



MENU SERVES 10-15 GUESTS

APPETIZERS

ROPA VIEJA EMPANADAS 85

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

CROQUETAS (40) 80

CHOICE OF HAM OR SALMON

Served with cilantro aioli sauce

BONIATO AL CARBON 90

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

MADURO TENTATION 110

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

TRUFFLE YUCA FRIES 85

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

HOMESTEAD TOMATO SALAD 120

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

ADD: CHICKEN 70, VACA FRITA 70, SHRIMP 70

BCC CHOPPED SALAD 135

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

ADD: CHICKEN 70, VACA FRITA 70, SHRIMP 70

ENSALADA DE PEPINO 85

Fresh cucumber, radish, shallot pickles & cilantro vinaigrette

ADD: CHICKEN 70, VACA FRITA 70, SHRIMP 70

MAIN COURSE

VACA FRITA 190

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

JOSPER ROASTED CHICKEN 250

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

SMOKED MASAS DE PUERCO 170

Josper-roasted Cuban pork chunks with crispy garlic, onions, white rice and black beans

CAMARONES AL AJILLO 200

Shrimp sautéed in garlic, olive oil, white wine, served with rice & black beans

NORWEGIAN SALMON 250

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

6-HALF RACK PORK RIBS WITH BBQ GUAVA SAUCE 150

Served with white rice, black beans or garden salad

SPECIALITIES

CHICKEN FRIED RICE 160

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

ROTISSERIE PORK SHOULDER 150

Served with moro rice, steamed yuca and chicharron

SIDES 5

(Individual portions)

White rice/arroz moro/truffle mash potatoes/tostones/black beans/tamal/french fries/fried yuca/maduros/brown rice/sweet plantains

DESSERTS

CUATRO LECHES 100

Three milk-soaked cake & toasted meringue

FLAN DE QUESO 100

Goat cheese, candied walnuts, amarena cherries & mint

TORREJA CUBANA 90

Cuban-style French toast soaked in rich dulce de leche, topped with maple-caramelized apples



ORDER TODAY

COAL FIRED CUBAN CUISINE

@maraburestaurant
www.maraburestaurant.com



SALTY FLAME



MARABÚ
COAL FIRED CUBAN CUISINE



BARSECCO

Cortadito COFFEE HOUSE

PAPERFISH



MERCATO di MARE ITALIAN SEAFOOD



ADRIAN GOMEZ
Catering Sales Manager

+1 (305) 546 2280

agomez@vehospitality.com

VIDA X ESTILO
HOSPITALITY GROUP



**WE
CATER**

Office Lunches · Birthdays · Special Occasions
ANY EVENT, ANY SIZE

VEHOSPITALITY.COM @VEHOSPITALITYGROUP