dinner

MARABÚ

COAL FIRED CUBAN CUISINE

APPETIZERS

TRADITIONAL FAVORITES

BONIATO AL CARBÓN 12
Josper-charcoal roasted Cuban sweet potato, served with homemade herbal butter

HAM CROQUETAS 14
4 Smoked ham croquettes & béchamel sauce, served with cilantro aioli

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, ají cachucha leche de tigre with fresh tomatoes, red onion, cilantro, roasted sweet potato, avocado, crispy cancha corn & Oriental sweet potato chips

SOUP, SALADS & SANDWICH

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

CUBAN SANDWICH 24
A Cuban classic, served with Smoked ham, rotisserie pork, Swiss cheese, dill pickles & Dijon mustard on Cuban bread

MARABÚ SALAD 22
Grilled Romaine lettuce, baby heirloom tomatoes, pickled shallots, radish, 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 | steak 10 | Nori sesame crusted tuna 10

CUBAN ENTRÉES AL CARBÓN

COOKED IN OUR COAL FIRED JOSPER 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

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

RIBEYE *16oz* 64
Charcoal-grilled Ribeye, chimichurri demi-glace & sea salt, served with two sides

NEW YORK STRIP STEAK 39
Charcoal-grilled, served with chimichurri sauce, rice & black beans

JOSPER ROASTED CHICKEN 29
Charcoal ½ chicken with creamy roasted potatoes, mushrooms & smoked demi-glace sauce

ANGUS BEEF BURGER* 23
Half pound Angus beef patty, lettuce, onion, tomatoes & pickles, served on a brioche bun
Add: American cheese +3 / smoked bacon +3

VACA FRITA 28
Shredded smoked flank steak with onions, garlic, parsley, sour orange, served with rice & black beans

SMOKED MASAS DE PUERCO 27
Josper-roasted Cuban pork chunks with crispy garlic, onions, Moro rice & yuca

GRILLED FLORIDA BLACK GROUPER 38
Fresh black grouper over black bomba rice, shrimp, English peas & roasted cherry tomatoes, served with two sides

CAMARONES AL AJILLO 32
Shrimp sautéed in garlic, olive oil & white wine, with rice and sweet plantains

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 two sides

FRIED SNAPPER 45
Fresh-caught local red snapper, cut into cubes and fried until golden and crispy. Served with rice and salad

SIDES 7

SEASONAL SALAD
WHITE RICE
ARROZ MORO
TOSTONES
FRENCH FRIES
FRIED YUCA
MADUROS
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

MBK.DM 1026.22

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
Floral & 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 purée, 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

	Glass	Btl
Cantina Lavis, Pinot Noir, Trentino, Italy	16	65
Ferllen, Malbec, Mendoza, Argentina	16	65
Donini, Merlot, Veneto, Italy	16	65
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
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

	Glass	Btl
San Marzano Edda, Chardonnay, Puglia, Italy	15	60
La Mura, Pinot Grigio, Sicily, Italy	15	60
Cantina Lavis, Sauvignon Blanc, Trentino, Italy	15	60
Flowers, Chardonnay, Sonoma County California		69
Pazos del Lusco, Albariño, Spain	15	64
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

BOTTLED BEER 9

Heineken
Heineken 0.0
Stella Artois
Lagunitas IPA
Modelo Especial
Modelo Negra
Michelob Ultra
La Rubia
Corona
Corona Light

CUBAN BEER
Hatuey Cuban
La Tropical

@maraburestaurant
www.maraburestaurant.com

*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.