



# 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.

**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** 14.50   
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** 14.50   
Romaine lettuce, croutons, parmesan cheese, and Caesar dressing.  
Add: chicken breast 4.95, shrimp\* 5.95

**AVOCADO** 14.50   
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.

**TRADITIONAL CUBAN** 16.95  
Roasted pork with white rice, black beans, yuca, sweet plantains with a mojo vinaigrette.

**ROPA VIEJA** 16.50  
Braised and shredded flank steak served with white rice, sweet plantains, balsamic tomatoes, plantain chips and cilantro dressing.

## ENTRÉES

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

**PECHUGA DE POLLO A LA PLANCHA** 15.95  
Chicken cutlet marinated, griddled, topped with onions and parsley. Served with white rice and black beans.

**VACA FRITA DE POLLO** 16.50  
Crispy griddled chicken topped with onions and cuban mojo sauce. Served with white rice and black beans.

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

**MASAS DE CERDO FRITAS** 15.95  
Fried cubed pork topped with sautéed onions. Served with moro rice and yucca with mojo.

**PICADILLO A LA HABANERA** 16.50  
Ground beef stewed in our house criolla sauce with raisins and spanish olives. 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.

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

**VACA FRITA** 16.50  
Crispy shredded flank steak, onion, garlic, parsley, sour orange. Served with white rice and black beans.

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

**GRILLED GROUPE** 22.95   
Griddled fish filet topped with lemon butter. Served with white rice and sweet plantains.

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

**ENCHILADO DE CAMARONES** 18.95  
Shrimp stewed with onions and green peppers in our house criolla sauce. Served with white rice and sweet plantains.

**CAMARONES AL AJILLO** 18.95  
Shrimp sautéed in garlic, olive oil and white wine. Served with white rice and sweet plantains.

**WILD CAUGHT SALMON\*** 21.95   
Pan seared scottish salmon, sour orange, sauteed kale. Served with rice, maduros or salad.

## BURGERS & SANDWICHES

**PRIME ANGUS BURGER\*** 17   
Lettuce, tomatoes, onion, pickles served on a brioche bun.  
Add American cheese +2, add applewood bacon +3

**BBQ CUBAN BURGER** 17  
Angus beef patty, roasted pork, Swiss cheese, applewood beacon, BBQ sauce, and pickles served on a brioche bun.

**CUBAN SANDWICH** 14.95  
A cuban classic with ham, roasted pork, swiss cheese, pickles and mustard served on pressed cuban bread.

**CHICKEN SANDWICH** 14.95   
Coal roasted rotisserie chicken, swiss cheese, avocado mayo, crispy applewood smoked bacon served on pressed cuban bread.

**PAN CON LECHON** 14.95  
Roasted pork with grilled onions served on a pressed cuban bread.

## 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 LECHE**  
Three milks soaked cake, dulce de leche ice cream, toasted meringue.

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

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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.

VEGETARIAN OPTIONS

The Jasper 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.

## 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 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.*

## 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!*

|                                                     |      |
|-----------------------------------------------------|------|
| <b>ESPRESSO</b> <i>Cuban coffee</i>                 | 3    |
| <b>CAFÉ CON LECHE</b> <i>Coffee &amp; milk</i>      | 4.50 |
| <b>EL FRIO</b> <i>Cold brew &amp; milk</i>          | 4    |
| <b>CORTADITO</b> <i>Cuban machiatto</i>             | 4    |
| <b>BON BON</b> <i>Cortadito with condensed milk</i> | 5    |
| <b>CARAHILLO</b> <i>Rum spiked espresso</i>         | 12   |
| <b>EL AMERICANO</b> <i>American drip coffee</i>     | 4    |
| <b>TEA BY JOJO</b>                                  | 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 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.*

## 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 |

### VEGETARIAN OPTIONS

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