



Dominican Republic

The eastern part of Hispaniola: the oldest continuously inhabited European city in the Americas, the highest mountain in the Caribbean, merengue and bachata, and a plate of rice and beans called the flag.

AT A GLANCE

Facts to know

CAPITAL

Santo Domingo

POPULATION

About 10.8 million (2022 national census)

OFFICIAL LANGUAGE

Spanish. Haitian Creole is widely spoken by Haitian immigrants and their descendants, and on the Samaná peninsula some descendants of 19th-century African American settlers still speak Samaná English

CURRENCY

Dominican peso (DOP)

AREA

About 48,700 km², the eastern five-eighths of the island of Hispaniola

GOVERNMENT

Presidential republic with 31 provinces and the National District of Santo Domingo. The president is elected for four years

HIGHEST MOUNTAIN

Pico Duarte, about 3,100 m, the highest peak in the whole Caribbean

LONGEST RIVER

The Yaque del Norte, about 296 km, which flows from the Cordillera Central to the Atlantic near Monte Cristi

NEIGHBOURS

Haiti to the west, on the same island. Across the sea: Puerto Rico to the east, and the Turks and Caicos Islands and the Bahamas to the north

DRIVES ON THE

Right

CALLING CODE

+1, the same as the United States and Canada, with the area codes 809, 829 and 849

A 45-minute trip to Dominican Republic

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Dominican Republic together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 1492: Columbus reaches Hispaniola; 1861: Spain annexes the country again; 2016: Merengue joins UNESCO's heritage list. |
| 15 to 25 min | At the table: talk about La bandera and Sancocho. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Buenos días" (Good morning, hello), "Buenas tardes" (Good afternoon), "Buenas noches" (Good evening, good night). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/dominican-republic/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Dominican Republic and its cities



- Santo Domingo (National District): The Colonial City, with the cathedral and the Alcázar de Colón, The Malecón, the seafront avenue along the Caribbean, The Faro a Colón, the Columbus Lighthouse, on the east bank
- Santiago de los Caballeros (Santiago): The Monument to the Heroes of the Restoration on its hill, Cigars and tobacco from the Cibao valley, The Centro León museum of Dominican art and culture
- La Vega (La Vega): Carnival in February, with the masked diablos cojuelos, The ruins of the old town, La Vega Vieja, Farming in the Cibao valley
- Jarabacoa (La Vega): The Jimenoa and Baiguata waterfalls, Pine forests and a cool climate, The Ébano Verde Scientific Reserve nearby
- Puerto Plata (Puerto Plata): The cable car up Pico Isabel de Torres, The Fortaleza San Felipe, a Spanish fort by the sea, The old town centre and its seafront
- Samaná (Samaná): Whale watching from January to March, Cayo Levantado, a small

island in the bay, Boat trips across the bay to Los Haitises National Park

- San Pedro de Macorís (San Pedro de Macorís): Baseball and famous baseball players, Cocolo culture and the guloya dance-drama, Guavaberry, a fruit liqueur drunk at Christmas
- La Romana (La Romana): Altos de Chavón, a recreated Mediterranean village, The sugar mill and cane fields, Boat trips to Saona Island from nearby Bayahibe
- Higüey (La Altagracia): The Basilica of Our Lady of Altagracia, The pilgrimage on 21 January, Cattle farming and the 16th-century church of San Dionisio
- Punta Cana (La Altagracia): White sand beaches such as Bávaro, All-inclusive resorts, Day trips to Saona Island
- Barahona (Barahona): Larimar, the blue stone found only here, Mountain and coast scenery, Trips to Lake Enriquillo
- Monte Cristi (Monte Cristi): The Manifesto of Montecristi of 1895, Salt flats, mangroves and offshore cays, The Cayos Siete Hermanos, small islands offshore

A short history of Dominican Republic

The island was home to the Taíno when Columbus arrived in 1492, and Santo Domingo soon became the first capital of Spain's empire in the Americas. Over the next centuries the eastern part of Hispaniola passed between Spain, France and Haiti before declaring independence in 1844. The young country was annexed by Spain again, fought a war to restore its independence, was occupied by the United States from 1916 to 1924, and lived through the dictatorship of Rafael Trujillo from 1930 to 1961. After a civil war in 1965, elections gradually became freer, and international observers have judged the elections held since 1996 to be generally free and fair.

1492 Columbus reaches Hispaniola

On 5 December 1492, on his first voyage, Christopher Columbus reached the island the Taíno called Ayiti or Quisqueya, landing first on its northwestern coast in what is now Haiti. He claimed it for the Crown of Castile and named it La Española. At the time the island was divided into five Taíno chiefdoms. Within a few decades most of the Taíno had died from war, forced labour and diseases brought from Europe.

1496 Santo Domingo is founded

Bartholomew Columbus, Christopher's brother, founded a settlement at the mouth of the Ozama River, usually dated to 1496, although some sources give 1498. After a hurricane in 1502, Governor Nicolás de Ovando rebuilt the town on the west bank of the river, where the Colonial City stands today. It became the first seat of Spanish rule in the Americas, expeditions to Puerto Rico and Cuba set out from here, and many conquerors, including Hernán Cortés, lived here first.

1586 Francis Drake captures Santo Domingo

The English privateer Sir Francis Drake captured Santo Domingo in 1586 and held it for ransom. His raid marked the start of a long decline in Spanish power on the island. In the early 1600s Spain emptied much of the north and west of the island to stop smuggling, and French settlers moved into the west.

1697 Spain recognises French rule in the west

By the Treaty of Ryswick in 1697, Spain accepted that the western third of Hispaniola belonged to France. The French colony of Saint-Domingue

became the richest colony in the Caribbean, worked by hundreds of thousands of enslaved Africans, and in 1804 it became the independent country of Haiti. The Spanish east, called Santo Domingo, was much poorer and less populated.

1821 The Ephemeral Independence

On 30 November 1821 José Núñez de Cáceres, a former top official of the colony, declared Santo Domingo independent from Spain as Spanish Haiti. The new state lasted only about two months. It is remembered as the Ephemeral Independence.

1822 Haiti takes control of the whole island

In February 1822 Haitian troops under President Jean-Pierre Boyer entered Santo Domingo, and the whole island came under one government in Port-au-Prince. Boyer abolished slavery in the east. Haitian rule lasted 22 years, and Dominicans remember it as an occupation.

1838 Duarte founds La Trinitaria

In 1838 Juan Pablo Duarte founded La Trinitaria, a secret society that worked for complete independence. Duarte, Francisco del Rosario Sánchez and Matías Ramón Mella are honoured as the three Founding Fathers, and Duarte as the Father of the Nation. His birthday, 26 January, is a public holiday.

1844 Independence is declared

On the night of 27 February 1844 members of La Trinitaria rose up in Santo Domingo and declared independence from Haiti. The first constitution followed on 6 November 1844. For decades afterwards the country was ruled mostly by rival strongmen, above all Pedro Santana and Buenaventura Báez.

1861 Spain annexes the country again

Facing money troubles and fearing another attack from Haiti, President Pedro Santana asked Spain to take the country back. On 18 March 1861 the annexation was announced, and the Dominican Republic became a Spanish province again, 17 years after independence.

1863 The Restoration War begins

On 16 August 1863 Dominican rebels began the War of Restoration against Spanish rule. After nearly two years of guerrilla fighting, Spain withdrew its troops in July 1865 and independence was restored. 16

August is now celebrated as Restoration Day.

1916 The United States occupies the country

After years of civil wars and unpaid foreign debts, US Marines landed in May 1916 and a US military government ran the country until 1924. The occupation was widely resented, but it also built roads linking the regions and hundreds of schools, and it created a new National Guard.

1930 Trujillo seizes power

In 1930 Rafael Trujillo, head of the army trained during the occupation, took power. He ruled as a dictator for 31 years, renamed the capital Ciudad Trujillo in 1936 and crushed all opposition with prison, torture and murder. In October 1937 his troops killed thousands of Haitians and Dominicans of Haitian descent living in the border region, in what is known as the Parsley massacre; estimates of the dead range from about 14,000 to 40,000.

1960 The Mirabal sisters are murdered

On 25 November 1960 three sisters, Patria, Minerva and María Teresa Mirabal, who worked against the dictatorship, were murdered by Trujillo's agents on a mountain road near Puerto Plata. Their deaths shocked the country. Since 1999 the United Nations has marked 25 November as the International Day for the Elimination of Violence against Women.

1961 Trujillo is assassinated

On 30 May 1961 Trujillo was shot dead by Dominican opponents in a car ambush near the capital. His family left the country later that year, and Santo Domingo got its old name back.

1965 Civil war and a second US intervention

In 1963 the elected president, the writer Juan Bosch, was removed by a military coup after seven months in office. In April 1965 his supporters rose up in Santo Domingo, starting a short civil war, and the United States sent in thousands of troops, later joined by an inter-American force. Elections were held in 1966 and the foreign troops left that year.

2016 Merengue joins UNESCO's heritage list

On 30 November 2016 UNESCO added the music and dance of Dominican merengue to its list of the Intangible Cultural Heritage of Humanity. Bachata, the guitar music born in the countryside and poor city neighbourhoods, followed in December 2019.

What people eat in Dominican Republic

Dominican food mixes Spanish, Taíno and African cooking, with later touches from Lebanese and Syrian immigrants and from workers who came from the English-speaking Caribbean islands. The day often starts with mangú, mashed green plantains, perhaps with fried cheese, salami and eggs. Lunch is the biggest meal of the day, and the classic plate is la bandera, 'the flag': white rice, red beans and stewed meat, usually with salad or fried plantains. Many dishes start with sofrito, a mix of onion, peppers, garlic and herbs, and the favourite herb is Dominican oregano. Rice, plantains, cassava (yuca) and pork are everywhere, the spicing is mild, and desserts are sweet and often made with coconut.

La bandera (La bandera dominicana)

The whole country

The everyday Dominican lunch, and the most popular dish in the country. It is a plate of fluffy white rice with red beans stewed in a sauce, and meat stewed in a tomato sauce, usually chicken, beef or pork. Salad, fried plantains or avocado often come on the side.

Sancocho

The whole country

A thick, hearty stew of meat, root vegetables such as cassava, yautía and potato, green plantain, corn and pumpkin, simmered until the broth becomes rich and creamy. It is served with white rice and slices of avocado, and it is a favourite dish for family gatherings and celebrations.

Mangú

The whole country, with roots in West African fufu

The national breakfast dish: boiled green plantains mashed until smooth with a little of the cooking water, often with butter, and topped with red onions softened in vinegar and oil. Served with fried cheese, fried Dominican salami and fried eggs, it is called 'los tres golpes', 'the three hits'. It is also eaten at lunch and dinner.

Tostones

The whole country, and across the Caribbean and Latin America

Slices of green plantain fried once, flattened, then fried again until crisp and golden. They come with almost everything, from fried fish at the beach to pork and chicken, and in the Dominican Republic they are usually served with lime wedges and salt.

Moro de guandules

The whole country

A one-pot dish of rice cooked with pigeon peas (guandules), celery, peppers, onion, garlic, herbs and a little tomato paste. Cooked with coconut milk it becomes moro de guandules con coco, a favourite at Christmas and on the coconut-growing northeast coast.

Locrio de pollo

The whole country

Seasoned rice cooked in one pot with chicken, and a close cousin of Spanish paella. Locrio can also be made with Dominican salami, pork, herring, sardines or seafood.

Pica pollo (Chicharrón de pollo)

The whole country

Dominican fried chicken: small pieces of chicken marinated in lime juice, garlic and oregano, coated in seasoned flour and fried until very crisp. It is sold in small fast-food shops all over the country and is served with tostones and lime.

Chimi (Chimichurri)

Street stalls across the country

The Dominican street burger: a seasoned patty of ground pork or beef, grilled and served in a soft bread roll with shredded cabbage, onion, tomato and a pink sauce of ketchup and mayonnaise. It is sold from street carts and food trucks.

Yaroa

Street food, now across the country

A generous street dish sold from food trucks: a layer of mashed plantain, cassava or chips, topped with seasoned minced beef or chicken, melted cheese, and ketchup and mayonnaise.

Yaniqueques

Brought by sugarcane workers from the Lesser Antilles

Large, thin discs of fried dough, crisp and slightly puffy, sprinkled with salt. They are a popular snack.

Casabe

A Taíno tradition, made across the country

A thin, crisp round flatbread made from grated cassava, pressed to remove the juice and baked on a hot griddle. It keeps for months, and it is eaten with soups and stews, with avocado, or broken over sweet bean dessert.

Habichuelas con dulce

The whole country

A sweet, creamy dessert made from red beans cooked with coconut milk, evaporated milk, sugar, cinnamon, cloves, raisins and small pieces of sweet potato. It is served warm or cold, topped with little milk biscuits or pieces of casabe.

Jalao

The whole country

Chewy little balls of grated coconut cooked with honey or sugar, sometimes flavoured with ginger.

Bizcocho dominicano

The whole country

The Dominican celebration cake: moist, light layers of butter cake flavoured with vanilla and orange, filled with pineapple jam and covered in a thick, glossy meringue frosting called suspiro. It appears at most family celebrations, from birthdays to first communions.

Mamajuana

The whole country

A strong drink made by soaking a mix of tree bark, roots and herbs in rum, red wine and honey for weeks. It is deep red, tastes a little like port, and is sold in bottles packed with sticks.

GOOD MANNERS

At the table

- Lunch, served around midday, is the main meal of the day. Breakfast and dinner are usually lighter.
- When you pass people who are eating, or sit down near them, it is polite to say '¡Buen provecho!', enjoy your meal.
- Most restaurant bills add 18 percent tax and a 10 percent service charge. For very good service, many people leave about 10 percent more in cash.
- Many families prize the concón, the crisp rice from the bottom of the pot, and share it out at the table.
- Drink bottled water, and avoid ice and washed salads outside good hotels and restaurants.

Sancocho

A thick, hearty stew of meat, root vegetables such as cassava, yautía and potato, green plantain, corn and pumpkin, simmered until the broth becomes rich and creamy. It is served with white rice and slices of avocado, and it is a favourite dish for family gatherings and celebrations.

Ingredients

- 1 kg chicken pieces, or a mix of chicken, beef and pork cut into chunks
- Juice of 1 lime, 2 garlic cloves, crushed, 1 teaspoon dried oregano and salt
- 2 tablespoons oil
- 1 onion and 1 green pepper, chopped, and a handful of chopped coriander
- 2 green plantains, peeled and cut into chunks
- 500 g cassava (yuca), peeled and cut into chunks
- 300 g yautía or potato, and 300 g pumpkin, cut into chunks
- 2 corn cobs, cut into rounds
- About 3 litres of water
- To serve: white rice, avocado and hot sauce

Method

1. Rub the meat with the lime juice, garlic, oregano and salt and leave it for 30 minutes.
2. Heat the oil in a large pot and brown the meat with the onion and pepper for about 10 minutes, stirring.
3. Add the water and the corn, bring to the boil and simmer for 30 minutes.
4. Add the cassava, yautía or potato, plantain and pumpkin. Simmer for another 40 to 50 minutes, stirring now and then, until everything is soft and some of the pumpkin and cassava has melted into the broth to thicken it.
5. Add the coriander, check the salt and serve hot with white rice, avocado and hot sauce on the side.

Mangú

The national breakfast dish: boiled green plantains mashed until smooth with a little of the cooking water, often with butter, and topped with red onions softened in vinegar and oil. Served with fried cheese, fried Dominican salami and fried eggs, it is called 'los tres golpes', 'the three hits'. It is also eaten at lunch and dinner.

Ingredients

- 4 green (unripe) plantains
- 2 tablespoons butter
- 2 red onions, sliced into rings
- 3 tablespoons white vinegar and 2 tablespoons oil
- Salt
- To serve (optional): slices of fried cheese, fried salami and fried eggs

Method

1. Peel the plantains, cut them into chunks and boil them in salted water for about 20 minutes, until very soft.
2. Meanwhile, warm the oil in a pan, add the onion rings and cook gently for a few minutes, then add the vinegar and a pinch of salt and cook for 2 more minutes.
3. Drain the plantains, keeping a cup of the cooking water. Mash them with the butter and a little of the water until smooth, with no lumps.
4. Spoon the mangú onto plates and top with the onions.
5. Serve with fried cheese, salami and eggs if you like. Older people, pregnant women and young children should have their eggs cooked until the yolk is firm.

Tostones

Slices of green plantain fried once, flattened, then fried again until crisp and golden. They come with almost everything, from fried fish at the beach to pork and chicken, and in the Dominican Republic they are usually served with lime wedges and salt.

Ingredients

- 2 green (unripe) plantains
- Oil for frying, about 2 cm deep in a pan
- Salt
- Lime wedges to serve

Method

1. Peel the plantains and cut them into slices about 2 to 3 cm thick.
2. Heat the oil and fry the slices for 3 to 4 minutes, turning once, until pale gold. Lift them out onto kitchen paper.
3. Flatten each slice between two plates, or with the bottom of a glass, to about 1 cm thick.
4. Fry them again for 2 to 3 minutes until crisp and golden.
5. Drain, sprinkle with salt and serve hot with lime wedges.

Moro de guandules

A one-pot dish of rice cooked with pigeon peas (guandules), celery, peppers, onion, garlic, herbs and a little tomato paste. Cooked with coconut milk it becomes moro de guandules con coco, a favourite at Christmas and on the coconut-growing northeast coast.

Ingredients

- 400 g long-grain rice, rinsed
- 1 can (about 400 g) pigeon peas, drained
- 1 can (400 ml) coconut milk (optional)
- 2 tablespoons oil
- 1 onion, 1 green pepper and 1 celery stick, finely chopped
- 2 garlic cloves, crushed, and a handful of chopped coriander
- 1 tablespoon tomato paste and 1 teaspoon dried oregano
- About 600 ml water or stock (use 250 ml less if you add coconut milk)
- Salt

Method

1. Heat the oil in a heavy pot and cook the onion, pepper, celery and garlic for 5 minutes.
2. Stir in the tomato paste, oregano, coriander and pigeon peas and cook for 2 minutes.
3. Add the water or stock, and the coconut milk if you are using it, season with salt and bring to the boil.
4. Stir in the rice and cook uncovered until most of the liquid has been absorbed.
5. Turn the heat very low, stir once, cover tightly and cook for 20 minutes until the rice is tender.

Habichuelas con dulce

A sweet, creamy dessert made from red beans cooked with coconut milk, evaporated milk, sugar, cinnamon, cloves, raisins and small pieces of sweet potato. It is served warm or cold, topped with little milk biscuits or pieces of casabe.

Ingredients

- 2 cans (about 400 g each) red kidney beans, drained and rinsed
- 1 litre water
- 1 can (400 ml) coconut milk
- 1 can (about 400 ml) evaporated milk
- 200 g sugar
- 1 sweet potato (about 250 g), peeled and cut into small cubes
- 2 cinnamon sticks, 4 cloves and a pinch of nutmeg
- 50 g raisins and a pinch of salt
- To serve: small milk biscuits or casabe

Method

1. Blend the beans with half the water until very smooth, then pass them through a sieve into a large pot.
2. Add the rest of the water, the coconut milk, cinnamon sticks, cloves and salt, and bring slowly to the boil, stirring often so it does not stick.
3. Add the sweet potato and simmer for 15 minutes until it is soft.
4. Stir in the evaporated milk, sugar, raisins and nutmeg and simmer for another 10 minutes, stirring, until it is as thick as a creamy soup.
5. Remove the cinnamon sticks and cloves. Serve warm or chilled, with milk biscuits or pieces of casabe on top.

Useful phrases

Buenos días

BWEH-nohs DEE-ahs · Good morning, hello

Buenas tardes

BWEH-nahs TAR-dehs · Good afternoon

Buenas noches

BWEH-nahs NOH-chehs · Good evening, good night

¿Cómo está?

KOH-moh ehs-TAH · How are you?

¿Qué lo qué?

keh loh KEH · What's up?

Mucho gusto

MOO-choh GOOS-toh · Nice to meet you

Por favor

por fah-VOR · Please

Muchas gracias

MOO-chahs GRAH-syahs · Thank you very much

De nada

deh NAH-dah · You're welcome

Permiso

pehr-MEE-soh · Excuse me, may I pass?

Disculpe

dees-KOOL-peh · Excuse me, sorry

No entiendo

noh ehn-TYEHN-doh · I don't understand

¿Habla inglés?

AH-blah een-GLEHS · Do you speak English?

¿Cuánto cuesta?

KWAHN-toh KWEHS-tah · How much is it?

La cuenta, por favor

lah KWEHN-tah por fah-VOR · The bill, please

¡Buen provecho!

bwehn proh-VEH-choh · Enjoy your meal!

¿Dónde está el baño?

DOHN-deh ehs-TAH ehl BAH-nyoh · Where is the toilet?

¡Salud!

sah-LOOD · Cheers! Bless you!

Things you might not know

1. Hispaniola is one of only two islands in the Caribbean shared by two countries. The other is Saint Martin, divided between France and the Netherlands.
2. The highest point in the Caribbean, Pico Duarte (about 3,100 m), and the lowest, Lake Enriquillo (about 45 m below sea level), are only about 85 km apart.
3. Larimar, a sky-blue stone, is found only in the Dominican Republic, in the mountains near Barahona. Its name was made in 1974 from 'Larissa', the finder's daughter, and 'mar', the Spanish word for sea.
4. Dominican amber, fossil resin from an extinct tree, is almost always transparent and often holds tiny insects, plants and other creatures trapped millions of years ago.
5. As of 2026, the Dominican flag is the only national flag in the world that shows a Bible. It sits open in the coat of arms at the centre of the white cross.
6. A traditional merengue band has three instruments said to stand for the country's three roots: the European accordion, the African tambora drum and the güira, a metal scraper linked to the Taíno. UNESCO listed merengue as Intangible Cultural Heritage in 2016.
7. Bachata was once looked down on as music of the poor, and its old name was 'amargue', bitterness, because so many songs are about heartbreak. UNESCO listed it as Intangible Cultural Heritage in 2019.
8. Baseball is by far the favourite sport. As of 2026, only the United States has more players in Major League Baseball, and in 2013 the Dominican team won the World Baseball Classic without losing a game.
9. The United Nations International Day for the Elimination of Violence against Women, 25 November, marks the date in 1960 when the three Mirabal sisters were murdered by the Trujillo dictatorship.
10. Every year from January to March, thousands of North Atlantic humpback whales come to Samaná Bay to give birth and raise their calves.
11. On the Samaná peninsula live descendants of free African Americans who arrived in 1824 and 1825, when Haiti ruled the island. Some of their

descendants, mostly older people, still speak their own old form of English, Samaná English, which is now endangered.

12. The beach town of Sosúa was settled by about 800 Jewish refugees from Germany and Austria who received Dominican visas between 1940 and 1945. The town still has a synagogue and a Jewish museum.
13. The country uses the North American telephone system, with the calling code +1 and the area codes 809, 829 and 849. Area code 809 once covered much of the Caribbean.
14. The national bird, the palmchat or cigua palmera, lives only on Hispaniola, and the national flower, the Bayahibe rose, grows wild only in the Dominican Republic. The national tree is the West Indian mahogany.

TALK ABOUT IT

Questions for the group

- Have you ever been to the Dominican Republic, or has someone in your family? What do you remember?
- Have you ever tasted La bandera or Sancocho? What is a dish you remember from a trip?
- Trujillo is assassinated (1961). Do you remember hearing about it? Where were you then?
- Civil war and a second US intervention (1965). Do you remember hearing about it? Where were you then?
- Have you seen The Colonial City of Santo Domingo, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of the Dominican Republic, which would it be and why?

QUIZ

How well do you know Dominican Republic?

Circle the right answer. The answers are on the last page.

1. In the Dominican Republic, what is a "guagua"?

- A) A hat
- B) A bus
- C) A drink
- D) A market

2. On 27 February 1844, Dominicans declared independence from which country?

- A) The United States
- B) Haiti
- C) Spain
- D) France

3. Which country shares the island of Hispaniola with the Dominican Republic?

- A) Jamaica
- B) Puerto Rico
- C) Cuba
- D) Haiti

4. What is the everyday Dominican lunch of white rice, red beans and stewed meat called?

- A) La yaroa
- B) La bandera
- C) El concón
- D) Los tres golpes

5. The Spanish word "huracán", which gave English the word "hurricane", was borrowed from the Taíno language.

- A) True

B) False

6. The Dominican Republic celebrates its Independence Day on 27 February.

A) True

B) False

7. The festive stew sancocho de siete carnes is made with how many kinds of meat?

A) 7

B) 3

C) 5

D) 12

8. Pico Duarte, the highest mountain in the Caribbean, is about how high?

A) About 3,100 m

B) About 2,200 m

C) About 4,800 m

D) About 1,500 m

9. Spanish is the official language of the Dominican Republic.

A) True

B) False

10. When is the hurricane season in the Caribbean?

A) December to March

B) June to November

C) Only in January

D) March to May

11. Mangú, the national breakfast dish, is made from which mashed ingredient?

A) Chickpeas

B) Potatoes

C) Green plantains

D) Pumpkin

12. "Yipeta" is the Dominican word for a bicycle.

- A) True
- B) False

Quiz answers

1. B) A bus

A guagua is a bus, very often a crowded minibus.

2. B) Haiti

In 1844 the country declared independence from Haiti, which had ruled the whole island since 1822.

3. D) Haiti

Haiti occupies the western part of Hispaniola, and the Dominican Republic the eastern five-eighths.

4. B) La bandera

La bandera, 'the flag', is the most popular lunch in the country: white rice, red beans and stewed meat.

5. True

True. The Spanish took the word from the Taíno of the Caribbean in the early 1500s.

6. True

True. Independence was declared on 27 February 1844, and the day is also the high point of carnival season.

7. A) 7

7: siete carnes means seven meats, such as chicken, beef, pork, goat and sausage, cooked with root vegetables and plantain.

8. A) About 3,100 m

It is about 3,100 m high; measurements range from about 3,087 to 3,101 m.

9. True

True. Spanish is the official language; the local variety is called Dominican Spanish.

10. B) June to November

The hurricane season normally runs from June to November, when the sea can also be rough.

11. C) Green plantains

Mangú is boiled green plantains mashed until smooth, topped with red onions softened in vinegar.

12. False

False. A yipeta is an SUV, a four-wheel-drive car; the word comes from "jeep".

Dominican Republic visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

Play the interactive version, collect a stamp in your passport:

<https://preview.worldstroll.com/countries/dominican-republic>