

MARABÚ
COAL FIRED CUBAN CUISINE

GROUP MENU

@maraburestaurant
www.maraburestaurant.com

LUNCH



GROUP MENU 1

APPETIZERS

CHOICE OF 1

ENSALADA DE PEPINO

Fresh cucumber, radish, shallot pickles & cilantro vinaigrette

BONIATO AL CARBÓN

Josper-charcoal roasted Cuban sweet potato, served with homemade herbal butter

TRUFFLE YUCA FRIES

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

MAIN COURSE

CHOICE OF 1

ROTISSERIE CHICKEN BOWL

Charcoal-roasted chicken breast, served with your choice of white or brown rice, black beans, avocado, tomatoes, cucumber, mixed greens, sweet plantains, parsley & cilantro dressing

ROPA VIEJA

Flank steak slow braised in Marabú criolla sauce with sweet peppers and onions, rice & black beans

PAN CON LECHÓN

Rotisserie roasted crispy pork belly with pork rinds, caramelized onions, red cachucha pepper mojo, topped with pickled red onion & fresh cilantro, served on Cuban bread

CHARCOAL SALMON

Coal-roasted salmon, brown rice, edamame, pickled daikon radish, pineapple, Oriental sweet potato, avocado, sour orange sauce & sweet soy sauce

ADD DESSERT 6

SORBET | CHEF'S SELECTION

FOR GROUPS OF +30 APPETIZERS WILL BE SERVED FAMILY STYLE |
CHOOSE 3 CHOICES FOR THE MAIN COURSE

DINNER

GROUP MENU 2



APPETIZERS

CHOICE OF 1

BONIATO AL CARBÓN

Josper-charcoal roasted Cuban sweet potato, served with homemade herbal butter

ENSALADITA DE PEPINO

Fresh cucumber, radish, shallot pickles & cilantro vinaigrette

SALMON TARTAR

Norwegian salmon with blood orange miso soy sauce, avocado, pickled radish, red onion, truffle oil & crispy rice cracker

MAIN COURSE

CHOICE OF 1

LECHÓN ASADO

Charcoal-roasted pork shoulder with Cuban mojo sauce, served with Moro rice & yuca

VACA FRITA

Shredded flank steak, onion, garlic, parsley, sour orange, rice & black beans

NORWEGIAN SALMON

Flame-grilled Norwegian salmon & sour orange, served with rice, maduros or salad

ADD DESSERT 6

SORBET | CHEF'S SELECTION

FOR GROUPS OF +30 APPETIZERS WILL BE SERVED FAMILY STYLE |
CHOOSE 3 CHOICES FOR THE MAIN COURSE

DINNER

GROUP MENU 3



APPETIZERS

CHOICE OF 1

TUNA TOSTÓN*

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

BRICKELL CENTRE CHOPPED

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

CROQUETAS

Choice of Nueske's smoked ham croquettes & béchamel sauce, served with cilantro aioli
OR

Smoked Norwegian salmon croquettes, bechamel sauce, Philadelphia cream cheese, salmon caviar & caper aioli

MAIN COURSE

CHOICE OF 1

VACA FRITA

Shredded flank steak, onion, garlic, parsley, sour orange, rice & black beans

JOSPER ROASTED CHICKEN

Roasted potatoes with mushrooms & roasting jus

CAMARONES AL AJILLO

Shrimp sautéed in garlic, olive oil, white wine, served with rice & sweet plantains

CUBAN FRIED RICE

Jasmine rice with rock shrimp, roasted chicken, BQ pork ribs, ginger, Thai basil, cilantro, green pea, green onion, sesame oil, soy sauce, sweet plantain & fried egg

*Also Available Vegan**

DESSERT

FLAN DE QUESO

Goat cheese, candied walnuts, amarena cherries & mint

FOR GROUPS OF +30 APPETIZERS WILL BE SERVED FAMILY STYLE |
CHOOSE 3 CHOICES FOR THE MAIN COURSE

DINNER



GROUP MENU 4

1 WELCOME MOJITO PER GUEST INCLUDED

APPETIZERS

CHOICE OF 1

JOSPER FIRED MADURO TENTACIÓN

Charcoal-roasted sweet plantains with bacon jam, smoked mozzarella & Cuban rum syrup

SALMON TARTAR

Norwegian salmon with blood orange miso soy sauce, avocado, pickled radish, red onion, truffle oil & crispy rice cracker

ROPA VIEJA EMPANADAS

Homemade crispy pastry filled with smoked flank steak, sweet peppers & onions, served with chimichurri sauce

MAIN COURSE

CHOICE OF 1

SMOKED MASAS DE PUERCO

Josper-roasted Cuban pork chunks with crispy garlic, onions, Moro rice & yuca

GRILLED FLORIDA BLACK GROUPER

Fresh black grouper over black bomba rice, shrimp, English peas & roasted cherry tomatoes, served with three sides

MARABÚ CHARCOAL TASAJO

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

JOSPER ROASTED CHICKEN

Charcoal 1/2 chicken with creamy roasted potatoes, mushrooms & smoked demi-glace sauce

WOOD FIRED CHURRASCO

Smoked thin-cut Korean short ribs marinated with roasted peppers & Cuban-style tasajo glaze, served over fresh corn purée

DESSERT

FLAN DE QUESO

Goat cheese, candied walnuts, amarena cherries & mint

FOR GROUPS OF +30 APPETIZERS WILL BE SERVED FAMILY STYLE |
CHOOSE 3 CHOICES FOR THE MAIN COURSE

DINNER



GROUP MENU 5

1 MOJITO PER GUEST

APPETIZERS

CHOICE OF 1

TROPICAL CEVICHE

Local fish & shrimp ceviche, mango, coconut, passion fruit, cilantro & tostones

SHORT RIBS AL CARBÓN

Charcoal black Angus short ribs marinated in green apple sweet mojo, pickled red onion & cachucha peppers

JOSPER GRILLED OCTOPUS

Charcoal grill octopus with mojo rojo sauce, served with charred eggplant salad

MAIN COURSE

CHOICE OF 1

ROPA VIEJA

Flank steak slow braised in Marabú criolla sauce with sweet peppers and onions, rice & black beans

JOSPER ROTISSERIE CHICKEN

Charcoal ½ chicken with roasted creamy potato, mushrooms and smoked demi-glace sauce

ENCHILADO DE CAMARONES

Shrimp stewed with onions & green peppers in house criolla sauce, served with white or brown rice and sweet plantains

CUBAN FRIED RICE

Jasmine rice with rock shrimp, shredded roasted chicken, BBQ pork ribs, ginger, Thai basil, cilantro, green peas, green onion, sesame oil, soy sauce, sweet plantain and fried egg

DESSERT

GOAT CHEESE FLAN

Goat cheese, candied walnuts, amarena cherries & mint

OPEN BAR

BEER & WINE

2 HRS \$45 | 3 HRS \$60 | ADDITIONAL HOURS \$15 PER HOUR

House Wine (Red & White) & Domestic Beer

PREMIUM PACKAGE

2 HRS \$70 | 3 HRS \$85 | ADDITIONAL HOURS \$15 PER HOUR

*Kettle One Vodka | Bacardi | JW Black Label | Don Julio Blanco | Hennessy VS | Jack Daniels
House Wine & Domestic Beer*

SUPER PREMIUM PACKAGE

2 HRS \$85 | 3 HRS \$105 | ADDITIONAL HOURS \$20 PER HOUR

*Grey Goose | Bacardi 4 | Chivas 18 | Don Julio Añejo | Remy Martin 1738 | Crown Royal
House Wine & Imported Beer*

MARABÚ

COAL FIRED CUBAN CUISINE



Our dining room is the perfect location for small intimate groups or large parties wanting a private experience in an inviting space.

The vaulted ceilings and open kitchen create an elegant backdrop for any of your future events.

DINING ROOM CAPACITY: RECEPTION 70 PPL / SEATED 56 PPL

Our Pergola allows for al fresco dining surrounded by our lush tropical garden. We aim to make vibrant cocktails with the same passion and dedication the Cuban Cantineros before us did by using the freshest local ingredients and highlighting the tropical flavors of the Cuban classics.

Let us show you the Cantinero way.

Live music for your party available upon request.

PERGOLA CAPACITY: RECEPTION 75 PPL / SEATED 66 PPL

Our Rumbar is the ideal place to host a cocktail reception or enjoy one of our mixology classes in a lively atmosphere with your friends and family.

The Marabú Rumbar is inspired by The Cuban way, the perfect balance between tradition and innovation and complexity within simplicity.

“If we had to draw a parallel to another bar culture, the Cuban Cantineros of the 1920 ’s and 1930 ’s were to their era what Japanese bartenders are to ours: technically adept mixologists who have taken the best of the American cocktail, improved on it where possible and refined their art—inspiring bartenders far beyond their borders.”

- FRANÇOIS MONTI

RUMBAR CAPACITY: RECEPTION 20 PPL / SEATED 16 PPL

BUYOUTS AVAILABLE | FABIANA SOARES

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