



**Rated "Excellent"**  
Washington Zagat Survey

## CHARBROILED SANDWICHES

- |   |               |
|---|---------------|
| <b>Carnita (steak Argentine style)</b>  | <b>\$6.25</b> |
| <b>Chorizo (mild Argentine sausage)</b><br>80% pork, 20% beef, served w/grilled onions & green pepper | <b>\$4.50</b> |
| <b>Hot Argentine sausage</b><br>Spicy sausage served w/grilled onions & green pepper                  | <b>\$4.50</b> |
| <b>Hamburger</b>  | <b>\$3.95</b> |
| <b>Jumbo dogs (100% beef)</b>   | <b>\$2.85</b> |



## Maryland

### Rockville

1331-G Rockville Pike  
Rockville, MD 20852  
**301-251-8833**

### Silver Spring

3800 International Dr.  
Leisure World Plaza,  
Silver Spring, MD 20906  
**301-598-3333**

### Silver Spring

1314 East West Hwy.  
Silver Spring, MD 20910  
(Blair Shopping Center)  
**301-563-6666**

### Tenley Town

4533 Wisconsin Ave.  
Washington DC. 20016  
**202-966-1222**

### Wheaton

Westfield Plaza Mall  
Wheaton, MD 20902  
**301-962-6666**

### Gaithersburg

18312 Contour Rd.  
Gaithersburg, MD 20877  
**301-355-7377**

## Virginia

### Arlington

4540 Lee Hwy.  
Arlington, VA 22204  
**703-243-4222**

### Falls Church

913 West Broad St.  
Falls Church, VA 22046  
**703-241-9091**

#### TIPS FOR REHEATING CHICKEN

If you plan to eat chicken two hours or more after purchase, buy it whole (no cut into pieces).

#### OVEN WARMING

Preheat your oven to 350o, cover the chicken with foil, place it on the rack and heat for about 20 minutes.

#### MICROWAVE WARMING

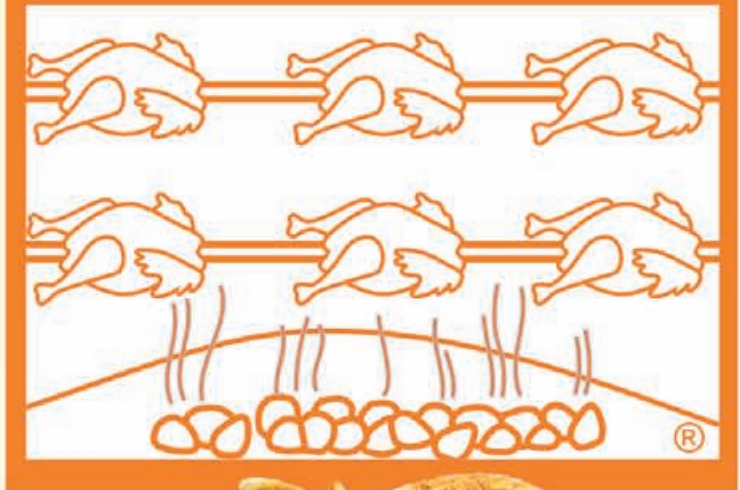
Reheat in the microwave on high for about 10 minutes.

**Don't forget, served cold, chicken is also delicious!**

[www.crispjuicy.com](http://www.crispjuicy.com)

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## Crisp & Juicy



**The best charbroiled chicken in the area**

Let us take care of your next office party.  
Ask store manager for details.

For large orders, please order  
24 hours in advance

CHICKEN ROTISSERIE STYLE  
OPEN 7 DAYS A WEEK



**"Best Bites"**  
Washingtonian

## CHARBROILED CHICKEN

"POLLOS A LA BRASA"

Whole chicken	\$9.95
Half chicken	\$6.25
Quarter chicken	
White	\$4.90
Dark	\$4.40

## PLATTERS

### CHICKEN PLATTER

1/4 dark meat, fries, house salad, (white meat add .50c)	\$5.95
1/4 dark meat, yucas, house salad, (white meat add .50c)	\$6.55

### SUPER PLATTER

1/2 chicken, fries*, house salad	\$8.50
1/2 chicken, yuca, house salad	\$9.10

### FAMILY PLATTER

1 Whole chicken, large rice & beans, large fries, house salad	\$16.25
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### SUPER BOWL PLATTER

2 Whole chickens, large potato salad, large cole slaw, large rice & beans	\$27.99
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### PAISANO PLATTER

Sausage, rice & beans, yuca hot sauce	\$7.29
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### GRILL COMBINATION PLATTER

1/4 chicken, carnita, chorizo, cole slaw, fries.	\$10.65
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Dinner roll by request only.

\*You may substitute white rice instead of fries



## SIDE ORDERS

	MEDIUM	LARGE
House salad	\$2.99	\$4.45
Cole slaw	\$2.99	\$4.50
Rice & beans	\$2.69	\$4.20
French fries	\$1.75	\$2.29
Fried yuca	\$2.45	\$2.99
Fried plantain	\$1.99	\$2.49
Primavera rice	\$1.99	\$2.90
Caesar Salad	\$3.39	\$4.85
Mashed Potatoes	\$2.25	\$3.15
White rice	\$1.00	\$2.00



### FOR SAUCE LOVERS

Hot, medium or mild garlic Side	\$0.45
Medium	\$2.80
Large	\$5.40



### TO ADD CHEESE

American	\$0.65
Provolone or Swiss	\$0.85

## OUR SPECIALITIES

	MEDIUM	LARGE
Mashed sweet potato	\$3.20	\$5.10
Potato salad	\$2.99	\$4.45
Caesar salad w/chicken	\$4.70	\$6.90



**"Sensational  
Rotisserie Chicken"**  
Phillis Richman,  
Washington Post



**Rated #1  
Charbroiled Chicken**  
Washingtonian Zagat Survey

## CHICKEN SANDWICHES

- 1 Chicken sandwich \$4.95  
Chunk of dark meat from our roast chicken
- 2 Chicken breast \$5.75
- 3 Latino chicken breast \$5.75  
Marinated red onions, lettuce, tomato, hot sauce
- 4 Caesar chicken breast \$5.75  
Lettuce, parmesan cheese with our own  
Caesar salad dressing
- 5 Gruyere chicken breast \$6.65  
Swiss cheese, grilled onions, Dijon mustard
- 6 Aloha chicken breast \$6.30  
Chicken breast, pineapple slice, American cheese,  
spring onions

