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. 1 561/274-9090 1 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