



Please note, due to our style of service, dishes will come out as they're ready and not necessarily in this order

CHOOSE ONE

GRILLED AVOCADO (VEG, GF*)

crispy red quinoa. lentils. house vinaigrette. pickled red onion.

CITRUS KALE SALAD (VEG, GF*)

red kale. grilled cabbage. mango. avocado. quinoa. citrus peanut vinaigrette.

CRISPY BRUSSELS SPROUTS (VEG, GF*)

squash mole. lime vinaigrette. pepitas. mint. cilantro. grilled apricot.

CHOOSE ONE

BURGER

pickled slaw. b&b pickles. royal cheese spread. fries.

CRISPY PORK BELLY (GF*)

salvadorian street corn. picante dulce. ember roasted leeks. pickled onions.

MASA GNOCCHI (GF*)

braised beef. maitake mushroom. queso fresco. herbs. crispy yucca.

BEEF AREPA (GF)

avocado. cheese. lime

HEARTS OF PALM AREPA (V, GF)

cabbage. scallions. carrot. cheese. salsa rosada. sunflower seeds.

AJIACO (GF*)

roasted chicken. potatoes. crema. avocado. capers. pan de bono.

CHOOSE ONE

CARROT CAKE (V)

pumpkin seed granola. pasilla caramel. citrus. cream cheese frosting.

GUAVA PASTRY (V)

hand-braided pastry, guava, cream cheese.

Royal has been operating with extraordinary increases in the cost of doing business. Instead of increasing prices on all menu items, we have chosen to include a 4% **surcharge** on all checks to cover increased labor and operating costs. This fee is not a service charge or gratuity. Thank you for your understanding and continuous support.

501 Florida Ave. NW
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TheRoyalDC.com

Consuming raw or undercooked
foods may increase the chance
of foodborne illness

"VEG (vegan)
V= Vegetarian
GF (gluten-free, *risk of
cross-contamination)

WINTER RESTAURANT WEEK 2024 (JAN 15-21) DINNER (5-10PM) \$40/GUEST