



lunch

dinner

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Cuban Creole Cuisine ~

The cuisine of Cuba, commonly termed comida criolla (Cuban Creole Cuisine), is a result of European influence on New World conditions. With roots not only in European, but also in African and Indigenous Caribbean cooking, Cuban Creole Cuisine is a seasoned combination of tropical elements. Cuban-American chef and owner of Pambiche, John Connell Maribona brings authentic Cuban Creole Cuisine to Portland. What follows is a collection of traditional family dishes. ¡Buen Provecho!

Executive Chef ~ John Connell Maribona

Chef de Cocina ~ Jesús Rubio

Sous Chef ~ Alejandro Regalado

Aperitivos ~

Empanadas ~

Empanadas are crisp individual pies filled with savory rellenos and are the perfect finger food for festive gatherings. Choose from our list of fillings for these savory pies; see Empanada menu on following page. *Please allow 15 minutes.*

\$4.00 \$4.00

Croquetas ~

Bacalao con Papa ~ Codfish and potato croquettes.

Jamón ~ Smoked ham with creole herbs & spices.

***Camarón** ~ Pink Shrimp aromatic with fresh Mediterranean herbs. * 6.50

Pollo ~ Creole chicken seasoned with Spanish chorizo sausage.

\$6.00 \$6.00

Frituras ~

Bollitos de Carita ~ Afro-Cuban black-eyed pea fritters.

Maíz ~ Caribbean corn fritters.

Malanga ~ Garlicky taro root fritters.

Ñame ~ Tropical Cuban yam blended with herbs and onions.

\$5.00 \$5.00

Pan Frito ~

Pan toasted Cuban crustini, brushed with Spanish extra virgin olive oil and fresh minced garlic; served with Spanish pimientos and ensalada de aguacate.

\$8.75 \$8.75

Primera Vuelta ~

Pambiche appetizer plate includes your choice of empanada, croquetas and frituras. Served with ensalada caribeña and ensalada de remolacha. *Please allow 15 minutes.*

\$13.75 \$13.75

Viandas ~

Tostones ~

Fried green plantains, the french fries of the Caribbean, served with fresh lime.

\$5.75 \$5.75

Maduros ~

Fried ripe plantains, the favorite sweet accompaniment to a savory Cuban meal.

\$6.75 \$6.75

Yuca con Mojo ~

Tropical yuca root, pronounced Y00-ka, never yukka, a tuber that appears daily on many Caribbean tables. Fried golden brown and tossed with mojo criollo ~ creole garlic sauce.

\$6.75 \$6.75

Potajes y Azzoces~

Potaje de Frijoles Negros ~

Abuelita Ninfa's Cuban black beans. Made with black turtle beans, fresh oregano, Spanish olive oil sofrito and mucho amor.

cup bowl

\$3.00 \$5.50

Potaje de Frijoles Colorados ~

Abuelita Ninfa's hearty Cuban red beans. Made with small red beans, fresh herbs, bacon sofrito, smoked ham and mucho amor.

\$3.00 \$5.50

Moros & Cristianos ~

Black turtle beans and long grained white rice cooked with a bacon sofrito, pork and ham masitas, and creole herbs and spices.

\$3.00 \$5.50

Arroz Amarillo ~

Valencia saffron rice and creole chicken stock cooked with a Spanish olive oil sofrito and Mediterranean herbs and spices.

\$3.00

Arroz Blanco ~

Long grain white rice.

\$1.50

Ensaladas ~

Ensalada de Aguacate ~

This popular Cuban salad is a perfect complement to any of Pambiche's Platos. Fresh avocado and diced red onion with aliño criollo ~ extra-virgin olive oil and sour orange vinaigrette.

\$6.75 \$6.75

Ensalada de Aji ~

A favorite creole side dish! Fresh red and yellow peppers, oven roasted with fresh garlic and tossed in a roasted tomato vinaigrette.

\$4.25 \$4.25

Ensalada de Remolacha ~

An age-old Cuban staple. Fresh beets and watercress salad tossed with diced red onion and aliño criollo ~ extra-virgin olive oil and sour orange vinaigrette.

\$5.25 \$5.25

Ensalada Caribeña ~

This light and refreshing salad is essential to the Central American table. Crisp red and green cabbage tossed with fresh grated carrots, citrus and fresh herbs.

\$4.50 \$4.50



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Empanadas ~ Served with tostones and ensalada caribeña or ensalada de remolacha

Picadillo ~

Cuban beef hash seasoned with Mediterranean herbs and vegetables sautéed in a Spanish olive oil and sherry wine sofrito.

\$7.75 \$9.25

Espinaca con Queso ~

A wonderful combination of spinach and cheese.

\$7.75 \$9.25

Maíz con Pollo ~

Corn and chicken stewed in a garlicky salsa roja.

\$7.75 \$9.25

Mariscos ~

Shrimp, octopus, mussels, squid and scallops prepared in a zesty salsa bouillabaisse.

\$8.25 \$9.75

Papa con Queso ~

Cheese lover's potato pie made with Cotija and Oaxacan cheeses.

\$7.75 \$9.25

Puerro ~

Fresh leeks steeped in a savory Spanish custard cream.

\$7.75 \$9.25

Sandwiches ~ Served with tostones

Sanwich Cubano ~

A Cuban classic! Roast pork and smoked ham with Swiss cheese, and dill pickle, press toasted in a fresh Cuban roll.

\$8.75 \$9.75

Croqueta Preparada ~

A Miami rendition of the Cuban sandwich. Roast pork, smoked ham, Swiss cheese and dill pickle press toasted in a fresh Cuban roll with croquetas de jamón .

\$9.50 \$10.50

Pan con Lechón ~

Cuban creole pork sandwich, a hearty peasant sandwich for pork lovers! Cuban adobo marinated roast pork braised in salsa criolla and red onions and served on a fresh toasted Cuban roll.

\$8.50 \$9.50

Pan con Pescado ~

Cuban creole fish sandwich made with marinated red snapper fillet, grilled red onions and fresh avocado; served in a fresh toasted Cuban roll.

\$9.50 \$10.50

Elena Ruz ~

Cuban turkey sandwich named after Elena Ruz Ulacia. Roast turkey with cream cheese, fine strawberry preserves and fresh watercress press toasted in a fresh Cuban roll.

\$8.75 \$9.75

Pan con Bistec ~

Creole beef steak sandwich with grilled red onions, avocado and shoe string potatoes; served in a fresh toasted Cuban roll.

\$9.50

(available during Desayuno Cubano)

Pan con Tortilla ~

Cuban egg sandwich prepared with a sofrito of extra-virgin olive oil, yellow onions and russet potatoes; served in a fresh toasted Cuban roll.

\$8.25

(available during Desayuno Cubano)

Platos ~

Plato Cubano ~

The typical Cuban plate. Adobo marinated roast pork, served with your choice of Cuban beans & rice. Dinner served with yuca con mojo.

\$8.50 \$14.50

Plato Comunista ~

The contemporary Cuban plate. Your choice of Cuban beans & rice served with yuca con mojo and your choice of ensalada caribeña or ensalada de remolacha.

\$8.00 \$11.00

Ajiaco ~

A one pot meal that comes brimming with a variety of tropical roots and vegetables, corn dumplings, creole seasoned pork and beef. Served with arroz blanco and fresh lime.

\$9.00 \$12.00

Rabo Encendido ~

"Oxtail On Fire". Tender oxtail braised in a spicy red wine sauce. Served with arroz blanco; dinner served with frituras de maíz.

\$9.50 \$15.00

Lengua en Salsa ~

The highest reward to ever come out of Mamá Ivonne's kitchen! Tender slices of pork simmered in a rich creole red sauce scented with plump raisins and toasted almonds. Served with arroz blanco. Dinner served with tostones.

\$8.00 \$12.75

Ropa Vieja ~

"Old Clothes". Garlicky shredded beef laden with yellow onions and green peppers, garnished with pimientos and petit pois. Served with your choice of Cuban beans & rice. Dinner served with pan frito.

\$8.50 \$13.25

Vaca Frita ~

Citrus marinated shredded beef char grilled with garlic and onions. Served with your choice of Cuban beans & rice. Dinner served with maduros.

\$9.50 \$15.50

Pollo Criollo ~

Tender chicken braised in a tangy traditional creole sauce, fragrant with fresh herbs, tomatoes and sour orange. Served with your choice of Cuban beans & rice. Dinner served with tostones.

\$8.50 \$13.50

Arroz con Pollo ~

Mamá Ivonne's traditional Cuban feast. Valencia saffron rice and creole chicken cooked with Caribbean beer and Mediterranean herbs and spices, garnished in typical Cuban fashion with petit pois and pimientos. Served with ensalada caribeña. Dinner served with maduros.

\$8.75 \$14.50

Camarones Enchilados ~

Jumbo Gulf prawns in a savory tomato and wine sauce. Served with your choice of Cuban beans & rice. Dinner served with maduros.

\$10.50 \$18.50

Camarones al Ajillo ~

Jumbo Gulf prawns in creole garlic sauce. Served with pan frito, and arroz blanco. Dinner served with ensalada de aguacate.

\$10.50 \$18.50

Pescado con Coco ~

Red snapper simmered in a coconut pepper sauce. Served with your choice of Cuban beans & rice. Dinner served with tostones.

\$9.75 \$17.00

Pescado en Salsa Verde ~

Red snapper simmered in a Spanish salsa verde. Served with arroz blanco and pan frito. Dinner served with ensalada de aguacate.

\$9.75 \$17.00



Postres ~

Island Carrot Cake ~ ¡A true Pambiche classic, unlike any carrot cake you've ever tasted! Superbly enhanced with a rainbow of tropical fruits, Bacardi Select Dark rum and guava cream cheese. Served with crema chantilly and Mango Margarita Salsa. Available a la mode with Vanilla Ice Cream, add 1.50

\$6.00

Mango Majarete Tart ~ Sweet corn pastry filled with traditional Cuban majarete custard and fresh mango. Served with crema chantilly.

\$5.50

Volteado de Piña ~ Fresh ripe pineapple and garapiña spice cake baked in buttery caramel and turned upside-down. Served warm with Piña Colada Salsa and crema chantilly. Available a la mode with Vanilla Ice Cream, add 1.50

\$5.25

La Selva Negra ~ Coconut chocolate cake filled with tropical fruit natilla (mango, papaya and mamey). Encased in sweet chocolate cigarillos and garnished with a hand made white chocolate Amazon parrot. Served with Piña Colada Salsa.

\$6.75

Lime in the Coconut ~ Lime chiffon cake laced with saoco syrup and filled with coconut natilla. Dressed with crema chantilly and shredded coconut.

\$6.75

Papagayo ~ Macadamia nut merengues are layered with crema de maracuyá ~ tangy passion fruit mousse, chocolate canela mousse and fresh crema agria, then crowned with a hand made white chocolate hyacinth macaw.

\$7.50

Chisquey ~ Seasonal selection of Pambiche's tropical cheesecakes. Turrón (Almond, Marzipan & Honey), Guayaba (Guava), Fruta Bomba (Papaya, Raspberry and Macadamia Nut), Boniato (Cuban Sweet Potato & Dulce de Leche).

\$6.00

Flan ~ Abuelita Ninfa's traditional Cuban caramel custard.

\$4.50

La Banana Borracha ~ Pambiche's special banana rum cake, fragrant with Bacardi Select Dark rum and filled with fresh banana natilla, frosted with crema chantilly, and finished with chocolate dipped plátano seco. Served with Piña Colada Salsa.

\$6.75

Alemán ~ Coconut chocolate cake laced with saoco syrup and sandwiched with a caramel peanut filling. Glazed with Oaxacan chocolate ganache and topped off with typical Cuban peanut candy. Served with crema chantilly.

\$7.00

Tres Leches ~ A traditional Latin American favorite! Light sponge cake laced with a mixture of fresh, evaporated and condensed milks; filled with vanilla natilla and frosted with crema chantilly. Served with Strawberry Daiquirí Salsa.

\$6.75

Torta Dominó ~ White chocolate mocha cake, soaked with Kahlúa coffee liqueur and café cubano, is filled with chocolate canela mousse and glazed with Oaxacan chocolate ganache; finished with a white chocolate domino and served with crema chantilly.

\$7.50

Máximo ~ Named after Máximo Gómez, "el Napoleón de las Guerillas". Buttery puff pastry layered with papaya mousse and fine raspberry preserves. The pastry is delicately glazed with Oaxacan chocolate ganache and garnished with a single white chocolate star.

\$4.00

Pudín Diplomático ~ Cuban pound cake pudding with guanábana fruit and creole spices, baked in caramel and turned upside down. Served with crema chantilly.

\$4.00

Empanadas Dulces (Pastelitos) ~

Sweet Cuban empanadas are reminiscent of individual fruit pies ~ pastelitos. These oven baked pastries are filled with a variety of tropical fillings (guayaba con queso, piña, mango, fruta bomba con queso), ask your server about today's selection.

\$4.50

Desayuno Cubano ~ Cuban Breakfast

Served Saturday & Sunday 7 am - 2 pm

Desayuno Típico ~

Café, Té or Chocolate and a basket of our fresh assorted breakfast pastries. Add tropical fruit medley 2.00 Add glass of fresh pineapple juice 2.00

\$7.50

Huevos a la Cubana ~

2 huevos fritos served and your choice of croquetas (ham, shrimp, bacalao or chicken). Served with moros & cristianos, fufú de plátano and tropical fruit medley.

\$8.50

Pisto Manchego ~

A famous Cuban egg dish of Spanish origin. Chorizo sausage, smoked ham, Gulf shrimp, potatoes, asparagus, pimientos and petit pois in a peppered egg scramble with a Spanish olive oil sofrito. Served with pan frito.

\$11.00

Revoltito a la Jardinera ~

Cuban garden scramble built from a typical Spanish olive oil sofrito of garlic, yellow onions, green peppers and tomatoes and enhanced with asparagus, swiss chard, russet potatoes, button mushrooms, pimientos and petit pois. Served with pan frito.

\$9.50

Revoltito de Chorizo ~

A favorite Cuban scramble prepared with bacon sofrito, russet potatoes, pimientos and typical chorizo sausage. Served with pan frito.

\$9.50

Bistec de Palomilla ~

Mamá Ivonne's essential Cuban steak! Thin cut top sirloin steaks, tenderized and marinated in creole herbs and spices then pan fried with red onions. Served with huevos fritos, fufú de plátano, moros & cristianos and tropical fruit medley.

\$12.50

Butifarras del Congo ~

Pambiche's Cuban pork sausages originating in Catalina de Güines, Provincia La Habana. Served with huevos fritos, fufú de plátano, moros & cristianos and tropical fruit medley.

\$10.00

Torrejas con Frutas ~

Cuban Toast! Cuban bread slices drenched in a creamy egg batter and grilled in sweet butter. Served with spiced sugar cane syrup and tropical fruit medley.

\$9.00

Tortilla Cubana ~ Cuban Omelette

The word tortilla for most North Americans generally conjures thoughts of taco shells made of ground maize flour. That is tortilla if you are in México, but for Cuba most of Latin America and Spain, the tortilla is something completely different. Tortillas to Cubans are similar to North American omelettes or Italian frittatas and can be filled with virtually anything. We offer a few of our favorite, most typical preparations. ¡Buen Provecho!

Tortilla de Plátano ~

A Time honored Cuban-Creole omelet of fried ripe plantains and caramelized yellow onions. Served with frijoles negros.

\$10.50

Tortilla Española ~

The classic Spanish omelet prepared with a sofrito of extra-virgin olive oil, yellow onions and russet potatoes. Served with garlic roasted red and yellow peppers.

\$9.50

Tortilla a la Romana ~

A favorite Cuban omelette prepared with bacon sofrito, Gulf shrimp, swiss chard and russet potatoes then dressed with Creole salsa roja.

\$11.50

Tortilla Vasca ~

Another classic Spanish-Creole omelet! Prepared with an olive oil sofrito of garlic, yellow onions, green peppers, tomatoes and mushrooms, enhanced with chorizo sausage, smoked ham and petit pois. Served with garlic roasted red and yellow peppers.

\$10.50



Café Cubano ~ Cuban Espresso

Pambiche's exclusive Cuban blend provided by Stumptown Coffee Roasters

**All coffee drinks available iced*

Café Cubano ~ Cuban espresso

\$2.00

Café Americano ~ Cuban drip coffee

\$2.00

Café Colado ~ Cuban drip coffee

\$2.00

Cortadito ~ Café Cubano with a float of steamed milk

\$2.00

Capuchino ~ Café Cubano with foamed milk

\$3.00

Café con Leche ~ Café Cubano with steamed milk

\$3.25

Café Mocha ~ Café Cubano with Oaxacan hot chocolate

\$3.75

Bebidas Cubanas ~ Cuban Beverages

Chocolate ~ Oaxacan hot chocolate

\$2.75

Té ~ Manzanilla (chamomile) Yerba Buena (mint) Té Negro (Black Tea)

\$1.75

Té Helado ~ Pambiche's house made tropical iced tea

\$2.00

Batidos ~ Cuban fruit shakes

\$3.75

Mango ~ mango fruit shake

Champola ~ guanábana (sour sop) milk shake

Plátano ~ banana spice milk shake

Café ~ Cuban espresso milk shake

Jugos ~ house made fresh juice drinks

\$3.00

Piña ~ A typical Cuban favorite! 100% fresh pineapple juice

Limonada de Guarapo ~ "Sugar cane Lemonade"

Traditional Cuban Soft Drinks

\$2.00

Malta Hatuey ~ non alcoholic Cuban malt beverage

Iron Beer ~ non alcoholic Cuban Cola

Materva ~ Cuban Yerba Mate Soda

Coco Solo ~ Cuban Coconut soda

Jupiña ~ Cuban Pineapple soda

Inquire on-line ~

For more information about Pambiche and the following services visit our web site at (www.pambiche.com) call us at (503-233-0511) fax us at (503-233-0495).

~ Whole Desserts ~ Whole Dessert menus available.

~ Wedding Cakes ~ Wedding Cake menus available.

~ Desayuno Pastries ~ Cuban Breakfast Pastry menu available.

~ Catering ~ Catering menus available.

~ Latin American Art available.

~ Gift Cards available.

~ Caña Son - Traditional Cuban Music CD available.

~ Pambiche Shirts and Caps available.

~ Visa and MasterCard accepted.

~ Maximum 2 Credit Cards transactions per table.

~ No personal checks.

~ No reservations.

~ No substitutions please.

~ 18% Gratuity for parties of 6 or more.

Hours of Operation ~

Open 7 days a week ~

Sunday - Thursday until 10:00 pm

Friday & Saturday until Midnight

"Desayuno Cubano" Cuban Breakfast available:

Saturday and Sunday 7 am - 2 pm

Lunch served Monday - Friday 11 am - 5 pm, Saturday & Sunday 2 - 5 pm

"La Hora del Amigo" Cuban Happy Hour available:

Weekdays 2pm - 6pm and Friday - Saturday 10 pm - Midnight

Dinner served nightly from 5 pm - close

Pambiche
Cocina & Repostería Cubana