

# WASHINGTONIAN

OCTOBER 1989 \$1.95

## BEST BITES

By Robert Shoffner and David Dorsen

### El Pollo Rico Is Pollo Bueno

Chicken has often been criticized in recent years. Many people complain that the rigorously confined birds just don't taste as good as chickens did in another day. Enter El Pollo Rico, a Peruvian restaurant and carryout that serves mainly chicken, plus a few side dishes. The chicken is simply great.

Bathed for a day in a marinade featuring herbs and spices that are a closely guarded secret of the proprietors, Pollo Rico's chickens are then charcoal broiled, twenty at a time, on a slowly revolving rotisserie. They emerge bursting with flavor. Served with French fries and coleslaw, they are priced at \$3.10 for a quarter of a chicken, \$5.25 for a half, and \$9.55 for a whole one.

Side orders of *tortilla española de papa*, a thick omelette stuffed with potatoes, and tamales, stuffed with meat, black olives, and egg white, were better than the *empanadas de pollo*, puffy chicken turnovers.

Service at El Pollo Rico is at a small counter, and there are several tables for those who choose to eat the chicken in the restaurant's spartan setting rather than at home.

El Pollo Rico, 2917 North Washington Boulevard, Arlington; 522-3220. Open daily 11 AM to 10 PM. No credit cards.