

APPETIZERS

Traditional croquetas 10
Choice of - rotisserie chicken or ham, cilantro mayo, crackers

Ropa vieja empanadas 10
Plantain chimmichurri

Chorizo frita sliders 12
Chorizo patty, onion, crispy potato sticks, special sauce

Maduro en tentacion 12
Bacon jam, smoked mozzarella, jarabe

Chicken pincho 12
Marinated chicken thighs, lettuce wraps, pickles

Octopus 19
Mojo rojo, charred eggplant salad



CEVICHES & CRUDOS

Tuna toston 16
Yellowfin tuna picadillo, charred eggplant, pickled shallots, mojo rojo, avocado puree

Lobster tacos 18
Charred corn, cabbage, onion, roasted red pepper, ponzu, avocado crema, cilantro, togorashi, crispy wonton shell

Tropical ceviche 18
Local fish & shrimp ceviche, mango, coconut, passion fruit, cilantro, plantain chips

Seafood salpicon 18
Octopus, shrimp, grouper, mussels, coal fired peppers, olives, cilantro & crackers



SALADS

+ 6 ¼ rotisserie chicken, + 10 wild caught salmon, + 8 vaca frita

House 14
Mixed greens, tomato, avocado, cucumbers, pickled radish, sherry vinaigrette

Wedge 16
Little gem lettuce, cherry tomato, radish, tasajo bits, onions, blue cheese dressing

Kale caesar 15
Green apple, celery, caramelized walnuts, parmesan, creamy walnut dressing, lemon pepper croutons



Poke bowl 19
Choice of - salmon, tuna picadillo or avocado
Rice, edamame, radish, daikon sprouts, seaweed salad, red pepper, sweet plantain

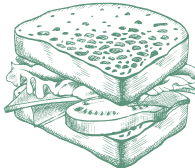
BURGER & SANDWICH

(Served with shoestring French fries or seasonal salad)

Cubano 16
Pit roasted ham, lechon rillite, swiss, B & B pickles, mustarde

Pan con bistec 16
House made sliced roast beef, mojo rojo, onions, swiss, shoestring fries

Prime angus burger 16
LTO, B & B pickles, brioche bun
Add American or blue cheese + 2, add bacon jam + 3



MAIN COURSE



Coal fired main courses are accompanied with choice of white rice & black beans, maduros or seasonal salad



Enchilada de camaron 26
Key west pink shrimp, peas, coal roasted creole sauce

Wild caught salmon 26
Scottish salmon, sour orange, sauteed kale

Whole fried fish market price
Green salad, sour orange ponzu

16 oz Lechon asado 24
Crispy pork shank, fried yuca with mojo

Marabú tasajo 28
House braised short rib, coal roasted bell peppers

Cuban fried rice 22
Miso bacon, shrimp, sweet plantains, bean sprouts, scallions, cilantro, fried egg

Vaca frita 23
Crispy shredded flank steak, onion, garlic, parsley, sour orange

Skirt steak 38
Charred scallions, chimichurri

Palomilla 20
Encebollado onions, lime

Rabo encendido pappardelle 27
Braised oxtail, cherry tomato, olives, pea tendrils, croutons, pecorino



½ Coal fired rotisserie chicken 22
Roasted mushrooms & potatoes, roasting jus

Baby back ribs 24
Pickled sweet pepper salad, tamarind bbq sauce

Masitas de puerco 22
Black mojo, crispy garlic, onions

Paella campesina 27
Valencia rice, saffron, peas, baby back ribs, chicken and masitas

SIDES 6

Seasonal Salad

Beans

White rice

French fries

Sweet plantains

Crispy green plantains



Fried yuca

Arroz moro

DESSERT 9

House made tropical fruit sorbet
Changes seasonally

Flan de queso
Candied walnuts, amarena cherries, mint

Bread pudding
Mango – papaya salsa, passion fruit puree, vanilla ice cream

Cuatro leches
Three milks soaked cake, dulce de leche ice cream, toasted meringue

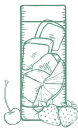


*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MOJITOS 14



CLASSIC MOJITO
Bacardi Superior, Lime, Mint



MARABU MOJITO
Bacardi Superior, Guava, St Germain, Lemon, Mint Foam



PASSION FRUIT MOJITO
Bacardi Superior, Chinola Passionfruit liqueur, Lime & Mint



SEASONAL FRUIT MOJITO
Bacardi Superior, Lime juice, mint & muddled locally picked fruit.

MARABU COCKTAILS 15



CUBAN OLD FASHIONED
Havana Club Anejo, Wild turkey, Iron Beer Demerara



MARABU MULE
Beluga Vodka, Honey, Tamarind, Lemon Juice, Fever tree Ginger beer



MALE-
St. George Pear, Havana Anejo, Luxardo, Lemon juice



HAVANA MARY
E11even vodka, Tomato juice, secret sauce



DAIQUIRI
Plantation 3 Stars, Lime Juice, Simple syrup



HEMINGWAY DAIQUIRI
Plantation 3 stars, Grapefruit juice, Lime juice, Simple syrup, Luxardo Maraschino



CUBA LIBRE
Havana Club Anejo Blanco, Lime Juice, Coke

COFFEE & TEA

Choice of: whole milk, fat free, soy & evaporated milk

COLADA	the social coffee	4
Our colada is served in a cup with a stack of smaller cups, on a fancy tray. Share with your friends or drink yourself — at your own risk!		
ESPRESSO	cuban coffee	3
CAFÉ CON LECHE	coffee & milk	5
EL FRIO	cold brew & milk	4
CORTADITO	cuban machiatto	4
BON BON	cortadito with condensed milk	6
CARAHILLO	rum spiked espresso	12
EL AMERICANO	american drip coffee	3
TEA BY JOJO		4
English Breakfast		
Chamomile		
Green		

18% percent service charge included.

WHITE WINE

	glass	btl
Sea Sun, Chardonnay By Caymus, California	11.5	42
Justin Vineyards, Sauvignon Blanc, California	12	44
La Vis, Pinot Grigio, Italy	10	39
Prisoner, Chardonnay, Napa & Sonoma		65
Whither Hills, Sauvignon Blanc, New Zealand	11	48
Nine Hats, Riesling, Washington		43
Pascal Jolivet Sancerre France		60
Illumination, Sauvignon Blanc By Quintessa		58

ROSE

	glass	btl
Whispering Angel Provence	12	52
Smoke Tree, Zinfandel, Napa County, Ca		45

RED WINES

	glass	btl
Boen, Pinot Noir, California	12	42
Tangley Oaks, Merlot, California	11.5	42
Aruma, Malbec, Mendoza		48
Fattoria Del Cerro, Chianti , Toscana	11.5	41
Bonanza By Caymus Cabernet Sauvignon Napa, Ca	13	52
Belle Glos Pinot Noir Santa Barbara County		52
Prisoner The Blend California		85
Los Vascos Cabernet Sauvignon Grand Reserve Chile		48
Gaja Promis Super Tuscan Italy		75

SPARKLING

	glass	btl
Benvolio Prosecco Veneto Italy	12	38
Valdo Prosecco Marca D’Oro Rose	12	

Draught Beer

Veza Sur	8
Mangolandia 4.8%	
Stella Artois	8
Pale lager 5%	

BOTTLED BEER 7

Heineken	Amstel Light
Corona	Hatuey Cuban Beer
Stella Artois	



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