



MARABÚ

COAL FIRED CUBAN CUISINE

MIAMISPICE DINNER

AUG - SEP 2024

@maraburestaurant
www.maraburestaurant.com

DINNER



APPETIZER CHOICE OF

CHOPPED SALAD

Mixture of romaine & green lettuce, chickpeas, sweet plantains, tomato, radish, avocado, cucumber, red onion, plantain chips, farm cheese & cilantro dressing

TUNA TOSTON*

Crispy smashed plantain cup topped with yellowfin tuna picadillo, charred eggplant, pickled shallots, mojo rojo sauce & avocado pureé

SALMON TARTARE*

Fresh cut Norwegian salmon with blood orange miso soy sauce, avocado, pickles, radish, red onion, truffle oil, crispy rice cracker & micro shiso leaves

MAIN COURSE CHOICE OF

1/2 COAL ROASTED ROTISSERIE CHICKEN 🍷

Roasted potatoes with mushrooms & roasting jus

NORWEGIAN SALMON

Pan seared Norwegian salmon, sour orange, Served with rice, maduros or salad

🍷 TASAJO OVER TAMAL EN CAZUELA

Salt cured short rib served over fresh corn pureé, roasted peppers & Cuban style tasajo glaze

DESSERT CHOICE OF

NUTELLA BROWNIE

Nutella brownie with hazelnuts, torched banana & caramelized popcorn, Served with Nutella ice cream and fresh strawberries

SORBET DE LIMON

🌿 VEGETARIAN OPTIONS

🍷 SIGNATURE PLATE

🍷 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 barbecued fish, halloumi and steaks.

An 18% service charge will be added to your bill. (*)raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increase the risk of foodborne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.