



MARABÚ

COAL FIRED CUBAN CUISINE

From the Ocean *Del Mar*



ATUN <i>yellowfin tuna taco</i>	yellowfin tuna tartar, pickled shallots, mojo rojo, avocado puree & malanga chip	\$14
CEVICHE <i>local shrimp & fish ceviche</i>	mango, coconut, passion fruit, cilantro & tostones	\$18
SALPICON DE MARISCO <i>seafood salad</i>	octopus, shrimp, grouper, mussels, olives, cilantro, galleticas cubanas	\$17
COCTEL DE CAMARONES <i>shrimp cocktail</i>	salsa rosada & lime	\$16
SEAFOOD PLATTER <i>plato de mariscos</i>	Includes atun, coctel de camaron, ceviche y salpicon de mariscos	\$55

Small Plates *Platicos*

SOPA DEL DIA <i>soup of the day</i>	daily selection	\$8
CROQUETAS <i>croquettes</i>	choice of- rotisserie chicken or ham, and served with cilantro mayo & saltine crackers	\$10
MADURO EN TENTACION <i>ember roasted plantain</i>	bacon jam, smoked mozzarella & jarabe de ron havana club	\$10
FRITA CHINA <i>chorizo burger sliders</i>	nappa cabbage kimchi, onions, sriracha ketchup, papitas, potato bun	\$12
EMPANADAS DE ROPA VIEJA <i>smoked beef turnovers</i>	plantain chimmichurri	\$12
TAMAL EN HOJA <i>corn tamale</i>	pork fricasse, avocado, pickled onion, lardons & cachucha pepper sauce	\$12

Salads *Ensaladas*



Add - rotisserie chicken \$8 / grouper \$12 / vaca frita \$10

GREEN <i>ensalada verde</i>	tomato, avocado, cucumber, radish & sherry vinaigrette	\$12
KALE <i>col risada</i>	kale & little gem, green apple, celery, caramelized walnut, parmesan & walnut dressing	\$14
WATERCRESS <i>berro</i>	farro & black bean escabeche, mushroom, bacon, oregano & roasted lemon vinaigrette	\$12
CHINESE <i>barrio chino</i>	cabbage, edamame, carrots, frijolito chino, peppers, peanuts, honey-sesame vinaigrette	\$15

Sandwiches & Burgers *panes & hamburguesas*



All sandwiches are accompanied by choice of: soup or seasonal salad

CUBANO <i>cuban (make it preparada \$2)</i>	jamon de pierna, lechon asado, swiss cheese, b+b pickles & mustard aioli	\$15
POLLO FRITO <i>fried chicken</i>	picy mayo, B+B pickles, lettuce, red onion in a sesame brioche bun	\$18
PAN CON LECHON <i>charcoal rotisserie pernil</i>	chicharrones, onions & mojo rojo	\$19
PAN CON BISTEC <i>roast beef</i>	tomato vinaigrette, swiss cheese, garlic aioli & shoestring fries	\$14
PAN CON MINUTA <i>fried local fish choice of - blackened or fried</i>	shaved iceberg, red onion & caper-lemon remoulade	\$19
ANGUS BURGER <i>hamburguesa</i>	B+B pickles, LTO in a sesame brioche bun	\$14

* add american cheese, cheddar or blue cheese \$1
* add bacon \$2

Entrees *Platos Fuertes*

Josper

Our menu items are often prepared in a Josper's charcoal oven - Rotisserie or Basque Grill. Their passion for crafting superior equipment makes it a perfect match for the cuisine of Marabú.

All entrees are accompanied by two classic sides. Your choice of white rice, black beans, maduros or seasonal salad.

CHARCOAL ROTISSERIE *pua al carbon*

Slowly cooked with artisanal vegetable charcoal & dry guava wood

 POLLO <i>Josper rotisserie chicken 1/2</i> \$22	 LECHON ASADO <i>joyce farms pork shank</i> \$42 (perfect for sharing)
papa asada, schmaltz, shitake mushroom, shallots & roasting jus.	mojo criollo

ARROZ FRITO <i>cuban fried rice</i>	miso glazed tocino, maduros, frijolitos chino, egg, scallion, cilantro, raspa	\$19
CHARCOAL ROASTED GROUPER <i>cherna asada</i>	arroz con camarones asopado, peas & watercress	\$28
ENCHILADO DE CAMARON <i>creole shrimp</i>	key west pinks, roasted peppers, oven dried tomato & creole sauce	\$26
COSTILLITAS DE CERDO AL CARBON <i>baby back ribs</i>	pickled cachucha pepper salad & tamarind-soy glaze	\$16 1/2 / 32 FULL RACK
MASITAS DE PUERCO <i>crispy pork ends</i>	black mojo & shaved onion	\$24
VACA FRITA <i>crispy smoked flank steak</i>	caramelized onion, toasted garlic, cilantro & sour orange	\$28
PALOMILLA <i>top round steak</i>	encebollabollado onions & lime	\$26
CHURRASCO <i>12oz chairman's reserve skirt steak</i>	chimmichurri & lime	\$39

A La Carte Sides *Acompañante a La Carta*

Perfect for sharing - serves 6 each

BONIATO ISLEÑO AL CARBON <i>cuban sweet potato</i>	\$8	MOROS Y CRISTIANOS <i>black bean rice</i>	\$6
YUCA FRITA CON MOJO <i>fried cassava root with mojo</i>	\$7	TOSTONES <i>fried crispy plantains</i>	\$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.