

# VIRGINIA

## WEEKLY

### Pollo Rico

2917 N. Washington Blvd.  
Arlington  
522-3220  
**Hours:** 11 a.m. to 10 p.m. daily.  
**Prices:** \$1.25 to \$8.95.  
Cash only.  
No nonsmoking section.

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By Joan Horwitt  
Special to The Washington Post

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**Pollo Rico:** Literally translated, the restaurant's name means "delicious chicken," and truer words were never spoken.

In Peru, this is a typical, limited-menu "chicken restaurant," according to Victor Solano, one of the owners. Behind the counter, up to 30 whole chickens, coated with a cumin-seasoned salt, turn slowly on a giant rotisserie over a bed of wood charcoal. Even though the recipe sounds simple, there is ap-

parently a synergistic effect of the method and the seasoning that makes these chickens truly wonderful. They are served in quarters, halves or whole accompanied by thick, golden fries and sweet minced coleslaw. Although the chicken is delicious as is, there are two additional condiments, a mild mayonnaise and fiery chopped jalapenos.

Other Peruvian dishes include a flaky but so-so chicken empanada and a charmingly homey corn tamal implanted with a piece of pork, chopped hard-cooked egg and a Greek-style black olive.

Soft drinks are available and, for dessert, there are alfajores, which Pollo Rico makes with caramel sandwiched between shortbread cookies.

The eating area opposite the counter is basic and bright, with seats for 30 diners around butcher-block laminated tables.

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