



MARABÚ
COAL FIRED CUBAN CUISINE



DINNER MENU

MIAMITM Spice

RESTAURANT MONTHS

2026

@maraburestaurant
www.maraburestaurant.com

DINNER



APPETIZER

CHOICE OF

SALMON TARTARE*

Norwegian salmon with blood orange, miso soy sauce, avocado, pickled radish, red onion, truffle oil & crispy rice cracker

MADURO TENTACIÓN

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

HOMEMADE CROQUETAS

Choice of smoked Norwegian salmon croquettes or Nueske's Smoked ham croquettes

HOMESTEAD TOMATO SALAD

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

CHICKEN MEATBALLS

Served over creamy mashed potatoes with Marcona almonds, Parmesan cheese

MAIN COURSE

CHOICE OF

ARROZ CON POLLO A LA CHORRERA

Traditional Cuban-style creamy rice simmered with tender chicken, sofrito, white wine, tomato sauce, and flavorful spices, finished with sweet peas and roasted red peppers.

SMOKED MASAS DE CERDO

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

MARABÚ CHARCOAL TASAJO

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

GRANDMA'S SEAFOOD STEW

Featuring local yellowtail snapper, shrimps, clams, mussels, and tender scallops, all simmered in a rich mojo seafood butter broth. Finished with crispy yuca fries tucked inside and sweet English peas

FLAT IRON STEAK

House-made chimichurri, accompanied by your choice of two sides

DESSERT

CHOICE OF

ABUELA'S TORREJAS

Cuban-style French toast soaked in rich dulce de leche, topped with maple-caramelized apples and a scoop of creamy dulce de leche ice cream.

TROPICAL SORBET

Homemade sorbet crafted from the finest seasonal fruits

WINE PAIRING

PINK FLAMINGO TÊTE DE CUVÉE ROSÉ

GRENAICHE, CAMARGUE, FRANCE

Glass \$ 14 | Bottle \$ 58

A mandatory 18% service charge will be added to the bill and distributed to the service team and to support the restaurant's operations.
(*)raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increase the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. At VE Hospitality, your safety and enjoyment are important to us.
Some menu items, including desserts, 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.