



# MARABÚ

COAL FIRED CUBAN CUISINE

## APPETIZERS

### TRADITIONAL

**TOSTONES RELLENOS**  
Stuffed plantain cups with your choice of:  
Picadillo Habanero 11.95  
Ropa Vieja 12.95  
Shrimp Enchilado 12.95  
Combo 13.95

**TRUFFLE YUCA FRIES** 7.95  
Yuca fries tossed in truffle oil, parmesan cheese & rosemary, served with a cilantro aioli.

**CROQUETAS** 8.95  
Choice of traditional ham or chicken croquettes.

**ROPA VIEJA EMPANADAS** 9.95  
Braised and shredded flank steak, plantain chimichurri sauce.

**OCTOPUS** 17.95   
Charred grill octopus with mojo rojo sauce, served with charred eggplant salad.

### CRUDOS\*

**TROPICAL CEVICHE\*** 17.95  
Local fish & shrimp ceviche, mango, coconut, passion fruit, cilantro, plantain chips.

**TUNA TOSTON\*** 15.95  
Smashed plantain cup topped with yellowfin tuna picadillo, charred eggplant, pickled shallots, mojo rojo sauce and avocado puree.

**SEAFOOD SALPICON\*** 14.95  
Octopus, shrimp, grouper, mussels, coal fired peppers, olives, cilantro & crackers.

## SOUP & SALAD

**CHICKEN SOUP** 4.95 / 6.95  
Chicken noodle soup.

**CHOPPED** 13.95   
Mixture of romaine and green lettuce, chickpeas, sweet plantains, tomato, avocado, radish, cucumber, red onion, farm cheese, plantain chips and cilantro dressing.  
Add: chicken breast 4.95, shrimp\* 5.95

**CAESAR** 12.95   
Romaine lettuce, croutons, parmesan cheese, and Caesar dressing.  
Add: chicken breast 4.95, shrimp\* 5.95

**AVOCADO** 13.95   
Mesclun lettuce mix, avocado, cucumber, radish, red onion, chayote, orange segments, sunflower seeds with a lemon-oregano vinaigrette.  
Add: chicken breast 4.95, shrimp\* 5.95

## BOWLS

**POKE BOWL\*** 17.95  
Choice of - salmon or tuna. Served with avocado, rice, edamame, radish, daikon sprouts, seaweed salad, red pepper, sweet plantain.

**ROPA VIEJA** 15.95  
Braised and shredded flank steak served with white rice, sweet plantains, balsamic tomatoes, plantain chips and cilantro dressing.

**TRADITIONAL CUBAN** 14.95  
Roasted pork with white rice, black beans, yuca, sweet plantains with a mojo vinaigrette.

## ENTRÉES

**1/2 COAL ROASTED ROTISSERIE CHICKEN\*** 21.95  
Roasted mushrooms & potatoes, roasting jus.

**LECHÓN ASADO** 17.95  
Slow oven roasted pork leg with cuban mojo sauce. Served with moro rice and yuca.

**VACA FRITA** 21.95  
Crispy shredded flank steak, onion, garlic, parsley, sour orange. Served with white rice and black beans.

**WHOLE FRIED SNAPPER** MP  
Served with white rice and mixed vegetables.

**PECHUGA DE POLLO A LA PLANCHA** 17.95  
Chicken Cutlet marinated, griddled, topped with onions and parsley. Served with white rice and black beans.

**ROPA VIEJA** 17.95  
Braised and shredded flank steak stewed in criolla sauce. Served with white rice and black beans.

**SKIRT STEAK** 44.95  
Served with chimichurri sauce, white rice and black beans.

**ENCHILADO DE CAMARONES** 25.95  
Shrimp stewed with onions and green peppers in our house criolla sauce. Served with white rice and sweet plantains.

**PICADILLO A LA HABANERA** 15.95  
Ground beef stewed in our house criolla sauce with raisins and spanish olives. Served with white rice and black beans.

**MASAS DE CERDO FRITAS** 17.95  
Fried cubed pork topped with sautéed onions. Served with moro rice and yuca with mojo.

**VACA FRITA DE POLLO** 15.95  
Crispy griddled chicken topped with onions and cuban mojo sauce. Served with white rice and black beans.

**CAMARONES AL AJILLO** 25.95  
Shrimp sautéed in garlic, olive oil and white wine. Served with white rice and sweet plantains.

**PALOMILLA\*** 21.95  
Thin sliced top round steak with sautéed onions and lime. Served with white rice and black beans.

**GRILLED CORVINA** 21.95   
Griddled fish filet topped with lemon butter. Served with white rice and sweet plantains.

**WILD CAUGHT SALMON\*** 25.95   
Pan seared scottish salmon, sour orange, sautéed kale. Served with rice, maduros or salad.

## BURGERS & SANDWICHES

**CUBAN SANDWICH** 13.95  
A cuban classic with ham, roasted pork, swiss cheese, pickles and mustard served on pressed cuban bread.

**CHICKEN SANDWICH** 13.95   
Coal roasted rotisserie chicken, swiss cheese, avocado mayo, crispy applewood smoked bacon served on pressed cuban bread.

**PAN CON LECHON** 13.95  
Roasted pork with grilled onions served on a pressed cuban bread.

**PRIME ANGUS BURGER\*** 15.95   
Lettuce, tomatoes, onion, pickles served on a brioche bun.  
Add American cheese +2, add applewood bacon +3

**BBQ CUBAN BURGER** 15.95  
Angus beef patty, roasted pork, Swiss cheese, applewood beaon, BBQ sauce, and pickles served on a brioche bun.

## SIDES 6

**SEASONAL SALAD**  
**CRISPY GREEN PLANTAINS**  
**BEANS**  
**WHITE RICE**

**FRENCH FRIES**  
**SWEET PLANTAINS**  
**FRIED YUCA**  
**ARROZ MORO**  
Rice and beans

## DESSERTS 9

**FLAN DE QUESO**  
Candied walnuts, amarena cherries, mint.  
**CUATRO LECHEs**  
Three milks soaked cake, dulce de leche ice cream, toasted meringue.

**BREAD PUDDING**  
Mango - papaya salsa, passion fruit puree, vanilla ice cream.

VEGETARIAN OPTIONS

The Jospoer oven is the hottest indoor barbecue available, burning top quality charcoal. It adds a flavor of the finest embers, a unique texture and juiciness in all products such as whole barbequed fish, halloumi and steaks.

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. May be served rare.  
\*Restrictions may apply. A 18% service charge has been added to your bill.



# MARABÚ

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## MOJITOS 14.5

### CLASSIC MOJITO

Bacardi Superior, lime, mint.

### MARABU MOJITO

Bacardi Superior, guava, St Germain, lemon, mint foam.

### PASSION FRUIT MOJITO

Bacardi Superior, Chinola passion fruit 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.

### MALECON

St. George Pear, Havana Anejo, Luxardo, lemon juice.

### HAVANA MARY

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.

## MOCKTAILS 6

### STRAWBERRY CUCUMBER LEMONADE

Fresh strawberry, cucumber, lemon juice, simple syrup

### BASIL GINGER MULE

Basil leaves, lemon juice, simple syrup and ginger beer

### NARANJADA

Orange juice, lime and sparkling water

### LEMONADE

Lime juice and simple syrup

## BEVERAGES

Sprite	4
Coca Cola	4
Diet Coke	4
Red Bull	6
Acqua Panna	8
San Pellegrino	8

## COFFEE & TEA

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

### COLADA The social coffee 3.75

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	4.50
EL FRIO Cold brew & milk	4
CORTADITO Cuban machiatto	4
BON BON Cortadito with condensed milk	5
CARAHILLO Rum spiked espresso	12
EL AMERICANO American drip coffee	4
TEA BY JOJO	4
English breakfast	
Chamomile	
Green	

## WHITE WINE

	glass	btl
Sea Sun, Chardonnay By Caymus, California	13	42
La Vis, Pinot Grigio, Italy	13	40
Prisoner, Chardonnay, Napa & Sonoma		69
Vavasour Sauvignon Blanc, New Zealand	13	48
Nine Hats, Riesling, Washington		43
Illumination, Sauvignon Blanc By Quintessa		65
Lusco Albariño, Spain	13	69

## ROSE

	glass	btl
Whispering Angel Provence	13	52
Smoke Tree, Zinfandel, Napa County, Ca		45

## RED WINES

	glass	btl
Boen, Pinot Noir, California	14	42
Decoy, Merlot, California	14	42
Aruma, Malbec, Mendoza		48
Fattoria Del Cerro, Chianti, Toscana	14	42
Bonanza By Caymus Cabernet Sauvignon Napa, Ca	14	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	38

## SANGRÍA

RED SANGRIA	12
Red wine, fresh fruit, sugar, orange juice, triple sec and brandy.	
WHITE SANGRIA	12
White wine, fresh fruit, sugar, orange juice, triple sec and brandy.	

## DRAUGHT BEER 8

Veza Sur	Stella Artois
Mangolandia 4.8%	Pale lager 5%
Heineken	
Pilsner 5.2 %	

## BOTTLED BEER 7.5

Heineken	Amstel Light
Corona	La Rubia
Stella Artois	Lagunitas Ipa

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