



"La Hora del Amigo" ~

Enjoy lazy Caribbean afternoons during La Hora del Amigo, featuring great coffee and drink specials and cool merienda snack combos! La Hora del Amigo at Pambiche! ¡Buen Provecho!

Not available for Take-Out.

Café Cubano ~ Cuban Espresso

- Café Cubano** ~ Cuban espresso **\$1.75**
- Café Colado** ~ Cuban drip coffee **\$1.75**
- Café Americano** ~ Espresso with hot water **\$1.75**
- Cortadito** ~ Café Cubano with a little float of steamed milk **\$1.75**
- Capuchino** ~ Café Cubano with foamed milk **\$2.75**
- Café con Leche** ~ Café Cubano with steamed milk **\$3.00**
- Café Mocha** ~ Café Cubano with Oaxacan hot chocolate **\$3.50**
- Café Jerez** ~ Café Cubano with Pedro Ximénez Sherry and crema chantilly **\$4.50**

Bebidas Cubanas ~ Cuban Beverages

- Refrescos** ~ Traditional Cuban soft drinks: Malta Hatuey, Iron Beer, Coco Solo, Jupiña and Materva **\$1.75**
- Jugos** ~ Homemade Cuban juices prepared in house daily: Fresh Pineapple juice & Guarapo Lemonade **\$2.50**
- Batidos** ~ Cuban shakes; Guanábana, Mango, Café and Spiced Banana **\$3.25**
- Chocolate** ~ Oaxacan hot chocolate **\$2.50**
- Té** ~ Manzanilla (chamomile) Yerba Buena (mint) Té Negro (black tea) **\$1.75**
- Té Helado** ~ Pambiche's house made tropical iced tea **\$2.00**

Merienda ~ Not available for take-out

La merienda for Cubans is a light afternoon 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!

- Empanada** ~ Your choice of empanada (savory or sweet) served a la carte. Savory ~ beef, corn and chicken, shell fish, leek, spinach and cheese or potato and cheese. Sweet ~ sweet guava and cheese or mango. **\$3.00**
- Croquetas** ~ (2) Served with ensalada ~ ham, chicken, shrimp or codfish and potato **\$3.00**
- Frituras** ~ (2) Served with ensalada ~ corn, yam, black-eyed pea or taro root. **\$3.00**
- Tostones** ~ Fried green plantains. **\$3.75**
- Maduros** ~ Fried ripe plantains. **\$3.75**
- Yuca con Mojo** ~ Fried cassava root with creole garlic mojo. **\$3.75**
- Moros & Cristianos** ~ Cuban black beans and rice with pork. **\$2.75**
- Arroz Amarillo** ~ Valencia saffron rice. **\$2.75**
- Ensalada Caribeña** ~ Caribbean cole slaw. **\$3.75**
- Ensalada de Aji** ~ Cuban roasted pepper salad. **\$3.75**
- Ensalada de Remolacha** ~ Cuban beet and watercress salad. **\$3.75**
- Potaje de Frijoles Negros** ~ Cuban black beans served with white rice. **\$3.75**
- Potaje de Frijoles Colorados** ~ Cuban red beans served with white rice. **\$3.75**
- Pollo Frito** ~ Creole fried chicken served with garlic mojo. **\$4.00**
- Masitas** ~ Creole Fried Pork served with garlic mojo. **\$4.00**
- Ropa Vieja** ~ Shredded beef slow simmered in a savory salsa roja. **\$3.75**
- Ajiaco Criollo** ~ Cuban pepper pot stew served with arroz blanco. **\$3.75**
- Postres** ~ Check with your server for daily dessert specials. **\$3.75**