

Calle Sol

Latin Café & Cevicheria

Lunch 11-3

Appetizers

CROQUETAS..... \$8

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

*SALCHIPAPA..... \$7

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

*CLASSIC CEVICHE \$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, choose fish or shrimp

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/\$13

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, grape tomatoes, romano cheese and choice of dressing - inspired by our favorite salad at Columbia Restaurant in Tampa

SALAD PROTEINS:

Lechon (pork) +\$4,
Chicken +\$4, Mojo
Shrimp +\$6
Lomo Beef +\$9

DRESSINGS:

Sherry Vinaigrette
Lime & Oil
Amarillo Ranch
Guava Vinaigrette

ENTRÉES

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..... \$12

chicken \$11

pork \$11

beef \$17

VACA FRITA \$14

Braised shredded beef crisped with garlic, onions and fresh lime. Served with black beans, rice and sweet plantains

POLLO A LA PLANCHA \$13

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

Sandwiches

Comes with choice of side

Substitute a soup or salad for \$1

CHICKEN A LA CRUZ

Half \$8

Whole \$12

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

TAMPA CUBANO

Half \$8

Whole \$11

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

MIAMI CUBANO

Half \$8

Whole \$10

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

SIDES

SWEET PLANTAINS (MADUROS) \$5 ♦ FRESH QUINOA & VEGGIE SALAD \$4 ♦ JASMINE RICE \$4

BLACK BEANS \$4 ♦ BOILED YUCA \$4 ♦ MOJO FRIES \$5 ♦ FRIED YUCA \$4

NOTICE: ITEMS MARKED WITH * MAY BE COOKED TO ORDER. ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A \$2.00 SPLIT FEE IS ASSESSED FOR ALL SHARED ITEMS AS WELL AS FOR OUTSIDE DESSERTS.

La Cafeteria... \$8

Grab a lunch plate with 1 entrée and 2 sides from our hot bar
11 am - 2 pm on weekdays, no substitutions or shares
Menu may change based upon availability

EVERY DAY

LECHON - Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours

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

PICADILLO - Ground beef cooked with onions, garlic and red peppers. Mixed with chopped raisins, capers and olives

SIDES

JASMINE RICE

CUBAN BLACK BEANS

SALAD - comes with sherry vinaigrette

SOUP - Sopa del dia

VEGETABLE - Fresh seasonal vegetables prepared daily by the chef

MON **ARROZ CON POLLO**
Roasted chicken breast and thigh in sofrito rice with peas and peppers

TUE **IMPERIAL RICE**
Yellow rice with shredded chicken, layered with cheese, aioli and then baked

WED **ROPA VIEJA**
Braised shredded beef stew with sofrito, tomato, capers and green olives

THU **CHICKEN ESTOFADO**
Peruvian chicken and potato stew with olives, garlic, lemon and onions

FRI **FISH OF THE DAY**
Chef's selection of seafood, prepared traditionally and seasonally

Cans & Bottles

SELTZER:

STONE Buena Vida Seltzer \$5

BEER:

TERRAPIN Luau Krunkles IPA . . . \$5

BELL'S Two Hearted Ale 16oz . . . \$6

SOL Cerveza \$4

NODA Pitchside Pilsner \$4

(official beer of Charlotte FC)

TECATE Cerveza \$4

PABST BLUE RIBBON 16oz. \$4

CORONA \$4

CORONA LIGHT. \$4

SIERRA NEVADA Pale Ale \$5

LAGUNITAS IPA \$6

PUNCHES

STILTSVILLE SPECIAL \$13

Rum Punch with pineapple and coconut honoring the Prohibition rum village on stilts in Biscayne Bay, served in a souvenir cup

POOL PARTY \$12

Silver rum, blue curaçao, orange juice, pineapple juice and a squirt of lemon lime soda, BYO floaties

REDS

EVOLUTION PINOT NOIR \$10

JOEL GOTT CABERNET \$12

BODEGA FILON GARNACHA \$8

WHITES

ROSÉ-MANGO SANGRIA \$9

HOUSE ROSÉ \$7

ESTANCIA PINOT GRIGIO BLEND . . . \$8

LUZON BLANCO \$7

PROA CAVA BRUT \$7

Drafts

BURIAL \$9

Rotating

MODELO \$6

Especial

STONE \$6

Buena Vida Mexican Lager

RESIDENT CULTURE \$9

Lightning Drops Hazy IPA

ROTATING SEASONAL TAP

Ask your server

Drinks

Jupiña \$5

Jarritos (Grapefruit) \$5

Inca Cola \$5

Topo Chico Mineral Water \$5

Coke \$2.75

Diet Coke \$2.75

Sprite \$2.75

Dr. Pepper \$2.75

Sweet Tea \$2.75

Unsweet Tea \$2.75

Dessert

KEY LIME PIE \$8

You know it, you love it. Graham cracker crust, key lime custard and whipped cream

GUAVA MARIA \$5

Cream cheese ice cream topped with guava and Maria cookies

FLAN \$6

Traditional vanilla custard with a burnt sugar top and caramelized syrup