

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 \$18**
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 \$18**
Our own aji amarillo peppers with freshly squeezed lime juice, ginger, and onion. Served with sweet potato, corn and crispy canchas
- *ROCOTO. \$18**
Spicy rocoto chili peppers, freshly squeezed lime juice, sliced onions, cilantro, salt and pepper. Served with sweet potato, corn and crispy canchas
- *TUNA NIKKEI. \$18**
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 \$14**
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/\$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
- PERUVIAN CAESAR \$10/\$14**
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:	SALAD PROTEINS:
Sherry Vinaigrette	Lechón (pork) +\$4
Lime & Oil	Chicken +\$5
Amarillo Ranch	Mojo Shrimp +\$8
Guava Vinaigrette	Lomo Beef +\$8
	*Panca Salmon +\$10

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 \$12**
Peruvian fries topped with crispy hot dog, a fried egg and ketchup, aji amarillo mayonnaise and cilantro aioli
- YUQUITAS DE QUESO. \$9**
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 \$20**
Braised shredded beef crisped with garlic, onions and fresh lime. Served with black beans, and rice
or try Pollo Frita \$17
- LECHÓN ASADO \$16**
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 \$6
- 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 \$16**
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 \$18**
- chicken \$16**
- pork \$16**
- 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 \$18**
- chicken \$16**
- pork \$16**
- 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 \$18

Sandwiches

Comes with choice of side

- POLLO FRITA \$16**
Braised shredded chicken crisped with garlic, onions and fresh lime on fluffy Cuban bread with cheese and spicy relish
- HECTOR'S CLUB \$16**
House-roasted and hand-carved turkey with lettuce, tomato, bacon, cheese and guava mayo on fresh Cuban bread
- TAMPA CUBANO \$14**
Sweet ham, lechón, Genoa salami, and Swiss cheese on toasted Cuban bread with mustard, mayo and pickles
- MIAMI CUBANO. \$13**
Sweet ham, lechón, and Swiss cheese on toasted Cuban bread with mustard and pickles

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 \$3.00 SPLIT FEE IS ASSESSED FOR ALL SHARED ITEMS AS WELL AS FOR OUTSIDE DESSERTS