



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

## CHOOSE TWO DRINKS

### QUE HORA ES?

ten to one white rum. sorgin gin. grapefruit. rhubarb. hibiscus. ginger. lime.

### AMARGO DE COLOMBIA

cumbe aguardiente. lo-fi dry vermouth. campari. green peppercorn.  
raspberry. bay leaf.

### STRAWBERRY FIELDS (N/A)

seedlip garden. strawberry. rosehip. vanilla. lemon.

## 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.

## FAMILY-STYLE

### PARILLADA FOR TWO (GF)

house selection of grilled meat, seafood & seasonal vegetables.

### CARROT CAKE (V)

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

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.

WINTER RESTAURANT WEEK 2024 (JAN 15-21) DINNER FEAST FOR TWO (5-10PM) \$110 / 2 GUESTS

01.08

501 Florida Ave. NW  
Washington DC 20001  
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)