



ORGANIC COFFEE + FOOD

SOLAR de CAHUENGA

@SDCCAFE



OMELETTE & EGGS

Served with choice of grilled potatoes, salad, or fries and wheat or white toast sub english muffin or gf toast 1 sub fruit cup 1.75 add a pancake 3 l egg white 2

CALI DREAMING (VGT)

Mushrooms, spinach, zucchini, bell peppers, onions and mozzarella 13

SOLAR OMELETTE (VGT)

Mushrooms, spinach, basil, sundried tomatoes, avocado and mozza 13

THREE EGGS YOUR STYLE

Served with crispy bacon, toast and side 13

MAKE YOUR OWN OMELETTE (Pick 3)

Spinach | bell peppers | mushrooms | olives | basil | sun-dried tomatoes | onions | tomatoes | zucchini | avocado | bacon | ham | provolone | mozzarella | cheddar | feta | bleu cheese 13

*Add ons for Omelette only: alaskan smoked salmon, chicken breast, herbed chicken sausage, and goat cheese or fresh mozzarella 2

*add beyond meat patty or sausage 2.50 | as a side 5

BREAKFAST CREPES

Served with a choice of grilled potatoes, salad or fries. substitute sweet potato fries or fruit cup for 1.75 l add beyond meat patty or sausage 2.50 l as a side 5

Our signature crepe filled with the following:

MORNING

Three eggs scrambled, ham, cheddar, onions and bell peppers 12

CAMPESTRE

Three eggs scrambled with bacon and cheddar 12

ADRIAN'S

Alaskan smoked salmon, tomatoes, grilled onions and sour cream 13

GOOD STUFF

BAGEL & SCHMEAR

Alaskan smoked salmon, tomatoes, cucumber, red onions, lemon, capers, cream cheese with your choice of plain or sesame bagel 12

SOLAR BREAKFAST SANDWICH

Three scrambled eggs, cheddar, tomatoes and crispy bacon served on a brioche bun and chipotle aioli with a choice of mix green, grilled potatoes or fries 13

BREAKFAST BURRITO

Flour or Whole Wheat tortilla with Scrambled eggs, crispy bacon, mexican style black beans, cheddar, pico de gallo and sour cream served with a choice of grilled potatoes, salad or fries 13
add chicken sausage 2

VEGGIE BURRITO (VGT) or (VGN)

Flour or Whole Wheat tortilla with avocado, egg whites, zucchini, spinach, mushrooms, tomatoes, potatoes and melted mozzarella served with your choice of salad or grilled potatoes 13 Just Egg Vegan 2 (VGN)
*add beyond meat patty or sausage 2.50 or as a side 5

AVOCADO TOAST (VGT)

Two options: 1) Corn and Red Onion or 2) Radish and Pico de Gallo

Served on a natural leavened rustic sourdough bread spread with avocado and scrambled eggs with a choice of grilled potatoes, salad or fries, 12

PANCAKES

Plain | Choco Chips | Strawberry | Bananas | 11

Pain Perdu (Crispy French Toast) (VGT)

Crème Brûlée base with orange zest and topped with fresh strawberries, blueberries, blackberry and roasted bananas 12
Add Nutella 2

SANDWICHES

Served with your choice of baby green salad or french fries. sub sweet potato fries or fruit cup for 1.75

PRIME NEW YORK STEAK

Grilled prime NY steak topped with house made chimichurri sauce, grilled onion, tomatoes, lettuce and mayo 14

FACE UP TUNA

Albacore tuna salad, crispy red onions, sun-dried tomatoes, niçoise olives, tomato, avocado, organic baby greens and onions 12

MILANESA

Crispy breaded chicken on a brioche bun topped with romaine lettuce, tomatoes, onions and mozzarella with cilantro aioli 13

POLLO

Tender marinated chicken breast, romaine lettuce, tomatoes and onions with cilantro aioli 12

GRILLED CHEESE (VGT)

Rustic white bread toasted with cheddar, provolone and mozzarella with our signature pesto sauce (no peanuts but walnuts) 12

*add bacon 2.50

PESTO CHICKEN (Panini style)

Grilled chicken breast, avocado, baby spinach, provolone and homemade pesto sauce (no peanuts but walnuts) 13

BURGERS

Served with a choice of grilled potatoes, salad or fries. substitute sweet potato fries or fruit cup for 1.75

THREE CHEESE BURGER

The best homemade Burger - Mozzarella, feta, cheddar, avocado, tomato, mixed greens, with cilantro aioli 13

SOLAR VEGAN BURGER (VGN)

Beyond burger, grilled onions, lettuce and tomato on a vegan brioche bun 14

SALADS & WRAPS

All salads can be made into wraps and come with a choice of grilled potatoes, baby green salad or French fries.

*add a protein: grilled chicken breast, chicken milanesa, scoop of tuna Salad, falafel balls or goat cheese balls 4

Beyond meat 5

Grilled wild caught Alaskan salmon 6

CHICKEN CAESAR

Grilled chicken breast, romaine hearts, croutons, grilled lemon, parsley and parmesan served with caesar vinaigrette 14 sub salmon or steak 2

GOAT CHEESE (VGT)

Fried goat cheese, organic baby greens, fresh mango, fresh red beets and caramelized walnuts served with balsamic vinaigrette 14

FALAFEL (VGN)

Organic baby greens, tomatoes, onion, cucumber, red bell peppers, and homemade falafel tossed with our house made tahini lemon dressing 14 sub salmon or steak 2

SALMON SALAD

Grilled wild-caught Alaskan salmon topped with salsa criolla, tomatoes, red onions, cucumbers and carrots on a bed of organic baby greens served with lemon mint dressing 16

ELENA'S BOWL

Spinach, tomatoes, red onion mint dressing salad, Grandma's homemade hummus, feta cheese and lebaneh with za'atar and olive oil, two soft-boiled eggs and pita bread. 14

We use all-natural meats with no antibiotics, no added hormones, or added nitrates. Many of our ingredients are organic, and if not, they are of the highest quality available. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

SAVORY CREPES

Served with your choice of baby green salad, french fries or grilled potatoes. sub sweet potato fries or fruit cup 1.75 add cheese 1

Please allow a little extra time for **Vegan** options

STROGANOFF

Classic stroganoff cream sauce with onions and mushrooms, drizzled over your choice of grilled steak or chicken 14

PESTO CRAZY

Grilled chicken breast, spinach without homemade savory pesto sauce (no peanuts but walnuts) and mozzarella 13

VEGGIE VEGAN CREPE (VGN)

Asparagus, zucchini, spinach mushroom, sun-dried tomatoes and green beans, topped with a vegan béchamel sauce 12

sub beyond meat patty or sausage 2.50

We pride ourselves on making everything in house and from scratch like our jam, sauces, and dressings. That way we can ensure the quality and freshness of our products.

SWEET CREPES

add bananas 1 | strawberries 1 | ice cream 2

BLUE SKY

Homemade blueberry-apple compote, cream cheese and honey 8 MAKE IT VEGAN 1 Please allow a little extra time for **Vegan** options.

DULCE DE LECHE

Filled with Argentina's most decadent imported caramel spread with bananas 9

SAVOY

California's finest strawberries nestled in Nutella and topped with whipped cream 9

BANANAS FOSTER

Caramelized bananas, cinnamon, brown sugar and butter topped with vanilla ice cream 9

SIDES

FRENCH FRIES

Thin cut fries served with chipotle aioli 5

FRENCH FRIES PARMESAN

Thin-cut fries served with pesto sauce (no peanuts but walnuts) with parmesan cheese 6

HALF & HALF FRIES

Sweet potato fries and French fries 6

SWEET POTATO FRIES

Our delicious sweet potatoes fries served with chipotle aioli sauce 6

SAUTÉED VEGGIES 9 (VGN)

Fresh vegetables sautéed with olive oil and spices

ARTISAN EMPANADAS

Beef | Chicken | Spinach & Artichoke 4 (3 for 10)

SOFT DRINKS

PERRIER, FIJI WATER, COCONUT WATER, APPLE JUICE, or MEXICAN COKE 3.50

CAN (DIET/COKE) 2.50

DAILY FRESH SQUEEZED ORANGE JUICE 6

HOT DRINKS

ESPRESSO 3.50

MACCHIATO 3.75

CUBANO 3.75

CORTADO 4.25

AMERICANO 3.75 4.50 5.25

CAPPUCCINO 4.55 4.95 5.65

LATTE 4.55 4.95 5.65

ORGANIC FRESH BREW 2.45 2.65 2.95

FRENCH PRESS 6

AFFOGATO 6

HOT CHOCOLATE/HOT VANILLA 4.25 4.5

ORGANIC HOT TEA 3.75

(Green, Black and Herbal)

OVER ICE

ICED LATTE (M) 4.95 (L) 5.65

ICED COFFEE Iced Americano (M) 4 (L) 4.50

ESPRESSO FRIO Blended Espresso (M) 4 (L) 4.50

ADD FLAVOR:

Vanilla/Mocha/Hazelnut/ Dulce de Leche 0.75

ORGANIC PLANT-BASED MILKS 1

Almond, Coconut or Oat Milk

ADD ESPRESSO Single Shot 1 | Double Shots 1.75

HOUSE ICED BREWED

(M) 4 (L) 4.50

ICED TEA (unsweetened)

Green or Black tea

LEMONADE (made with raw sugar)

Blended with strawberry or mint is extra 1

ON TAP

NITRO COLD BREW

Bold or Ethiopian (M) 5.50 (L) 6

KOMBUCHA

Babe Maui Wowie (Coconut, strawberry lime), GT'S Watermelon Wonder or Health-Ade Pomegranate (M) 6.50 (L) 7

SPECIALTY LATTES

(M) 5.50 (L) 6.25

(Hot/Iced)

SOLAR

Organic cinnamon tea with espresso and vanilla powder garnished with a cinnamon stick.

SPANISH

Made with condensed milk

HOUSE ORGANIC CHAI BLEND

With vanilla powder

DULCE DE LECHE

Argentinean homemade caramel

MATCHA

Organic ceremonial Matcha latte with Oat milk

VEGAN SUNRISE

Raw turmeric root juice, raw ginger root juice, raw sugar with coconut milk (M) 6 (L) 7

ICED BLENDED DRINKS

(M) 5.50 (L) 6.25

Coffee Blended

MOCHA, VANILLA, DULCE DE LECHE, SOLAR or CHAI

SMOOTHIES

(M) 5.50 (L) 6.25

STRAWBERRY BANANA

ORANGE VANILLA

LOADED SMOOTHIES

(M) 7.50 (L) 8.50

GREEN TEA 2.0

Cinnamon, spinach, avocado, banana, Matcha and almond milk.

SOLAR BREAKFAST

Our signature homemade granola, banana, almond milk and cinnamon and vanilla powder

TRIPLE THREAT

Strawberries blueberries blackberries almond milk and vanilla powder

PEANUT BUTTER BLAST

Peanut butter, banana almond milk mocha powder



Open Daily 9am-4pm
Curbside Pickup when order via

@sdccafe

(323) 467-7510

Delivery with

