

# Calle Sol

Latin Café & Cevicheria

CHARLOTTE, NC

## Ceviches

Comes with shrimp or delicate white fish unless otherwise stated  
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, and onion. 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

### \*TUNA 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... \$11/\$16

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.... \$11/\$15

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 ..... \$12/\$16

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:

Lechón (pork) +\$4, Chicken +\$5, Mojo Shrimp +\$8 Lomo Beef +\$6 Panca Salmon +\$7

## 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

### YUQUITAS DE QUESO..... \$8

Yuca fritters stuffed with creamy white cheese, served with our cilantro aioli for dunking

### MARIQUITAS ..... \$6

Fried green plantain chips with cilantro aioli or make them "NACHOS" ..... \$12  
Topped with lechón, 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 congrí rice and pickled onions

### VACA FRITA ..... \$18

Braised shredded beef crisped with garlic, onions and fresh lime. Served with black beans, and rice or try with chicken ..... \$16

### LECHÓN ASADO ..... \$15

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

### 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, simple but delicious

## Sides

SWEET PLANTAINS (MADUROS) \$5

FRESH QUINOA & VEGGIE SALAD \$4

JASMINE RICE \$4 | BLACK BEANS \$4

BOILED YUCA \$5 | MOJO FRIES \$5

FRIED YUCA \$5

**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 ..... \$16

chicken ..... \$15

pork ..... \$15

beef ..... \$20

### CUBAN FRIED RICE .... \$15

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

Fresh linguine noodles, tossed in our house-made huancaína sauce, and topped with

camarones al ajillo..... \$21

or try with chifa veggies... \$18

### TALLERIN

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

shrimp ..... \$16

chicken ..... \$15

pork ..... \$15

beef ..... \$20

### LOMO SALTADO ..... \$23

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

or try with chicken ..... \$17

## Sandwiches

Comes with choice of side

### POLLO FRITA ..... \$15

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

### PAN CON PAVO ..... \$14

House-roasted and hand-carved turkey with a fresh salsa criolla and rocoto pepper aioli

### 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