



MARABÚ

COAL FIRED CUBAN CUISINE

HAPPY HOUR DRINKS 7

MOJITOS

CLASSIC MOJITO

Bacardi Superior, lime, mint.

STRAWBERRY MOJITO

Bacardi Superior, strawberry puree, lime juice and mint.

PASSION FRUIT MOJITO

Bacardi Superior, Chinola passion fruit liqueur, lime & mint.

DRINKS

CUBAN OLD FASHIONED

Havana Club Anejo, wild turkey, Iron Beer Demerara.

MARABU MULE

Beluga Vodka, honey, tamarind, lemon juice, Fever tree ginger beer.

DAIQUIRI

Plantation 3 Stars, lime juice, simple syrup

SPICY MARGARITA

Tequila, triple sec, fresh lime juice, cucumber and jalapeño

MARABU CHARCOAL MARTINI

Vodka, espresso, Kahlua and Baileys

WINES

WHITE

• *Vavasour, Sauvignon Blanc, New Zeland*

• *Sea Sun by Caymus, Chardonnay*

RED

• *Bonanza by Caymus, Cabernet Sauvignon*

• *Aruma, Malbec, Mendoza*

SPARKLING

• *Benvolio Prosecco Veneto Italy*

• *Valdo Prosecco Marca D'Oro Rose*

SANGRIAS

WHITE SANGRIA

White wine, fresh fruit, sugar, orange juice, pear liqueur and dark rum.

RED SANGRIA

Red wine, fresh fruit, sugar, orange juice, pear liqueur and dark rum

BEER 6

DRAUGHT BEER

Veza Sur, Mangolandia 4.8%

Heineken, Pilsner 5.2 %

Stella Artois, Pale lager 5%

BOTTLED BEER

Heineken

Amstel Light

Corona

La Rubia

Stella Artois

Lagunitas Ipa

BAR SNACKS

CROQUETAS 6

Choice of traditional ham or chicken croquettes.

TOSTONES RELLENOS 6

Crispy stuffed plantain cups with picadillo habanero

TUNA TOSTON* 10

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

TRUFFLE YUCA FRIES 6

Yuca fries tossed in truffle oil, parmesan cheese & rosemary, served with a cilantro aioli.

ROPA VIEJA EMPANADAS 6

Braised and shredded flank steak, plantain chimichurri sauce.

BBQ PORK SLIDERS 6

Slow roasted pork, house made tamarind BBQ sauce and cheddar cheese