

PASAPORTE

REPÚBLICA DOMINICANA

PASAPORTE

Numero de Identificación

#809-829-849

PERICO RIPIAO LATIN FOOD



APELLIDOS/LAST NAME

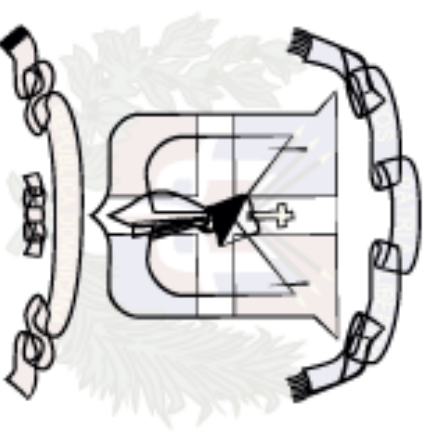
LATIN FOOD

NOMBRES/FIRST NAME

PERICO RIPIAO

NACIONALITY/NACIONALIDAD

DOMINICANO (HASTA LA TAMBORA)



FECHA DE NACIMIENTO / DATE OF BIRTH

27 FEB/FEB 1844



TATICO HENRÍQUEZ > FERNANDO VILLALONA > JHONNY VENTURA > FEFITA LA GRANDE > MILLY QUEZADA >
WILFRIDO VARGAS > JOSÉ MATEO > EL CIEGO DE NAGUA > JUAN LUIS GUERRA > HERMANOS ROSARIO

POLITICA DE CARGO POR SERVICIO/ SERVICE FEE POLICY

SE AGREGARÁ UN CARGO POR SERVICIO DEL 20% AUTOMÁTICAMENTE A TODAS LAS CUENTAS PARA: GRUPOS DE 6 PERSONAS O MÁS EN DÍAS REGULARES. TAMBIEN SE LE AGREGARÁ UN 20% DE SERVICIO A TODAS LAS CUENTAS DURANTE NOCHES DE EVENTOS DE ENTRETENIMIENTO Y TODO EL DÍA LOS SÁBADOS Y DOMINGOS.

A 20% SERVICE FEE WILL BE ADDED AUTOMATICALLY TO ALL CHECKS OF:

- PARTIES OF 6 OR MORE DURING REGULAR DAYS, ALL CHECKS DURING ENTERTAINMENT EVENTS, AND ALL DAY DURING SATURDAYS AND SUNDAYS.

AVISO AL CONSUMIDOR /CONSUMER ADVISORY

El consumo de carnes, aves, mariscos, moluscos o huevos crudos o poco cocidos puede aumentar su riesgo de enfermedades transmitidas por alimentos, especialmente si tiene ciertas condiciones médicas.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

AVISO SOBRE ALERGIAS ALIMENTARIAS / FOOD ALLERGY NOTICE

Por favor informe a su mesero sobre cualquier alergia alimentaria antes de ordenar. Aunque tomamos precauciones, no podemos garantizar que ningún plato esté completamente libre de alérgenos debido a la preparación en áreas compartidas.

Please inform your server of any food allergies before ordering. While we take precautions, we cannot guarantee that any dish is completely free of allergens due to shared preparation areas.

POLITICA DE SATISFACCION/ SATISFACTION POLICY

EN PERICO RIPIAO NUESTROS PLATOS SON PREPARADOS ARTESANALMENTE CON NUESTRAS RECETAS TRADICIONALES DE LA COCINA DOMINICANA. DEBIDO A ESTO Y EL GUSTO PERSONAL DE CADA CLIENTE, NO REALIZAMOS DEVOLUCIONES, CAMBIOS, NI CREDITOS POR PLATOS PREPARADOS CORRECTAMENTE SIMPLEMENTE POR PREFERENCIA DE SABOR. SI EXISTE ALGUN PROBLEMA CON SU PEDIDO PORFAVOR NOTIFICAR DE INMEDIATO A SU SERVIDOR PARA PODER ASISTIRLE.

ALL DISHES ARE FRESHLEY PREPARED FOLLOWING OUR AUTHENTIC RECIPES. WE DO NOT OFFER REFUNDS, EXCHANGES, OR CREDITS FOR PERSONAL TASTE PREFERENCES ON PROPERLY PREPARED ITEMS. IF THERE IS AN ISSUE WITH YOUR ORDER PLEASE INFORM YOUR SERVER FOR IMMEDIATE ASSISTANCE

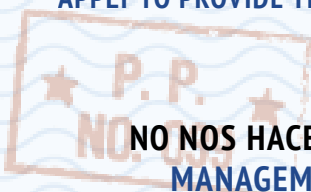
POLITICA DE ADMISION Y SERVICIO/ RIGHT OF ADMISSION AND STAY POLICY

DURANTE HORARIOS DE ALTA DEMANDA Y ENTRETENIMIENTO, TENEMOS LIMITES DE TIEMPO Y POLITICAS DE CONSUMO ACTIVO PARA BRINDAR UNA MEJOR EXPERIENCIA A TODOS NUESTROS INVITADOS. LA GERENCIA SE RESERVA EL DERECHO DE ADMISION Y PERMANENCIA.

DURING PEAK HOURS AND LIVE ENTERTAINMENT, TABLE TIME LIMITS AND ACTIVE CONSUMPTION POLICIES MAY APPLY TO PROVIDE THE BEST EXPERIENCE TO ALL OUR GUESTS. MANAGEMENT RESERVES THE RIGHT OF ADMISSION AND SERVICE.

ARTICULOS PERDIDOS/ LOST ITEMS

**NO NOS HACEMOS RESPONSABLES POR OBJETOS PERSONALES. ¡GRACIAS POR SU VISITA!
MANAGEMENT IS NOT LIABLE FOR PERSONAL PROPERTY. THANKS FOR YOUR VISIT!**



PERICO RIPIAO LATIN FOOD

ENTRADAS APPETIZERS

QUIPES DOMINICANOS

13

Bulgur croquettes filled with chicken

CATIBIAS

13

Fried cassava pies stuffed with cheese

BOLAS DE YUCA

13

Rellena de queso mozzarella y bañada en salsa rosada.
Cassava balls stuffed with mozzarella cheese and topped with chef's sauce.

EMPANADITAS VIAJERAS

12

Preguntar por "La Rialenga"
Traveling Empanada, ask for filling of the day.

CANASTICAS DE PLÁTANO / PLANTAIN BASKETS

13

La Ripiá
Plantain basket filled with shredded chicken, cheese mix, garlic sauce cilantro garlic mayo, and chimichurri.

Chicharrón

13

Crispy pork belly, bechamel, and chimichurri.

QUESO FRITO

10

Con mermelada de guayaba.
Fried Chunk Cheese with Guava Sauce.

PLATANACHOS

14

Nacho aplatanao' hecho en casa con pollo ripiao en salsa bechamel, maíz, y salsa chimichurri.
Homemade plantain nachos topped with shredded chicken, bechamel sauce, corn, and chimichurri sauce.

CROQUETAS DE POLLO

13

Chicken croquettes.

OREJITAS CON WASAKAKA

20

Pork ears served with a bitter orange dressing.
Served with tostones.

PARILLADA CRIOLLA

48

Sampler for 2-3

Tabla de carnes variadas que incluye: Pechuga al grill, chuleta de cerdo al grill, y filetitos de ribeye salteados con cebolla y vegetales. Servido con chimichurri, tostones y yuca frita.

Variety of grilled meats including grilled chicken breast, grilled pork chops sautéed ribeyes fillets with onions and veggies. served with chimichurri, fried plantain and fried cassava.

PICALONGA

30

Sampler for 2-3

Picadera variada que incluye: Chicharron de cerdo, carne de cerdo frita, salami y longaniza frito. Acompañado de tostones.

Variety of fried meats including crispy pork belly, pork meat, Dominican Salami, sausage, fried plantains.



ESPECIALIDADES SPECIALTIES

EL PERICO RIPIAO 28

Pechuga de pollo empanizada servida con puré de yuca y camarones en salsa bechamel.

Breaded chicken breast topped with yuca mash and shrimps in bechamel sauce.

EL CACIQUE 40

10 onzas de churrasco marinado USDA prime angus, con camarones al ajillo sobre cama de tostones bañados en nuestra salsa de ajo.

10 ounces of marinated USDA prime skirt steak topped with garlic shrimp over a bed of fried plantains smothered in our garlic sauce.

EL CONDE 30

Nuestra especialidad de filetitos de Ribeye marinados y salteados con cebolla y picadillo de vegetales. Servidos sobre yuca frita y aderezados con nuestra salsa de ajo-cilantro y chimichurri.

Pre- Marinated Ribeye strips sautéed with onions and veggies. Served over fried cassava, topped with garlic-cilantro sauce and chimichurri.

LA CHAPIADORA 24

Nuestra pizza de platano artesanal to' lo' golpe, mozzarella, pollo, maiz, bechamel y salsa rosada.

Our artisan plantain pizza made with salami, sausage, fried cheese, egg, avocado, corn, chicken, mozzarella, bechamel and pink sauce.

LA PAILA TÍPICA CRIOLLA 23

Paila de arroz con carne guisada del día, ensalada verde y maduros.

Special platter with rice, braised meat of the day, green salad, and sweet plantains.

Hasta agotar existencia / Limited availability

BARRIO CHINO-RD 23

Chofán Chino-Dominicano hecho con cerdo, Jamón y pollo. Servido con huevo y tostones.

Dominican-Chinese Chicken, ham, and pork fried rice. Served with fried egg and tostones.

EL DRAGON CRIOLLO 24

12oz filete de cerdo marinado estilo Dominico-Oriental y cocinado a la parilla. Servido con arroz blanco, huevo frito y ensalada.

12 oz Dominican- Oriental style grilled Pork filet. Served with rice, egg, and salad.

PASTAS

Bechamel/ Dominicana

Chicken 22

Shrimp 24

Seafood 30

ESPAGUETADA CON TOSTONES 23

Spaghetti with Dominican sauce, salami, corn and parmesan. Served with tostones.

YAROA SANTIAGUERA 18

Loaded French fries with shredded chicken topped with melted cheddar and mozzarella blend, mayo, ketchup, and cheese sauce.

Add \$1.99 and upgrade to: Creamy yuca mash/sweet fried plantains.

LOCRIO RIPIAO

Especialidad de arroz tipo locrio servido con habichuelas y ensalada.

Creole rice served with beans and salad.

Camarones/Shrimps. \$24

Salami and Longaniza/ Sausage and salami. \$22

EL OBELISCO 23

Nuestro pilon relleno de platano maduro frito, salami, queso, longaniza, aguacate, huevo, bechamel y salsa rosada.

our sweet plantain stuffed mortar filled with fried salami, cheese, sausage, avocado, egg, bechamel and pink sauce.

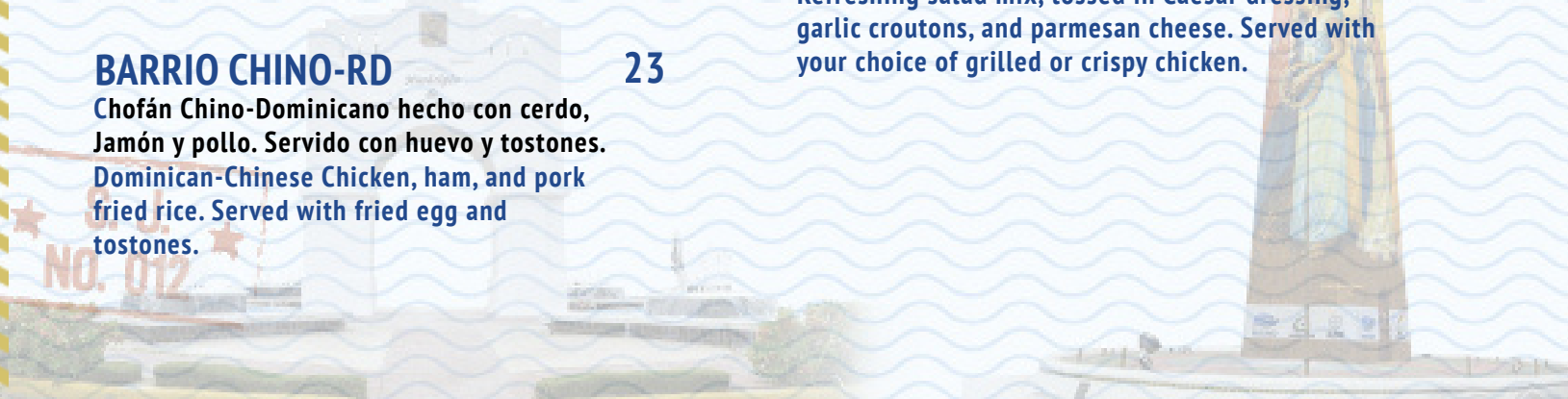
MANGÚ TO' LO' GOLPE 18

Boiled and mashed plantains topped with sautéed onions, eggs, salami, fried cheese, Dominican sausage and avocado.

Hasta agotar existencia / Limited availability

CHICKEN CEASAR SALAD 18

Refreshing salad mix, tossed in Caesar dressing, garlic croutons, and parmesan cheese. Served with your choice of grilled or crispy chicken.



PERICO RIFAÑO LATIN FOOD

Elegir un acompañante/Choose one side

ACOMPAÑANTES/SIDES

- Arroz con habichuelas (rojas o negras)
Rice with beans (red or black)
- Yuca frita con chimichurri
Casava fries with chimichurri
- Tostones
Fried green plantains
- Maduros
Fried sweet plantains
- Papas fritas
French fries
- Ensalada Verde
House salad

ACOMPAÑANTES ESPECIALES/SPECIAL SIDES

- Mofongo – \$2.99
- Trifongo – \$3.99
- Puré cremoso de yuca
Creamy yuca mash – \$1.99

FINES DE SEMANA | WEEKENDS ONLY

- Guandules guisados con coco
Pigeon peas with coconut – \$1 extra
- Agregue ensalada verde pequeña \$2.99
Add a side salad for \$2.99

POLLO / CHICKEN

- MILANESA..... 22
Breaded chicken topped with bechamel and cheese.
- PECHURINA.....20
Chicken Tenders.
- CHICHARRÓN DE POLLO..... 18
Fried bone-in Chicken Chunks.
- PECHUGA A LA PLANCHA..... 18
Grilled Chicken served with chimichurri

RES / BEEF

- BISTEC ENCEBOLLADO 20
Sautéed Steak with Onions.
- CHURRASCO 36
10 onzas de churrasco marinado prime.
10 ounces of marinated prime skirt steak.

CHIVO / GOAT

- CHIVO LINIERO..... 26
Braised goat.

CERDO / PORK

- CHULETAS FIT AL GRILL 22
Citrus marinated grilled pork chops with chimichurri
- EL DRAGON CRIOLLO 24
12 oz churrasco de cerdo a la parrilla marinado al
estilo Dominico-Oriental.
12 oz Dominican-Oriental style grilled Pork filet.
- CHICHARRÓN DOMINICANO 20
Dominican crispy pork belly.
- LONGANIZA FRITA 18
Dominican sausage.
- PERNIL ROSTIZADO20
Slow roasted pork shoulder
- CARNITA FRITA18
Fried Pork strips.
- CHULETAS FRITAS..... 20
Fried marinated pork chops.

VEGANO / VEGAN

- ✓ BISTEC VEGANO..... 23
Artisan Vegan Steak made with eggplant and
chickpeas topped with sautéed onions. Served with
garden side salad, white rice or plantain puree.

SALSAS DE LA CASA/HOMEMADE SAUCES

AJILLO, BECHAMEL, CRIOLLA, SAMANÁ, DOMINICANA

GARLIC, BECHAMEL, CREOLE, COCONUT, DOMINICAN

MARISCOS / SEAFOOD

CAMARONES

Shrimps cooked in sauce of your preference.

23

MASA DE CANGREJO A LA CRIOLLA

Creole Crab Meat.

24

LA REAL MARISCADA

Mariscos selectos en salsa de su preferencia.
Premium seafood mix in sauce.

32

SALMÓN

A la plancha o en salsa.
Grilled salmon or with home style sauce.

24

SALMÓN SAMANÁ

Filete de salmón y camarones en crema criolla de coco servido con puré de yuca.
Salmon fillet with shrimp cooked in creole coconut cream sauce and mashed cassava.

34

EL AJENTAO'

Chillo Boca Chica relleno de nuestra famosa mariscada acompañado de mofongo.
Red snapper stuffed with our famous seafood mix served with mofongo.

50

ARROZ MARINERO

Seafood creole rice.

30

PAELLA LA NAGUERA

Para 2 / Serves 2
Nuestra exquisita Paella de mariscos en salsa de coco criolla servida con filete de salmón.
Our specialty seafood rice made with coconut sauce and topped with a grilled salmon.

42

CHILLO CARIBEÑO PERICO RIPIAO

PERICO RIPIAO'S CARIBBEAN WHOLE RED SNAPPERS

BOCA CHICA

Citrus Marinated, breaded and fried.

38

SAMANÁ

Served in a Coconut creole sauce

42

PUERTO PLATA

Served in garlic sauce with chopped veggies.

42

CALDOS / STEWS

LAS 7 POTENCIAS

32

"PAL' QUE PUEDE"

Sopa afrodisiaca de mariscos premium servido con arroz o tostones.

Seafood soup served with rice or fried green plantains (tostones).

SANCOCHO DOMINICANO

22

Pork, beef, chicken stew with root vegetables.
Served with rice.

Disponibile de vie-dom / Available Fri-Sun.

ASOPAO'

Soup with rice and veggies.

Served with tostones.

Pollo / Chicken 18

Camarones / Shrimps 22

Mariscos / Seafood 32

SALSAS DE LA CASA/HOMEMADE SAUCES

AJILLO, BECHAMEL, CRIOLLA, SAMANÁ, DOMINICANA

GARLIC, BECHAMEL, CREOLE, COCONUT, DOMINICAN

ESPECIALIDAD DE MOFONGOS

Todos nuestros mofongos están hechos con chicharrón de cerdo.

All our mofongos are made with pork belly.

EL MAR Y TIERRA 40

10 onzas de churrasco USDA prime angus marinado con mofongo relleno de camarones en salsa.

10 ounces of marinated USDA prime skirt steak with mofongo stuffed with shrimps in sauce.

EL PICO DUARTE 23

Mofongo de plátano cubierto con longaniza frita, chicharrón, salsa bechamel y chimichurri.

Plantain mofongo topped with Fried Sausage, Pork Belly, Bechamel sauce and chimichurri.

EL BARRIGÓN 24

Mofongo de platano relleno de pernil y chicharrón de cerdo bañado en salsa bechamel, queso rayado y chimichurri.

Plantain mofongo stuffed with roasted pork shoulder, crispy pork belly, bechamel sauce, cheese blend, and chimichurri.

EL COTIZAO' 30

Mofongo de plátano servido con Ribeye fileteado pre-marinado y salteados con cebolla, picadillo de vegetales, salsa bechamel y chimichurri.

Our plantain mofongo served with pre-marinated Ribeye strips sautéed with onions, chopped veggies, bechamel sauce, and chimichurri.

SANDWICHES

CHIMI TRADICIONAL 18

Con repollo salteado, tomate verde, mayonesa y ketchup. Servido con papas fritas.

Elegir: Res clásico- Pollo Ripiao- Pollo a la plancha- Pernil.

Made with sautéed cabbage, green tomatoes, mayo, ketchup. Served with French fries. Choose from: Classic beef-shredded chicken-grilled chicken-pork

THE BODEGA BADDIE 18

Our Dominican Chopped Chimi made with sauteed onions, chopped veggies, cheese sauce, mozzarella, cheddar cheese, and pink sauce. Served with plantain chips

POSTRES / DESSERTS

TODOS NUESTROS POSTRES SON HECHOS AQUI CON AMOR

ALL OUR DESSERTS ARE HOMEMADE WITH LOVE.

NOSTALGIA DE MI TIERRA 14

Our marvelous baked coconut pie served warm with vanilla ice cream and our artisan dulce de leche.

TRES LECHES DOMINICANO 10

Dominican three milk's cake.

FLAN DOMINICANO 10

Caramel custard pie.

COCO CON BATATA 10

Coconut and sweet potato pudding.
(Gluten Free without crackers)



PERICO RIFAIO LATIN FORD

