

Calle Sol

Latin Café & Cevicheria

CHARLOTTE, NC

Appetizers

CROQUETAS..... \$9

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

AREPAS..... \$10

Venezuelan griddled corn cakes “Reina Pepiada” served with chicken salad and sliced avocado

*SALCHIPAPA..... \$11

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

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 . . . *add eggs for +\$3

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

CHICKEN PINCHOS..... \$20

Marinated Colombian chicken skewers served with spicy aji salsa, mini arepas and your choice of side

Brunch!

HAVANA FRENCH TOAST... \$14

La Segunda Cuban bread, whipped cream, strawberries and rum caramel sauce

*VACA FRITA CON HUEVOS . \$21

Braised and crisped beef, two fried eggs, congrí and sweet plantains

*LECHON HASH..... \$16

Mojo pork roasted for 12 hours, crispy potatoes, onions, peppers, bacon, avocado and served with two fried eggs

SIDES

SWEET PLANTAINS (MADUROS) \$5

FRESH QUINOA & VEGGIE SALAD \$4

JASMINE RICE \$4 | BLACK BEANS \$4

BOILED YUCA \$5 | MOJO FRIES \$5

FRIED YUCA \$5

GLAZED SWEET POTATOES \$6

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

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:

Sherry Vinaigrette

Lime & Oil

Amarillo Ranch

Guava Vinaigrette

Huancaína Caesar

SALAD PROTEINS:

Lechón (pork) +\$4

Chicken +\$5

Mojo Shrimp +\$8

Lomo Beef +\$6

*Panca Salmon +\$8

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, 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

BREAKFAST CUBANO... \$16

Ham, Munster cheese, bacon and *eggs on fresh Cuban bread

TAMPA CUBANO \$14

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

MIAMI CUBANO..... \$13

Sweet ham, lechon, 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