

- LUNCH & DRINKS MENU -

Available for Room Service

11AM - 4PM

23% Gratuity Added to All Room Service Orders

**We add a 2% Kitchen Appreciation Fee of which
100% goes to kitchen employees.**

NO CASH PLEASE



VILLA ROYALE

PALM SPRINGS, CA



COCKTAILS

BAJO LA LUNA 19

Sipsmith Gin, Honey Hibiscus Syrup, Tonic

GREEK HIGHBALL 19

Kástra Elión Vodka, Pineapple, Sage, Soda Water

THE PARTY GOES ON 19

Real Del Valle Blanco, La Luna Mezcal, Licor De Elote, Watermelon, Lime, Mint

FLORIN.....19

Roku Gin, Basil Eau De Vie, Strawberry, Lime, Soda

PERSON OF INTEREST.....19

Makers Mark 46, Select Apertivo, Lemon Cordial, Orange Bitters

BLOODY MARIA.....19

Real Del Valle Blanco, House Bloody Mix, Blue Cheese Olive,
Chorizo, Celery, Lime

VILLA ROYALE SANGRÍA..... 18/glass 74/pitcher

Grenache, Alma Finca, Spanish Brandy, Grapefruit, Cardamom, Lemon.

Pitcher Served with Marcona Almonds.

SLUSHY 19

Rotating Flavor



LUNCH

GUACAMOLE & CHIPS 15

Tomato, Onion, Lime, House Chips (v, gf)

HUMMUS 18

Roasted Garlic, Paprika, Crudités, Olive Oil, Flatbread (v)

ENSALADA DE TEMPORADA 22

Baby Kale, Gala Apple, Dried Cranberry, Bacon, Candied Walnut, Feta,
Fig Vinaigrette (v, gf) **Add Chicken +10 | Add Shrimp +14**

VEGGIE BUCKET 22

Tzatziki, Ranch, Za'atar Spice Mix (v, gf)

GRILLED JAMÓN Y QUESO 24

Mahón, Jamón Serrano, Roasted Peppers, Del Rey Aioli,
Brava Sauce, Potato Chips

ENSALADA DEL REY 26

Little Gem, Olives, Red Onion, Bouquerones, Crouton, Feta, Hard Boiled Egg,
Tomato, Red Wine Vinaigrette (v, gf)

GRILLED CALIFORNIA ARTICHOKEs 25

Del Rey Aioli, Mojo Verde, Lemon (v, gf)

CLUB SANDWICH 26

Roasted Turkey, Bacon, Heirloom Tomato, Bibb Lettuce,
Del Rey Aioli, Potato Chips

COBB SALAD 26

Grilled Chicken, Cabrales, Bacon, Egg, Tomato, Pickled Onion,
Avocado, Ranch (gf)

ROYALE BURGER & FRIES 30

6 oz Patty, Mahón, Roasted Peppers, Crispy Onion, Heirloom Tomato, Lettuce, Del Rey Aioli (v) **Sub Impossible +4 | Sub Grilled Chicken +2**

CHARCUTERÍA 42

Angels Black Truffle Salami, Nduja, Jamón Serrano, Mahón, Vaca Añeja, Olives, Marcona Almonds, Fig Jam

Paradise Sundae.....17

Mcconell’s Vanilla Ice Cream, Chocolate Sauce, Strawberries, Pistachios, Whipped Cream (gf)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Food prepared in a kitchen that uses nuts.



N/A DRINKS

- Sparkling Water 8**
- Sur Coffee Cold Brew 8**
- Coconut Water 8**

MOCKTAILS

SIESTA16

Ritual Apertif, Strawberry, Lemon, Soda

FOOL’S GOLD16

Ritual Zero Proof Tequila, Pineapple, Sage, Lime, Salt

FLAMENCO16

Lyre’s Pink London Spirit, Raspberry, Lime, Soda

WINE

WHITE

Roca Altxerri - Txakoli	17/G	70/B
Weingut Frank - Grüner Veltliner	18/G	72/B
La Trugaa Rías Baixas, Albariño	19/G	76/B
Jean Pierre Grossot, Chablis	20/G	80/B

ROSE

Balea Txakoli, Rosé	17/G	68/B
Lieu Dit, Rosé	19/G	76/B

RED

Rosario Vera, Rioja / Tempranillo	17/G	68/B
La Atalaya Del Camino, Grenache	18/G	72/B
Beaujolais-Villages - Gamay	19/G	76/B
Silver Ghost - Cabernet Sauvignon	19/G	76/B

SPARKLING

Conquilla - Cava	17/G	68/B
Conca del Riu Anoia Brut Rosé	20/G	80/B
Collet - Champagne	24/G	98/B

BEER

High Noon Seltzer	7
Modelo Especial	8
North Coast Tart Cherry	10
Stiegl Radler	10
The Bruery or Xata Ale	10
Ballast Point Sculpin IPA	10
Estrella Galicia	10
Barrika Basque Country Cider	11
Scrimshaw Pilsner	11

