

## Bar Snacks 6

### Bar Snacks 10

**black bean hummus**  
*plantain chips*

**pork cracklings**  
*lemon pepper & oregano*

**taco of the week**  
*changes weekly*

**smoked chicken wings**  
*spicy mojo rojo, pickles & blue cheese dressing*

**mini media noches**  
*ham, pork rilette, b+b pickles & mustard*

## Crudos 10

**salmon poke**  
*salmon, edamame, pickled kimbombo, calabaza, daikon sprouts, wakame seaweed*

**tropical ceviche**  
*local fish & shrimp ceviche, mango, coconut, passion fruit, cilantro, toston chips*

**tuna toston**  
*yellowfin tuna picadillo, charred eggplant, pickled shallots, mojo rojo, avacado puree*

**octopus escabeche**  
*capers, onions, lemon, celery*

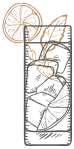


# MARABÚ

COAL FIRED CUBAN CUISINE

## Happy Hour Now

## Drinks 7



### CLASSIC MOJITO

*Havana Club Blanco, Lime, Mint*



### STRAWBERRY MOJITO

*Plantation Original Dark Rum, Lime juice, mint  
and muddled strawberry*



### WHITE WINE

*Whither Hills, Sauvignon Blanc  
Sea Sun by Caymus, Chardonnay*

### RED WINE

*Bonanza by Caymus, Cabernet Sauvignon  
Ernesto Catena, Padrillos, Malbec*



### DRAUGHT BEER

*Stella  
La Playita, Tank Brewing*

