

APPETIZERS

TRADITIONAL FAVORITES

- HAM CROQUETAS 14

4 smoked ham croquettes & béchamel sauce, served with cilantro 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, ají cachucha leche de tigre with fresh tomatoes, red onion, cilantro, roasted 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 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 14

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

BOWLS

ROTISSERIE CHICKEN 21

Charcoal-roasted chicken breast, served with white rice, black beans, avocado, tomatoes, cucumber, mixed greens, sweet plantains, parsley & cilantro dressing

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

SANDWICH & BURGER

SERVED WITH FRENCH FRIES

CUBAN SANDWICH 19

A Cuban classic, served with smoked ham, rotisserie pork, Swiss cheese, dill pickles & Dijon mustard on Cuban bread

ANGUS BEEF BURGER* 21

Half pound Angus beef patty, lettuce, onion, tomatoes & pickles, served on a brioche bun
Add: American cheese +3 | Smoked bacon +3

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

KEY WEST LOCAL FISH 45

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

SMOKED MASAS DE PUERCO 27

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

RIBEYE 16oz 59

Charcoal-grilled Ribeye, chimichurri demi-glace & sea salt, served with two sides

JOSPER ROASTED CHICKEN 27

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

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

NEW YORK STRIP STEAK 39

Charcoal-grilled, served with chimichurri sauce, rice & black beans

VACA FRITA 28

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

MARABÚ LECHÓN ASADO 26

Charcoal-roasted pork shoulder with Cuban mojo sauce, served with 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 28

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

FRIED SNAPPER 45

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



MARABU COCKTAILS18

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

MOJITOS17

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 COCKTAILS15

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

SANGRIA15

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

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

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

GlassBtl

GlassBtl

BOTTLED BEER9

Heineken	Modelo Especial	Corona
Heineken 0.0	Modelo Negra	Corona Light
Stella Artois	Michelob Ultra	CUBAN BEER
Lagunitas IPA	La Rubia	Hatuey Cuban
		La Tropical

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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.