

01  

**SAMOSAS**  
potato, fried onion, peas  
\$ 4





02

**STUFFED PARATHA**  
bacon, potato, cheese, fried egg  
\$ 9

03

**KEDGEREE**  
smoked fish, rice, scallions, soft-boiled egg  
\$ 11



04 

**COMBINATION #2**  
samosa, buttered sauce, rice, fried egg  
\$ 10

05   

**CUCUMBER RAITA**  
yoghurt, tahini, mint, lemon, red onion  
\$ 8



06  

**PUB SALAD**  
sprouted lentils, crispy chickpeas, scallion, lime, curry dressing  
\$ 9



07  

**PEANUT NOODLE**  
eggplant, long bean, cilantro  
\$ 10

08 

**GARLIC NAAN**  
fried onion, butter, cilantro  
\$ 3



09   

**GOBI MANCHURIAN**  
crispy cauliflower, sweet & spicy Manchurian sauce, sesame, cashew  
\$ 9



 *spicy*      *vegetarian*      *can be made gluten-free*      *late-night*

10


**CHICKEN TIKKA KATI ROLL**  
whole wheat paratha, caramelized onion, cilantro, cotija cheese  
\$ 12

11 



**ROYALE W/ CHEESE**  
spicy pickles, aioli, aged cheddar, fries  
\$ 14

12  

**INDIA HOT CHICKEN**  
crazy pickles, chewy naan  
\$ 13

13  

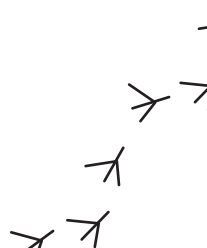
**FRIES**  
spicy aioli  
\$ 5

14  

**YOGURT & FRUIT**  
almond butter, honey, seasonal fruit  
\$ 9

15

**DOUGHNUT**  
chai dolce de leche  
\$ 5



16

**BLOODY MAHARANI**  
tomato, lemon, lime, hot sauce, mitha masala  
\$ 9



17

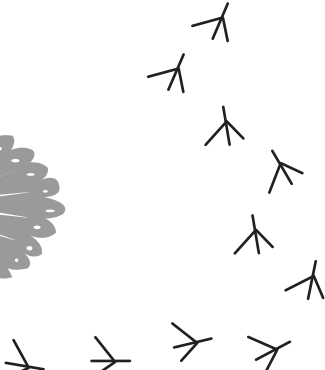
**COLD COFFEE \***  
cold-brewed & over ice  
\$ 4

\* (1) complimentary refill

18

**HOT COFFEE**  
The Royale Cock Blend  
\$ 4

by Four Letter Word Coffee

- 2012 FOURNIER RIESLING Finger Lakes, NY \$10
- 2013 BROOKS AMYGAS WHITE BLEND Willamette Valley, OR \$10
- 2013 CHATEAU LE BERGEY Bordeaux, FR \$10
- 2014 OSTATU ROSADA Araba, ESP \$10
- 2012 MISTINGUETT BRUT CAVA Barcelona, ESP \$10

WINES BY THE GLASS

- SEATTLE DRY Seattle, WA - 6.5% - 16.9 oz \$8
- ASPAII ORGANIC Suffolk, UK - 7% - 16.9 oz \$10
- CHRISTIAN DROUIN CIDRE Normandy, FR - 5.5% - 12.6 oz \$14
- EDEN SPARKLING DRY Newport, VT - 8.5% - 12.6 oz \$14
- EZ ORCHARDS POIRE Salem, OR - 6.5% - 16.9 oz \$14

CIDER BOTTLES & CANS

- HAMM'S Milwaukee, WI - 4.7% - 12 oz \$3
- EVIL TWIN NOMADER WEISSE København, DEN - 4% - 12 oz \$9
- ROBINSONS IRON MAIDEN TROOPER Stockport, UK - 4.7% - 16.9 oz \$8
- SURLY FURIOUS Brooklyn Center, MN - 6.2% - 16.9 oz \$8
- LEFEBVRE BLANCHE DE BRUXELLES Rebecq-Queenast, BEL - 4.5% - 16.9 oz \$7
- ALLAGASH SAISON Portland, ME - 6.1% - 12 oz \$8
- AYINGER BRAU WEISSE Aying, GER - 5.1% - 16.9 oz \$9
- SAM SMITH CHOCOLATE STOUT North Yorkshire, UK - 5% - 12 oz \$8
- PINKUS MUELLER MÜNSTER ALT Münster, GER - 5.1% - 16.9 oz \$9
- ST. FEUILLEIN GRAND CRU Le Rouelx, BEL - 9.5% - 11.2 oz \$12
- BOCKOR VANDERGHINSTE Bellegem-Kortrijk, BEL - 5.5% - 11.2 oz \$10
- LINDEMANS GUEUZE CUVÉE RENE Vizezbeek, BEL - 5.5% - 12.6 oz \$15

BEER BOTTLES & CANS

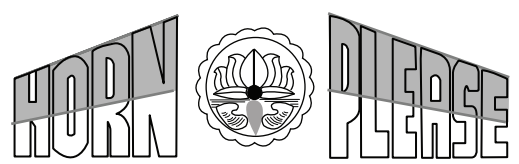
**DRESSED HAMM'S**  
hot sauce - spiced salt - lime  
\$ 4

**HOUSE SHANDYGAFF**  
limeade + Off Color Troublesome  
\$ 6

**MANGO LASSI**  
Bacardi 8 - mango - yoghurt - paprika  
\$ 8

CAMPARI PIMM'S BLACKSTRAP RUM PINEAPPLE STRAWBERRY	SCOTCH PIMM'S CINNAMON ANGOSTURA LEMON PEACH	ARRACK ANGHO REYES PIMM'S LEMON ORANGE MINT	GIN PIMM'S GINGER BEER CUCUMBER MINT
7	3	2	1

LETHERBEE  
HOWMILE CUPS \$8



PUB ROYALE 2049 W. DIVISION, CHICAGO

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