

Allergy Menu

Dear Valued Guest

Here at Calle Latin Cuisine we understand that dining out with allergies can be a 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. We will do our best to accommodate your needs & ensure a safe and delicious meal!

SOY & GLUTEN FREE MENU

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

DAIRY FREE MENU

APERITIVOS (All Day)

SALSA TRIO (D) 10 Tomatillo, arbol pepper, salsa tatemada served with totopos

INFLADITA 8

Puffed fried tortilla filled with cochinita pibil, guacamole. Topped with micro greens & pickled red onions.

ENSALADAS (All Day)

ENSALADA DE ATUN 11

Fresh tuna, red quinoa, Brunoise of cucumber & mango, & fresh avocado slices.

POSTRES (All Day)

TRIO DE ESFERAS 8

A taste of molecular gastronomy with spheres of strawberry, & mango that burst with flavors.

ALLERGY
DISCLAIMER:
FRIED ITEMS ARE
CURRENTLY CROSS
CONTAMINATED

PLATOS PRINCIPALES (Lunch Only)

*HUEVOS DIVORCIADOS 14

Two over easy eggs served with red & 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 AL ALBAÑIL 14 Two scrambled eggs with salsa tatemada, beans, avocado, & tortillas

*HUEVOS AHOGADOS 14

Two eggs poached in salsa verde. Topped with Mexican cream & queso fresco.
Served with white rice, refried beans, & avocado.

ENCHILADAS \$12

Three enchiladas topped with red sauce Served with rice Protein Choice: Short Rib or Chicken. Sub Shrimp \$3

CHILAQUILES \$12

Totopos, tossed in salsa verde, topped with red onion & cilantro Protein Choice: *Egg \$2 *Steak \$10, *Shrimp \$5, Chorizo \$4, Beef \$5, or Chicken \$4

PLATOS PRINCIPALES (Dinner Only)

ARROZ TAPADO 26

A Peruvian dish with layered rice & shredded flank steak cooked in a sofrito, drizzled with creamy rocoto sauce, & topped with a quail egg. Served with fried plantains.

MOQUECA 30

A flavorful, creamy Brazilian shrimp stew with rice, tomatoes onions, garlic, lime, coriander, & coconut milk.

BISTEC A LA MEXICANA 35

Traditional Mexican style steak with a sauce of onions, tomatoes, & jalapenos.

Served with rice & beans.

ROPA VIEJA 28

A flavorful Cuban dish. Braised & shredded flank steak in a tomato-based sauce with onions & peppers. Served with rice & fried plantains.

LOMO SALTADO 33

A popular Peruvian dish. Marinated beef tenderloin stir fried with onions, tomatoes, & potatoes. Served with white rice.

ENCEBOLLADO 27

Ecuadorian fish soup in a flavorful broth infused with onions, tomatoes, & spices.

CHUZOS MIXTOS 29

Ecuadorian meat kabobs (steak, shrimp, pork, & chicken) marinated with garlic & a rich dry pepper adobo.

Served with white rice & beans.

CHAMORRO AL PIBIL 37

Traditional Yucatec Mayan slow-roasted pork.

Please ensure you your server knows your allergy!



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Alpha Gal

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

VEGAN MENU

APERITIVOS

(All Day)

SALSA TRIO (D) 10 Tomatillo, arbol pepper, salsa tatemada served with totopos

POSTRES (All Day)

TRIO DE ESFERAS 8

A taste of molecular gastronomy with spheres of strawberry, & mango that burst with flavors.

ENSALADA

(All Day)

ENSALADA NO ATUN 11

Red quinoa, Brunoise of cucumber & mango, & fresh avocado slices.

PLATOS PRINCIPALES

(Lunch Only)

CHILAQUILES (L) 12

Totopos tossed in salsa verde. Ask to top with available vegetables!

(Dinner Only)

MOQUECA 30

A flavorful, creamy Brazilian stew with rice, tomatoes onions, garlic, lime, coriander, & coconut milk.

VEGETARIAN MENU

APERITIVOS (All Day)

SALSA TRIO (D) 10 Tomatillo, arbol pepper, salsa tatemada served with totopos

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

INFLADITA 8

Puffed fried tortilla filled with guacamole. Topped with micro greens & pickled red onions.

ENSALADA (All Day)

ENSALADA NO ATUN 11

Red quinoa, Brunoise of cucumber & mango, & fresh avocado slices.

Postres

(All Day)

All desserts are Vegetarian
Please refer to the Dessert
Menu

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

CHILAQUILES 12

Totopos tossed in salsa verde. Ask about adding vegetables! *Egg \$2

*HUEVOS AHOGADOS 14

Two eggs poached in salsa verde. Topped with Mexican cream & queso fresco.

Served with white rice & avocado.

(Dinner Only)

MOQUECA 30

A flavorful, creamy Brazilian stew with rice, tomatoes onions, garlic, lime, coriander, & coconut milk.

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We use
Canola oil in
our fryer!

Sub ALL Enchilada or Red sauce for Verde!

Ask about our hidden a la carte menu to build your own meal and make you something special!