



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



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