



**GRILLED ENTRADAS**

- GRILLED EDAMAME** 9  
wood grilled organic soy beans, tossed in sonoma coarse sea salt & pickled ginger
- GRILLED SHISHITO PEPPERS** 9  
wood grilled organic shishito peppers, tossed in sonoma coarse sea salt & served with fresh shaved ginger
- GRILLED OKRA** 9  
wood grilled organic okra, tossed in sonoma coarse sea salt & horseradish aioli
- GRILLED ARTICHOKEs** 13  
wood grilled organic castroville artichokes, served with smoked paprika & yuzu aioli
- GRILLED SWEET MINI PEPPERS** 9  
organic red, yellow & orange baby peppers & horseradish aioli
- GRILLED GREEN BEANS** 9  
wood grilled green beans tossed in sonoma coarse sea salt & horseradish aioli
- GRILLED WHITE ASPARAGUS** 13  
wood grilled white asparagus served with basil aioli

**EMPANADAS**

- SPICY CHICKEN** 4  
slow cooked chicken, spanish onions, mozzarella cheese, aji molido
- MUSHROOM** 4  
organic mushrooms, spanish onions, pepper jack cheese
- BEEF** 4  
grass fed beef, spanish onions & golden fingerling potatoes

**CHARCUTERIE**

- CHEESE AND MEAT PLATE** 22  
assorted, salami, prosciutto crudo, mortadella, blue cheese, rustico cheese, pecorino, parmigiano, olives, dried fruits
- BEEF CARPACCIO** 21  
thin sliced wagyu beef, topped with shaved parmesan cheese, black truffles, drizzled with evoo & lemon
- SEAFOOD CARPACCIO** 20  
thin sliced salmon, scallops, shrimp, octopus, seabass, arugula, capers & lemon dressing

**ENSALADAS**

- MARO SALAD** 12  
organic spinach, feta cheese, currants, candied walnuts tossed in lemon dressing
- GALA APPLE SALAD** 12  
organic mesclun lettuce, gala apples, feta cheese, celery and dried apricots, tossed with apple & balsamic dressing
- BLUE CHEESE WEDGE** 13  
organic baby iceberg, house made blue cheese dressing nueske's bacon crumbles, tomatoes
- GRILLED SPANISH OCTOPUS** 19  
grilled spanish octopus, diced yukon gold creamer potatoes, edamame, sausage, cashews & arugula

**ENTREES**

- LAMB CHOPS** 36  
mesquite grilled australian lamb chops served with roasted brussel sprouts, chimichurri & potato gratin
- SHORT RIBS** 37  
mesquite grilled argentinean style short ribs served with chimichurri, potatoes, onions & bell peppers
- RIB EYE CAP STEAK** 44  
mesquite grilled cap, chimichurri, cannellini beans, tomato, rosemary, snow peas, balsamic
- SKIRT STEAK** 36  
mesquite grilled hand cut skirt steak, chimichurri & mixed roasted vegetables
- BASEBALL STEAK** 38  
mesquite grilled top sirloin steak, chimichurri & roasted yukon gold creamer potatoes
- SALMON** 34  
loch duart salmon, served with yukon gold creamer potatoes & roasted cauliflower
- MARO'S BEEF ESTOFADO** 33  
argentinian style beef stew, beef petite filet, potatoes, carrots, onions & malbec reduction
- MARO BURGER** 18  
grass fed ground beef, artisan bun, nueske's bacon, aged white cheddar, organic iceberg lettuce, tomatoes, red onions, house made aioli & yukon gold creamer potatoes (or substitute organic vegetarian patty)

**MARO WOOD GRILL**

Inspired by Argentina, we are passionate about hand crafting dishes that showcase traditional Argentinean flavors. Our love for our craft is inherent in each item. Enjoy healthy and natural ingredients such as grass fed beef, organic chicken and locally sourced produce at the peak of seasonality. Our unique approach of cooking over a wood fire grill allows the natural flavor of each ingredient to radiate. Come in and celebrate food, friends, family and community in a warm, welcoming atmosphere with heated indoor/patio seating.

**ADDRESS**

1915 South Coast Highway  
Laguna Beach, CA  
949-793-4044  
marowoodgrill.com

**HOURS**

DAILY: 9:00 am-9:00 pm

**RESERVATIONS**

OpenTable or call  
949-793-4044

**DELIVERY**

DoorDash  
Postmates  
Grubhub

Maro Wood Grill  
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