

CHOOSE ONE  
Fresh Squeezed Orange Juice

Mimosa

CHOOSE ONE

Avocado, Egg & Cheese (VG)

fried egg, royal cheese spread, heirloom tomatoes, aioli, watercress, pickled shallots, brioche bun

Sausage, Egg & Cheese

fried egg, royal cheese spread, heirloom tomatoes, aioli, watercress, pickled shallots, brioche bun

Lox Tartine

toasted sourdough, caraway creme fraiche, onions, capers, dill, hard boiled egg

Egg Arepa (GF, VG, A)

fried egg, queso fresco, avocado, tomato

Chorizo & Egg Arepa (GF)

fried egg, house chorizo, queso fresco, avocado, tomato

Arepa Ranchera (GF, VG, R)

cheese arepa, fried egg, beans, avocado, cilantro

2 Eggs & Potatoes (VG, GFF, SFD, DF)

any style, toast

Calentado (DF, GFF, SFD, A)

rice, potatoes, peas, egg, house citrus pork



THE ROYALDC.COM

202.332.7777

501 FLORIDA AVE NW, WASHINGTON, D.C. 20001

RESTAURANT WEEK  
SUMMER 2026

August 24th - September 6th

BREAKFAST: Weekdays, 10am-12pm

\*not available on Holidays

\$25 per person

\*dishes come out as they are ready

ADD SIDE

Avocado 1.5

Chorizo 6

Toast 2.5

2 Eggs 5

Potatoes 4

(R) Signature Dish

(A) Authentic Dish

(GF) Gluten Free

(SF) Shellfish

(DF) Dairy Free

(S) Contains Something Spicy

(GFF) Gluten Free Friendly  
(cross contamination)

(SFD) Shellfish  
(cross contamination)

(VG) Vegetarian

(N) Contains Nuts

(V) Vegan

(TN) Contains Tree Nuts

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

CHOOSE ONE

Strawberry Matcha (R)

Ceremonial grade matcha, fresh strawberries, ice

Emerald Fizz (R)

sparkling coconut water, ceremonial matcha, silky mango foam

Palm Fizz (R)

sparkling coconut water, espresso, silky mango foam

Open Sesame (R)

black sesame, vanilla, honey

Arequipe Latte (R)

colombian dulce de leche, espresso

Royal Fog (R)

earl grey, vanilla, milk

Black & Yellow (R)

espresso + house lemonade

Espresso Tonic (R)

espresso, tonic water, lime

Cold Brew with  
Salted Vanilla Cream (R)

royal cold brew, salted vanilla cream float

Dark Cherry Cold Brew Soda (R)

cherry, cold brew concentrate, lemon, bubbles, ice

Banana Latte (R)

banana milk, espresso, cocoa, salt

Dirty Guava Crush (R)

guava, lime juice, espresso or matcha float

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.

### CHOOSE ONE

**Citrus Kale Salad** (GFF) (DF) (V) (N) (SFC) (R)  
red kale, grilled cabbage, mango, avocado,  
quinoa, citrus peanut vinaigrette (+ PROTEIN)

**Grilled Avocado** (GFF) (DF) (V) (SFC) (R)  
crispy red quinoa, lentils, house vinaigrette,  
pickled red onions (+ PROTEIN)

**Crispy Brussel Sprouts** (GFF) (DF) (V) (SFC)  
squash mole, apricot lardons, pepitas, grilled  
butternut squash, mint

**Hearts of Palm Arepa** (GF) (VG)  
cabbage, scallions, carrots, cheese,  
salsa rosada, sunflower seeds

**Beef Arepa** (GF) (A)  
avocado, grilled cabbage, cheese

**Bird Dog** (S)  
house chicken and poblano sausage,  
red chimichurri, sweet chili aioli, avocado,  
grilled cabbage, pickled cubanelles & onions  
\*\*contains pork

**Burger** (SFC)  
Roseda Farms Burger, pickled slaw, aioli,  
b&b pickles, royal cheese spread, fries

**Fried Chicken Sandwich** (SFC) (S) (R)  
pickled fresnos, grilled cabbage,  
pickles, tomato, jalapeño aioli, fries

**Royal Bowl**  
Choice of protein, cilantro lime rice, black  
beans, avocado, crispy garbanzo and choice  
of dressing  
grilled steak pinchos +10  
mojo grilled chicken pinchos +4  
grilled shrimp pinchos +6  
roasted maitake mushrooms +6

# Royal L E D R O I T

THE ROYAL DC.COM

202.332.7777

501 FLORIDA AVE NW, WASHINGTON, D.C. 20001

## RESTAURANT WEEK SUMMER 2026

August 24th - September 6th

**LUNCH:: Weekdays, 12PM-4PM**  
\*not available on Holidays

**Choose 2, \$25 PER PERSON**  
\*dishes come out as they are ready

### ADD PROTEIN

Fried Chicken 8    Grilled Shrimp 10  
Grilled Steak 18    Chicken Sausage 9

(R) Signature Dish    (A) Authentic Dish

(GF) Gluten Free    (SF) Shellfish    (DF) Dairy Free    (S) Contains Something Spicy  
(GFF) Gluten Free Friendly (cross contamination)    (SFC) Shellfish (cross contamination)    (VG) Vegetarian    (N) Contains Nuts  
(V) Vegan    (TN) Contains Tree Nuts

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### CHOOSE ONE BEVERAGE OR DESSERT

**Beachcomber Negroni** ■  
ten to one rum, aguardiente, campari, dry vermouth,  
grapefruit, lime

**Big Red Ford** !  
ford's gin, rhubarb, strawberry, angelica, lemon

**Aguardiente y Limon** ■  
barrel finished chacho aguardiente, ginebre,  
cardamom, lemon

**Mariposa y Tonica** !  
butterfly pea flower, lemongrass,  
lime, tonic \*\*zero-proof

**Zero-Proof Passion Spritz** !  
passionfruit-honey, lavender, soda  
\*\*zero-proof

**Santa Julia** !  
blanc de blancs, sparkling,  
argentina

**Lago Sur** !  
sauvignon blanc, chile

**Hey Rose** !  
malbec rose, argentina

**Alto Las Hormigas** !  
tinto blend, argentina

OR

### DESSERT

**Carrot Cake** 13 (VG) (R)  
pumpkin seed granola, pasilla caramel,  
citrus, cream cheese frosting

**Pineapple Soft Serve** 9 (GFF) (SFC) (VG)  
caramelized pineapple, salted coconut, lime, urfa  
chile  
+2 espresso *afogato*

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