



Entradas Calientes / Hot Appetizers

Camarones fritos con fideos de arroz y ajonjolí Fried gulf shrimp served with rice and sesame seed vermicelli	\$24.900
Anillos de calamar milanese / Milanese squid rings	\$17.900
Champiñones portobello rellenos de camarón y queso Fresh portobello mushrooms stuffed with shrimp and cheese	\$19.900
Crepés al gusto / Choice of crepes	\$17.900

Sopas y Cremas / Soup

Sopa tailandesa Thai vegetable soup made with meat and shrimp	\$12.900
Sopa de maíz Corn soup prepared with chicken and coconut	\$10.900
Bizqué de mariscos o crema de camarón Shellfish soup or cream of shrimp soup	\$17.900
Cremas al gusto / Choice of cream soup	\$12.900

Platos Fuertes / Main Dishes

Carnes / Beef and Pork

Medallones de lomo rebosados con almendras y ajonjolí en salsa de cilantro con pimienta Tenderloin medallions overflowing with almonds and sesame seeds finished with cilantro and pepper sauce	\$34.900
Fillet mignon	\$34.900
Milanese de cerdo rellena con champiñón y queso en salsa de limón con anís Pork milanese filled with mushrooms and cheese in lemon anis flavored sauce	\$32.900
Medallones de lomo de cerdo en salsa café con amaretto Pork loin medallions prepared in coffee and amaretto sauce	\$32.900



Carta Restaurante Café Royal



Entradas Frías / Cold Appetizers

Ceviche de corvina y calamar con aguacate White sea bass and squid seafood cocktail prepared with avocado	\$22.900
Ceviche de camarón tropical con mango y mandarina Tropical baby shrimp cocktail served with mango and tangerine	\$22.900
Jamón serrano sobre tomate con aceite de oliva y queso mozzarella Cured sliced ham served over tomato and topped with olive oil and mozzarella cheese	\$19.900
Champiñones y palmitos con queso cheddar aromatizado con cilantro Mushrooms and palm hearts flavored with cheddar cheese and cilantro	\$18.900
Salmón ahumado / Smoked salmon	\$18.900
Ensalada de frutas / Tropical fruit salad	\$13.900

Ensaladas / Salads

Ensalada costa verde con camarón, calamar, champiñón, lechugas, huevos de codorniz con aderezo de tomate, cebolla, cilantro vinagre balsámico Fresh green coast salad prepared with baby shrimp, squid, mushrooms, lettuce and quail eggs served with tomato, onion, coriander and balsam vinegar dressing	\$25.200
Ensalada lechugas, queso holandés, mozzarella, palmitos, aguacate, maíz con salsa de nueces Fresh lettuce salad covered in a mixed nutty sauce prepared with dutch and mozzarella cheese, palm hearts, avocado and corn	\$19.900
Ensalada cesar especial con queso holandés y jamón Special César salad served with ham and dutch cheese	\$22.900
Ensalada cautiva pollo, mango, fresas, maíz tostado, lechugas, almendras, pimentones encurtidos con vinagreta de mora y vino Captive chicken salad garnished with mango, strawberries, toasted corn, fresh lettuce, almonds and pickled cayenne pepper and served with blackberry vinaigrette and wine dressing	\$19.900
Ensalada de lechugas, tofu, mini mazorcas, berenjenas, pepino, zanahorias encurtidas tomate cherry, palmitos con aderezo de ajonjolí Tossed lettuce salad made with tofu, baby sweet corn, eggplant, cucumber, pickled carrots, garnished with cherry tomatoes and palm hearts and finished with sesame seed dressing	\$19.900





Aves / Poultry

Filetes de pollo albardados con tocineta con salsa napolitana y cuatro quesos  
Chicken fillet wrapped with bacon and topped with neapolitana and cheese sauce

\$28.900

Suprema de pollo rellena de espinacas, jamón y almendras en salsa de maracuyá  
Chicken supreme filled with spinach, ham and almonds in exotic tropical (maracuyá) fruit sauce

\$28.900

Milanesa de pollo parmesana al limón  
Chicken parmesan milanese prepared with lemon

\$28.900

Lomitos de pollo rebosados con coco en salsa de borojo y piña  
Chicken loin overflowing with coconut sauce prepared with borojo (exotic tropical) and pineapple fruit juice

\$28.900

Pescados y Mariscos / Fish and seafood

Langostinos junior  
Baby Shrimp

\$35.000

Langostinos al chontaduro, hawaianos, queso y albahaca  
Hawaiian style gulf shrimp prepared with chontaduro (exotic tropical fruit), cheese and basil

\$61.900

Langostinos apanados al coco y ajonjolí  
Gulf shrimp breaded with coconut and sesame seeds

\$61.900

Cazuela de mariscos con chontaduro y crema de whisky  
Seafood casserole prepared with chontaduro (exotic tropical fruit) and cream of whisky

\$37.900

Salmón teriyaki o salsa a la pimienta, o salsa de curry con jengibre  
Pink salmon prepared with a choice of teriyaki, pepper or curried ginger sauce

\$37.900



Jaiba gratinada con champiñón con lascas de plátano sobre puré de papa criolla  
Crayfish au gratin specially prepared with mushrooms and plátano (ripe green banana) chips served on creole (traditional style) mashed potatoes

\$39.900

Filete de mero plancha o ajillo  
Grouper (tropical marine fish) fillet grilled or served in a sauce made with oil, garlic and chili pepper

\$36.900

Filete de pargo rojo estofado con coco  
Red snapper coconut stew

\$36.900

Trucha papillote con jamón serrano con salsa criolla acompañada de mini aborrajados  
Trout bits and cured sliced ham prepared in a creole (traditional) sauce accompanied by mini dinner rolls stuffed with ripe green banana (aborrajados)

\$32.900

Filete de pargo en salsa marinera aromatizado con ron  
Snapper fillet served in a sea marine rum flavored sauce

\$39.000

Parrilla / Grill / Barbecue / BBQ

Brocheta de langostinos a la pimienta  
Prawns on a skewer prepared with pepper

\$61.900

Brocheta elías mar y tierra  
Elías land and sea skewer

\$42.900

T-Bone steak en salsa de queso azul  
T-Bone steak served with blue cheese sauce

\$35.900

Mixto de pollo y costillas BBQ  
BBQ chicken and pork ribs

\$34.900

Costilla de cerdo BBQ  
Barbecued pork ribs

\$35.900

Beef chorizo  
Beef sausage

\$00.000



Punta de anca  
Rump roast

\$35.900

Baby Beef

\$33.900

Churrasco  
Barbecued loin steak

\$33.900

Lomo de cerdo encebollado a la parrilla  
Grilled pork loin prepared with onions

\$31.900

Pollo a la parrilla o al limón  
Chicken grilled or prepared with lemon

\$27.900

Especialidad en Arroz / Rice Specialties

Arroz frito con pollo y langostinos  
Fried thai rice made with chicken and shrimp

\$37.900

Arroz con camarón, maíz y queso parmesano  
Rice served with prawns, corn and grated parmesan cheese

\$33.900

Arroz marinero  
Rice served with coconut and prawns

\$37.900

Arroz vegetariano  
Vegetarian rice prepared with mushrooms, chick peas, zucchini, tomato, eggplant and parmesan cheese

\$27.900

Pastas / Pasta

Pasta corta en salsa napolitana con champiñones y puntas de lomo con queso mozzarella  
Short pasta presented in a special neapolitana sauce served with mushrooms and tenderloin tips covered with mozzarella cheese

\$26.900

Fettuccini en cuatro quesos con pollo y tocineta  
Chicken and bacon fettuccini prepared with four types of cheese

\$26.900



Lasagna mixta  
Lasagna made with chicken, meat and ham

\$25.900

Spaghetti del chef con crema de leche, queso crema, jamón serrano, espárragos y champiñón  
Chef's spaghetti special made with cream of milk, cream cheese, cured ham, asparagus and mushrooms

\$26.900

Emparedados y Hamburguesas / Sandwiches and Hamburgers

Club sandwich

\$28.900

Sandwich de pollo y champiñones con queso doble crema y gratinado  
Chicken and mushroom sandwich prepared au gratin and with double cream cheese

\$20.900

Hamburguesa Royal  
Royal hamburger prepared with mushrooms, bacon and cheese

\$21.900

Sandwich mediterráneo con salmón ahumado, camarón, queso crema, aguacate, lechugas, tomate  
Mediterranean sandwich made with smoked salmon, shrimp, cream cheese, avocados, lettuce and tomatoes

\$28.900

Sandwich de la casa jamón de cordero, salami, jamón de cerdo, queso cheddar, queso mozzarella, y tocineta, lechugas, tomate y champiñón  
House sandwich special prepared with lamb, salami, pork, cheddar and mozzarella cheese, bacon, lettuce, tomato and mushrooms

\$27.900

Hamburguesa mixta de pollo con jamón de cordero queso amarillo y pimentones salteados con cebolla  
Mixed chicken burger prepared with lamb, yellow cheese and green pepper mixed with onion

\$21.900

