Stories From Beyond The Grill

A TALE OF GRIDDLE PANS, SPATULAS AND MELTED CHEESE



PLEASE NOTE:

UNFORTUNATELY WE DO NOT ACCEPT CHEQUES, AMERICAN EXPRESS OR DINER'S CLUB.

both floors of royale eatery are non-smoking, including twisps & $\ensuremath{\text{\textsc{e-cigarettes}}}.$

A 12% service charge will be included for tables of 5 or more people. ${\tt corkage\ of\ r\ 35.00\ per\ 750Ml\ bottle/i\ bottle\ per\ 4\ Guests}$ A surcharge of r 30.00 will be implemented for shares.

all home-made burgers & sauces are prepared fresh on site, daily. We do not use any MSG, colourants or additives (MAY contain nuts). Our chicken is free-range and our milk and yoghurt is ${\rm RBST\ hormone\ free}.$

WE PRIDE OURSELVES ON OUR EXCELLENT FOOD AND SERVICE. IF YOU FEEL THAT EITHER IS NOT UP TO A HIGH STANDARD, PLEASE LET THE MANAGER KNOW SO THAT WE CAN FIX THINGS IMMEDIATELY.

SINCE 2003

WAITRESSES' HAIR BY:

WAITRESSES' BODY AND HEALTH BY:

scar

yoga zone

22 KLOOF ST. TEL: 02I 422 5900 58 strand st., picbel parkade, 10^{th} floor. Tel: 021 421 8136



Fig. 1 The meat grinder

1. BURGERS

ROYALE CLASSICS

All Royale Classics now come with a 160g pure beef patty basted in our delicious basting sauce, garlic aioli, lettuce, tomato, caramelized onion and gherkins. All burgers served with your choice of sweet potato fries, normal chips or salad.

All classic burgers are available in single, double, vegetarian or free-range chicken options. Wholewheat or spelt rolls available (limited amount per day).

	SGL	DBL		SGL	DBL
Classic Royale	78.	106	Brie Royale*	85	. 122
Cheddar Royale	85.	122	Mozzarella Royale	85	. 122
Feta Royale	85.	122	Blue Cheese Royale	85	. 122
White Cheddar Royale	85.	122	Swiss Cheese Royale	92	. 130
Miss Piggy with bacon and guacamole.			All Day Breakfast with bacon, egg and fried to	mato.	
	R 92	2.00		R 94	.00
Hawaiian Piggy with bacon, pineapple and guacamole.			Cosa Nostra with sun-dried tomato pesto mediterranean roasted veggi and melted mozzarella.		
	R 90	6.00		. R94.	.00

Something A Little Different

Federale 160g beef patty blended with chorizo, chillies and coriander. Served with guacamole and caramelised onions	Sweet Petunia FAVOURITE 160g pure beef patty, basted & topped with grilled mushroom, fresh rocket and drizzled with homemade mustard mayo. R 90.00
Santori 160g pork patty blended with herbs, ginger, garlic and a hint of chilli. Served with a homemade asian reduction. R 89.00	160g beef patty blended with chorizo, chillies and coriander. Topped with mozzarella cheese, smoked jalapenos, roast tomato salsa and guacomole.
BopBop 160g basted beef patty/grilled chicken breast, served with gherkins, tomato, red onion, homemade mustard mayo and Mama's Son of a B*tch chilli sauce on the side	Burgerac FAVOURITE 160g basted beef patty topped with white cheddar, chipotle sauce and an onion & gherkin salsa.
Big Bird 160g ostrich patty with a homemade beetroot relish and caramelised onions. R 87.00 Chef's Tip: Add Feta cheese+R 12.00	Merino 160g homemade lamb patty blended with fresh herbs and topped with a turkish roasted red pepper pesto, coriander and caramelised onions. R 104.00
Baaa Baaa 160g homemade lamb patty blended with fresh herbs. Served with mint sauce	Sprinter 160g ostrich patty, served on a bed of rocket and topped with creamy danish feta and a homemade tomato and onion jam. R 92.00

CHICKEN AND FISH

Although utmost care is taken in preparation, fish burgers may contain bones.

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Provincial grilled free-range chicken breast with melted mature brie, cranberry sauce and caramelised onions. R 89.00	Jenghis Khan homemade salmon fish cake served with a dollop of mustard chive sour cream and a dill, red onion and cucumber salsa	
Thai Fish crumbed thai fish cake, fried and served with a homemade coriander pesto.	Baxter*** soya, honey and ginger marinated, free-range grilled chicken breast served with lettuce and a sticky asian dressed cabbage slaw	
New Rooster free-range chicken breast, coated in homemade toasted breadcrumbs, and fried; with bacon, raw red onions and homemade mayo. R 89.00		

Some are Bigger than Others

Ungrateful Basted 250g beef patty basted in a delicious smoky sauce, with lettuce, tomato, caramelized onion and gherkins.	Pedro El Niño* 250g beef patty blended with a variety of chillies and served with a home-made fruit chutney and guacamole.
	R 103.00
Uncle Morris a classic style burger. 250g beef patty with bacon, cheddar, lettuce and tomato sauce.	Fat Bastard double 160g basted beef patty, double bacon, double egg, double cheddar cheese and caramelised onions.
R 115.00	R 141.00

Vegetarian Cheeseburgers

All Veg Cheeseburgers come with a 160g soya mince patty, homemade relish, garlic aïoli, lettuce, tomato, caramelized onion and gherkins. If you'd like your burger without our tomato relish, and basted instead, please ask your waitress.

	SGL	DBL		SGL	DBL
Veg Royale	74 •	99	Veg Brie Royale**	81	. 113
Veg Cheddar Royale	81.	113	Veg Mozzarella Royale	81	113
Veg Feta Royale	81.	113	Veg Blue Cheese Royale	81	. 113
Veg White Cheddar Royale	81.	113	Veg Swiss Cheese Royale	86	. 120

^{*} Warning: Pretty Hot!

^{**} Note: Mature Brie, very strong flavour

VEGETARIAN AND VEGAN

Veggienostra 160g soya mince patty with sundried tomato pesto, mediterranean roast veggies and melted mozzarella.	Yentle Express 160g homemade lentil patty with chunky onions and cherry tomatoes cooked in a balsamic reduction.
R 87.00	R 80.00
Elkington roasted butternut, pumpkin, carrot and sunflower seed patty topped with fresh red onions. Served with a chipotle mayo.	Winks-Newman FAVOURITE 160g soya patty with fresh grated beetroot, grated feta, watercress, and pickled red onions.
Zelig homemade Falafel patty made from chickpeas, blended with garlic, red peppers, herbs and spices, coated with sesame seeds and fried. Topped with a crunchy salsa and hummus. R 82.00 Chef's Tip: Add Avocado†R16.00	vegan, wheat-free patty made from black-eyed beans and finely cut seasonal vegetables. Topped with fresh Italian parsley and our homemade sundried tomato pesto. R 82.00 Vegan diners should request a wholewheat or vegan roll when ordering
Breakfast Veg 160g soya patty, cheddar cheese, egg, mushroom and fried tomato.	Roasted Tofu & Veg Burger marinated tofu with roasted veggies, coriander and satay sauce.
R 87.00	R 87.00
Googamooly 160g soya, chickpea, lentil and sunflower seed patty with humus, guacamole and feta.	Trombone FAVOURITE 160g black bean and vegetable patty served with rocket and homemade peppadew sauce.
R 87.00	R 82.00
8	STORIES FROM BEYOND THE GRILL

^{*}We can easily convert most of our vegetarian burgers to vegan - please ask your waitress for advice and assistance. Unless specified, burgers are vegetarian and not vegan.

Vegetarian and Vegan (Cont.)

Vegan Cheese Burger**

160g soya mince patty with melted vegan cheddar, caramelised onion and our homemade tomato relish. Served on a vegan roll.

..... R 89.00

Vegan Do It



160g patty made with brown lentils & spices, topped with chillihummus, pickled red onions and fresh coriander leaves, sprinkled with sesame seeds.

EXTRAS

Burger Extras

jalapeño chillies, gherkins, pineapple, guacamole, egg, onions, mushrooom, basil, peppadews, mint jelly, beetroot relish, red onion, mama's s.o.b chilli relish, cranberry sauce.

...... R 12.00

Deluxe Extras

bacon, chorizo, coriander pesto, sundried tomato pesto, chipotle sauce, rocket, smoked jalapenos, pickled red onions, roasted red pepper pesto, fresh avocado†.

...... R 18.00

Extra 160g Beef, Chicken, Fish or Veg Patty

...... R 32.00

Extra Ostrich or Tofu Patty

Cheeses

mozzarella, cheddar, white cheddar, brie, blue, feta. R 12.00

...... R 16.00

vegan cheddar

...... R 20.00

Extra Lamb or Blended Patty

..... R 50.00

Extra 250g Beef Patty

..... R 50.00

STORIES FROM BEYOND THE GRILL

† When Available Locally.

^{**} When Available



Fig. 2 The Pizza Cutter

2. PIZZAS

Pizzas

Garlic Pizza Bread R 40.00	Feta and Herb Pizza Bread
Margherita R 60.00	
Add Your Own Toppings (Prices per topping) onions, sesame seeds, garlic, banana.	shredded tuna, swiss cheese, chorizo.
R 6.00	R 25.00
fresh tomato, caramelised onions, pineapple, mushrooms, baby spinach, asparagus, basil.	bacon, ham, spicy chicken, grilled chicken, sun-dried tomatoes, blue cheese, brie cheese, avocado [†] , tomato pesto.
,	
cherry tomatoes, olives, red or green peppers, jalapeños, feta, mozzarella, rocket, coriander.	
R 15.00	

Unfortunately Royale Kitchen, our reservations section of the Royale building, does not have a pizza oven. Please note, that if you book, only our burgers and salads are available. Apologies for the inconvenience.



Fig. 3 The Colander

3. SALADS

Chicken Salad marinated free-range chicken pieces with fresh greens, cucumber, cherry tomatoes, sprinkled with diced peppadews, chives, and spring onions.	Royale Salad mixed greens with grated feta, cherry tomatoes, carrots, cucumber, fresh beetroot and avocado [†] .
R 70.00	R 70.00
Roast Butternut and Beetroot Salad roasted butternut, roasted beetroot, baby spinach, blue cheese crumbs and sunflower seeds.	Tuna Salad with shredded tuna, fresh beetroot, carrots, onions, cucumber, croutons and a yoghurt dressing.
R 75.00	R 70.00
Roast Veg Salad roasted veg, baby spinach, rocket, sunflower seeds and shaved pecorino, with a warm tomato relish served on the side.	Chickpea Salad with chickpeas, chunky cucumber and tomatoes, diced coriander and red onion, olives, shaved pecorino (no leaves).
R 68.00	R 70.00 Chef's Tip: Add Tinned Tuna+R 20.00
Halloumi Salad with cherry tomatoes, avocado [†] and cucumber.	
R 75.00	

[†] When Available Locally.



Fig. 4 The Turk's Head Cake Pan

4. DESSERTS & SHAKES

Desserts

Lindt Chocolate Brownie & Ice	Malva Pudding & Ice
Cream	Cream
R 46.00	R 40.00

Our famous double-thick shakes are available in standard 300ml or large 600ml.

	STD LRG		STD LRG
Fresh Banana	33 58	Lunch Bar	33 58
Fresh Strawberry	33 58	Nuttikrust	33 58
Mango	33 58	Oreo	33 58
Romany Cream	33 58	Choc Brownie	40 68
Peppermint Chocolate	33 58	Honeycomb	33 58
Milo	33 58	Jack Daniels	
Milo & Fresh Banana	33 58	& Peanut Butter	50 83
Fresh Banana		Strawberry	
& Peanut Butter	33 58	& Fresh Mint	36 59
Fresh Avocado & Mint †	40 68	Chai & Fresh	
Espresso	33 58	Banana	36 56
Smarties	33 58	Vegan Choc-	
Lemon Cheesecake	33 58	Peppermint*	42 84
Choc-Coconut	33 58		

$Lassi^{\dagger}$

yoghurt and honey smoothie with either fresh strawberry pulp/ fresh banana/ fresh mango pulp (yoghurt is rBST free)

^{*} Warning: contains peanut butter.

[†] When Available.



Fig. 5 The Coffee Brewer

5. COFFEES, TEAS&DRINKS

SMOOTHIES THE SECRET S

Fresh Mint and Mango Fresh Mint and Strawberry R 33.00

Coffees & Teas*

Espresso Hot or Cold Milo

Double Espresso English Breakfast

Cappuccino Earl Grey
Latte Rooibos

Big Wake Up Herbal or Fruit Teas

Triple espresso and milk. Please ask your waitress what we

Flat White have today.

Chai Tea

Royale Iced Coffee
Hot Chocolate

Drinks

Coke, Coke Light, Fanta, Sprite, Cream Soda, Appletizer, Red Grapetiser

Mango, Orange, Cranberry, Strawberry, Juice

Frozen Homemade Pink Lemonade Red Bull Energy Drink/ Sugar Free Energy Drink

Bos Ice Tea various flavours

Frozen Homemade Lemonade add a shot of vodka



Fig. 6 The Cocktail Umbrella

6. COCKTAILS &BEERS

COCKTAILS

Long Island Iced Tea light rum, vodka, gin, triple sec, fresh lemon juice & cola served tall over ice	Penny Royale (tea) gin shaken with rooibos, litchi juice, rolled cinnamon, cardamom pods, honey, fresh lemon juice, mint & a dash of buchu bitters. Served tall over ice.
Bloody Mary basil infused vodka stirred with	R 40.00 Non-alcoholic cocktail R 30.00
tomato juice, fresh lemon & Royale's secret spice mix. Served mild or spicy & completed with celery & olives. R 48.00 The Virgin Mary	Classic Mojito light rum muddled with fresh mint, lime juice, pure cane sugar & a splash of soda
	Also available in the following variations:
Citrus Circus lemon & orange infused vodka, raspberries, fresh mint, rose petal	Ginger Mojito
sugar, lime, lemon & orange juice. Served straight up in a chilled martini glass. R 48.00 Margarita reposado tequila shaken with triple sec, fresh lime & a squeeze of orange. Served either frozen or on the rocks with a sea salt rim & lime wheel. R 50.00	Strawberry and Basil Mule basil infused vodka shaken with fresh lime & strawberries, served tall over ice with spicy ginger beer & completed with fresh basil & root ginger
Shooter Shaker 750 ml blend of white spirits & fruit served in a cocktail shaker (serves 24 shots). R 125.00	Completed with orange bitters & a splash of soda

CRAFT BEERS & CIDERS

Citizen Beer	Brewers & Union
Alliance - Amber Ale	Steph Weiss Bavarian Wheat Beer - 5% - 500ml
Saboteur - English IPA 440ml Bottle R 38.00	Dark Lager - 5% - 500ml R 55.00
Diplomat - Czech Pilsner 440ml BottleR 38.00 Patriot - Light Lager 440ml BottleR28.00	Eversons Cloudy Apple Cider
Gardian - Pale Ale 350ml Draught	Fiery Ginger Beer R 45.00
Please see our specials board for other Craft Beers in stock.	

Local & Imported Beers

Heineken, Tafel Lager, Windhoek, Windhoek Light, Black Label, Savanna, Erdinger Non-Alcoholic.

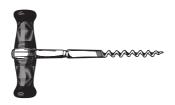


Fig. 7 The Corkscrew

7. WINE LIST

These wines were chosen not only for their outstanding quality, but also selected based on their origins. Our wine list incorporates boutique enterprises with larger Fair Trade producers, wineries practicing sustainable farming or supporting nature conservation, as well as those working to better the lives of their surrounding communities.

Do good: drink wine.

House Wines

	GLS	BOT
Red	30	.120

White 30 ... 120

\overline{Red}

GLS BOT GLS BOT **Red Blends** Shiraz Journey's End SMV* Saronsberg Provenance 35...140 160 Thunderchild Noble Hill 160 170 Alphabetical* 170 Cabernet Sauvignon De Meye 'Little River'* **Pinotage** 35...140 Painted Wolf* Warwick 'The First Lady'* 130 150 Eikendal* Nitida* 170 190 Merlot BIG Flower* 150 Doolhof* 220

GL	S BOT		GLS	вот
Sauvignon Blanc		Rosé		
BIG Flower*	0120	Newton Johnson Felicité		120
Vondeling*	140	DeMorgenzon		140
Saronsberg	150			
_		Chenin Blanc		
Chardonnay		Bosman Bo-vallei*		120
Alvi's Drift*	130	Miles Mossop		
Journey's End 'The Haystack'*	140	'The Introduction'*		170
Arendsig*	220	Botanica*		250

Solms Astor Cape Jazz Shiraz

Villiera Tradition Brut*

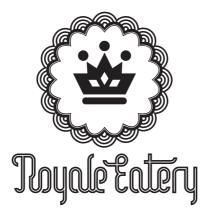
220

Ambeloui Brut*

290

Please check specials boards for additional wines that may be on offer. Corkage of R35 per 750ml bottle / 1 bottle per 4 guests.

^{*} We phoned the wineries so you don't have to - these wines are vegan friendly.



WE HOPE YOU ENJOY YOUR TIME WITH US.

FOR AFTER DINNER DRINKS, PLEASE VISIT THE WAITING ROOM, LOCATED ON THE TOP STORY OF THE ROYALE BUILDING.

ROYALE KITCHEN, ON THE FIRST FLOOR IS AVAILABLE FOR BIRTHDAYS & CORPORATE FUNCTIONS.

PLEASE E-MAIL info@royaleeatery.com FOR ENQUIRIES.

VISIT US ONLINE AT www.royaleeatery.com

www.facebook.com/RoyaleEatery

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