Appetizers	SMALL Feeds 5-6	LARGE Feeds 10-12	Chino-Latino	SMALL Feeds 5-6	LARGE Feeds 10-12
Mariquitas Fried green plantain chips with cilantro aioli	_	\$20	Chaufa Stir fried rice, cooked in a wok with snow peas, red peppers, egg, onions,		
Mariquitas "Nachos" Plantain chips topped with lechon, pickled onions, and cilantro aioli	\$20	\$40	ginger, garlic, scallions, dark soy, jasmine rice and garnished with toasted sesame seeds		
Ham Croquetas	\$27	\$54	VEGGIE	\$40	\$55
Ham and bechamel fritter fried until			CHICKEN	\$50	\$80
golden brown and gooey on the inside			PORK (LECHON)	\$50	\$80
			STEAK	\$75	\$110
Salads			SHRIMP	\$75	\$110
Chopped Solterito Chopped salad with romaine, fresh roasted corn, edamame, grape tomato queso fresco, avocado, red pepper, red onion, cilantro	,	\$60	Cuban Fried Rice 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	\$50	\$80
Peruvian Caesar Chopped romaine dressed with huancaína Caesar dressing and topped with toasted bread crumbs	d .	\$60	Sides	Feeds 4-5	Feeds 10-12
CUBANOS			JASMINE RICE BLACK BEANS	\$10 \$10	\$25 \$25
Miami Sandwich Platter	\$45	\$90	BOILED YUCA	\$10 \$10	\$25 \$25
Sweet ham, lechón, and Swiss cheese	4	,,,,,	PERUVIAN CORN SALAD	\$10 \$10	\$25 \$25
on toasted Cuban bread with mustard				\$10 \$10	\$25
and pickles			SWEET PLANTAINS (MADUROS) QUINOA SALAD	\$10 \$10	\$25 \$25
Tampa Sandwich Platter Sweet ham, lechón, Genoa salami, and Swiss cheese on toasted Cuban bread with mustard, mayo and pickles	\$50	\$100			

JUST THE MEATS - 1.5 LBS

Aji panca marinated chicken breast griddled on the flat top, serves 4-5	\$20			
Lechón Pork	mojo			
Pollo Frita	•			
Vaca Frita	•			
Desserts	24 hours notice requested			
Key Lime Pie 8 slices/\$60, 16 slices/\$120 Graham cracker crust, key lime custard				





GROUP MENU

1205 THOMAS AVE ... 704-565-8291 3100 APEX DRIVE ... 704-626-1022

CHARLOTTE, NC

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and whipped cream

Classic tres leches topped with

Southern-style banana pudding on top