



MARABÚ

COAL FIRED CUBAN CUISINE



APPETIZERS TRADITIONAL FAVORITES

🍷 HAM CROQUETAS 14

4 Nueske's smoked ham croquettes & béchamel sauce, served with cilantro aioli

🍷 SMOKED NORWEGIAN SALMON CROQUETAS 15

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

🍷 BONIATO AL CARBÓN 12 🔥

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

TRUFFLE YUCA FRIES 12

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

🍷 MADURO TENTACIÓN 15

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

🍷 ROPA VIEJA EMPANADAS 14

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

WOOD-FIRED OCTOPUS 22 🔥

Wood-grilled octopus with mojo rojo sauce, served with eggplant salad

CRUDOS & CEVICHES

RAW FRESH SEAFOOD

🍷 TUNA TOSTÓN* 19

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

🍷 SALMON TARTARE* 22

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

🍷 MARABÚ CEVICHE* 24

Corvina fish, ají cachucha leche de tigre with fresh tomatoes, red onion, cilantro, roasted orange sweet potato, avocado, crispy cancha corn & Oriental sweet potato chips

SOUP & SALADS

GRANDMA'S CHICKEN SOUP 8

Homemade chicken broth, roasted chicken, angel hair noodles, carrots, potatoes & celery

🍷 HOMESTEAD TOMATO SALAD 18

Heirloom tomatoes, strawberry, apricot, hazelnut, homemade ricotta cheese & champagne vinaigrette

MARABÚ STEAK SALAD 28

Wood-fired flank steak 5 Oz, lettuce, baby heirloom tomatoes, pickled shallots, radish, Nueske's smoked bacon, blue cheese & ranch dressing

ENSALADA DE PEPINO 16 🌿

Fresh cucumber, radish, shallot pickles & cilantro vinaigrette

BCC CHOPPED SALAD 19

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

ADD: chicken breast 8 | shrimp 9 | salmon 10
Nori sesame crusted tuna 10

CUBAN ENTRÉES AL CARBÓN

COOKED IN OUR JOSPER COAL OVEN

ROPA VIEJA 26

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

MARABÚ CHARCOAL TASAJO 34 🔥

Smoked homemade marinated tasajo short ribs with roasted peppers & a Cuban-style tasajo glaze, served over fresh corn purée

CUBAN FRIED RICE 28

Jasmine rice with rock shrimp, roasted chicken, BBQ pork ribs, ginger, Thai basil, cilantro, green peas, green onions, sesame oil, soy sauce, sweet plantains & a fried egg

WOOD-FIRED CHURRASCO* 39 🔥

Prime grilled skirt steak, served with chimichurri sauce, rice & black beans

NORWEGIAN SALMON* 32 🔥

Succulent Norwegian salmon, flame-grilled to perfection, infused with sour orange & served with white rice, sweet plantains or garden salad

CUBAN SANDWICH 24

A Cuban classic, served with Nueske's smoked ham, rotisserie pork, Swiss cheese, dill pickles & Dijon mustard on Cuban bread

PRIME ANGUS BURGER* 23 🔥

Half pound Angus beef patty, lettuce, onion, tomatoes & pickles, served on a brioche bun

Add: American cheese +3 /
Applewood bacon +3

VACA FRITA 28 🔥

Shredded smoked flank steak with onions, garlic, parsley, sour orange, served with rice & black beans

JOSPER ROASTED CHICKEN 28 🔥

Charcoal ½ chicken with creamy roasted potatoes, mushrooms & smoked demi-glaze sauce

MARABÚ LECHÓN ASADO 26 🔥

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

SHORT RIBS AL CARBÓN 32 🔥

Black Angus smoked thin-cut Korean short ribs, marinated in green apple sweet mojo, served with pickled red onions & cachucha peppers

WHOLE FRIED SNAPPER 45

Fresh caught local red snapper, fried until golden crispy, served with rice & salad

GRILLED FLORIDA BLACK GROUPER 38 🔥

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

CAMARONES AL AJILLO 32 🔥

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

FIRE-GRILLED RIBEYE 18oz 59 🔥

Prime charcoal-grilled Angus cowboy steak, chimichurri demi-glaze & sea salt, served with three sides

KEY WEST LOCAL FISH 45 🔥

Fresh local fish with charred butternut squash purée, watercress fennel salad & basil oil, served with three sides

SMOKED MASAS DE PUERCO 27 🔥

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

SIDES 7

SEASONAL SALAD
WHITE RICE

ARROZ MORO
TOSTONES

FRENCH FRIES
FRIED YUCA

MADUROS
BROWN RICE

BLACK BEANS

TRUFFLE MASHED
POTATOES 8

TAMAL EN
CAZUELA 8

🔥 Reaching the highest indoor temperature and burning the top quality charcoal, our Josper oven adds flavor, a unique texture and juiciness to steaks, fish or any of our barbecued products.

🌿 VEGETARIAN 🍷 SIGNATURE PLATE

An 18% service charge will be 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.



MARABU COCKTAILS 18

CUBAN OLD FASHIONED

Flor de Caña 12 years Rum, Angostura Bitters, Four Roses Bourbon
& Iron Beer Demerara

MARABÚ MULE

ALB Vodka, guava juice, lime juice & Fever Tree ginger beer

HAVANA MARY

Avorza Vodka, Bloody Mary mix & secret sauce

DAIQUIRI

Don Q Cristal Rum, lime juice, & simple syrup

HEMINGWAY DAIQUIRI

Don Q Cristal Rum, lime juice, grapefruit juice & Luxardo Maraschino

MALECÓN

Captain Morgan Spiced, St. George Pear, lime juice & Luxardo Maraschino

CUBA LIBRE

Don Q Cristal Rum, lime juice & Coca-Cola

HENNESSY PINEAPPLE

Hennessy VS, pineapple juice, simple syrup & Angostura bitters

SPICY MANGO MARGARITA

Jose Cuervo Tradicional Tequila, orange liqueur, fresh lime juice, agave, mango
purée & tabasco dashes

GUAVA MARTINI

ALB Vodka, simple syrup, lime juice, Triple Sec & guava syrup

HARRY & TONIC

Harry Blu's® Gin, Elderflower, tonic water & bitters

MOJITOS 17

MARABÚ

Don Q Cristal, guava, Elderflower Liqueur, lemon
& mint foam

CLASSIC

Don Q Cristal, lime & mint

PASSION FRUIT

Don Q Cristal, Chinola passion fruit liqueur, lime & mint

SEASONAL FRUIT

Don Q Cristal, lime juice, mint & muddled locally picked fruit

BLUEBERRY

Cognac Hennessy VS, blueberry, lime juice, dry lime, sugar
cane, mint sprig & sugar

ROYAL

Captain Morgan Spiced, sugar, lime juice, mint & Prosecco

SPIRIT FREE 13

MARGA-NO-RITA

Miel de agave, lime juice & spirit free Feragaia

ESPRESSO MOCK-TINI

Vanilla syrup, chocolate syrup, spirit free Feragaia & fresh espresso

MOSCOW-NO-MULE

Miel de agave, lime juice, spirit free Feragaia & ginger beer

SIN GIN & TONIC

Spirit free Feragaia, tonic water, fresh cucumber & rosemary sprig

RED WINES

Boen, Pinot Noir, California

Glass Btl

16

65

Donini, Merlot, Veneto Italy

16

65

Antigal Uno, Malbec, Mendoza Argentina

16

69

Cafaggio Single Est, Chianti, Italy

16

64

Bonanza By Caymus, Cabernet Sauvignon, Napa Valley
California

17

69

Belle Glos, Pinot Noir, Santa Barbara County California

18

75

Terrazas de los Andes RSV, Malbec, Mendoza Argentina

16

64

Numanthia Termes, Tempranillo, Spain

15

64

Justin, Cabernet Sauvignon, Paso Robles California

15

69

ROSÉ

The Pale by Sacha Lichine, Grenache - Rolle, Provence France

14

59

Whispering Angel, Grenache - Cinsault - Rolle, France

15

64

WHITE WINE

Sea Sun, Chardonnay, California

Glass Btl

15

61

La Vis, Pinot Grigio, Italy

14

56

Flowers, Chardonnay, Sonoma County California

69

Vavasour, Sauvignon Blanc, New Zealand

14

58

Pazos del Lusco, Albariño, Spain

15

64

Terrazas de los Andes RSV, Chardonnay, Mendoza, Argentina

14

58

Saracco, Moscato, Italy

16

65

SPARKLING

La Gioiosa Prosecco, Italy

14

58

Moët & Chandon Imperial Brut, Champagne, France

160

Chandon Brut, Sparkling, California

15

60

SANGRIA 15

RED SANGRÍA

Red wine, fresh fruits, sugar, orange
juice, peach Schnapps & Brandy

WHITE SANGRÍA

White wine, fresh fruits, sugar, orange
juice, peach Schnapps & Brandy

BOTTLED BEER 9

Heineken

La Rubia

Heineken 0.0

Corona

Stella Artois

Corona Light

Lagunitas IPA

CUBAN BEER

Modelo Especial

Hatuey Cuban

Modelo Negra

La Tropical

BEVERAGES

Sprite 5

Red Bull 7

Coca Cola 5

Diet Coke 5

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www.maraburestaurant.com

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