

WINES

BUBBLES

	5oz	BOTTLE
Principi Di Porcia. PROSECCO, <i>Italy</i>	14	60
Principi Di Porcia. PROSECCO ROSÉ, <i>Italy</i>		60
Metodo Classico, Boglietti. NEBBIOLO SPARKLING, <i>Italy</i>		120
Moet & Chandon. CHAMPAGNE, <i>France</i>		200
Veuve Clicquot. CHAMPAGNE, <i>France</i>		200
Dom Perignon. CHAMPAGNE, <i>France</i>		700

ROSÉ

Campotino Ceravsolo Abruzzo Tenuta Del Priore. ROSÉ, <i>Italy</i>	16	69
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WHITE

Principi Di Porcia, Cabembo. PINOT GRIGIO, <i>Italy</i>	16	69
Torre Colombera, Friulli. SAUVIGNON BLANC. <i>Italy</i>	16	69
Campotino, Abruzzo. PECORINO, <i>Italy</i>	16	69
Sillery, Frecciarossa. PINOT NERO, <i>Italy</i>	18	75
Wakefield. CHARDONNAY, <i>Australia</i>	16	69
Azahar. VINHO VERDE, <i>Portugal</i>		69
Misty Cove. SAUVIGNON BLANC, <i>New Zealand</i>		69
Idyll. CHARDONNAY, <i>South Australia</i>		69
Colle Stefano. VERDICCHIO, <i>Italy</i>		75
Vineland Estates, Solid Ground. RIESLING, <i>Niagara</i>		69
Imperator Vino, Gratianus. TRAMINER, <i>Serbia</i>		95
Domaine Seguinot Bordet Petit, Chablis. CHARDONNAY, <i>France</i>		105
Manni Nossing, Alto Adige. GRUNER VELTLINER, <i>Italy</i>		100
La Tosa, Emilia Romagna. MALVASIA, <i>Italy</i>		120
La Magia, Toscana. VERMENTINO, <i>Italy</i>		95
Antonutti “Bertrando”. FRULIANO/CHARDONNAY/SAUVIGNON BLANC, <i>Italy</i>		109

Navip Vinarstvo. CABERNET SAUVIGNON, <i>Serbia</i>	14	60
Bodega, Argento. MALBEC, <i>Argentina</i>	15	65
Tenuta Santome. MERLOT, <i>Italy</i>	15	65
Badia Di Morrona, Taneto. SUPER TUSCAN, <i>Italy</i>	18	75
d'Abruzzo, Tenuta Del Priore. MONTEPULCIANO, <i>Italy</i>	16	69
La Querce, La Toretta. CHIANTI, <i>Italy</i>	19	80
Wakefield. SHIRAZ, <i>Australia</i>	16	69
Vina Amalia. CABERNET SAUVIGNON, <i>Australia</i>	17	75
Pro Corde, Plantaže. VRANAC, <i>Montenegro</i>		75
La Praielle, Frecciarossa Vintage. BARBERA, <i>Italy</i>		75
Lan Crianza. RIOJA, <i>Spain</i>		69
Imperator Vino, Qvintillvs. MERLOT/MALBEC, <i>Serbia</i>		95
Château Fleur Haut Gaussens. BOURDEAUX SUPÉRIEUR, <i>France</i>		79
Fabiana Kalema. PRIMITIVO, <i>Italy</i>		75
Azienda Agricola, Il Roverone. VALPOLICELLA RIPASSO, <i>Italy</i>		90
La Querce, M Merlot Toscana. SUPER TUSCAN, <i>Italy</i>		140
Oltrepo' Pavese, Frecciarossa. PINOT NOIR, <i>Italy</i>		120
Rosso Di Montalcino, La Magia Toscana. SANGIOVESE, <i>Italy</i>		100
Enzo Boglietti. NEBBIOLO, <i>Italy</i>		120
N'Antia Toscana Rosso. CABERNET SAUVIGNON, <i>Italy</i>		145
Le Petit Vauthier, Saint Emilion Grand Cru. BORDEAUX, <i>France</i>		150
Antonutti "Poppone". MERLOT/PIGNOLO, <i>Italy</i>		120
La Magia. BRUNELLO DI MONTALCINO, <i>Italy</i>		240
La Morra, Fratelli Ferrero. BAROLO GATTERA, <i>Italy</i>		240
Enzo Boglietti. BAROLO ARIONE, <i>Italy</i>		350
Azienda Agricola, Il Roverone. AMARONE VALPOLICELLA CLASSICO D.O.C.G. RISERVA, <i>Italy</i>		250
Azienda Agricola, Il Roverone. AMARONE DELLA VALPOLICELLA CLASSICO, <i>Italy</i>		450
Silver Oak, Napa Valley. CABERNET SAUVIGNON, <i>California</i>		700
Caymus, Napa Valley. CABERNET SAUVIGNON, <i>California</i>		300
2005 Enzo Boglietti. BAROLO CASA NERE, <i>Italy</i>		600
2010 Enzo Boglietti. BAROLO FOSSATI, <i>Italy</i>		700
2005 Enzo Boglietti. BAROLO RISERVA MAGNUM 1.5L, <i>Italy</i>		1200
2007 Enzo Boglietti. BAROLO RISERVA 3L, <i>Italy</i>		1700
2019 La Magia. BRUNELLO DI MONTALCINO MAGNUM 1.5L, <i>Italy</i>		600



CUISINE

CLASSICS

APPETIZERS

Chicken Soup 17

Cream Of Veal Soup 17

Vegetable Soup 10

Bean Soup 10

Add On: Sausage 8

Mixed Olives 14

Warm Marinated Olives

Add On: Feta 3

Feta Cheese 18

Feta Cheese Slices Garnished with Olive Oil & Herbs

Fried Cheese 14

Breaded Mozzarella Served with Tzatziki

Halloumi Cheese 21

Grilled Halloumi Slices with Roasted Cherry Tomatoes

Three Layer Dip 21

Layers of Kajmak, Ajvar & Mozzarella Served with Garlic Sticks

Chicken Fingers 23

Crispy Chicken Fingers Served with Fries

Sliders 26

Three Petite Burgers Filled with Cheese

Beef & Lamb | Pork & Beef | Chicken

Add On: Slider 9

Chevaps 23

Ten Beef & Lamb Or Pork & Beef Meat Rolls, Ajvar, Onions

Steak Tartare 33

Beef Tenderloin, Capers, Onion, Egg & Herbs

Cheese Platter 33

Bocconcini Cheese, Kefalotyri Cheese, Brie Cheese,

Vlahotiri Cheese, Warm Olives, Grapes & Garlic Sticks

Add On: Slices of Smoked Pork Neck

and Proscuitto Di Parma 12

Barbecue Chicken Wings 25

Grilled Chicken Wings & French Fries

Mild | Medium | Hot | Honey Garlic

Sea Smelts (Seasonal) 22

Breaded Sea Smelts, Fried Jalapeño, Tartar & Lemon

Calamari 25

Fried Calamari, Fried Jalapeño, Tartar & Lemon

Grilled Shrimp 21

Grilled Shrimp Topped in Garlic and Herb Sauce & Lemon

Coconut Shrimp 20

Fried Coconut Shrimp, Chipotle & Lemon

Mini Seafood Platter (Seasonal) 53

Grilled Shrimp, Fried Calamari, Grilled Calamari, Tartar & Lemon

Mini Meat Platter 59

Chevaps, Pork Shishkabob, Sausage, Chicken Wings, Garlic Sticks

SANDWICHES

Add On: Bacon 3 | Cheddar 3 | Mozzarella 3 | Feta 3 | Goat Cheese 3 | Sautéed Onions 2 | Egg 2 | Sautéed Wild Mushrooms 5 | Kajmak 3 | House Sauce 3

**Only applicable to Royal Burger and Grilled Chicken Sandwich*

Truffle Burger 25

Beef & Lamb Patty with Mozzarella,
Sautéed Wild Mushrooms, Arugula,
and Truffle Parm Aioli

Chevap Sandwich 16 | 25

Five Or Ten Beef & Lamb Or Pork & Beef Meat Rolls,
Served in Somun with Onion And Ajvar

Burger Deluxe 19

Beef & Lamb Or Pork & Beef Patty Filled with
Kajmak & Goat Cheese, Served in Somun
with Onion And Ajvar

Steak Sandwich 29

6oz. Sliced AAA NY Strip Served in Somun
with Caramelized Onions

Royal Burger 15 | 21

Beef & Lamb Or Pork & Beef Patty
Served in Somun

Grilled Chicken Sandwich 17 | 26

Grilled Chicken Breast Served in Somun
with Tzatziki

SALADS

Add On: Shishkabob 8 | Sausage 8 | Chicken Breast 11 | Chevap 2.5 | Chicken Chevap 2.5 | 6oz Steak 23 | Olives 4 | Grilled Shrimp 11 | Coconut Shrimp 10 | Goat Cheese 3 | Feta Cheese 3 | Fried Calamari 13 | Grilled Calamari 14

Burrata 27

Italian Burrata, Arugula, Blistered Tomatoes,
Toast, Mixed Olives & Balsamic Glaze

Add On: Proscuitto 6 | Black Truffle 9

Kale 14 | 22

Kale, Almonds, Dried Blueberries,
Parmesan, Tossed in Cherry Balsamic
Vinaigrette

Coleslaw 10 | 17

Shredded Raw Cabbage Tossed in
Olive Oil and Vinegar

Green With Feta 14 | 22

Leafy Greens, Red Onions, Feta Cheese
Tossed in Olive Oil and Lemon Juice

Caesar 14 | 22

Romaine Lettuce, Bacon, Croutons, Parmesan
Tossed in Caesar Dressing

SIGNATURES

PRIME SELECTIONS

23OZ. Tajima Australian Wagyu MB7 Ribeye 190

Ultra-Rich, Beautifully Marbled Tajima Australian Wagyu Ribeye Steak Served with Herb Butter

50OZ. Tomahawk Prime Rib Steak 190

Bone-In Long-Cut Prime Rib Steak Served with Herb Butter, Perfect for Sharing

22OZ. Bone-In Rib Eye Steak 95

USDA Prime Rib Steak Served with Salsa Verde

12OZ. NY Striploin 45

AAA Angus NY Striploin Aged Minimum Of 28 Days, Served with Salsa Verde

10OZ. Steak in Olive Oil 43

AAA Beef Tenderloin Pieces Served in Olive Oil and Balsamic Vinegar

16OZ. Bone-In Veal Chop 43

Provimi Veal Chop Served with Wild Mushroom Gravy

Lamb Chops 44

Ontario Raised Frenched Lamb Chops Served with Tzatziki

All Mains Are Served with Pairing Sauce on the Side | Side Dishes Sold Separately

MAINS

Gourmet Mini Burgers 35

Ground Beef & Lamb, Smoked Prosciutto, Onion, Garlic, Cheese & Chili Peppers, Served with Bread & Ajvar

Chicken Shishkabob Deluxe 24

Chicken Breast Rolled with Turkey Ham & Goat Cheese, Served with Tzatziki Sauce

Vienna Schnitzel 20

Breaded Pork Or Chicken Filet, Served with Tartar Sauce

Royal Cannon 21

Breaded Pork Filet Filled with Kajmak

Spicy Shrimp 35

Grilled Shrimp in a Spicy Roasted Red Pepper Sauce

Grilled Calamari (Seasonal) 27

Grilled Calamari Topped with Garlic & Herb Olive Oil

Fish & Chips 29

Battered Cod Served with Fries And Tartar Sauce

Icelandic Cod 24

Grilled Cod Filet Topped with Herb Olive Oil

Atlantic Salmon 24

Grilled Salmon Filet Topped with Herb Olive Oil

Mediterranean Sea Bream 41

Grilled Whole Fish Topped with Herb Olive Oil

Chilean Sea Bass 43

Grilled Sea Bass Filet Topped with Herb Olive Oil

SIDES

Mashed Potatoes 11

Add On: Bacon 6 | Black Truffle Paste 9

Grilled Asparagus 17

Beets 17

Brussel Sprouts 15

Wild Mushrooms 14

Sautéed Vegetables 15

Swiss Chard & Potatoes 15

Steamed Rice 8

Baked Beans 11

Fries 9

Truffle Fries 13

Garlic Fries 11

Sweet Potato Fries 12

Onion Rings 11

Poutine 14

Somun 6

PLATTERS

Meat Platter One 109

Ten Chevaps, Two Burger Patties,
One Chicken Breast, Two Shishkabobs,
One Smoked Sausage, One Royal Cannon

Meat Platter Two 249

Twenty Chevaps, Four Burger Patties,
Three Chicken Breasts, Five Shishkabobs,
Three Smoked Sausages, Two Royal Cannons

Meat Platter Three 389

Thirty Chevaps, Five Burger Patties,
Five Chicken Breasts, Ten Shishkabobs,
Five Smoked Sausages, Three Royal Cannons

Meat Platter Four 769

Fifty Chevaps, Ten Burger Patties,
Ten Chicken Breasts, Twenty Shishkabobs,
Ten Smoked Sausages, Four Royal Cannons

Seafood Platter One 169

Two Atlantic Salmon Filets, Two Icelandic Cod Filets,
Two Servings Fried Calamari, One Serving Grilled Shrimp

Seafood Platter Two 299

Four Atlantic Salmon Filets, Three Icelandic Cod Filets,
Four Servings Fried Calamari, Two Servings Grilled Shrimp

Seafood Platter Three 445

Five Atlantic Salmon Filets Five Icelandic Cod Filets,
Six Servings Fried Calamari, Four Servings Grilled Shrimp



Wi-Fi: Royal_Guest | Password: RoyalGuest710

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