DINNER

calle

LATIN CUISINE

Latin American tradition in every bite

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33 N BLOCK AVE FAYETTEVILLE AR

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LATIN CUISINE

APERITIVOS

AREPAS 10
Two golden-brown Venezuelan corn cakes, filled with braised beef, creamy avocado, and covered with cotija cheese, served with creamy jalapeño dip for the perfect kick.

PAN DE YUCA 10
Warm, buttery, cheesy clouds of Ecuador. Golden-brown, gluten-free bites of cassava and cheese, baked until fluffy and served with a honey-yogurt dip.

SALSA TRIO 9
Three salsas, one obsession. Smokey, tangy, and spicy -with a pile of hot homemade crispy totopos.

ESQUITES 8
Mexican street corn, sweet kernels sautéed until golden, then tossed hot with creamy mayo, tangy lime, crumbled cotija cheese and a kick of chili powder, served steaming in a bowl.

CHALUPAS POBLANAS 6
Puebla's favorite antojito, corn masa slightly fried until the edges crisp, topped with smoky red or bright green salsa, crumbled queso fresco, finished with cilantro and onions. (**Add chicken or beef 4**)

PULPO A LA GALLEGA 10
Tender octopus, gently simmered, then sliced over a bed of golden crisp potatoes, drizzled with olive oil, dusted with smoked Spanish paprika.

TACOS Y MAS

TACOS DE PESCADO ESTILO BAJA 15
White fish dipped in tempura batter, fried until golden brown, tucked in warm flour tortilla, served with crunchy cabbage slaw, pico de gallo, avocado, drizzled with our chipotle lime mayo, and finished with lime wedges.

TACOS DE ASADA 16
Arrachera steak, soaked overnight in our house marinade, then flame-grilled until the edges caramelized, corn tortilla, red onions, jalapeños, avocado, cilantro, and our house cilantro chimichurri.

TACOS DE CAMARON 13
Flour tortilla, loaded with pan-seared juicy shrimp, over a bed of red cabbage slaw, creamy avocado, sprinkled with pico de mango, and drizzled with our spicy mango sauce and lime wedges.

TACOS DE PULPO 13
Corn tortilla, buttery octopus seared hot for a crispy edge, creamy avocado, crunchy red cabbage slaw, pico de gallo, lime wedges, and our smoky salsa tatemada. **No chewy bites here, just flavor.**

SOPA DE TORTILLA 6
Soul-warming bowl of slow-simmered tomato and guajillo broth, poured over golden crisp tortilla strips, creamy avocado, queso fresco and a hint of lime juice. (**Add chicken 3**)

MEJILLONES CON CHORIZO (MUSSELS) 14
Plump mussels simmered in a smoky chorizo broth with garlic, tomatoes, onions, and ancho Reyes liqueur, served with plancha-toasted bread for dragging every drop of the broth.

BUTIFARRA 15
Peru's answer to the perfect sandwich. French-style bread loaded with crunchy house-roasted pork belly, salsa criolla, and fresh lettuce.

SANDUCHE DE CHANCHO 15
Ecuador street-corner classic, stuffed toasted roll with juicy, garlicky achiote-rubbed pork butt, finished with tangy red onions. Served with braising sauce.

BURRITO SABANERO 15
A cowboy's burrito. Charred carne asada, seasoned rice and beans, gooey cheese, avocado, all tucked into a warm giant tortilla.

PLATOS PRINCIPALES

COSTILLA CON MOLE POBLANO 38
Succulent tender short ribs covered with Puebla's legendary mole poblano topped with toasted sesame seeds, served with glazed baby carrots, and creamy mashed potato.

MOQUECA DE CAMARÃO 32
A creamy, aromatic, and deeply comforting Brazilian shrimp tomato, and garlic stew. Served over a bed of rice.

CARNE ASADA 30
Hand-cut arrachera steak, soaked overnight in our house marinade, then seared until golden brown, served with papas con rajas, beans, and guacamole.

SECO DE POLLO 23
Classic ecuadorian chicken stew. Slow-braised in beer, tomatoes, garlic, peppers, onion, and cilantro, deep, savory, and tender, served over a bed of rice. Sweet maduros and avocado slices.

HUARACHE 25
A sizzling hand-pressed corn masa grilled until the edges crisp. Served with smoky, creamy refried beans, carne asada, fresh avocado, caramelized onions, queso fresco, and our homemade salsa Macha.

SANCOCHO DE RES 30
Slow-simmered short rib stew, with tender yuca, sweet corn, potato, and red onions in a rich, savory broth. Served with avocado, cilantro and lime.

Gratuity of 18% is added for parties of 6+

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