

# Calle Sol

Latin Café & Cevicheria

Lunch 11-3

## ENTRÉES

### Appetizers

#### CROQUETAS..... \$9

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

#### \*SALCHIPAPA..... \$8

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, Fresno chilies, salt and pepper. Served with sweet potato, corn and crispy canchas, choose fish or shrimp

## Bowls & Salads

#### THE SOL BOWL .....\$20

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

or try a Chicken Sol Bowl ... \$17

#### LENTIL CAZUELA ..... \$13

Hearty lentil stew with jasmine rice, a \*fried egg, avocado and sweet plantains

add chicharron ..... +\$7

Sm/Lg

#### 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

#### 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

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

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

#### PERUVIAN CAESAR .....\$8/\$13

Chopped romaine dressed with huancaína Caesar dressing and topped with toasted bread crumbs

#### SALAD PROTEINS:

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

#### DRESSINGS:

Sherry Vinaigrette, Lime & Oil, Amarillo Ranch, Guava Vinaigrette

#### TALLERÍN

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 ..... \$14

chicken ..... \$12

pork ..... \$11

beef ..... \$19

#### 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

#### CUBAN FRIED RICE ..... \$14

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

## Sandwiches

Comes with choice of side, substitute a soup or salad for \$1

All sandwiches come on La Segunda Cuban bread

#### HECTOR'S CLUB

Half ... \$9 Whole ..... \$14

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

#### POLLO FRITA ..... \$14

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

#### TAMPA CUBANO

Half ... \$8 Whole ..... \$12

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

#### MIAMI CUBANO

Half ... \$8 WHOLE ..... \$11

Sweet ham, lechón, 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 \$5 ♦ SWEET POTATOES \$5

Jan 2024

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.