

## Vocabulario para pedir café en la ventanita

Cafetería *coffee shop*

Panadería *bread or coffee shop as well*

El Bakery *(You will hear this all the time here in Miami)*

La Ventanita The outside little window where everyone gathers and orders coffee

Note: La ventanita (or “ventanilla” in some linguistic varieties) is so important in Miami culture that it is a trademark, it is the name of certain coffee shops, and at Florida International University, it is even used as window decorations:

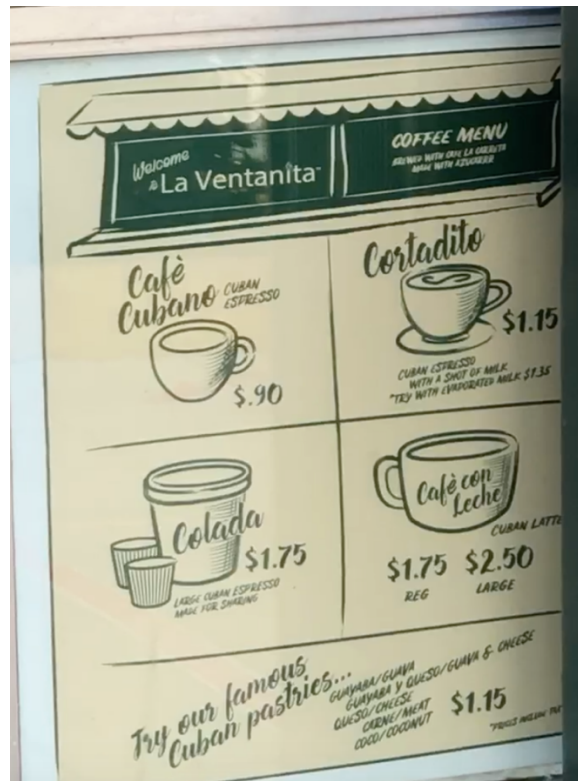


Window decor at Florida International University.  
This is literally how much La Ventanita means to Miami.

Here is La Ventanita at Café Versailles, a famous Cuban restaurant in Miami:



Here is La Ventanita coffee menu at Café Versailles:



Ventanitas in Downtown Miami:



Ordering coffee and food from the Ventanita is a task that everyone and their abuelita does on a daily basis in Miami. Let's go over some of the common items that you can get at the Ventanita!

Tipos de café

<p><b>un café negro</b> <i>black coffee</i></p> 	<p><b>un café con leche</b> <i>coffee with milk (in Miami, the equivalent of a Cuban latte)</i></p> 	<p><b>una colada</b> <i>Strong Cuban espresso that is meant to be shared. It is always served with little cups for sharing. It is usually very sweet. The colada has the strength of jet fuel so prepárate</i></p> 	<p><b>un café americano</b> <i>basic level basic-ness. (But good if you don't want your coffee too strong!)</i></p> 
<p><b>un cortadito</b> <i>Cuban espresso with a shot of milk</i></p> 			

Comidas típicas

**una empanada**  
*an empanada*



**una tostada (con mantequilla)**  
*toasted and pressed Cuban bread, typically eaten with coffee for breakfast*



**un tequeño**  
*a Venezuelan equivalent to the cheese stick – only better*



**un pan de yuca**  
*baked yuca root bread, typically with cheese in the middle*



**un buñuelo**  
*fried dough ball of goodness that sometimes has cheese, meats, or sweets in the middle*



**una papa rellena**  
*imagine a mashed potato ball, fried, and inside is meat or cheese. 100% yes*



**un sandwich cubano**  
*made with ham, roast pork, pickles, swiss cheese and Cuban bread*



**un sandwich medianoche**  
*similar to the Cuban sandwich but with sweet bread. Note: Puerto Ricans might call this tripleta*



**un patacón con salchicón**  
*a smashed fried plantain slice, served with sausage*



**un pastelito**  
*These are Cuban pastries and can be filled with anything from meat to cheese to something sweet (the guava ones are amazing)*



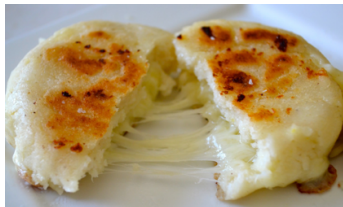
**un alfajor**  
*made with flour, honey, almonds, hazelnuts, dulce de leche. It could be covered in chocolate (from Argentina, Bolivia, Chile, Colombia. It has Arabic origins)*



**un pan de bono**  
*Colombian style bread with cheese (very similar to Brazilian “pao de queijo”)*



**una arepa (colombiana)**  
*thin corn cake, often served as a side or sometimes served with white cheese*



**una arepa (venezolana)**  
*thicker corncake and served filled with meat and other ingredients*



**una croqueta**  
*a delicious Cuban fried cheese and ham croquette. Often eaten with soda crackers and lime (these are everywhere in Miami!)*



**un patacón con queso**  
*a smashed fried plantain slice, served with cheese*

