APERITIFS

KIR ROYALE sparkling wine with crème de Cassis 3.35€
MIMOSA sparkling wine with fresh squeezed orange juice 3.35€

SOUP

of the day 3.35€

DISHES from the MEDITERRANEAN

VEGETABLES STICKS with hummus 4.95€
HUMMUS smashed chickpeas, Tahir (sesame seed paste), greek yogurt, olive oil, lemon juice and garlic. Served with pita bread 5.15€
TZATZIKI traditional Greek appetizer made of Greek yogurt, cucumbers, garlic, and dill. Served with pita bread 4.85€
BABA GHANOUSH eggplant spread mixed with lemon juice, parsley, minced garlic, greek yogurt, olive oil, salt and pepper. Served with pita bread 4.85€

MAIN DISHES

QUINOA SALAD with dehydrated pumpkin and beet, watercress, dried tomato and chèvre cheese 11.75€
AUBERGINE parcels with tomato, basil, and mozzarella with mustard and honey sauce 10.25€
SALADA AL CAPONE, watercress, taleggio, bread (smoked sirloin), dehydrated tomato, walnuts, with avocado, basil and spicy coconut milk sauce 12.85€
BURGER ROYALE in pita bread with tzatziki, cheese, poached egg, bacon, Royale sauce and aromatic salad 10.75€
GARDEN BURGER in beet bread with tomato, basil and mozzarella on mustard sauce, honey and salad 11.50€
SMOKED SALMON IN BREAD SPELT with herbed ricotta, mixed leaf salad, asparagus and a poached egg 11.75€
COD FISH “ESPIRITUAL” with filo dough and served with shrimp on a bed of mixed leaf salad, endives and coriander sauce 12.85€
OCTOPUS “À LAGAREIRO” with roasted smashed potatoes and turnip greens sprinkled with parsley 12.95€
PREGO ROYALE sirloin steak sandwich in traditional bread, mustard sauce and aromatic salad with potatoes “bravas” OR bean rice 12.95€

ROYALE DESSERTS

APPLE TART with/without a scoop of vanilla and macadamia nut ice cream 5.45€ / 4.55€
PANNACCOTTA of cardamom and ginger with STRAWBERRIES 5.25€
SWEET LIME with AVOCADO and grated biscuit 4.95€
ROYALE CHOCOLATE CAKE with forest fruits, with/without vanilla and macadamia nut ice cream 5.15€ / 4.35€
CRUMBLE of WILD BERRIES and apple with macadamia nut ice cream 4.75€
YOGURT of WILD BERRIES or CHOCOLATE with Brazilian Granola 4.45€

ROYALE TAVERN

BURRATA with sea salt, basil oil in layer of cress 8.25€
POTATOES “BRAVAS” with Royale sauce 4.45€
TRADITIONAL PORTUGUESE SAUSAGE with filo dough, avocado and aromatic salad 8.50€
SPICY SAUSAGE roasted in a clay baking dish 4.50€
BASKET of BREAD to accompany 1.95€
TARTINE “NOT INVENT” in traditional bread with ham, flamengo cheese, bacon, boiled egg and herb ricotta ▶ 7.65€
TRENDY TARTINE in seed bread with chevre cheese, cucumber, tomato, oregano and parsley sauce ▶ 7.50€
* Accompany with aromatic salad 2.00€

“MORNINGS and WARM AFTERNOONS”

SCONES

SCONE WITH BUTTER 1.65€
SCONE WITH JAM 2.20€
SCONE WITH BUTTER AND JAM 2.75€
Add any extra ingredient 0.95€

TOAST with one or two ingredient to choose 2.35€ / 3.65€

INGREDIENTES

Honey, Strawberry jam, Wild berries, Tomato Jam, Pumpkin Jam, Butter, Flamengo cheese, Olive paste, Mozzarella, Ham,
WINE by the GLASS 15cl & CARAFES 50cl

WHITE
QUINTA DOS TERMOS DOC RESERVA, Baixa Interior 2.95€ / 7.95€
QUINTA DE SÃO SEBASTIÃO, Estremadura 3.50€ / 9.00€

RED
TORRE de ESTREMIZO RESERVA, Alentejo 2.95€ / 7.95€
FARTOTE, Douro 3.50€ / 9.35€

*YOUNG WINE*
SOALHEIRO, Aro 3.85€ / 10.15€

ROSE
HERDADE DA CALADA, Alentejo 3.50€ / 8.95€

WINES 75cl

WHITE
QUINTA DOS TERMOS DOC, Baixa Interior 9.90€
QUINTA DE SÃO SEBASTIÃO, Estremadura 11.50€
QUINTA SEARA D’ORDENS RESERVA, Reguém Douro 12.75€
CORTES DE CIMA, Alentejo 16.50€
MUNDA ENCRUZADO, Aro 16.50€

RED
TORRE de ESTREMIZO RESERVA, Alentejo 9.90€
SENHOR D’ADRIAGA, Colares 12.50€
FARTOTETE - Quinta Dona Malide, Douro 12.75€
VINHA PAZ RESERVA, Aro 14.65€
HERDADE DO ARREPIADO VELHO, Alentejo 15.95€
CALADESSA - Herdade da Calada, Alentejo 15.95€
CASA CADANAVA - (Terena, Porta), Reguém-Tapão 14.50€
COLINAS RESERVA, Bairrada 18.50€

*YOUNG WINE*
SOALHEIRO, Aro 12.50€
QUINTA do AMEAL, Loureiro 15.80€

ROSE
DONA MARIA, Alentejo 13.50€

SANGRIA 0.50L / 1L white wine with forest fruits 8.65€ / 15.75€
PONCHE 1.5L red wine, apple, orange and cucumber 18.50€

SPARKLING
JAGUAR SANGRIA with tangerine and passion fruit 9.75€ / 16.85€
MURGANHEIRA medium dry Suert Reserv 19.95€

BEERS
DRAFT BEER “Estrela” 20cl 2.25€
BEER MUG “Estrela” 50cl 3.65€
SOVINA “Amber”, Handmade beer 33cl 3.80€
TANGO, PANACHE 20cl 2.35€
BOTTLED BEER ESTRELA, BLACK “BOK”, YOLL 20cl 2.45€
ESTRELA DAMM INEDIT 75cl 8.40€

other ALCOHOLIC DRINKS
SIDRA, Somersby 3.15€
APEROL SPRITZ, sparkling tonic water, orange and lime 7.65€
Traditional CAIPIRINHA 6.50€
JAGUAR CAIPIRINHA, with tangerine and passion fruit 6.75€
CARÃO MIRANDA CAIPIRINHA with pineapple, ginger and lime 6.85€
MOSCATEL FAVAIOS 3.30€
PORTO WINE TAWNY OR WHITE PORT 4.45€
PORT TONIC 5.75€
GINGINHA 4.15€
GIN AND TONIC 5.50€
GIN AND TONIC HENDRICK’S Served with slices of cucumber 9.50€
MOJITO 6.50€
WHISKY Cutty Sark, J&B 4.90€
AGED WHISKY Cardhu, Logan, Chivas Regal 8.75€

CAFETARIA
EXPRESSO Ristretto / espresso Leggero/ Lungo forte 1.45€
ROYALE CAFÉ scoop of ice-cram and cinnamon 3.85€
SPICE MACCHIATO 2.95€
GINGER MACCHIATO 2.95€
CAPPUCCINO 2.85€
THEMISU COFFEE 3.95€
CEREALS COFFEE from barley 2.00€
ROYALE HOT CHOCOLATE with dark chocolate and chantilly 3.85€
MEIA DE LEITE coffee with milk in a large cup 2.50€
COLD DECAF COFFEE ABATANADO 1.55€
MAZAGRAN coffee on ice, lemon skin and cinnamon 2.55€
MINERAL WATER 25cl or 50cl 1.75€ / 2.65€
SPARKLING WATER 25cl or 75cl 2.30€ / 3.95€

FRESH SQUEEZED JUICES
ORANGE JUICE 3.85€
JUICE ROYALE apple and lemonade 3.65 €
JUICE ROLETA papaya and lemonade 3.60€
JUICE CASINO banana, orange and apple 3.65€
JUICE ISLANDS pineapple, banana and mint 3.75€
LEMONADE with fresh peppermint 2.65€
LEMONADE with fruits of the forest 2.85€

MILKSHAKES AND SMOOTHIE
ROYALE MILKSHAKE with cookies and condensed milk 3.95€
PAPAYA AND MINT MILKSHAKE 3.95€
WILD BERRY SMOOTHIE with banana, wild berries, yogurt and honey 4.45€

COLD DRINKS
COCA-COLA, SPRITE, GINGER ALE, ÁGUA TÓNICA 2.35 €
GOOSEBERRY 1.95€
COLD BLACK TEA with lime, mint and cinnamon 2.45€
ETERNAL SUMMER TEA mint, cinnamon, cardamon and oive 2.45€

Kushbu TEAS
Cup of tea for 1 person / Teapot for 2 people
EARL GREY 2.80€ / 4.95€
In a classic black lightly, infusion : 4 / 5 mins
GREEN TEA GUNPOWDER 3.15€ / 5.35€
The most popular tea from China – Zheng with the name "Gunpowder", infusion : 3 / 4 mins
FOREST BERRIES FRUITS 2.95€ / 5.15€
Black tea, wildberries, flavoring, blackberries, raspberry leaves, raspberry pieces, infusion : 4 / 5 mins
WHITE TEA 3.15€ / 5.35€
White tea from China, lemon myrtle, ginger pieces, secret flavorings, raspberry pieces, infusion : 3 / 4 mins
LIMONCELLO 2.65€ / 4.65€
Lemongrass, lemon peel, apple pieces, blackberry leaves, flavoring, citrus aci., infusion : 6 mins
CINNAMON and ORANGE 3.95€ / 5.15€
Green tea China with orange peel, flavouring, mallow flowers, sallowflowers, sunflower petals. A touch of cinnamon. Infusion : 3 / 4 mins
CHAMOMILE 2.65€ / 4.65€
It is a white flower that tastes a mild floral infusion : 6 mins
LEMON 2.65€ / 4.65€
The lemon is highly valued for its fragrance and its warm invigorating and digestive properties. Infusion : 6 mins
JASMINE GREEN TEA 3.15€ / 5.35€
Naturally scented with Jasmine flowers. Infusion : 4 / 5 mins
INFUSION FRESH MINT 2.45€ / 4.30€

For group reservations please contact the restaurant
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