



MARABÚ

COAL FIRED CUBAN CUISINE

From the Ocean *Del Mar*

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| ATUN <i>yellowfin tuna taco</i> | yellowfin tuna tartar, pickled shallots, mojo rojo, avocado puree & malanga chip | \$16 |
| 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*

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| 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> | kimchi, onions, sriacha 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 |
| MEJILLONES AL CARBON <i>coal fired mussels</i> | turmeric-fish broth, herb mojo, coal roasted onions & tostada | \$16 |
| PULPO <i>charcoal grilled octopus</i> | mojo rojo & cuban potato salad | \$18 |
| COSTILLAS DE CERDO <i>1/2 baby back ribs</i> | pickled cachucha pepper salad & tamarind-soy glaze | \$20 |

Salads *Ensaladas*

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

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| 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 | \$13 |
| WATERCRESS <i>berro</i> | farro & black bean escabeche, mushroom, bacon, oregano & roasted lemon vinaigrette | \$14 |
| CHINESE <i>barrio chino</i> | cabbage, edamame, carrots, frijolito chino, peppers, peanuts, honey-sesame vinaigrette | \$13 |

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.

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| ARROZ FRITO <i>cuban fried rice</i> | miso glazed tocino, maduros, frijolitos chino, egg, scallion, cilantro, raspa | \$19 |
| CHARCOAL ROASTED GROUPEL <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 |
| MASITAS DE PUERCO <i>crispy pork ends</i> | black mojo & shaved onion | \$26 |
| VACA FRITA <i>crispy smoked flank steak</i> | caramelized onion, toasted garlic, cilantro & sour orange | \$28 |
| PALOMILLA <i>top round steak</i> | encebollado onions & lime | \$26 |
| TASAJO <i>salt cured short rib</i> | coal roasted bell pepper aporiado | \$40 |

CHARCOAL ROTISSERIE *pua al carbon*
Slowly cooked with artisanal vegetable charcoal & dry guava wood

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|  POLLO <i>Josper rotisserie chicken</i> 1/2 \$22 whole \$38 (perfect for sharing) papa asada, schmaltz, shitake mushroom, shallots & roasting jus. |  LECHON ASADO <i>joyce farms pork shank</i> \$42 (perfect for sharing) mojo criollo |
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Charcoal Grill *Parilla de Carbon Vasca*

Fish & Seafood *Pescados y Mariscos*
All fish & seafood served with mojo butter & grilled lemon

PESCADO DE DIA *today's catch (limited)* CHANGES DAILY

Meats *Carnes*
All meats accompanied with encebollado onions & lime

CORTE DEL CARNICERO *butcher's cut* CHANGES DAILY

A La Carte Sides *Acompañante a La Carta*

Perfect for sharing - serves 6 each

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| 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.