

DINNER

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

- FRIED SNAPPER** 45
Fresh-caught local red snapper, cut into cubes and fried until golden and crispy. Served with rice and 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 
Jospers-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 Jospers oven adds flavor, a unique texture and juiciness to steaks, fish or any of our barbecued products.

 VEGETARIAN

 SIGNATURE PLATE



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

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

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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A mandatory 18% service charge will be added to the bill and distributed to the service team and to support the restaurant's operations. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALLERGY NOTICE: At VE Hospitality, your safety and enjoyment are important to us. Some menu items, may contain or come into contact with common allergens. Guests must inform staff of any food allergies before ordering. Allergen-free items cannot be guaranteed.