

Calle Sol

Latin Café & Cevicheria

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

- THE SOL BOWL**..... \$28
*Panca salmon, roasted sweet potato, salsa criolla slaw, tomatoes, avocado, mojo corn and salsa verde over kale and quinoa salad
or try a Chicken Sol Bowl \$20
- LENTIL CAZUELA** \$13
Hearty lentil stew with jasmine rice, a *fried egg, avocado and sweet plantains
add chicharron +\$7
- 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
- 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
- PERUVIAN CAESAR** \$10/\$13
Chopped romaine dressed with huancaína Caesar dressing and topped with toasted bread crumbs
- CHOPPED SOLTERITO** ... \$12/\$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

DRESSINGS:

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

SALAD PROTEINS:

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

Appetizers

- AREPAS**..... \$10
Venezuelan griddled corn cakes "Reina Pepiada" served with chicken salad and sliced avocado
- 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

ENTRÉES

- ROPA VIEJA SHORT RIB** \$32
Braised in a tomato-based broth with peppers, onions & garlic. Topped with a olive-caper gremolata and served over rice
- CHICKEN PINCHOS**..... \$20
Marinated Colombian chicken skewers served with spicy aji salsa, mini arepas and your choice of side
- 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
- 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

Sides

- SWEET PLANTAINS (MADUROS) \$5
- FRESH QUINOA & VEGGIE SALAD \$4
- JASMINE RICE \$4 | BLACK BEANS \$4
- BOILED YUCA \$5 | MOJO FRIES \$5
- GLAZED SWEET POTATOES \$5
- FRIED YUCA \$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

- 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
- CHAUFA**
Stir fried rice, cooked in a wok with snow peas, red peppers, egg, onions, ginger, garlic, bean sprouts, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds
shrimp \$16
chicken \$15
pork \$15
beef \$20

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

- 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 hand-carved turkey with lettuce, tomato, bacon, cheese and guava mayo on fresh Cuban bread
- TAMPA CUBANO** \$13
Sweet ham, lechón, Genoa salami, and Swiss cheese on toasted Cuban bread with mustard, mayo and pickles
- MIAMI CUBANO**..... \$12
Sweet ham, lechón, and Swiss cheese on toasted Cuban bread with mustard and pickles