

PICADERAS (DOMINICAN TAPAS)

1. CANASTICAS DE POLLO GUISADO

THREE GOLDEN-FRIED GARLIC TOSTONE CUPS FILLED WITH DOMINICAN STEWED CHICKEN, MINCED PICKLED RED CABBAGE, GRATED QUESO TROPICAL, CILANTRO AND OUR SIGNATURE PICADERA SECRETO SAUCE - \$12

2. "CHICHARRON AL TOSTON"

THREE GOLDEN-FRIED GARLIC TOSTONES TOPPED WITH CHOPPED CRISPY PORK BELLY, SMASHED AVOCADO, PICKLED RED CABBAGE, CILANTRO, AND DOMINICAN WASAKAKA SAUCE SERVED WITH LIME WEDGES - \$14

3. PASTELITOS

THREE FRIED DOMINICAN EMPANADAS:

3A. POLLO GUISADO (DOMINICAN STEWED CHICKEN) - \$12
3B.CARNE MOLIDA (DOMINICAN STEWED GROUND BEEF) - \$13

4. BOLITAS DE YUCA RELLENO DE QUESO

FIVE SEASONED FRIED YUCA BALLS STUFFED WITH GOOEY MOZZARELLA CHEESE, SERVED WITH OUR SIGNATURE PICADERA SECRETO SAUCE - \$11

5. CHIMI PATACON SLIDERS

THREE OF OUR AWARD-WINNING DOMINICAN CHIMI BURGERS TOPPED WITH GREEN TOMATOES, PICKLED RED CABBAGE, PICKLED RED ONIONS, AND OUR SIGNATURE PICADERA SECRETO SAUCE, SERVED BETWEEN TWO GOLDEN-FRIED GARLIC TOSTONES - \$15

WANT TO LEVEL UP YOUR SLIDERS? ADD TROPICAL FRIED CHEESE FOR JUST \$2!

6. CANOA DE PLATANO MADURO, CARNE MOLIDA Y QUESO

SWEET PLANTAIN BOAT SPLIT OPEN AND STUFFED WITH DOMINICAN STEWED GROUND BEEF AND GRATED QUESO TROPICAL - \$10

7. PINCHO DE SALAMI DOMINICANO Y TOSTONES

FRIED DOMINICAN SALAMI AND TOSTONES ON A SKEWER, SERVED WITH A SIDE OF OUR SIGNATURE PICADERA SECRETO SAUCE AND LIME WEDGES - \$8

8. PICADERAS DOMINICAN STYLE WINGS

DOUBLE-FRIED, SEVEN-PIECE BONE-IN WINGS, BRINED AND MARINATED IN A BLEND OF DOMINICAN SPICES, SERVED WITH LIME WEDGES AND OUR SIGNATURE PICADERA SECRETO SAUCE - \$13

PA NO COMERME ESO SOLO (SIDES)

13. MADUROS - FRIED SWEET PLANTAINS \$5

14. TOSTONES - GOLDEN-FRIED CRISPY PLANTAINS \$5

15. PAPA FRITAS - SUPER CRISPY SEASONED FRIES \$5

16. YUCA FRITA - YUCA FRIES \$5

17. SALAMI FRITO - FRIED DOMINICAN SALAMI SLICES \$6

18. QUESO FRITO - TROPICAL DOMINICAN FRIED CHEESE \$6



JOSELITO RELLENITO PREFERS NO SUBSTITUTES ON MENU ITEMS IN ORDER TO ENJOY OUR DOMINICAN STREET FOOD IN THE MOST AUTHENTIC WAY POSSIBLE.

ENTRE EL PAN (BETWEEN THE BUN)

9. AWARD-WINNING DOMINICAN CHIMI

TOPPED WITH GREEN TOMATOES, PICKLED RED CABBAGE, PICKLED RED ONIONS, AND OUR SIGNATURE PICADERA SECRETO SAUCE, ALL SERVED ON A TOASTED GARLIC BUTTER BUN.

WANT TO LEVEL UP YOUR CHIMI? ADD TROPICAL FRIED CHEESE FOR JUST \$2!

9A. CHIMI DE RES (BEEF CHIMI BURGER) - \$14

98. CHIMI DE CHICHARRÓN DE POLLO (CRISPY DOMINICAN FRIED CHICKEN THIGH) - \$14

10. PICADERAS WAGYU DOMINICAN HOT DOG

AN ALL-NATURAL WAGYU BEEF FRANK TOPPED WITH GRILLED RED CABBAGE AND ONIONS, CRUSHED GARLIC PLANTAIN CHIPS, & DRIZZLED WITH OUR SIGNATURE PICADERA SECRETO SAUCE, SERVED IN A MARTINS POTATO ROLL WITH A SIDE OF GARLIC PLANTAIN CHIPS - \$12

11. PICADERAS NYC BODEGA CHOPPED CHEESE

A SEASONED BURGER PATTY WITH DICED ONIONS AND AMERICAN CHEESE, CHOPPED ON THE GRIDDLE AND SERVED ON A GARLIC BUTTER AMOROSO HOAGIE WITH SHREDDED LETTUCE, GREEN TOMATOES, AND OUR SIGNATURE PICADERA SECRETO SAUCE.

A BODEGA CLASSIC WITH A PICADERA TWIST - \$13

12. PICADERAS DOMINICAN SMASH BURGER

TWO THINLY SMASHED BEEF PATTIES WITH GRIDDLED ONIONS, MELTED AMERICAN CHEESE, AND SMASHED AVOCADO SPREAD ON A TOASTED BRIOCHE GARLIC BUTTER BUN, TOPPED WITH FRIED SWEET PLANTAINS AND OUR SIGNATURE PICADERA SECRETO SAUCE - \$15





UNA VAINA BACANA (ELEVATED DOMINICAN STREET FOOD)

19. PICADERAS SIGNATURE DOMINICAN STEAK FRITES

CHURRASCO (OUTSIDE SKIRT STEAK) TOPPED WITH DOMINICAN WASAKAKA SAUCE, SERVED WITH SAZON SEASONED PLANTAIN FRIES -. \$28

19A. SURF AND TURF OPTION

ADD PINCHO DE CAMARONES AL AJILLO
(GARLIC BUTTER GRILLED SHRIMP SKEWER) + \$6

20. PECHUGA DE POLLO A LA PLANCHA

GRILLED DOMINICAN CHICKEN BREAST SERVED WITH TOSTONES OR FRIES, SERVED WITH A SIDE OF DOMINICAN WASAKAKA SAUCE AND OUR SIGNATURE PICADERA SECRETO SAUCE. \$16

21. CHICHARRONES DE POLLO SIN HUESO

AWARD-WINNING DOMINICAN BONELESS FRIED CHICKEN BITES SERVED WITH TOSTONES OR FRIES AND OUR SIGNATURE PICADERA SECRETO SAUCE. \$16

22. CHICHARRON DE CERDO CON YUCA FRITA

FRIED DOMINICAN PORK BELLY CHUNKS SERVED WITH YUCA FRIES, TOPPED WITH PICKLED RED ONIONS AND ACCOMPANIED BY LIME WEDGES, DOMINICAN WASAKAKA SAUCE, AND OUR SIGNATURE PICADERA SECRETO SAUCE. \$17

23. MOFONGOS

SEASONED FRIED GREEN PLANTAINS MASHED WITH GARLIC & SPICES. \$8

23A. DE CHICHARRON DE CERDO (FRIED PORK BELLY) - \$19

238. DE QUESO FRITO (TOPPED WITH MELTED CHEESE & SERVED WITH TROPICAL FRIED CHEESE BITES) - \$16

23c. DE CAMARONES AL AJILLO (GARLIC BUTTER GRILLED SHRIMP) - \$21

23D. DE PECHUGA DE POLLO A LA PLANCHA (GRILLED CHICKEN BREAST) - \$18

23E. DE CHURRASCO (OUTSIDE SKIRT STEAK) - \$28

24. YAROA DE POLLO GUISADO Y PAPAS FRITAS

LOADED SUPER CRISPY FRIES LAYERED WITH DOMINICAN STEWED CHICKEN, MELTED CHEESE, DRIZZLED WITH KETCHUP, MAYONNAISE, AND OUR SIGNATURE PICADERA SECRETO SAUCE. \$13

25. YAROA DE CARNE MOLIDA Y PLATANO MADUROS

MASHED SWEET PLANTAINS LAYERED WITH DOMINICAN STEWED GROUND BEEF, MELTED CHEESE, AND DRIZZLED WITH KETCHUP, MAYONNAISE, AND OUR SIGNATURE PICADERA SECRETO SAUCE. \$14

NECESITO CAFECITO (COFFEE)

36. CAFE SANTO DOMINGO

ESPRESSO. FULL-BODIED COFFEE WITH AN INTENSE TASTE AND AROMA. IMPORTED FROM THE DOMINICAN REPUBLIC. \$3



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LO QUE FALTABA (DESSERTS)

26. TRES LECHES

TRES LECHES-INFUSED NEW YORK ENTENMANN'S POUND CAKE, ELEGANTLY TOPPED WITH WHIPPED CREAM, CINNAMON, AND MARASCHINO CHERRIES - \$9

27. CHURROS

CINNAMON-SUGAR DUSTED CHURRO BITES, DRIZZLED WITH CONDENSED MILK AND SERVED ALONGSIDE MIXED BERRIES - \$8

28. ICE CREAM

NEW YORK HÄAGEN-DAZS DULCE DE LECHE ICE CREAM, ENHANCED WITH A SPRINKLE OF SEA SALT, PRESENTED IN A YANIQUEQUE (DOMINICAN FRIED EMPANADA DOUGH) BOWL, DUSTED WITH CINNAMON SUGAR, AND ACCOMPANIED BY YANIQUEQUE STRIPS - \$10

TENGO SED (DRINKS)

29. JUGO DE TAMARINDO - TAMARIND FRUIT JUICE \$5

30. JUGO DE CHINOLA - PASSION FRUIT JUICE \$5

31. COUNTRY CLUB MERENGUE
NATIONAL DOMINICAN FRUITY CREAM SODA \$4

32. COUNTRY CLUB FRAMBUESA
NATIONAL DOMINICAN RASPBERRY SODA \$4

33. MORIR SOÑANDO (TO DIE DREAMING)
DOMINICAN ORANGE DREAMSICLE DRINK \$6

34. MALTA GOYA - MALT BEVERAGE \$3

35. MALTA CON LECHE CONDENSADA MALT BEVERAGE MIXED WITH SWEET CONDENSED MILK \$5

DOMINICAN GLOSSARY

WASAKAKA SAUCE - SAVORY, GARLICKY SAUCE RESEMBLING CHIMICHURRI SAUCE OFTEN USED ON MEATS OR AS A DIPPING SAUCE FOR SIDE DISHES.

SIGNATURE PICADERA SECRETO SAUCE - A TWIST OF A POPULAR TRADITIONAL DOMINICAN STREET FOOD SAUCE BASED
OFF OF KETCHUP & MAYO BUT WE HAD TO ELEVATE IT AND GIVE IT THE PICADERA TOUCH, WHICH MAKES IT OUR SECRET.

AL AJILLO - A PHRASE THAT MEANS " IN GARLIC SAUCE "

TOSTONES - TWICE-FRIED GREEN PLANTAINS ALSO KNOWN AS FRITOS IN THE DOMINICAN REPUBLIC

MADUROS - FRIED SWEET PLANTAINS

YUCA FRIES - FRIES MADE WITH CASSAVA ROOT

PLANTAIN FRIES - FRIES MADE WITH GREEN PLANTAINS

YAROA - DOMINICAN STREET FOOD ORIGINATING FROM SANTIAGO MADE WITH FRENCH FRIES OR SWEET PLANTAINS

LAYERED WITH MEAT, CHEESE AND CONDIMENTS.

