



MARABÚ
COAL FIRED CUBAN CUISINE

LUNCH
LIKE A
LOCAL



[@maraburestaurant](https://www.instagram.com/maraburestaurant)
www.maraburestaurant.com

LUNCH LIKE A LOCAL

28

3 COURSE MENU

APPETIZER

CHOOSE ONE

TUNA TOSTÓN

Crispy smashed plantain, topped with yellowfin tuna picadillo, eggplant, pickled shallots, mojo rojo sauce & avocado purée

CROQUETAS DE JAMÓN

4 Nueske's smoked ham croquettes & béchamel sauce, served with cilantro aioli

GARDEN FRESH CUCUMBER SALAD

Fresh cucumber, radish, shallot pickles & cilantro vinaigrette

MAIN COURSE

CHOOSE ONE

BBQ SHORT RIB FLATBREAD

Topped with tasajo-style short rib, Guava BBQ sauce, blue cheese, red pepper flakes, fresh arugula, and a drizzle of truffle oil

ROASTED CHICKEN MEATBALLS

Served over creamy mashed potatoes with Marcona almonds, Parmesan cheese, accompanied by your choice of two sides

JOSPER ROASTED CHICKEN

Charcoal-roasted 1/4 chicken, served with creamy roasted potatoes & mushroom

FRESH TUNA & SALMON BOWL +3

Served over brown rice with seaweed salad, edamame, cucumber, tomato, avocado, and pickled daikon radish, finished with our signature poke sauce

SKINNY CHICKEN SALAD BOWL

Farro, black beans, and couscous tossed with Nueske's applewood-smoked bacon, edamame, creamy avocado, and fresh watercress

FLAT IRON STEAK +3

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

DESSERT

SEASONAL FRUIT SORBET

An 18% service charge will be added to your bill. (*)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.