

- DINNER MENU -

AVAILABLE FOR ROOM SERVICE

5PM - 9:45PM

23% Gratuity Added to All Room Service Orders

NO CASH PLEASE



Del Rey

- DEL REY -

AT VILLA ROYALE
PALM SPRINGS, CA

TAPAS

v = happy to make vegan
gf = happy to make gluten free

- Pan** **10**
spanish focaccia, tomato, onion, herbs, arbequina olive oil (v)
- Patatas Bravas** **10**
brava sauce, del rey aioli, pimentón, parsley (gf)
- Hummus** **12**
roasted garlic, paprika, pickled onion, olive oil, flatbread (v)
- Croquetas de Pollo** **13**
chicken, leaks, herbs & chives, béchamel, saffron aioli
- Zanahorias** **14**
roasted carrots, harissa spice, walnuts (v, gf)
- Grilled Oyster Mushrooms** **14**
canyon creek mushrooms, dried chile-avocado sauce, pickled onion (v, gf)
- Albondigas** **15**
beef & pork meatballs, agridulce glaze, brava sauce, señorío vaca añejo
- Brócoli** **15**
charred broccolini, walnut romesco, 6 month aged manchego, px sherry (v)
add jamón ... **8**
- Ensalada de Temporada** **18**
girl n dug greens, roasted fig, cranberry, cabrales, red onion, pine nut,
moscatel vinaigrette (v, gf)
- Mejillones** **18**
spanish mussels, chorizo bilbao, tomato-saffron broth, lemon, sourdough
- Empanada Del Rey** **18**
short rib, olive, currant, garlic, tomato, mojo verde

Ensalada Del Rey	20
little gem, olive, red onion, bouquerones, crouton, feta, hard boiled egg, tomato, red wine vinaigrette (v, gf)	
Grilled California Artichokes	21
del rey aioli, mojo verde, lemon (v, gf)	
Shrimp Cocktail	28
mexican blue diamond colossal shrimp, cocktail sauce, lemon (gf)	
Gambas Al Ajillo	30
roasted garlic, dried chile, olive oil, parsley, pimentón, lemon (gf)	
Charcutería	36
angels black truffle salami, nduja, jamón serrano 17mo, mahon, señorío vaca añejo, mantequilla de murcia olives, marcona almond, fig jam	

CONSERVAS

Tinned Fish Served with Grilled Sourdough, Parsley Virgin Olive Oil, Butter, Red Onion Ribbons, Capers, Lemon, Pepinillos, Maldon Sea Salt

 Minerva - spicy tuna paté	22
 Sardinha - sardine in red pepper	22
 José Gourmet - cod in olive oil & garlic	25
 Fishwife - rainbow trout jerky gems	25
 Matiz - wild spanish pulpo	25
 José Gourmet - spiced calamari in ragout sauce	25
 Siesta Co - mackerel in olive oil	25

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PLATOS FUERTES

Pollo Rostit **38**

mary's free range half chicken, casador vegetables, potato puree,
jus natural (gf)

Bistec A Las Brasas **42**

8 oz flat iron steak, smashed fingerlings, marinated & grilled heirloom
tomato, mojo verde (gf)

Salmon Al Papillote **45**

fried eggplant, tomato, capers, couscous, lemon, garlic, olive oil

POSTRES

Homemade Lemon Tart **14**

tart shell, lemon curd, raspberry

Torta Basque **14**

spanish cheesecake, caramelized crust, mint, orange, dulce de leche

Chef Alex's Bizcocho de Chocolate **14**

joconde, buttercream glaze, fresh whipped cream, coffee anglais

CÓCTELES

- Delirio** 18
land of muses gin, tximista vermut rojo, pimenton, raspberry, lime
- Oro Verde** 18
st. george chile vodka, oaxacan gin, manzanilla sherry, celery, lime
- False Alarm** 18
la luna cupreata mezcal, pineapple, pepper, lime cordial
- El Último** 18
strawberry tequila, absinthe, orgeat, lime, mint
- Mucho Mucho** 18
la luna cupreata mezcal, la pivón vermouth blanco,
carrot, lemon, saffron syrup, egg white
- El León** 30
monkey 47 gin or kashtra elion vodka, timista vermut blanco, fino sherry,
olive oil, orange bitters, blue cheese stuffed olives & chorizo
- Royale Old Fashioned** 30
jamón ibérico fat washed knob creek, oloroso sherry,
black walnut bitters, demerara, served with manchego

TÓNICAS 16

Biscayne

ford's gin, oloroso sherry,
blood orange, saffron, tonic

Bajo La Luna

sipsmith gin, honey,
hibiscus, tonic

Spanish Gin & Tonic

st. george terroir gin,
sage, lemon, tonic

Vermut y Tónica

nocturnal pursuits vermouth,
citrus oils, tonic

SANGRÍA 16/G 59/Pitcher

handcrafted and seasonal. spanish red wine, cointreau,
spanish brandy, cardamom, grapefruit, lemon.
pitcher served with marcona almonds.

VINO

Espumoso

Conquilla, Cava	10/G 45/B
Domaine Rolet Père et Fils, Brut Rosé	15/G 60/B
Collet, Champagne	20/G 86/B
Medici Ermete Reggiano, Solo Lambrusco	65/B
Brut Millésimé, Champagne 2012	250/B

Rojo

Rosario Vera, Rioja/Tempranillo	12/G 50/B
Mustiguillo Mestizaje, Bobal.....	14/G 58/B
La Atalaya Del Camino, Grenache	15/G 62/B
No Fine Print, Cabernet Sauvignon	16/G 66/B
Can Sumoi, Blend	16/G 66/B
Stolpman GDG, Gamay Noir	16/G 66/B
Arcanum, Il Fauno Super Tuscan	112/B

Blanco

Weingut Frank, Grüner Veltliner	14/G 58/B
Katxina, Txakolina	16/G 66/B
Fefinane, Albariño	19/G 80/B
Domaine du Chardonnay, Chablis	19/G 80/B
Maggy Hawk, Chardonnay	129/B

Rosado

Azul Y Garanza, Rosé	12/G 50/B
Lieu Dit, Rosé	15/G 62/B
La Bargemone, Rosé	112/B

CERVEZA

Draft

Scrimshaw Pilsner	9
Ballast Point Sculpin IPA	9
Estrella Galicia	9

Can/Bottle

Anderson Valley Gose Rose	10
Stiegl Radler	10
The Bruery Belgian Hopped Ale ...	10
Barrika Basque Country Cider	11