

5280

Top Stylin' Decor in a Restaurant

EDITORS' CHOICE

Zengo » Where, oh where, did Zen go? Well, it's fled Tommy Tsunami's and found a hot little spot on Little Raven Street in Riverfront Park. Here, the beautiful of figure and bulging of pocketbook sit serenely in a decor that fuses the hot colors of Latin America and the cool materials of Asia as easily as owner/chef Richard Sandoval fuses chile and Szechuan. » 1610 Little Raven St., 720-904-0965.



Top Ceviche

EDITORS' CHOICE

Zengo » New on the dining scene in February, Zengo's ceviche strikes the perfect balance. Zengo, which means give-and-take in Japanese, borrows from Latin and Asian cultures to create a sensuous, vibrant menu reminiscent of the tango. The ceviches tease and please. With three kinds to choose from – the Bangkok, Azteca, and Inca – our favorite is the refreshing Inca (\$9) with yellowfin tuna, red onion, tangerine, and aji amarillo. » 1610 Little Raven St., 720-904-0965.

Top Cocktail

EDITORS' CHOICE

Zengo » Go ahead, scoff at the cucumber. But snub the Mojito Cuzco and you'll be sorry. Created by the chic bartenders at Riverfront Park's Zengo, the hand-muddled cucumber mojito could be the best cocktail this city has ever seen. Fresh mint and cucumber combined with top-shelf rum make this drink a standout on a stellar cocktail menu. True, it'll set you back \$10 a pop (and it's really tough to stop at one), but sometimes you gotta go big and take a taxi home. » 1610 Little Raven St., 720-904-0965.