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9 San Diego Restaurant Trends That Are Here to Stay

By Darlene Horn | February 29, 2016



Opening a restaurant is no longer just about the food. The concept, decor and a host of other issues all go into creating a space that will attract and keep customers, reflect the culture at large and be a good fit with the food. So what's hot in the San Diego restaurant business these days? Communal tables, private cabanas and wood-burning ovens are just a few of the trends we've been seeing popping up at the hot spots around town. Read below for nine déjà vu-esque trends and where you can spot them.



Private Cabanas

On the opposite end of communal tables are the intimate private cabanas that we've spied at [Kettner Exchange](#) in Little Italy (pictured), [Backyard Kitchen & Tap](#) in Pacific Beach and [Eat at the Pearl](#) in Point Loma. Usually requiring a reservation, private cabanas include curtains to close you off from the rest of the restaurant or patio, creating an exclusive and intimate VIP area for you and your crew.