

# Calle Sol

Latin Café & Cevicheria

## HAVE A PRIVATE DINING BUFFET AT THE CAFETERÍA!

MINIMUM 30 PEOPLE, \$30 PER PERSON

### Cuban Bread & Butter

Complimentary

### Salads & Appetizers (choice of 2)

**Chopped Solterito Salad:** Peruvian salad with romaine, fresh roasted corn, edamame, chickpeas, grape tomato, queso fresco, avocado, red pepper, cilantro, etc. Choice of dressing

**Salchipapa:** Peruvian fries topped with crispy hot dog, a fried egg and ketchup, aji amarillo mayonnaise and cilantro aioli

**Ham Croquetas:** Ham and bechamel fritter fried until golden brown and gooey on the inside

**1205 Salad:** 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

**Mariquitas Nachos:** Fried green plantain chips topped with lechon or picadillo, pickled onions, and cilantro aioli

DRESSINGS: Sherry Vinaigrette, Lime & Oil, Amarillo Ranch, Guava Vinaigrette

**ADD \$10 FOR AN ADDITIONAL APPETIZER**

## Ceviches

### \*CLASSIC

Fresh lime juice leche de tigre marinade with sliced onions, cilantro, chili peppers, salt and pepper. Served with sweet potato, corn and crispy canchas

**ADD \$10 FOR SHRIMP OR FISH, \$15 FOR MIXED**

### \*AJI AMARILLO

Our own aji amarillo peppers with freshly squeezed lime juice, ginger, onion, and olive oil. Served with sweet potato, corn and crispy canchas

### \*ROCOTO

Spicy rocoto chili peppers, freshly squeezed lime juice, sliced onions, cilantro, salt and pepper. Served with sweet potato, corn and crispy canchas

## ENTRÉES & ACCOMPANIMENTS

## Entrée Selections (choice of 2)

**Chaufa:** Stir fried jasmine rice, cooked in a wok with snow peas, red peppers, egg, onions, ginger, garlic, scallions, dark soy, and garnished with toasted sesame seeds. Choose vegetarian, chicken, beef or pork

**Lechon Asado:** Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours

**Vaca Frita:** Braised shredded beef crisped with garlic, onions and fresh lime

**Picadillo:** Ground beef or chicken cooked with onions, garlic and red peppers. Mixed with chopped raisins, capers and olives

**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. Choose vegetarian, chicken, beef or pork

**Arroz con Pollo:** Chicken breast and thighs cooked in a sofrito with rice, peppers and green peas

**Shrimp Mojo:** Argentinian red shrimp sautéed with dry white wine, diced tomatoes, cilantro, mojo and butter

**Cuban Fried Rice:** Roasted lechon, bacon, pineapple, plantains, onions, red peppers, scallions, garlic, egg and dark soy. Garnished with sesame and Yuma Yuma Sauce

**ADD \$10 FOR AN ADDITIONAL ENTRÉE**

## Accompaniments (choice of 2)

**Cuban Black Beans, Jasmine Rice, Boiled Yuca, Sweet Fried Plantains, Fresh Green Beans, Fresh Broccoli, Seasonal Vegetable**

**ADD \$5 FOR AN ADDITIONAL ACCOMPANIMENT**

## Desserts (choice of 1)

**Guava Maria Cheesecake:** New York-style cheesecake topped with guava with Maria cookie crust

**Chocolate Cake:** Madre's chocolate cake with dulce de leche ice cream

**Flan:** Vanilla custard with a caramelized top and syrup

**Key Lime Pie:** The classic graham cracker crust and tart custardy interior

**Tres Leches:** Moist yellow cake soaked in three kinds of milk with a meringue topping

**ADD \$5 FOR AN ADDITIONAL DESSERT**

## Beverages

**Your meal includes fresh coffee, iced tea and soft drinks  
Include a rum bar for \$\$\$ or punch service for \$\$\$**

