

EL PILÓN

AUTHENTIC DOMINICAN CUISINE

DOMINICAN STARTERS

Sancocho Dominicano

The most famous dish in the Dominican Republic. This soup is a blend of all three meats. Pork, chicken and beef as well as all local vegetables. Pumpkin, banana, plantain, sweet potato and other beautiful home grown organic vegetables and provisions. This can be a meal in itself. ENJOY

Palm Garden Fresh Mixed Organic Green Salad.

Dominican grown local fresh organic lettuces, tomatoes, cucumbers and other wonderful veggies with a light lemon zested vinaigrette.

Cofresi Beach Sal Picone

This seafood salad is a traditional northern Dominican starter, with a variety of mixed seafood flavors. Lots of garlic, lime and other natural spices.

Caribbean Conch Fritters

Tender morsels of local Lambi pieces fried to perfection with a little spicy kick.

Atlantic Red Snapper Ceviche

Northern coast red snapper fillets cut in strips, marinated overnight in lime and fresh herbs and spices makes this mouth watering tangy dish.

ENTREES

Maimon Style Fresh Whole Fish

Our next town over is very famous for their very fresh fish prepared how you like it. The traditional way is to fry it with a bit of flour and herbs or on their lighter side we can grill it for you to your liking. Served with Steamed Yuca, Tostones & Corn On The Cob.

Baked Pastelon Casserole

Dominican version of Lasagna without pasta. Puree of mashed green plantains, fresh ground USDA sirloin beef and rice. Triple layered and topped with Dominican Queso del Campo (Fresh Dominican Country Side Cheese) then baked to perfection.

Longaniza A La Parilla / Grilled Country Side Home Made Sausages

We have our own in house butchers that prepare fresh ground spicy spices and herbed pork sausages grilled with all the trimmings a real flavor of Dominican Republic. Served with Ensalada Rusa, White Rice topped with Salsa Criolla (Hearty Tomato & Capsicum Stew).

Pollo El Pilon With Sweet Tamarind

Our Top Seller. Pollo de El Pilon. Sweet spiced rubbed oven roasted Chicken
Served with Guandules, Molondrones & Rice

Smoked Pork Chops With Passion Fruit

Dominican Wood smoked Pork chops topped with an exotic passion fruit smoked demi glace. A little bit sweet and savory. Served with Batata Asada (Dominican Sweet Baked Potato) & Medley of Local Farm Vegetables.

Grilled Steak Tampica

Marinated in 17 spices and fresh Dominican organic herbs. This skirt steak is grilled how you like it. Served with white rice, Dominican beans & fried organic onions.

DESSERTS

Majarete

A sweet puree of corn pudding with local spices and Dominican sugar cane. Something to try while you are here.

Rice With Milk

Most Popular Dominican dessert is Arroz con leche. This sweet rice with sweet sugar cane and local cinnamon gives a great taste for the end of a nice dinner.

Dulce De Coco

Shredded sweet local coconut stewed in warm milk. Coconut is one of the most local fruits in the Dominican Republic.

Habichuelas Con Dulce

This sweet bean dessert is mixed fresh coconut milk, brown sugar cane, fresh cows' milk and a hint of grounded whole cinnamon stick. This should hold you tight for the night