



lunch

dinner

postres

Platos ~ Lunch & Dinner Entrees

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 ~

Adobo marinated 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 ~

"Cuban Shrimp Creole" 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, ensalada de ají 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.

\$3.50

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



Café Cubano ~ Cuban Espresso

Pambiche's exclusive Café Cubano Blend provided by Stumptown Coffee Roasters

All coffee drinks available iced.

Café Cubano ~

Cuban espresso

\$2.00

Café Colado ~

Cuban drip coffee

\$2.00

Café Americano ~

Cuban espresso with hot water

\$2.00

Cortadito ~

Cuban espresso with a float of steamed milk

\$2.00

Capuchino ~

Cuban espresso with foamed milk

\$3.00

Café con Leche ~

Cuban espresso with steamed milk

\$3.25

Café Mocha ~

Cuban espresso with Oaxacan hot chocolate

\$3.75

Café Jerez ~

Cuban espresso with Pedro Ximénez Sherry and crema chantilly

\$5.50

Bebidas Cubanas ~ Cuban Beverages

Chocolate ~

Oaxacan hot chocolate

\$3.00

Té ~

Manzanilla (chamomile), Yerba Buena (mint) and Té Negro (Black Tea)

\$2.00

Té Helado ~

Pambiche's house made tropical iced tea

\$2.50

Batidos ~ Cuban shakes

Mango ~ mango milk shake

Champola ~ guanábana (sour sop) milk shake

Plátano ~ banana spice milk shake

Café ~ Cuban coffee milk shake

Mocha ~ Cuban coffee and Oaxacan chocolate milk shake

\$3.75

Jugos ~ homemade Cuban juices prepared in house daily

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

Naranja ~ fresh orange juice

Naran-Piña ~ fresh pineapple and fresh orange juice

Limonada de Guarapo ~ "sugar cane lemonade" fresh pressed sugar cane juice and fresh squeezed

lime juice come together in this Cuban thirst quencher.

Guarapiña ~ fresh pineapple and fresh pressed sugar cane juice

\$3.00

Cocteles ~ Cuban Cocktails - *Not Available for Take-Out*

Sangría ~ Pambiche's sangría prepared in the Spanish tradition with red wine and selected fresh fruit.

Palm Beach Cooler ~ A refreshing favorite of South Florida. Pambiche's house cooler made with white wine, selected fresh fruit and fresh mint.

Piñosa ~ 100% fresh pineapple juice and sparkling Spanish wine.

Mimosa ~ orange juice and sparkling Spanish wine

Michelada Cubana ~ "Cuban Red Beer". Ice cold Dos XX Amber beer prepared with special spices, fresh lime and clamato juice. Served on the rocks with salt.

Café Jerez ~ Cuban espresso with Pedro Ximénez Sherry and crema chantilly

\$6.00

\$6.00

\$5.00

\$5.00

\$5.50

\$5.50

Traditional Cuban Soft Drinks ~

Malta Hatuey ~ (Available with leche condensada add .50¢)

Iron Beer ~ **Materva** ~ **Coco Solo** ~ **Jupiña**

\$2.00

Pambiche

Cocina & Repostería Cubana

~ Open for Breakfast, Lunch and Dinner 7 days a week ~

Sunday - Thursday 7 am until 10:00 pm ~ Friday & Saturday 7 am until Midnight

Breakfast served weekdays 7 am until 11 am

Saturday & Sunday 7 am until 2 pm

Lunch served weekdays from 11 am until 5 pm ~ Saturday & Sunday 2 pm until 5 pm

Dinner served nightly from 5 pm until close

"La Hora del Amigo" Cuban Happy Hour available:

weekdays 2 pm until 6:00 pm and Fridays & Saturdays 10 pm until Midnight

~ FYI ~

Catering and Take-out menus available.

Whole Dessert and Wedding Cake menus available.

Latin American Art available.

Gift Cards available.

Caña Son - Traditional Cuban Son Music CD Available.

Pambiche T-Shirts & Caps available.

Visa and MasterCard accepted. Maximum 2 Credit Card transactions per table.

18% gratuity for parties of 6 or more.

No personal checks.

No reservations.

No substitutions please.



Desayuno Cubano ~ Cuban Breakfast

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

Entremés ~ Cuban Sweet Bread Starters

Pambiche's Desayuno Cubano features a selection of our own house made Cuban breakfast pastries that come in a small variety basket and serve as a breakfast starter to accompany our Cuban coffee drinks. Our pastries feature tropical inspirations and traditional offerings that accentuate the exotic flavors of Cuba and come in mini bite sizes so you can sample them all. (Basket of 8 bite sized pastries for \$5) Which one is your favorite?!?!?!?

\$5.00

Coconetes ~ Fresh grated coconut biscuit enhanced with fresh ginger.

Lime Papaya Scones ~ Papaya scone scented with fresh lime zest.

Pastelitos de Piña ~ Mini Cuban pastries filled with fresh ripe pineapple.

Pastelitos de Fruta Bomba ~ Mini Cuban pastries filled with papaya & cheese.

Rum Raisin Cakes ~ Old fashioned buttery pound cake with rum soaked raisins.

Toronja Pound Cakes ~ Pink grapefruit and coconut milk cakes.

Banana Bran Muffins ~ Bran cakes sweetened with ripe bananas.

Chocolate Passion Muffins ~ Passion fruit muffin with bitter-sweet chocolate bits.

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 a type of omelette. Cuban tortillas are of Spanish origin, they resemble Italian frittatas and can be filled with virtually anything. We offer our favorite, most typical preparations. Sharing is encouraged, tortillas can feed 1-2 people ¡Buen provecho!

Tortilla Española (*Spanish Omelette*) ~ The classic Spanish omelette. Yellow onions and russet potatoes sautéed in extra-virgin olive oil, scrambled with peppered eggs and served with garlic roasted red and yellow peppers. **V**

\$9.50

Tortilla de Plátano (*Plantain Omelette*) ~ The classic Cuban omelette. Yellow onions and ripe plantains sautéed in extra-virgin olive oil, scrambled with peppered eggs and served with garlic roasted red and yellow peppers. Served with frijoles negros. **V**

\$10.00

Tortilla a la Romana (*Roman Omelette*) ~ A favorite Cuban omelette prepared with bacon sofrito, Gulf shrimp and greens dressed with Creole salsa roja and fresh avocado.

\$11.00

Tortilla Vasca (*Basque Omelette*) ~ Another Cuban favorite! Prepared with a Spanish olive oil sofrito, chorizo sausage, smoked ham, mushrooms and petit pois. Served with garlic roasted red and yellow peppers.

\$10.50

Platos de Desayuno ~ Cuban Breakfast Entrees

At Pambiche we use farm fresh hormone free eggs from cage free birds. In addition, all of our egg dishes are cooked in pure extra-virgin olive oil. We hope you enjoy sampling the many items offered on our breakfast menu! Don't miss our two for one early bird special between the hours of 7 and 8 am available only during Pambiche's Desayuno Cubano - Cuban Breakfast. ¡Buen Provecho!

Desayuno Típico (*Cuban Continental Breakfast*) ~

Café (your choice of coffee drink), Té (tea) or Chocolate (hot chocolate) and a basket of our fresh assorted breakfast pastries. Add tropical fruit medley - 2.00 Add a glass of fresh juice - 2.00 **V**

\$7.00

Casamiento (*Rice & Eggs*) ~

2 eggs prepared to your liking and served over a bed of Moros & Cristianos accompanied with maduros. Garnished with sour red onion mojo and marinated roasted peppers.

\$6.50

Huevos a la Cubana (*Eggs Cuban Style*) ~

2 eggs any style accompanied with your choice of croquetas (ham, shrimp, bacalao or chicken) served with fufú de plátano and Moros & Cristianos. **Vegetarian:** frijoles negros and arroz blanco with your choice of frituras (corn, taro root, yam or black-eyed pea).

\$8.50

Huevos Habaneros (*Havana Ham & Eggs*) ~

2 eggs simmered in a creole red sauce and served over 2 seared ham steaks with arroz blanco, frijoles negros and maduros.

\$8.50

Picadillo Cua-Cua (*Cuban Hash & Eggs*) ~

A traditional family favorite! Abuelita Ninfa's Cuban beef hash seasoned with Mediterranean herbs and vegetables sautéed in a Spanish olive oil and sherry wine sofrito; served with one any style egg, fresh avocado, arroz blanco and maduros.

\$9.00

Bistec de Palomilla (*Cuban Steak & Eggs*) ~

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 eggs any style, fufú de plátano and Moros & Cristianos.

\$12.50

Butifarras del Congo (*Cuban Sausage & Eggs*) ~

Cuban garlic and pepper pork sausages served with eggs any style, fufú de plátano and Moros & Cristianos.

\$9.00

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

Revoltillo a la Jardinera (*Cuban Garden Scramble*) ~

Built from a Spanish olive oil sofrito of garlic, onions, green peppers and tomatoes and enhanced with petit pois, asparagus, greens, pimientos, potatoes and mushrooms. Served with pan frito. **V**

\$9.50

Revoltillo de Chorizo (*Cuban Sausage Scramble*) ~

A favorite Cuban scramble prepared with bacon sofrito, russet potatoes and typical chorizo sausage. Served with garlic roasted red and yellow peppers and pan frito.

\$9.50

Revoltillo de Chayote (*Chayote Scramble*) ~

A contemporary Cuban staple and a specialty of Mamá Lolita. Fresh blanched chayote and caramelized onions in a peppered egg scramble enhanced with herbed havarti cheese. Served with garlic roasted red and yellow peppers and pan frito. **V**

\$8.50

Torrejas con Frutas (*Cuban/French Toast*) ~

Cuban Toast! Cuban bread slices drenched in a creamy egg custard and grilled in sweet butter. Served with spiced sugar cane syrup, ensalada de frutas and toasted almonds.

\$9.00

Aperitivos ~

Empanadas ~

Similar to Jamaican meat pies, Cornish pasties, or Italian calzoni, the empanada is an Iberian pasty that made its way through the Americas via Spanish colonials. 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; **Platos served with tostones and ensalada caribeña or ensalada remolacha.**

Please allow 15 minutes. Dinner add \$1.25 to Plato.

Picadillo ~

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

Espinaca con Queso ~

A wonderful combination of spinach and cheese.

Maíz con Pollo ~

Corn and chicken stewed in a garlicky salsa roja.

Papa con Queso ~

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

Puerro ~

Fresh leeks steeped in a savory Spanish custard cream.

* Mariscos ~

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

Croquetas ~

Crispy golden brown Cuban croquettes, a national nibble enjoyed any time of day. Croquetas are as delightful served with café cubano as they are with cold beer or fine wine. Choose from our list of Cuban favoritos.

Bacalao con Papa ~

Typical Cuban street fare. Codfish and potato croquettes.

Jamón ~

The favorite Cuban croquette. Smoked ham with creole herbs & spices.

Pollo ~

Creole chicken seasoned with Spanish chorizo sausage.

* Camarón ~

Pink Shrimp aromatic with fresh Mediterranean herbs.

Frituras ~

Delicate Cuban fritters. Frituras are popular Caribbean fare enjoyed eaten out of hand as a snack, or as a creole side dish. Made with a variety of fillings and flavorings, frituras truly reflect Cuba's diverse origins.

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.

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.

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.*

aperitivo	plato
\$4.00	\$7.75

* \$4.50	\$8.25
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\$5.50

* \$6.00

\$4.50

\$8.75

\$13.75

Sanwiches ~ Cuban Sandwiches served with tostones

Sanwich Cubano ~ A Cuban classic! Roast pork and smoked ham with Swiss cheese and dill pickle; toasted in a fresh Cuban roll.

\$8.75

Croqueta Preparada ~ A Miami rendition of the Cuban sandwich. Roast pork, smoked ham and croquetas de jamón pressed together inside a fresh Cuban roll with Swiss cheese and dill pickle.

\$9.50

Elena Ruz ~ A famous sweet & savory Cuban sandwich, great with café con leche! Creole roasted turkey with strawberry preserves, herbed havarti cheese and fresh watercress; toasted in a fresh Cuban roll.

\$8.75

Pan con Bistec ~ Creole steak sandwich with grilled red onions, avocado and shoe string potatoes; toasted in a fresh Cuban roll. *Available during breakfast only.*

\$9.50

Pan con Tortilla ~ Spanish egg sandwich. Yellow onions and russet potatoes sautéed in extra-virgin olive oil, scrambled with peppered eggs and served with fresh avocado and garlic roasted red and yellow peppers in a fresh toasted Cuban roll. *Available during breakfast only.*

\$8.50

Viandas ~

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

\$5.75

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

\$6.75

Yuca con Mojo ~ Tropical yuca root, pronounced YOO-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

Fufú de Plátano ~ Yellow plantain mash, prepared in the Cuban tradition with sweet butter and red onion mojo. *Available during breakfast only.*

\$3.00

Potajes y Arroces ~

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
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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

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

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

\$4.25

Ensalada de Remolacha ~ A Cuban staple. Fresh beet and watercress salad tossed with diced red onion and aliño criollo ~ extra-virgin olive oil and sour orange vinaigrette.

\$5.25

Ensalada Caribeña ~ A light and refreshing salad. Crisp red and green cabbage tossed with fresh grated carrots, citrus and fresh herbs.

\$4.50

Ensalada de Frutas ~ This fruit salad bursts with naturally sweet flavor. Fresh, ripe pineapple, mango, papaya and banana combined with fresh squeezed citrus juices and fresh pressed sugar cane juice.

\$3.00
