

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.

Lunch Deals... \$10

IN-HOUSE ONLY - CALLE SOL SOUTHPARK

CHAUFA

Chicken or Lechón. 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

LECHÓN ASADO

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

PICADILLO

Ground beef cooked with onions, garlic and red peppers. Mixed with raisins, capers and olives. Comes with rice and a side of black beans

MIAMI CUBANO

Sweet ham, lechón, and Swiss cheese on toasted Cuban bread with mustard and pickles, comes with side Solterito salad

SOLTERITO SALAD

Peruvian chopped salad with chicken or pork, 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

Cans & Bottles

SELTZER:

TOPO CHICO Guava Seltzer . . . \$5

BEER:

- TERRAPIN Luau Krunkles IPA . . . \$6
- CIGAR CITY Jai Alai IPA \$6
- PILSEN CALLAO Peruvian Pilsner \$6
- SOL Cerveza \$5
- TECATE Cerveza \$5
- MICH ULTRA. \$5
- CORONA \$5
- CORONA LIGHT. \$5
- CORONA N/A \$5
- NODA Pitchside Pilsner \$8
(official beer of Charlotte FC)

Drafts

- MODELO \$6
Especial
- STONE \$7
Buenaveza Mexican Lager
- RESIDENT CULTURE . . . \$9
Island Time, lime lager
- LEGION BREWING . . . \$8
Juicy Jay IPA
- LEGION BREWING
Rotating

PUNCHES

STILTSVILLE SPECIAL \$15

Spiced and coconut Rum, mango, orange juice, lime juice—honoring the Prohibition rum village on stilts in Biscayne Bay (changes seasonally)

THE FLAMBOUYANCY \$15

Plantation Pineapple rum, blanco tequila, prickly pear syrup, grapefruit juice, and a splash of lemon-lime soda, in a souvenir cup

REDS

- SOKOL BLOSSER PINOT NOIR. . . . \$13
- LURBIRA GARNACHA \$11
- MONTECILLO CRIANZA RIOJA . . . \$11
- AMALAYA MALBEC \$12
- MARY TAYLOR DOURO \$12
- HESS MAVERICK RANCHES CAB . . . \$15

WHITES

- RAEBURN CHARDONNAY \$9
- CELLER PINOL GARNACHA BLANCA . \$12
- ANTXIOLA GETARIAKO TXAKOLINA . \$13
- BODEGAS ROBALINO ALBARINO . . . \$13
- ERIC LOUIS SAUVIGNON BLANC . . . \$12
- CHELHALEM PINOT GRIS \$11

Drinks

- Jupiña \$5
- Jarritos (Grapefruit) \$5
- Inca Cola. \$5
- Topo Chico Mineral Water . . \$3
- Fountain Drinks \$3
- Sweet Tea and Unsweet Tea . \$3

PINKS AND BUBBLES

- PRISMA ROSÉ \$11
- GOUGENHEIM SPARKLING ROSÉ . . \$11
- RAVENTOS I BLANCS DE BLANC . . \$15
- SEASONAL SANGRIA \$10

La Cafeteria... \$11

IN-HOUSE ONLY - CALLE SOL PLAZA MIDWOOD

Grab a lunch plate with 1 entrée and 2 sides from our hot bar
11 am - 3 pm on weekdays, no substitutions or shares
Menu may change based upon availability

EVERY DAY

LECHON - Roast pork marinated with our house mojo for 24 hours and roasted for 10 hours

CHICKEN CHAUFA - Stir fried rice and chicken, cooked in a wok with snow peas, red peppers, egg, onions, ginger, garlic, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds

PICADILLO - Ground beef cooked with onions, garlic and red peppers. Mixed with raisins, capers and olives

SIDES

JASMINE RICE

CUBAN BLACK BEANS

SALAD - comes with sherry vinaigrette

SOUP - Sopa del dia

VEGETABLE - Fresh seasonal vegetables prepared daily by the chef

MON **ARROZ CON POLLO**
Roasted chicken breast and thigh in sofrito rice with peas and peppers

TUE **IMPERIAL RICE**
Yellow rice with shredded chicken, layered with cheese, aioli and then baked

WED **ROPA VIEJA**
Braised shredded beef stew with sofrito, tomato, capers and green olives

THU **CHICKEN ESTOFADO**
Peruvian chicken and potato stew with olives, garlic, lemon and onions

FRI **ABUELLA'S MEATBALLS**
Beef and pork meatballs in a spiced tomato cream sauce

Cans & Bottles

SELTZER:

TOPO CHICO *Guava Seltzer* . . . \$5

BEER:

TERRAPIN *Luau Krunkles IPA* . . . \$6

CIGAR CITY *Jai Alai IPA* . . . \$6

PILSEN CALLAO *Peruvian Pilsner* \$6

SOL *Cerveza* . . . \$5

TECATE *Cerveza* . . . \$5

PABST BLUE RIBBON *16oz.* . . . \$4

CORONA . . . \$5

CORONA LIGHT. \$5

CORONA N/A \$

NODA *Pitchside Pilsner* \$8

(official beer of Charlotte FC)

NODA *Hop Drop n' Roll* \$

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