



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

WOOD-FIRED OCTOPUS 22 🍷

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

* ROPA VIEJA EMPANADAS 14

Two homemade crispy pastries filled with smoked flank steak, sweet peppers, and 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

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

ENSALADA DE PEPINO 14 🌿

Fresh cucumber, radish, shallot pickles & cilantro vinaigrette

* MARABÚ STEAK SALAD 26

Wood-fired 5 oz flank steak with lettuce, baby heirloom tomatoes, pickled shallots, radish, Nueske's smoked bacon, and blue cheese dressing, served in a crispy Parmesan cheese crust basket

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

BOWLS

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

CHARCOAL SALMON 26 🍷

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

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

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

VACA FRITA 28 🍷

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

FRIED SNAPPER 45

Fresh-caught local red snapper, cut into cubes and fried until golden and crispy. Served with rice and salad

MARABÚ CHARCOAL TASAJO 34 🍷

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

JOSPER ROASTED CHICKEN 26 🍷

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

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

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

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

FIRE-GRILLED RIBEYE 18oz 59 🍷

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

WOOD-FIRED CHURRASCO* 39 🍷

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

SMOKED MASAS DE PUERCO 27 🍷

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

NORWEGIAN SALMON* 32 🍷

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

KEY WEST LOCAL FISH 45 🍷

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

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

🍷 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

MARABÚ

COAL FIRED CUBAN CUISINE



MARABU COCKTAILS 18

CUBAN OLD FASHIONED

Aromatic & Smoky

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

MARABÚ MULE

Citrusy & Spicy

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

HAVANA MARY

Savory & Zesty

Avorza Vodka, Bloody Mary mix & secret sauce

DAIQUIRI

Sweet & Tart

Don Q Cristal Rum, lime juice, & simple syrup

HEMINGWAY DAIQUIRI

Grapefruity & Zesty

Don Q Cristal Rum, lime juice, Grapefruit juice, simple Syrup & Luxardo Maraschino

MALECÓN

Spicy & Citrusy

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

CUBA LIBRE

Sweet & Citrusy

Don Q Cristal Rum, lime juice & Coca-Cola

HENNESSY PINEAPPLE

Fruity & Tart

Hennessy VS, pineapple juice, simple syrup & Angostura bitters

SPICY MANGO MARGARITA

Tropical & Tangy

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

GUAVA MARTINI

Fruity & Citrusy

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

HARRY & TONIC

Flora I& Effervescent

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

MOJITOS 17

MARABÚ

Fruity & Foamy

Don Q Cristal, guava, St Germain, lemon & mint foam

CLASSIC

Sweet & Citrusy

Don Q Cristal, lime & mint

PASSION FRUIT

Sweet & Sour

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

SEASONAL FRUIT

Tropical & Minty

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

BLUEBERRY

Character & Tart

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

ROYAL

Refreshing & Bubbly

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

SPIRIT FREE COCKTAILS 15

NOJITO

Minty & Citrusy

Ritual Rum Alternative, squeezed lime, sugar granulated, mint, soda, aromatic bitter

MARGA-NO-RITA

Tangy & Bright

Ritual Agave Alternative, lime juice, orange juice, miel de agave

N-OLD FASHIONED

Sweet & Elegant

Ritual Whiskey Alternative, orange bitter, aromatic bitter, agave

COS-NO-POLITAN

Fruity & Citrusy

Ritual Rum Alternative, squeezed lime, pineapple juice, cranberry juice, peach pure, fee foam

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

Michelob Ultra

BEVERAGES

Sprite 5

Red Bull 7

Coca Cola 5

Diet Coke 5

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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.

RED WINES

Boen, Pinot Noir, California

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

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

Glass Btl

Glass Btl