

# CABANA

NUEVO LATINO

**Z**agat: “Delicious” Nuevo Latin food is the draw at this “colorful, vibrant” Delray Beach cantina well served by a “good” staff; 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 Avenue - 561-274-9090  
[cabanaelray.com](http://cabanaelray.com)

## *Grand Toast*

*Spanish Cava*

## *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.

## *Second*

### Ensalada Cabana

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

## *Third*

### Pernil

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

## *Dessert*

### Tres Leches with Guava

**\$190.50**