



Café Cubano y Bebidas Cubanas - Cuban Coffee and Cuban Beverages

All of our Cuban espresso drinks, teas, Cuban shakes, fresh juices and Cuban soft drinks are \$1.00 off regular menu prices during La Hora del Amigo.

¡aprovéchalos!

Cerveza y Vino - Beer & Wine

Cerveza Tecate - 12 oz. can	\$2.50
Michelada Cubana - "Cuban Red Beer" made with Tres Juanes Pique (hot + spicy vinegar)	\$4.00
Red Bul - "Cuban Ginger Beer"	\$4.00
Vino Tinto - House Red Wine	\$5.00
Vino Blanco - House White Wine	\$5.00
Sangría - Red table wine, Fundador Brandy de Jerez & select fresh fruit	\$7.00
Piñosa - Fresh pressed pineapple juice and sparkling wine.	\$5.50
Toronjosa - Fresh squeezed grapefruit and sparkling wine with crushed pomegranate.	\$5.50

Cocteles Cubanos - Cuban Cocktails

Cubanito Carta Blanca Rum shaken with our spicy tomato juice, prepared with Tres Juanes Pique (hot + spicy vinegar), served on the rocks with salt and lime.	\$6.75
Salty Havanese Carta Blanca Rum with fresh squeezed grapefruit juice served on the rocks with salt and lime.	\$6.75
Tschunk [ˈtʃʊŋk] Fresh limes crushed with cane sugar, shaken with Bacardi Carta de Oro, Damiana Liqueur and cold brewed yerba mate and served over ice.	\$7.50
Culto A La Vida Bacardi Añejo Rum and our hibiscus ginger infusion served on the rocks with lime.	\$7.00
El Remedio Tisane of mate + mint with Sugarcane Brandy, raw honey, lime and orange.	\$7.50
Mulata Bacardi Select Dark Rum with our house made hot chocolate and fresh cream.	\$7.50
White Cuban Carta Blanca rum, iced café cubano, demerara sugar and cream.	\$6.50
Pinerito Carta Blanca Rum with fresh squeezed lime and grapefruit juices served over ice with crushed pomegranate.	\$6.50
Carajillo Café cubano, Bacardi Carta de Oro, Licor 43, demerara sugar, chantilly cream.	\$7.50
Damiana Daiquirí Bacardi Heritage Carta Blanca Rum and Damiana Liqueur with tisane of damiana + mate, fresh squeezed lime juice and a touch of cane sugar, shaken over ice and served up.	\$7.50
Papa Hemmingway Bacardi Heritage Carta Blanca Rum, maraschino liqueur, fresh squeezed lime and grapefruit juices, blended with ice.	\$8.00
Mary Pickford Bacardi Heritage Carta Blanca Rum, maraschino liqueur, fresh pressed pineapple juice and fresh squeezed lime juice, shaken over ice and served up with crushed pomegranate.	\$8.00
Saoco Coconut water and Sugarcane Brandy (Aguardiente de Caña) served over ice with fresh lime.	\$6.50



"La Hora del Amigo" - For in-house consumption only. Not available for Take-Out.

Merienda

La merienda for Cubans is a light snack of either appetizers or desserts. Cubans enjoy la merienda much like the American afternoon coffee break or after work happy hour, or the British afternoon tea. Here at Pambiche we invite you to enjoy a little taste of Cuba during our "Hora del Amigo" merienda hour. ¡Buen Provecho!

Empanadas

Your choice of empanada (savory or sweet) served a la carte. Savory: beef, chicken, spinach and cheese or potato and cheese. Sweet: guava and cheese or papaya and cheese.

\$4.00

Croquetas

Your choice of croquettes: ham, chicken, codfish and potato or plátano relleno - yellow plantain filled with soy picadillo (VN).

\$5.00

Frituras - GF

Your choice of fritters: corn (V), yam (VN), chard (V) or taro root (VN).

\$4.00

Tostones

Fried green plantains. VN + GF

\$3.50

Maduros

Fried ripe plantains. VN + GF

\$4.50

Yuca con Mojo

Fried cassava root served with garlic mojo sauce. VN + GF

\$4.00

Moros & Cristianos

Cuban black beans and long grained white rice cooked with ham and bacon. GF

\$2.25

Arroz Amarillo

Valencia saffron rice made with creole chicken stock, olive oil sofrito and Spanish olives. GF

\$2.25

Ensalada Caribeña

Cuban cole slaw with red and green cabbage, grated carrots, citrus and herbs. VN + GF

\$3.50

Ensalada de Remolacha

Beet and watercress salad with extra-virgin olive oil and sour orange vinaigrette. VN + GF

\$5.00

Frijoles Negros

Cuban black beans served with white rice. VN + GF

\$2.75

Frijoles Colorados

Cuban red beans with ham and bacon, served with white rice. GF

\$2.75

Pollo Frito

Adobo seasoned chicken deep fried and tossed in garlic mojo sauce.

\$4.50

Masitas

Adobo seasoned pork deep fried and tossed in garlic mojo sauce.

\$5.50

Ropa Vieja

Shredded beef simmered in a garlicky tomato herb broth, served with pan frito or white rice.

\$5.50

Lengua en Salsa

Tender pork tongue stewed in a savory salsa roja, served with white rice. GF

\$5.00

Ajiaco Criollo

Cuban pepper pot stew served with white rice. GF

\$4.00

Brown rice available with all small plates, add \$.50

V = Vegetarian VN = Vegan GF = Gluten Free