

Dear Valued Guest

Here at Calle Latin Cuisine we understand that dining out with allergies can be challenging. We take food safety very seriously and strive to provide a safe and enjoyable dining experience for all. Our staff is well trained on cross-contamination and happy to answer any question you may have about ingredients and preparation methods.

All we need from you is to let your server know of any allergies or dietary restrictions upon order so that they may select the correct responses in our system to inform the kitchen staff.

While we take every precaution to prevent cross-contamination, it is impossible to guarantee a completely allergen-free environment as our Chef is expertly creative with his variety of dishes. We will do our best to accommodate your needs & ensure a safe and delicious meal!

ALPHA GAL MENU

We have learned that Alpha Gal comes in many forms. Our servers are happy to find the answer to any question you may have regarding Alpha Gal friendly products.

Just explain what meats you CANNOT have and they will point you in the right direction! You can also refer to our vegetarian menu for easy selection

Don't forget to let your server know if your Alpha gal is paired with a Dairy Allergy as well

DAIRY FREE MENU

APERITIVOS (All Day)

SALSA TRIO (D) 10

Totopos
Served with Tatemada, Tomatillo,
& Arbol pepper salsa

TIRADITO DE ATUN 13

A peruvian sashimi style thinly
sliced fish, covered with ají
amarillo citrus sauce
Served with choclo & comote

EMPANADAS DE PATO 13

Corn dough turnover filled with
duck confit,
Served with creamy jalapeño
dipping sauce

CHIPS AND GUAC 10

Fresh homemade guacamole
Served with totopos

APERITIVOS (Dinner Only)

***CEVICHE DE ATUN 13**

Citrus marinated Ahi tuna, red
onions, jalapeño, cilantro,
avocado, radish, shredded
jicama
Served with two tostadas

PLATOS PRINCIPALES (Lunch Only)

***HUEVOS DIVORCIADOS 14**

Two over easy eggs
Served with salsa rojo & salsa
verde, beans, avocado, & tortillas

***HUEVOS RANCHEROS 14**

Two over easy fried eggs served
over crunchy tortillas & topped
with salsa tatemada
Served with beans, avocado

***HUEVOS AHOGADOS 14**

Two eggs poached in salsa
verde
Served with refried beans,
avocado

ENCHILADAS \$12

Three enchiladas topped with red
sauce
Protein Choice: Beef or Chicken

CHILAQUILES \$12

Totopos, tossed in salsa verde,
topped with red onion & pico de
gallo
Protein Choice: *Egg \$2, *Shrimp
\$12, Shredded Beef \$5, or
Chicken \$4

ENSALADAS Y SOPAS (All Day)

ENSALADA DE BERRO CON PULPO 15

Seared tender octopus,
Watercress, choclo mote, fresh
avocado, drizzled with ancho
chile dressing

GAZPACHO 8

Traditional spanish gazpacho,
cucumber bruniouse, cilantro
Served with a long crouton

PLATOS PRINCIPALES (Dinner Only)

**All dinner entrees can be
made dairy free**

**ALLERGY
DISCLAIMER:
FRIED ITEMS ARE
CURRENTLY CROSS
CONTAMINATED**

**Please ensure you your
server knows your allergy!**

GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6+ : Surcharge on Cards will be additional 3% charge

***Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a member of staff.**

**ALLERGY
DISCLAIMER:
FRIED ITEMS ARE
CURRENTLY CROSS
CONTAMINATED**

Please ensure you your server knows your allergy!

**We use
Canola oil in
our fryer!**

SOY & GLUTEN FREE MENU

Every appetizer, salad, & entree **EXCEPT SANDULCHE** is or can be made Soy and Gluten Free by substituting flour for corn tortillas, verde in place of mole

NUT FREE MENU

Every appetizer, salad, & entree is nut free **EXCEPT Pechuga de Pato and Huarache**

VEGAN MENU

APERITIVOS

(All Day)

SALSA TRIO (D) 10

Totopos
Served with Tatemada,
Tomatillo, & Arbol pepper salsa

CHIPS AND GUAC 10

Fresh homemade guacamole
served with totopos

ENSALADA

(All Day)

GAZPACHO 8

Traditional spanish gazpacho,
cucumber bruniouse, cilantro
Served with a long crouton

**ENSALADA DE BERRO CON
PULPO 15**

Mixed mushrooms, watercress,
choclo mote, fresh avocado,
drizzled with ancho chile
dressing

No mushrooms 11

PLATOS PRINCIPALES

(Lunch Only)

CHILAQUILES (L) 10

Totopos tossed in salsa verde or
salsa rojo topped with pico de
gallo, red onions

+\$2 Mixed mushrooms

(Dinner Only)

HUARACHE 25

Thick oblong fried masa dough
topped caramelized onions,
sliced fresh avocado,
mushrooms, & drizzled with
salsa macha

VEGETARIAN MENU

APERITIVOS

(All Day)

SALSA TRIO (D) 10

Totopos
Served with Tatemada,
Tomatillo, & Arbol pepper salsa

AREPAS (D) 10 A traditional
Venezuelan corn cake stuffed with
avocado & cheese

PAN DE YUCA 10 Ecuadorian
cheese bread made with cassava
starch & cheese

Served with yogurt dipping sauce

CHIPS AND GUAC 10

Fresh homemade guacamole
Served with totopos

ENSALADA

(All Day)

GAZPACHO 8

Traditional spanish
gazpacho, cucumber
bruniouse, cilantro, drizzled
with crema mexicana
Served with a long crouton

**ENSALADA DE BERRO CON
PULPO 15**

Mixed mushrooms,
watercress, choclo mote,
fresh avocado, drizzled with
ancho chile dressing

No mushrooms 11

PLATOS PRINCIPALES

(Lunch Only)

***HUEVOS DIVORCIADOS 14** Two

over easy fried eggs topped with
salsa verde, queso fresco, & crema
mexicana

Served with rice, avocado, & tortillas

***HUEVOS RANCHEROS 14** Two
over easy fried eggs served over
crunchy tortillas & topped with salsa
tatemada

Served with rice, avocado, queso
fresco

***HUEVOS AHOGADOS 14**

Two eggs poached in salsa verde
Topped with crema mexicana &
queso fresco.

Served with white rice & avocado

CHILAQUILES 12

Totopos tossed in salsa verde or
salsa rojo topped with pico de
gallo, red onions

*Egg +\$2 or Mixed mushrooms

QUESADILLA 11

Mixed mushroom filled quesadilla
topped with pico de gallo &
crema mexicana

Postres

(All Day)

**All desserts are
Vegetarian**

PLATOS PRINCIPALES

(Dinner Only)

HUARACHE 25

Thick oblong fried masa
dough topped caramelized
onions, queso fresco, sliced
fresh avocado, mushrooms, &
drizzled with salsa macha

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