

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

ROPA VIEJA EMPANADAS 14

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

MADURO TENTACIÓN 15

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

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

BOWLS

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 26

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

ENSALADA DE PEPINO 14

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

ROTISSERIE CHICKEN 21

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

TRADITIONAL CUBAN CHARCOAL PORK 22

Charcoal-cooked pork shoulder with Moro rice, tomatoes, avocado, cucumber, pork rinds, plantain chips, boiled yuca & parsley, served with sour Cuban mojo

CHARCOAL SALMON 26

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

TUNA STEAK 26

Sesame yellowfin tuna over brown rice, edamame, pickled daikon radish, Oriental sweet potato, pineapple, avocado, sour orange sauce & sweet soy sauce

SANDWICHES & BURGER

SERVED WITH FRENCH FRIES OR SALAD

PAN CON LECHÓN 21

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

CUBAN SANDWICH 19

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

PAN CON BISTEC 24

Sliced roast beef steak with tomato chimichurri, garlic aioli, pickled red onions, fried string potatoes & Swiss cheese, served on Cuban bread

PRIME ANGUS BURGER* 21

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

Add: American cheese +3

Applewood bacon +3

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

VACA FRITA 28

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

JOSPER ROASTED CHICKEN 26

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

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

KEY WEST LOCAL FISH 45

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

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 28

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

SMOKED MASAS DE PUERCO 27

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

MARABÚ LECHÓN ASADO 26

Charcoal-roasted pork shoulder with Cuban mojo sauce, served with 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

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.

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

OCT/24 DIN



MARABÚ 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

SANGRÍA 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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