

# 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 ..... \$17

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 ..... \$17

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

### \*RUIZ ..... \$17

Ripe mango, fresno chilis, red onion, cilantro, coconut leche de tigre

### \*ROCOTO..... \$17

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

## Soup & Salad

SM / LG

### BLACK BEAN SOUP..... \$3/\$5

Sautéed sofrito with flavorful vegetable stock, spices and frijoles negros

### SPANISH BEAN SOUP .. \$3/\$5

Spanish chorizo, onion, garlic, roasted red pepper sautéed together with garbanzo beans and stewed with potatoes in chicken stock and smoked paprika

### CHOPPED SOLTERITO.. \$8/\$13

Peruvian chopped salad with romaine, fresh roasted corn, edamame, chickpeas, grape tomato, queso fresco, avocado, red pepper, cilantro, etc. Choice of dressing

### STUFFED AVOCADO... \$8/\$12

Aji marinated chicken salad stuffed into a fresh avocado with dressed lettuce, or get it stuffed with our quinoa salad for a vegetarian option

### 1205 SALAD ..... \$8/\$12

Crisp shredded iceberg lettuce tossed with ham, Swiss, green olives, Roma tomatoes, cabbage, 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 (pork) +\$4, Chicken +\$4, Mojo Shrimp +\$6 Lomo Beef +\$9

## Appetizers

### CROQUETAS..... \$8

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

### \*SALCHIPAPA..... \$10

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

### YUCA HUANCAÍNA ..... \$8

Crispy thick-cut yuca topped with a house-made huancaína sauce and paprika

### MARIQUITAS ..... \$5

Fried green plantain chips with cilantro aioli

### or make them "NACHOS" ..... \$9

Topped with lechon, pickled onions, and cilantro aioli

## 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

### POLLO A LA PLANCHA ..... \$15

Aji panca marinated chicken breast griddled on the flat top, served with papa a la huancaína and our house aji amarillo aioli

### SHRIMP MOJO..... \$18

Argentinian red shrimp sautéed with dry white wine, diced tomatoes, cilantro, mojo and butter. Shrimp is served over jasmine rice

## Sides

SWEET PLANTAINS (MADUROS) \$5

FRESH QUINOA & VEGGIE SALAD \$4

JASMINE RICE \$4 | BLACK BEANS \$4

BOILED YUCA \$5 | MOJO FRIES \$5

FRIED YUCA \$4

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

## 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, egg, onions, ginger, garlic, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds

shrimp ..... \$13

chicken ..... \$12

pork ..... \$12

beef ..... \$18

### CUBAN FRIED RICE .... \$10

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 Yuma Yuma Sauce

### PASTA HUANCAÍNA .... \$15

Noodles, tossed in our house-made huancaína sauce, and topped with stir fried mushrooms (shiitake, crimini and oyster), tomato, red onions, ginger and scallions

### 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

beef ..... \$18

### LOMO SALTADO ..... \$15

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

## Sandwiches

Comes with choice of side

### CHICKEN A LA CRUZ ... \$13

Peruvian chicken breast, avocado, aji mayo, lettuce, red onion and tomato seasoned with lime, available crispy or grilled on the flat top

### TAMPA CUBANO ..... \$12

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

### MIAMI CUBANO..... \$11

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