



easier when you've hired your car through Avis. Orlando itself is full of surprises that go far beyond the unexpectedly good food and fine dining experiences available in and around Walt Disney World®. Few places in the USA have so many different interesting and accomplished soul food restaurants, some of them dating back to the mid-20th century. And where better to stay than in one of Orlando Villas' independently owned three- to six-bedroom villas? From Orlando, we head east towards Cape Canaveral and Dixie Crossroads, the restaurant that introduced the world to rock shrimp. Travelling south, the road leads to more great sandwiches, a fabulous produce stand, fresh juices and, finally, a grand stone crab feast at one of the nation's legendary restaurants, where the staff still wear tuxedos. Joe's Stone Crab takes no reservations, so come at an off-hour or be prepared to wait. It's worth it, we promise. Add in a stay at Miami's iconic Fontainebleau Miami Beach and your holiday is complete.

The tenth edition of Roadfood by Jane and Michael Stern is out now (£18.99, Clarkson Potter). BA Holidays are ATOL protected, offering a 24-hour helpline and a low deposit scheme. Book your ultimate foodie fly-drive at ba.com/florida



FIND IT AT BA.COM BA flies to Miami from London Heathrow (up to 14 times a week), to Tampa (up to 7 times a week) and Orlando (up to 14 times a week), and from 6 July will fly to Fort Lauderdale (up to four times a week) from London Gatwick.

plump as lobster tails. There's drawn butter for dunking, but it seems like gilt for the lily, for few seafoods are as inherently buttery as these glistening creatures. dixiecrossroads.com

| → | FRANK N' STEIN 395 NW Dixie Highway, Stuart

A block off the main drag of Route One, one-of-a-kind Frank N' Stein offers "warm buns and cold beer". It's nothing fancy or exotic, but the quality of all-beef Sabrett hot dogs and of no-bean chilli to top them is first rate. Side the franks (or an overstuffed sub sandwich) with thin-cut French fries and a frosty mug of draft beer.

| → | HAVANA 6801 Dixie Highway, West Palm Beach

This is a fine sit-down restaurant where you can enjoy steak and seafood meals, but road-trippers should know about the 24-hour walk-up window serving Cuban sandwiches, medianoches (a Cuban on sweet bread), and a wonderful 'Especial de West Palm Beach': ham, turkey, bacon and

Swiss, hot-pressed on Cuban bread. The must-eat dessert is Tres Leches – white cake sopped with milk, evaporated milk and condensed milk and crowned with sweetened whipped cream. There isn't any outdoor seating, so use your tailgate or dashboard as a makeshift dining table. havanacubanfood.com

| → | BOB ROTH'S NEW RIVER GROVES

5660 Griffin Road, Davie Bob Roth's is not a full-service restaurant, but the juice and smoothie bar is grand, and there are excellent breakfast and lunch sandwiches as well as an inviting coffee menu. The main reason to eat here is suggested by the limegreen colour of the menu. Bob Roth's makes some of the best Key lime pie in all of Florida. Or if pie is not your thing, how about a Key lime milkshake, served with crumbled Graham crackers? A fun place to buy souvenirs, honey, iam and, of course, fresh fruit. newrivergroves.com

| → | EL PALACIO DE LOS JUGOS

5721 West Flagler Street, Miami
There are a handful of Palacios de
los Jugos in Miami. Combining
produce stand and eatery, they
offer one of the most authentic
Cuban food experiences in town.
Orange, mango, watermelon,
papaya and pineapple juices are
squeezed on the premises.
Breakfast, lunch and dinner range
from basic sandwiches to splendid
knife-and-fork fare, all served in
abundance and at very reasonable
prices. elpalaciodelosjugos.com

| → | JOE'S STONE CRAB 11 Washington Avenue, Miami Beach

A landmark restaurant with a staff of consummate pros, Joe's is a timeless taste of South Florida, open since 1913. Its fabled stone crabs are plump, juicy and easy to extract from their coral-pink claws. These beautiful hunks of food are expensive (Damon Runyon once quipped, "they sell by the karat") but no other shellfish meat is quite as sweet. There is a full menu of lobster, shrimp, and oysters; but it's stone crabs on which the reputation of this grand old place was built. joesstonecrab.com