



MOCKTAILS 7

STRAWBERRY CUCUMBER LEMONADE
Fresh strawberry, cucumber, lemon juice and sweetened with sugar cane

BASIL GINGER MULE
Basil leaves, lemon juice and ginger beer

LEMONADE
Lime juice and sweetened with sugar cane

NARANJADA
Orange juice, lime and sparkling water

SANGRÍA 12

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

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

APPETIZERS

TRADITIONALS

GRILLED OCTOPUS 18
Charred grill octopus with mojo rojo sauce, served with charred eggplant salad

TOSTONES RELLENOS
Stuffed plantain cups with your choice of:
Picadillo Habanero 12
Ropa Vieja 13
Shrimp Enchilado 13
Combo 14

TRUFFLE YUCA FRIES 8
Yuca fries tossed in truffle oil, parmesan cheese & rosemary, served with a cilantro aioli

CROQUETAS 8
Choice of traditional ham, chicken or bacalao croquettes served with cilantro mayo

ROPA VIEJA EMPANADAS 10
Golden crispy pastry filled with flank steak slow braised in marabu criolla sauce with sweet peppers and onions served with chimichurri sauce

CRUDOS* RAW FRESH SEAFOOD

SEAFOOD MIXTO* 15
Octopus, shrimp, grouper, mussels, coal fired peppers and onions, olives, cilantro, olive oil, lime juice, saltine crackers

TUNA TOSTON* 16
Crispy smashed plantain cup topped with yellowfin tuna picadillo, charred eggplant, pickled shallots, mojo rojo sauce and avocado puree

SALMON TARTARE 16.95
Fresh cut salmon, avocado, fresno chili, aji amarillo, soy cured, chives

TIRADITO NIKKEI 16.95
Thin sliced corvina, soy infused leche de tigre, pickled vegetables, crispy chulpe corn

TROPICAL CEVICHE* 18
Local fish & shrimp ceviche, mango, coconut, passion fruit, cilantro, plantain chips

CEVICHE CARRETIERO 17.95
Fresh cut corvina, leche de tigre, rocoto pepper, crispy fried calamari, sweet potato, giant peruvian corn, crispy cancha corn

SOUP & SALADS

CHICKEN SOUP 5 / 7
Chicken noodle soup

CHOPPED 14.5
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 5, shrimp* 6

CAESAR 14.5
Romaine lettuce, croutons, parmesan cheese, and Caesar dressing
Add: chicken breast 5, shrimp* 6

MARABU HOUSE SALAD 14.5
Mesclun lettuce mix, avocado, cucumber, radish, red onion, chayote, orange segments, sunflower seeds with a lemon-oregano vinaigrette
Add: chicken breast 5, shrimp* 6

BOWLS

ROTISSERIE CHICKEN 16.95
Slow roasted chicken, white rice, black beans, pico de gallo, sweet plantains, crispy potato sticks

ROPA VIEJA 16.5
Braised and shredded flank steak served with white rice, sweet plantains, balsamic tomatoes, plantain chips and cilantro dressing

TRADITIONAL CUBAN 17
Roasted pork with white rice, black beans, yuca, sweet plantains with a mojo vinaigrette

POKE BOWL* 18
Choice of - salmon or tuna tossed in poke sauce. Served with avocado, rice, edamame, radish, daikon sprouts, seaweed salad, red pepper, sweet plantain

ENTRÉES

1/2 COAL ROASTED ROTISSERIE CHICKEN* 22
Roasted mushrooms & potatoes, roasting jus

VACA FRITA DE POLLO 16.5
Crispy griddled chicken topped with onions and cuban mojo sauce. Served with white rice and black beans

PECHUGA DE POLLO AL JOSPER 18
Coal grilled marinated chicken cutlet, topped with onions and parsley

PICADILLO A LA HABANERA 18.5
Ground beef stewed in our house criolla sauce with raisins and spanish olives. Served with white rice and black beans

LECHÓN ASADO 20
Slow oven roasted pork leg with cuban mojo sauce. Served with moro rice and yuca

MASAS DE CERDO FRITAS 20
Crispy cubed pork topped with sautéed onions. Served with moro rice and yucca with mojo

ROPA VIEJA 20
Flank steak slow braised in marabu criolla sauce with sweet peppers and onions, served with white rice and black beans

COAL GRILLED PALOMILLA STEAK* 24
Thin sliced top round steak with sautéed onions and lime. Served with white rice and black beans

VACA FRITA 24
Crispy shredded flank steak, onion, garlic, parsley, sour orange. Served with white rice and black beans

SKIRT STEAK 39
Coal grilled skirt steak served with chimichurri sauce, white rice and black beans

GRILLED GROUPEL 24
Griddled fish filet topped with lemon butter. Served with white rice and sweet plantains

WHOLE FRIED SNAPPER MP
Fresh caught local red snapper, fried whole until golden and crispy. Served with white rice and salad

ENCHILADO DE CAMARONES 26
Shrimp stewed with onions and green peppers in our house criolla sauce. Served with white rice and sweet plantains

CAMARONES AL AJILLO 26
Shrimp sautéed in garlic, olive oil and white wine. Served with white rice and sweet plantains

NORWEGIAN SALMON* 26
Pan seared norwegian salmon, sour orange. Served with rice, maduros or salad

SANDWICHES & BURGERS

SERVED WITH FRENCH FRIES OR SALAD

CUBAN SANDWICH 15
A cuban classic with ham, roasted pork, swiss cheese, pickles and mustard served on pressed buttery cuban bread

CHICKEN SANDWICH 15
Coal roasted rotisserie chicken, swiss cheese, avocado mayo, crispy applewood smoked bacon served on pressed buttery cuban bread

PAN CON LECHON 15
Roasted pork with grilled onions served on a pressed buttery cuban bread

PRIME ANGUS BURGER* 17
Half pound angus beef patty, lettuce, tomatoes, onion and pickles, served on a brioche bun.
Add American cheese +2, add applewood bacon +3

BBQ CUBAN BURGER 17
Half pound angus beef patty, roasted pork, Swiss cheese, applewood bacon, BBQ sauce and pickles, served on a brioche bun

SIDES 6

SEASONAL SALAD BEANS
WHITE RICE
FRENCH FRIES
FRIED YUCA

TOSTONES
Crispy green plantains
MADUROS
Sweet plantains
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

The Jospers 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 barbecued fish, halloumi and steaks.



MARABÚ

COAL FIRED CUBAN CUISINE

MOJITOS 15

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.

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* 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* 4.5

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

A 18% service charge has been added to your bill.

**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.*

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

DRAUGHT BEER 8

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

Heineken *Pilsner 5.2 %*

BOTTLED BEER 7.5

Heineken *Amstel Light*
 Corona *La Rubia*
 Stella Artois *Lagunitas Ipa*
 Hatuey Cuban Beer