

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

Bowls & Salad

SM / LG

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

Sautéed sofrito with flavorful vegetable stock, spices and frijoles negros

SOPA DEL DÍA \$4/\$6

Daily selection of Chef's soup creation, ask your server for details

THE SOL BOWL..... \$28

*Panca salmon, roasted sweet potato, salsa criolla slaw, tomatoes, avocado, mojo corn and salsa verde over kale and quinoa

or try a Chicken Sol Bowl \$20

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

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 Pollo Frita \$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

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 lechón, 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

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

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 pollo saltado..... \$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

HECTOR'S CLUB \$15

House-roasted and hard-carved turkey with lettuce, tomato, bacon, cheese and guava mayo on fresh Cuban bread

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

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ENTRÉES

PESCADO A LO MACHO ... MKT

Our version of a classic. Market catch served with a slightly spicy tomato and aji amarillo chile sauce. Served with jasmine rice and a micro green salad

LOMO A LO POBRE \$42

Seared Angus Ribeye on the plancha with a fried egg, house cut French fries and aji amarillo aioli. Peruvian Steak Frites!

POLLO A LA PARILLA \$20

Peruvian aji-marinated airline chicken breast grilled and served with house cut French fries, a side salad, and salsa verde

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Apex Sept 2024

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