

De Rican CHEF

Virginia Beach, Va

APERITIVOS Appetizers

DE RICAN SAMPLER	20
Traditional street food sampler with beef empanadas, alcapurria, tostones and fried chicken pieces	
YUCA CON CILANTRO AIOLI V	8
Fried yuca tossed in tajin with a cilantro lime aioli	
ALCAPURRIA	7
Masa fritter filled with ground beef 2pc	
RELLENO DE PAPA	9
Stuffed potato with ground beef 3pc	
QUESO FRITO	9
Fried cheese with guava sauce	
SORULLOS DE MAIZ V	8
Corn fritters 8pc	
CEVICHE TACOS	16
Plantain taco shells filed with grouper ceviche 3pc	
VASO DE PULPO O CARRUCHO	17
Ceviche style octopus or conch	
CEVICHE*	12
Made with Grouper	
MASITAS DE PESCADO	10
Fried fish bites	
CRAB DIP	15
Served with malanga chips	
CHICHARRON DE CERDO	14
Fried pork belly 1lb	
MORCILLA	14
Puerto Rican blood sausage 1lb	
PASTEL	5
Masa filled with pork, wrapped in a banana leaf and boiled 1pc	
RICAN NACHOS	12
Plantain chips topped with roast pork, chorizo, lettuce, tomato, onion, queso, cilantro lime aoli Make it vegan +4	

EMPANADAS 2PC	10
chicken beef cheese veggie beef & cheese chicken & cheese shrimp +2.00 impossible beef +3.00	

SANDWICHES

Includes choice of fries, maduros or tostones

CUBANO SANDWICH	15
roasted pork, ham, pickles, swiss and mustard	
BISTEC SANDWICH	15
cube steak, grilled onion, lettuce, tomato and swiss cheese	
PERNIL SANDWICH	14
Roasted pork, provolone and mayo	
POLLO A LA PARILLA SANDWICH	14
Grilled chicken breast, grilled onion, lettuce tomato, swiss cheese and avocado dressing	
TRIPLETA SANDWICH	16
Pastrami, ham, pork, onion, lettuce, tomato, potato sticks, swiss cheese and mayo ketchup	
RICAN BURGER **	16
Angus beef patty topped with roasted pork, grilled onions, lettuce, tomato, maduro, provolone and cilantro lime aioli	

ASOPOAS Y ENSALADAS

Soups and Salads

Includes tostones

ENSALADA DE LA CASA	10
Mixed greens, bell pepper, red onion, cucumber, carrot, tomato, shredded cheese grilled chicken +6 grilled fish +9	
ENSALADA DE CAMARON	22
shrimp, bell peppers, red onion and tomato on a bed of greens	
ENSALADA DE BACALAO	18
Sautéed Cod fish, onions, bell peppers boiled egg on a bed of mixed greens with an avocado dressing	
ENSALADA DE MARISCOS	29
Mixed greens topped with shrimp, octopus, conch	
SOPA DE PLATANO V	10
Plantain soup	
ASOPAO DE CAMARONES	20
Shrimp gumbo	
ASOPAO DE POLLO	16
Chicken gumbo	
ASOPAO DE MARISCO	29
Gumbo made with fish, shrimp, conch, clams	

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Due to the rising cost of ingredients, we will not remake or refund any items that were properly cooked.

Please ask your server for any clarification on menu descriptions.

There will be 18% auto gratuity on tables of 5 or more and 20% on tables of 10 or more.

DE LA TIERRA

From the land

Includes choice of rice

PERNIL ASADO	16
Roasted pork shoulder	
CARNE FRITA	16
Fried pork pieces sautéed with onions and mojito sauce	
CHULETA FRITA	18
Fried pork chops	
POLLO GUISADO	15
Chicken stew	
CHICHARRON DE POLLO 	16
Fried chicken pieces	
CARNE GUISADA	18
Beef stew with potato	
BISTEC ENCEBOLLADO	16
Cube steak marinated in vinegar and cooked with onions	
CHURRASCO*	28
Skirt steak grilled with onions and topped with chimichurri	
POLLO A LA PARILLA	16
Chicken breast grilled with roasted plum tomato and onions	
POLLO A LA MILANESA	18
Grilled or fried chicken breast topped with creole sauce and melted cheese	

DEL MAR

From the sea

Includes choice of rice

DORADO	24
Grilled mahi topped with a pineapple pico	
TILAPIA	15
Grilled or fried tilapia topped with red bell peppers and onions sautéed in garlic sauce	
BACALAO GUISADO	16
Shredded codfish cooked in a creole sauce with onion and peppers	
CAMARONES	20
Shrimp sautéed in choice of creole or al ajillo sauce	

POSTRE

Dessert

FLAN	5
TRES LECHE	6
DONITAS	6

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.

MOFONGOS

Trifongo +2

Fried plantain muddled in butter and garlic sauce

VEGGIE 	16
Mixed veggies cooked in a creole or garlic sauce	
CARNE FRITA	18
Fried pork pieces sautéed with onions and mojito sauce	
POLLO	18
Chicken pieces cooked in choice of creole or al ajillo sauce	
CHURRASCO	32
Skirt steak strips sautéed with onions	
CAMARONES	22
Shrimp cooked in choice of creole or al ajillo sauce	
MARISCOS	mkt
Mixed seafood cooked in a creole sauce	

ESPECIALIDAD DE LA CASA

House signature plates

PICADILLO 	20
Cuban style impossible beef served with white rice and choice of plantain	
PASTELON	18
sweet plantain stuffed with ground beef and topped with cheese and served with white rice Make it Vegan +2	
BANDEJA BORICUA **	28
Columbian inspired dish with chicharrón de cerdo, columbian sausage, churrasco, sweet plantain, choice of rice and topped with fried egg Add chicharron de pollo and perrnil asado +12	
RED SNAPPER FILET	28
Grilled snapper topped with sautéed onions and bell peppers in a creole sauce and served on a bed of yuca al mojo	
CHILLO ENTERO	MKT
Fried whole red snapper topped with onions and peppers served with tostones and choice of rice	

ACOMPAÑAMIENTOS

Sides

ARROZ BLANCO CON HABICHUELAS 	6
white rice and beans	
ARROZ CON GANDULES	6
latin style yellow rice with pigeon peas (contains pork)	
PLANTAIN 	6
Maduro or Tostones	
PAPAS FRITAS 	5
french fries	
YUCA 	8
Cassava root Fried or al mojo	
SEASONAL VEGGIES 	6
MOFONGO CON CALDO	8
traditional mofongo with chicken broth	
TRIFONGO	10
fried green banana, sweet plantain and cassava root muddled in garlic and butter	