

Dominican Food

Our goal is to present authentic Dominican Food “Comida Criolla” on a daily basis that can be enjoyed in our restaurant or taken quickly “to-go” through our drive-thru curb-side pick-up area.

Prepared & presented at 11:45 A.M., a specific amount available to the community until sold out each day.

On an average day you will find a lunch time “La Bandera” or “Comida Criolla” meal choice including choices such as; (1) Meat, (2) Rice or possibly a Potato, Plantain, Yuca, or Yams (3) Beans, (4) Salad (5) Avocado, (6) Drink (soda or water) at an average cost of \$180-\$280 RD.

Regional Dominican Foods Available on a Rotational Basis:

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| <ul style="list-style-type: none">• Cativia (Empanadas de Yuca).• Salpicon (Chilled mix seafood & vegetables)• Sancocho (Soup - rich stew commonly made of different meats including beef, pork, goat, chicken; alongside plantain, yams, pumpkins, and other roots).• Helado de Batata (Deliciously simple ice cream comprised of sweet potato, milk, and sugar (also sometimes with coconut).• Pastel en Hoja (Roots crops (viveres) and meat or ‘pasteles en hoja’ are boiled root crops, grated, mashed, filled with meat and wrapped inside a banana leaf. The principal viveres used for the pasteles are usually yuca or plantains.• Tostones (Fried plantains).• Chicharron (Deep-fried savory pork chunks).• Mabí (Mabí or Maví is a Mauby tree bark-based Caribbean drink. Created with medicinal roots used by the indigenous).• Yuca (Yuca is the root of the cassava plant).• Mamajuana (A drink with honey, red wine, rum, tree bark, and herbs).• Chenchen (Cracked corn pilaf).• Chivo Guisado (Stewed Goat).• Yaniqueque (Fried dough with salt). | <ul style="list-style-type: none">• Longaniza (A type of crunchy and flavorful pork sausage similar to fried Spanish chorizo).• Pastelitos & Empanadas.• Mangú (With Los Tres Golpes, a mashed plantain typically with caramelized onion).• Mofongo with Pork Rinds or Shrimp (Plantains mashed with garlic and crunchy pork scratchings, into a ball topped with pork rinds or shrimp).• Traditional Onion Tea (Usually includes boiled onions, apples, orange peel, ginger, tea leaves, cloves, and cinnamon).• Habichuelas Con Dulce Dessert (Popular dessert of red beans, sugar, milk, cookies (similar to Graham crackers), yam, cinnamon, cloves, and raisins (optional).• Morir Soñando (Tropical, sweet and chilled beverage is made of evaporated milk, sugar, vanilla, orange juice, and ice).• Moro de Guandules Con Coco (Rice cooked with pigeon peas and coconut milk).• Asopa’o (Asapado - a tomato-based stew made of rice, cooked with chicken (or shrimp), peas, carrots, and other vegetables).• Puerco Asa’o (Asado – Roast Pig). |
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- MENUS AT TORO LOCO -

MAIN MENUS: STARTERS | SOUP & SALAD | CHEF’S KITCHEN MAIN COURSE | DESSERT | KIDS | DRINKS | CIGAR AND HOOKAH

SPECIALTY MENUS: ARGENTINIAN GRILL | CLASSIC AMERICAN BBQ | DOMINICAN LOCAL FARE | DAILY FEATURES | SPECIAL EVENTS

Taxes Included in Price. Cash & Crypto Only No Cards Accepted. Specific Menus Available Only on Select Days and Times.

WhatsApp: (849) 286-8261 | www.torolocord.com | Located 200M West of Super Pola, Sosua