

CHOOSE ONE

Arepitas de Choclo (VG)

sweet corn masa arepitas, roasted garlic brown butter, corn crunch, chives

Bolitas de Cabra (GFF) (SFC) (VG)

masa goat cheese fritters, aji honey

Cheese Arepa (GF) (VG)

avocado, pickled slaw

Crab Masa Beignets (SF)

crab, corn, scallions, smoked chile shrimp aioli

Calamari (GFF) (SF) (S)

aji macha, aji panca aioli, pickled chilies, herbs, lime

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)

CHOOSE ONE

Burger (SFC)

Roseda Farms Burger, pickled slaw, aioli, b&b pickles, royal cheese spread, fries

Crispy Pork Belly (GFF) (SFC) (S)

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

Masa Gnocchi (GFF) (SFC)

braised beef, maitake mushroom, queso fresco, herbs, crispy yuca

Pan-Seared Rockfish +10 (GF) (R)

aji seafood nage, coconut lime rice, grilled cabbage

South American Steak Frites +36 (GFF) (SFC) (N)

10oz Roseda Farms Hanger Steak, salsa pimienta, yuca fries, chives



THE ROYALDC.COM

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

RESTAURANT WEEK SUMMER 2026

August 24th - September 6th

DINNER:: Everyday, starting at 5PM

Choose 3, \$40 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

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

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 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