



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 7.95

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.

SEAFOOD SALPICON* 14.95

Octopus, shrimp, grouper, mussels, coal fired peppers, olives, cilantro & crackers.

TUNA TOSTON* 15.95

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

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 15.95
Slow oven roasted pork leg with cuban mojo sauce. Served with moro rice and yuca.

VACA FRITA 15.95
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 15.95
Chicken Cutlet marinated, griddled, topped with onions and parsley. Served with white rice and black beans.

ROPA VIEJA 15.95
Braised and shredded flank steak stewed in criolla sauce. Served with white rice and black beans.

SKIRT STEAK 39.95
Served with chimichurri sauce, white rice and black beans.

ENCHILADO DE CAMARONES 18.95
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 15.95
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 18.95
Shrimp sautéed in garlic, olive oil and white wine. Served with white rice and sweet plantains.

PALOMILLA* 18.95
Thin sliced top round steak with sautéed onions and lime. Served with white rice and black beans.

GRILLED CORVINA 20.95
Griddled fish filet topped with lemon butter. Served with white rice and sweet plantains.

WILD CAUGHT SALMON* 21.95
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.

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

CUATRO LECHEs
Three milks soaked cake, dulce de leche ice cream, toasted meringue.

VEGETARIAN OPTIONS

The Jospier 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

COAL FIRED CUBAN CUISINE

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 <i>Cuban coffee</i>	3
CAFÉ CON LECHE <i>Coffee & milk</i>	4.50
EL FRIO <i>Cold brew & milk</i>	4
CORTADITO <i>Cuban machiatto</i>	4
BON BON <i>Cortadito with condensed milk</i>	5
CARAHILLO <i>Rum spiked espresso</i>	12
EL AMERICANO <i>American drip coffee</i>	4
TEA BY JOJO	4
<i>English breakfast</i>	
<i>Chamomile</i>	
<i>Green</i>	

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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