up with trendy new menu items. There are many Israelis among the staff.

"We started in this business when we were little boys," Lior shared with the *Jewish Tribune* between non-stop calls for reservations. "My father gave us the potatoes and told us to start peeling. We knew this was our future."

The brothers bought an existing restaurant called Grill Time and overhauled the interior, menu and the staff.

"Two of our chefs have been with us since day one while the others came a couple of years later," Lior said. "The same can be said for our servers. Customers appreciate consistency. We do not have to advertise. The locals and the tourists know who we are."

Decorated in a gold cream colour scheme, Grill Time is set in a modern atmosphere with a touch of French Italian ambiance. The Karnis work closely with their partners and fellow Israelis, the Yousafans, who operate the New York City part of the business. This includes the popular Sushi Met-suyan dining establishment.

Grill Time is distinctive because it is so much more than meets the eye. You walk in thinking Middle Eastern food, but you find a variety of international dishes that will

engage both your eyes and your appetite.

The Karnis believe that to make a restaurant a success, you must strive to set yourself apart from the crowd. One of the ways they have enticed customers is by serving nine complimentary fresh house salads to your table with all entrees.

A typical Grill Time experience begins with a variety of Israeli-style fusion appetizers: warm pita, hummus, chick peas, sweet chilli cauliflower, vegetable eggplant, potato salad and more.

The rib eye steak offers a taste that exceeds words and is only one of many house specialties; the baby lamb ribs are so soft, they melt in your mouth. Beef sliders are juicy enough that you do not need to even garnish them with mustard or ketchup.

Another favourite is the Chilean sea bass filet, surrounded by roasted garlic and broiled in sambuca and herbs that has a rich yet delicate flavour. Salmon and tilapia dishes are available as well.

All entrees are served with tomatoes and grilled onions, steamed vegetables and choice of roasted potatoes, home-style mashed potatoes, rice, majadra or french fries. Their specialty drink list includes smoothies with an assortment of tropical fruit flavours.

As for desserts, the chocolate soufflé/volcano (for four), is a soft warm cake surrounded by sinfully rich chocolate filling, adorned by powdery sugar and sweet whipped cream, while the Bavaria, topped with a rich white cream and layered with sweet biscuits, is to die for.

So what does dad think about the restaurant?

"He comes to visit at least once a year and heads right into the kitchen," Lior said. "He'll inspect the food and give us some advice. I think he is proud that we followed the family tradition. Everything here, except the pita bread, is homemade."

Grill Time is open Sunday through Thursday for lunch and dinner and Fridays for lunch only, serving up until 4:30 p.m.

For more information call (786) 274-8935. You can access their full menu online.



Lior Karni showcases some of the Grill Time appetizers.

PHOTO: MIKE COHEN