

Soleo

Mexican Grill

Features



MILLION DOLLAR BURRITO BOWL

A bed of white cilantro rice, topped with street corn, black beans, fresco cheese, tomatoes, fresh avocados, shredded lettuce, sour cream and chipotle ranch. Your choice of protein: Grilled steak, grilled chicken or slow roasted pork. \$17

MAGNIFICO BOWL

Grilled salmon and shrimp, cilantro rice, street corn, spring mix, sweet potatoes, exotic grains, fresh avocado, pickled onions, fresco cheese. \$18



OINK-OINK BOWL

Pork belly, tomatoes, street corn, exotic grains, pickled onions, cilantro rice, fresh avocado, sweet potatoes, cilantro, fresco cheese. \$16

BACKYARD PRIME RIB BOWL

Prime rib, cilantro rice, street corn, fresh tomatoes, spring mix, queso fresco, pickled onion, black beans. \$17





NOBODY CAN RESIST PORK BELLY

Delicious pork belly, roasted sweet potatoes, habanero-bacon jam, Veracruz salsa, lime rice. \$17

OAXACA CHILE RELLENO

Poblano pepper, Chihuahua cheese, street corn, guajillo sauce, sour cream, rice and beans. \$16



LOADED COMBO FAJITAS

Sizzling Steak, chicken, shrimp all smothered in chile con queso, then sprinkled with smoked bacon and cilantro, served with rice, beans, sour cream, tortillas and pico de gallo. \$18

BARBAGOA TACOS

3 tacos with Barbacoa, slow roasted in a reduction sauce with a blend of dried chiles and spices until tender, served on corn tortillas and topped with queso fresco, red pickled onions and fresh cilantro. \$14



PORTOBELLO QUESADILLA

The healthy way to eat a Quesa!! Grilled Portobello, poblano peppers, onions and corn, mozzarella cheese, served with sour cream and pico de gallo. \$15

SOLEA MINI CHIMICHANGAS

4 flour tortillas stuffed with Beef, chicken, BBQ pork and shredded beef deep fried to golden brown, with our signature chile con queso and queso fresco on top, served with lettuce, guacamole, pico de gallo, sour cream and cilantro. \$15



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