

# Calle Sol

Latin Café & Cevicheria

1205 THOMAS AVE

## Ceviches

Comes with shrimp or delicate white fish  
Get a mixed ceviche for an additional \$6

- \*CLASSIC** ..... \$15  
Fresh lime juice leche de tigre marinade with sliced onions, cilantro, chili peppers, salt and pepper. Served with sweet potato, corn and crispy canchas
- \*AJI AMARILLO** ..... \$15  
Our own aji amarillo peppers with freshly squeezed lime juice, ginger, onion, and olive oil. Served with sweet potato, corn and crispy canchas
- \*ROCOTO** ..... \$15  
Spicy rocoto chili peppers, freshly squeezed lime juice, sliced onions, cilantro, salt and pepper. Served with sweet potato, corn and crispy canchas
- \*MEXICANO** ..... \$15  
Lime and tomato juice marinade with red onion, jalapeño pepper, tomato, cilantro, and avocado
- \*RUIZ** ..... \$15  
Lime-coconut milk leche de tigre, onions, cilantro and Fresno chilis with ahi tuna and diced mango
- \*TUNA TIRADITO** ..... \$18  
Sushi grade ahi tuna marinated in freshly squeezed lime juice and sweet soy with sliced onions, cilantro, chili peppers and avocado. Served with sweet potato, corn and crispy canchas

## Appetizer

- MARIQUITAS** ..... \$5  
Fried green plantain chips with cilantro aioli
- or make them "NACHOS"** ..... \$9  
Topped with lechon, pickled onions, and cilantro aioli

## Soup & Salad

- SM / LG**
- BLACK BEAN SOUP** ..... \$3/\$5  
Sautéed sofrito with flavorful vegetable stock, spices and frijoles negros
- CALLE SOLTERITO** ..... \$8/\$13  
Chopped salad with romaine, fresh roasted corn, edamame, grape tomato, queso fresco, avocado, red pepper, cilantro, etc. Choice of dressing
- 1205 SALAD** ..... \$8/\$12  
Crisp shredded iceberg lettuce tossed with ham, swiss, green olives, grape tomatoes, romano cheese and choice of dressing - inspired by our favorite salad at Columbia Restaurant in Tampa

**Dressings:** Sherry Vinaigrette, Lime & Oil, Amarillo Ranch, Guava Vinaigrette

**Salad proteins:**

- Lechon +\$4,
- Chicken +\$4, Mojo Shrimp +\$6

## Entrées

- VACA FRITA** ..... \$15  
Braised shredded beef crisped with garlic, onions and fresh lime. Served with black beans, rice and sweet plantains
- LECHON ASADO** ..... \$13  
Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours. Served with rice, beans, sautéed onions, and sweet plantains
- ARROZ CON POLLO** ..... \$12  
Chicken breast and thighs cooked in a sofrito with rice, peppers and green peas
- PICADILLO** ..... \$10  
Ground beef cooked with onions, garlic and red peppers. Mixed with chopped raisins, capers and olives. Served over white rice with beans and sweet plantains
- EMPANIZADO** ..... \$12  
Mojo marinated top sirloin breaded and fried to order and served with rice, beans, and sweet plantains
- SHRIMP MOJO** ..... \$18  
Argentinian red shrimp sautéed with dry white wine, diced tomatoes, cilantro, mojo and butter. Shrimp is served over white rice

## Sides

- SWEET PLANTAINS (MADUROS)
- FRESH QUINOA & VEGGIE SALAD
- JASMINE RICE
- BLACK BEANS
- BOILED YUCA
- MOJO FRIES

# \$5

**CUBAN BREAD & BUTTER . \$3.50**

## Desserts

- KEY LIME PIE** ..... \$8  
You know it, you love it. Graham cracker crust, key lime custard and whipped cream
- GUAVA MARIA** ..... \$5  
Cream cheese soft serve ice cream topped with guava and Maria cookies

## Chino-Latino

Following the emigration of Chinese workers to Latin America through the 19th century, the two cultures have fused their cuisines, particularly in Cuba and Peru

### CHAUFA

Stir fried rice, cooked in a wok with snow peas, red peppers, onions, ginger, garlic, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds

- shrimp** ..... \$13
- chicken** ..... \$12
- pork** ..... \$12

### LOMO SALTADO

Stir fried strips of marinated sirloin, red onions, tomatoes, soy sauce, cilantro, french fries, ginger and white rice

### TALLERIN

Stir fried lo mein noodles cooked in a wok with snow peas, red peppers, onions, ginger, garlic, scallions, dark soy, and garnished with toasted sesame seeds

- shrimp** ..... \$13
- chicken** ..... \$12
- pork** ..... \$12

### CUBAN FRIED RICE

Roasted lechon, bacon, caramelized pineapple, plantains, onions, red peppers, scallions, garlic, egg and dark soy. Stir fried with jasmine rice and garnished with toasted sesame seeds and Sol Sauce

### PASTA HUANCAÍNA

Stir fried noodles, tossed in our housemade huacaína sauce, and topped with stir fried mushrooms (shitake, crimini and oyster), tomato, red onions, ginger and scallions

## Sandwiches

Comes with choice of side

### TAMPA CUBANO

Sweet ham, lechon, Genoa salami, and Swiss cheese on toasted Cuban bread with mustard, mayo and pickles

### MIAMI CUBANO

Sweet ham, lechon, and Swiss cheese on toasted Cuban bread with mustard and pickles

### PAN CON LECHON

Our slow roasted pork shoulder with grilled onions and cilantro aioli on toasted Cuban bread

# THE FLIPPER SIDE

## Cocktails

<b>CUCUMBER-JALAPEÑO MO-HEAT-O</b> .....	<b>\$12</b>
This upgraded mojito adds cucumber and jalapeño to the standard lime and mint combination	
<b>JUPIÑA COLADA</b> .....	<b>\$10</b>
Miami's famous Jupiña pineapple soda and aged rum, like nothing you've had before	
<b>DARK &amp; SQUALLY</b> .....	<b>\$12</b>
A classic made with local Unknown Craft Ginger Ale and spiced rum	
<b>STILTSVILLE SPECIAL</b> .....	<b>\$14</b>
Rum Punch honoring the Prohibition rum village on stilts in Biscayne Bay, served in a souvenir cup	
<b>M-M-MY PALOMA</b> .....	<b>\$12</b>
Our simple take on a Mexican classic: tequila, lime and grapefruit juice	
<b>CLASSIC DAIQUIRI</b> .....	<b>\$11</b>
Rum, sugar cane, lime served in a coupe	

## CAN'T DECIDE? GO WITH A SANGRIA

### SAILOR'S DELIGHT ... \$12

Pink sky at night: rosé sangria with red fruits on pebble ice

### YACHTS ON THE ROCKS ... \$12

White wine sangria with mango, orange and pineapple on pebble ice

## Cans & Bottles

### CIDER/SELTZER:

BOLD ROCK Cider 16oz	\$5
FOUNDERS Mas Agave Seltzer	\$5

### BEER:

TERRAPIN Luau Krunkles IPA	\$5
FOUNDERS All Day IPA	\$6
OMB Hornet's Nest 16oz	\$7
NODA Jam Session 16oz	\$6
BELL'S Two Hearted Ale 16oz	\$5
OMB Copper 16oz	\$7
DOGFISH HEAD Seaquench	\$5
OMISSION GF Lager	\$5
PABST BLUE RIBBON 16oz.	\$4
CORONA	\$4
CORONA LIGHT.	\$4

## Drafts

BURIAL	\$7
<i>Rotating</i>	
VICTORY	\$6
<i>Sunny Monkey</i>	
SYCAMORE	\$6
<i>Southern Girl Blonde</i>	
STONE	\$6
<i>Buenaveza Mexican Lager</i>	
RESIDENT CULTURE	\$9
<i>Lightning Drops Hazy IPA</i>	
ROTATING SEASONAL TAP	
<i>Ask your server</i>	

## WINE

### REDS:

EVOLUTION PINOT NOIR	\$12
DON DAVID MALBEC	\$12
JOEL GOTT CABERNET	\$12
GOUGUENHEIM SPARKLING MALBEC	\$9
J LOHR PUR PASO RED BLEND	\$40
BOTTLE ONLY	

### WHITES:

STONELEIGH SAUVIGNON BLANC.	\$10
RODNEY STRONG CHARDONNAY	\$8
ESTANCIA PINOT GRIGIO BLEND	\$8
LA MARCA PROSECCO	\$9
AVA GRACE ROSÉ	\$7

## Drinks

Jupiña	\$5
Sugar free Jupiña	\$5
Ironbeer	\$5
Inca Cola	\$5
San Pellegrino	\$5
Coke	\$2.75
Diet Coke	\$2.75
Sprite	\$2.75
Dr. Pepper	\$2.75
Coke Zero	\$2.75
Sweet Tea	\$2.75
Unsweet Tea	\$2.75

## Words *to know*

<b>CANCHAS</b>	Peruvian corn nuts
<b>CHAUFA</b>	Peruvian fried rice
<b>CRIOLO</b>	Creolle preparation
<b>GUARAPO</b>	pressed sugar cane juice
<b>HAUNCAÍNA</b>	fresh cheese & aji amarillo pepper sauce
<b>LECHE DE TIGRE</b>	the acidic marinade for ceviches
<b>LECHON</b>	roast pork
<b>MARIQUITAS</b>	plantain chips
<b>MOJO</b>	garlic-citrus marinade
<b>TALLERINE</b>	stir fried noodles
<b>TOSTONES</b>	smashed crispy plantains
<b>YUCA</b>	starchy root vegetable
<b>YUMA</b>	Cuban slang for the USA

## Coffee

**CAFECITO:**  
SWEET AND STRONG SHOT OF ESPRESSO

**COLADA:**  
SWEETENED STRONG COFFEE FOR SHARING

**CAFÉ CON LECHE:**  
ESPRESSO WITH STEAM MILK

**CORTADITO:**  
ESPRESSO WITH JUST A LITTLE BIT OF MILK FOAM

**CAFÉ AMERICANO:**  
BLACK COFFEE

**Coming Soon**