



Zagat: "Delicious" Nuevo Latin food is the draw at this "colorful, vibrant" Delray Beach cantina well served by a "good" staff and festive drinks, including "authentic" mojitos and "thirst-quenching" sangria. "Set the scene for a fun evening" including "people-watching" from the sidewalk seats.

105 E. Atlantic Ave. | 561/274-9090 | Cabanaelrey.com

Welcome Drink: Coconut Pisco Sour

FIRST

Ceviche

Fresh shrimp, octopus, scallops and calamari marinated in aji amarillo, hot rocoto peppers, garlic, lime juice, cilantro, viandas and maiz tostado

Paired with 13 Celsius Sauvignon Blanc, New Zealand

SECOND

Ensalada Cabana

Field greens, hearts of palm, queso blanco, tomatoes, red onions, olives, black bean vinaigrette

Paired with J Lohr, Monterey, California

THIRD

Pernil

Latin American-style braised pork shank, rioja garlic demi-glace, maduros and arroz con gandules

Paired with Cabernet, Trivento Mendoza, Argentina

DESSERT

Flan Traditional Caramel Custard

Paired with "Cafe Cubano" con Licor 43

\$120 plus tax and gratuity