




Marina's Bistro & Rum Bar


PRESS KIT

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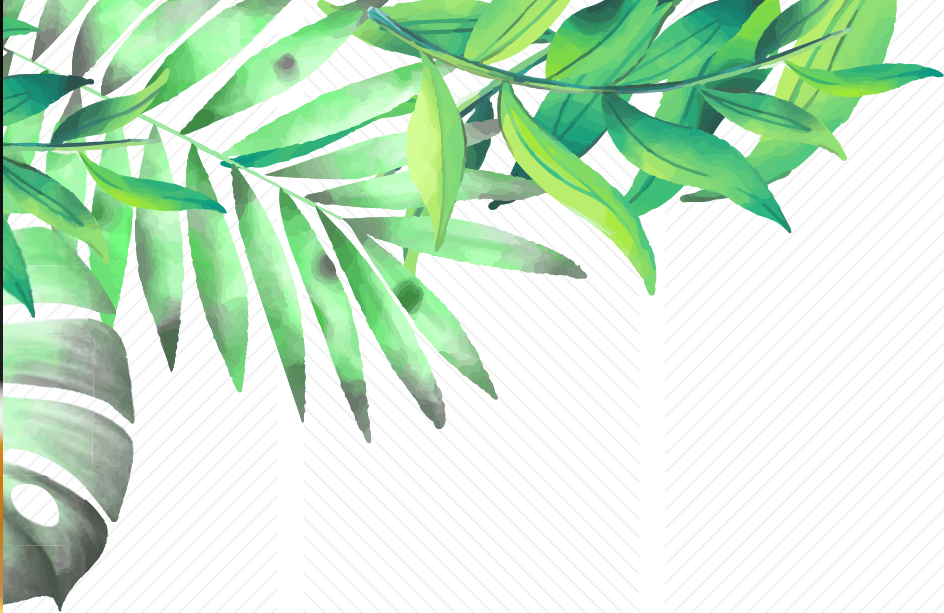
 4554 N. Magnolia Avenue
Chicago IL 60640



ABOUT

Welcome to Marina's Bistro and Rum Bar, where we serve up a delectable menu of authentic Puerto Rican cuisine in the heart of the Uptown District. Our menu features a range of mouthwatering dishes that are sure to delight your senses.

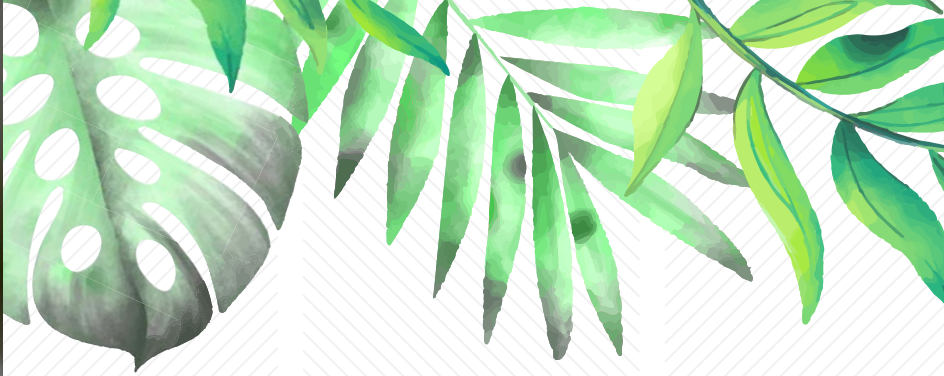
We take pride in sourcing our ingredients from local and sustainable purveyors, ensuring that our dishes are not only delicious but also environmentally responsible. Our menu includes a variety of traditional favorites, such as **MOFONGOS**, a dish made from mashed plantains that are fried and served with a choice of savory meats or seafood. Another must-try dish is our Arroz con gondules, a rice dish that is cooked with pigeon peas and sofrito, which is a flavorful blend of herbs, spices, and vegetables.



For those who love plantains, we offer Tostones, which are crispy fried plantain slices that are served with a variety of dipping sauces. And for dessert, we highly recommend our cheesecake rolls served with guava or strawberry sauce, a sweet treat that is sure to satisfy your cravings.

While our cuisine is the star of the show, we also offer a selection of handcrafted cocktails that complement our dishes perfectly. Our cocktail menu features a range of unique and flavorful drinks, each with its own distinct Caribbean twist.





From our signature El viejo San Juan cocktail, made with coconut rum, pineapple rum, pineapple juice, and coconut cream, to the La Placita, featuring Appleton Estate rum, Ron Zacapa rum, Smith & Cross rum, demerara, angostura biters, and Mole Bitters, our cocktails are sure to impress.

But at Marina's Bistro and Rum Bar, we believe that great food and great drinks go hand in hand. Whether you're looking for a delicious meal or a refreshing drink, we've got you covered. Come visit us today and discover the flavors of Puerto Rico!





Owner and Chef

ERIC ROLDAN

Eric Roldan is a proud member of the LGBTQ+ community and a passionate chef and owner of Marinas Bistro in Chicago. Born in the Windy City, Eric's life took a turn when he lost everything during Hurricane Maria in Puerto Rico and returned to his hometown in 2017. He started his business as a ghost kitchen, offering innovative Latin fusion cuisine that marries Puerto Rican flavors with contemporary flair.

Eric's culinary journey began at a young age, inspired by his grandmother's delectable recipes. After his mother's untimely demise, Eric sought solace in his grandparents' embrace and later enrolled in a culinary school in Puerto Rico. With the majority of his professional life immersed in the hospitality industry, Eric honed his skills and refined his techniques to create unique and sophisticated dishes that epitomize the essence of his Latino heritage.

To honor his mother's memory, Eric named his avant-garde café after her and continues to showcase the unifying force that food has on bringing family and friends together. As a minority and a proud bearer of his family's traditions and recipes, Eric is determined to demonstrate that even the loftiest dreams can materialize with unwavering perseverance.

With each dish he crafts, Eric infuses a blend of old-world charm and contemporary sophistication, eager to captivate every patron's palate. He supports the LGBTQ+ community in various ways and strives to create an inclusive and welcoming environment at Marinas Bistro. Whether you're a foodie, a local, or a tourist, Eric looks forward to indulging your appetite with his uniquely exquisite culinary creations.





Opening Date: August 2023

Sq. Footage: 500 sq. foot

Private Event Space: Restaurant buyout available

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