



Chef Dolores Lopes  Autumn 2017

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€
BREAD CHEESE from Brazil with Bali sauce (bittersweet and spicy) 5.15€
HUMMUS smashed chickpeas, Tahini (sesame seed paste), greek yogurt, olive oil, lemon juice and garlic. Served with pita bread 4.85€
TZATZIKI traditional Greek appetizer made of Greek yogurt, cucumbers, garlic, and dill. Served with pita bread 4.85€
TAPA IBERIA bread topped with marinated fresh tomatoes, olive oil and garlic 4.75€
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, bresaola (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€
BLACK LINGUINI sautéed with shrimp in garlic and ginger 12.60€
GARDEN BURGER in beet bread with tzatziki, caramelized onions, aubergine, tomato and chevre cheese 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€
PANNACOTTA 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 olive 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, flamenco cheese, bacon, boiled egg and herbed ricotta * 7.65€
TRENDY TARTINE in seed bread with chevre cheese, cucumber, tomato, oreganos 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,

Monday – Wednesday: 12am – 11pm
Thursday – Saturday: 12am – 12pm
Sundays and Holidays: 12am – 11pm

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Food and drinks - **13% VAT** included
Alcoholic drinks, beverages, juices, nectars and aerated waters
or added carbon dioxide or other substances - **23% VAT** included

WINE by the GLASS 15cl & CARAFES 50cl



WHITE

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

RED

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

"YOUNG WINE"

SOALHEIRO, Alentejo 3.85€ / 10.15€

ROSÉ

HERDADE DA CALADA, Alentejo 3.50€ / 8.95€



WINES 75cl

WHITE

QUINTA DOS TERMOS DOC, Beira Interior 9.90€
QUINTA DE SÃO SEBASTIÃO, Estremadura 11.50€
QUINTA SEARA D'ORDENS RESERVA, Região Douro 12.75€
CORTES DE CIMA, Alentejo 16.50€
MUNDA ENCRUZADO, Dão 16.50€

RED

TORRE de ESTREMOZ RESERVA, Alentejo 9.90€
SENHOR D'ADRAGA, Colares 12.50€
FARTOTE - Quinta Dona Matilde, Douro 12.75€
VINHA PAZ RESERVA, Dão 14.65€
HERDADE DO ARREPIADO VELHO, Alentejo 15.95€
CALADESSA, Herdade da Calada- Alentejo 15.50€
CASA CADAVAL (Trincadeira Petra), Região Tejo 16.50€
COLINAS RESERVA, Bairrada 18.50€

"YOUNG WINE"

SOALHEIRO, Alentejo 12.50€
QUINTA do AMEAL, Loureiro 15.80€

ROSÉ

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 Suoer Reserv 19.95€



BEERS

DRAFT BEER "Estrela" 20cl 2.25€
BEER MUG "Estrela" 50cl 3.65€
SOVINA "Amber", Handmade beer 33cl 3.80€
TANGO, PANACHÉ 20cl 2.35€
BOTTLED BEER ESTRELA, BLACK "BOCK", VOLL 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€
CARMEM 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, JB 4.90€
AGED WHISKY Cardhu, Logan, Chivas Regal 8.75€



CAFETARIA

EXPRESSO Ristretto / espresso Leggero/ Lungo forte 1.45€

ROYALE CAFÉ scoop of ice-cream and cinnamon 3.85€

SPICE MACCHIATO 2.95€

GINGER MACCHIATO 2.95€

CAPPUCCINO 2.85€

TIRAMISU 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€

GALÃO coffee with milk served in a tall glass 2.60€

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€

WILDBERRY 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, cardamom and clove 2.45€



Kushbu TEAS

Cup of tea for 1 person / Teapot for 2 people

EARL GREY 2.80€ / 4.95€

Is a classic black lightly. Infusion: 4 / 5 mins

GREEN TEA GUNPOWDER 3.15€ / 5.35€

The most popular tea from China - Zhejiang with the name "Gunpowder". Infusion: 3 / 4 mins

FOREST BERRIES FRUITS 2.95€ / 5.15€

Black tea, elderberries, 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

LIMONELLO 2.65€ / 4.65€

Lemongrass, lemon peel, apple pieces, blackberry leaves, flavoring, citric aci. Infusion: 6 mins

CINNAMON and ORANGE 2.95€ / 5.15€

Green tea China with orange peel, flavouring, mallow flowers, safflowers, sunflower petals. A touch of cinnamon. Infusion: 3 / 4 mins

CHAMOMILE 2.65€ / 4.65€

It's a white flower that tastes a mild floral. Infusion: 4 / 5 mins

LINDEN 2.65€ / 4.65€

The linden tea 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€