

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, Fresno chilies, 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

*ROCOTO..... \$17

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

*NIKKEI \$17

Fresh tuna with avocado, sesame and a soy-garlic sweet chili sauce with cilantro, Fresno chilies and red onion

Soup & Salad

SM / LG

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

Sautéed sofrito with flavorful vegetable stock, spices and frijoles negros

SPANISH BEAN SOUP..... \$4/\$6

Garbanzo beans, onions, garlic, roasted red peppers sautéed together with Spanish chorizo and stewed with potatoes in chicken stock and smoked paprika

CHOPPED SOLTERITO ... \$10/\$15

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

STUFFED AVOCADO.... \$10/\$14

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 \$11/\$15

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 +\$5, Mojo Shrimp +\$8 Lomo Beef +\$6

Appetizers

CROQUETAS..... \$9

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

*SALCHIPAPA..... \$11

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" \$11
Topped with lechon, pickled onions, and cilantro aioli

ENTRÉES

MASITAS DE PUERCO \$18

Fried, marinated pork belly with a crispy exterior and melt-in-your-mouth interior. Served with congí rice and pickled onions

VACA FRITA \$17

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

or try with chicken \$15

LECHON ASADO \$14

Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours. Served with rice, beans, sautéed onions, and boiled yuca

POLLO A LA PLANCHA \$16

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

SHRIMP MOJO..... \$20

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 ... \$5

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 \$15

chicken \$13

pork \$12

beef \$20

CUBAN FRIED RICE \$12

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 \$17

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 \$15

chicken \$13

pork \$12

beef \$20

LOMO SALTADO \$17

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

Sandwiches

Comes with choice of side

POLLO FRITA \$13

Braised shredded chicken crisped with garlic, onions and fresh lime on fluffy Cuban bread with cheese and spicy relish

CHICKEN A LA CRUZ ... \$13

Peruvian grilled chicken breast, avocado, aji mayo, lettuce, red onion and tomato seasoned with lime

TAMPA CUBANO \$13

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

MIAMI CUBANO..... \$12

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