

**- DINNER MENU -**

**Available for Room Service:**

**5PM - 9:45PM**

**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**



**Del Rey**

**DEL REY**

**AT VILLA ROYALE - PALM SPRINGS, CA**

**Chef - Jose Ibarra-Sandoval**

**Restaurant Manager - Cesar Gonzalez**

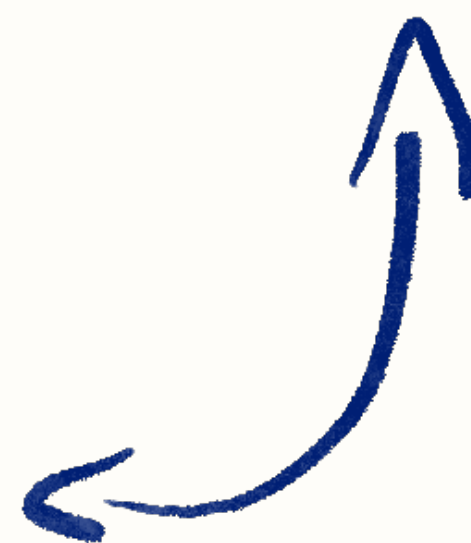
**Menu Illustrations - Josh Arseneau**



## CONSERVAS

**Tinned Fish Served with Grilled Sourdough,  
Parsley Butter, Red Onion Ribbons, Capers, Lemon,  
Pepinillos, Maldon Sea Salt, Hard Candy**

<b>José Gourmet - Spicy Tuna Paté .....</b>	<b>27</b>
<b>Ati Manel - Sardines in Spiced Olive Oil .....</b>	<b>27</b>
<b>Ati Manel - Smoked Salmon Paté .....</b>	<b>27</b>
<b>José Gourmet - Cod in Olive Oil &amp; Garlic .....</b>	<b>30</b>
<b>Siesta Co - Mussels in Organic Pickled Oil .....</b>	<b>30</b>
<b>Matiz - Wild Spanish Pulpo .....</b>	<b>30</b>
<b>José Gourmet - Spiced Calamari in Ragout Sauce .....</b>	<b>30</b>
<b>Siesta Co. - Tuna Belly in Yuzu Kosho .....</b>	<b>30</b>



# TAPAS

<b>PAN</b> .....	<b>12</b>
Spanish Focaccia, Tomato, Onion, Herbs, Arbequina Olive Oil (v)	
<b>BOMBAS</b> .....	<b>16</b>
Potato, Manchego, Calabrian Aioli Add Crispy Jamón ... <b>7</b>	
<b>HUMMUS</b> .....	<b>18</b>
Roasted Garlic, Paprika, Crudités, Olive Oil, Flatbread (v)	
<b>PATATAS BRAVAS</b> .....	<b>18</b>
Brava Sauce, Del Rey Aioli, Pimentón, Parsley (v, gf) Add Crispy Jamón ... <b>7</b>	
<b>CROQUETAS DE POLLO</b> .....	<b>18</b>
Chicken, Leeks, Herbs & Chives, Béchamel, Saffron Aioli	
<b>ENSALADA DE TEMPORADA</b> .....	<b>22</b>
Baby Kale, Gala Apple, Dried Cranberry, Bacon, Candied Walnut, Feta, Fig Vinaigrette (v, gf) Add Chicken ... <b>10</b>   Add Shrimp ... <b>14</b>	
<b>BRÓCOLI</b> .....	<b>22</b>
Charred Broccolini, Walnut Romesco, 6 Month Aged Manchego, Px Sherry (v) Add Jamón ... <b>7</b>	
<b>ALBONDIGAS</b> .....	<b>23</b>
Beef & Pork Meatballs, Agridulce Glaze, Preserved Lemon Ricotta, Manchego	
<b>CHAMPIÑONES</b> .....	<b>25</b>
Canyon Creek Lion's Mane Mushroom, Dried Chile-Avocado Sauce, Pickled Onion (v, gf)	
<b>GRILLED CALIFORNIA ARTICHOKEs</b> .....	<b>25</b>
Del Rey Aioli, Mojo Verde, Lemon (v, gf)	
<b>MEJILLONES</b> .....	<b>26</b>
Spanish Mussels, Chorizo Bilbao, Tomato-Saffron Broth, Lemon, Sourdough	
<b>ENSALADA DEL REY</b> .....	<b>26</b>
Romaine & Radicchio, Olive, Red Onion, Bouquerones, Crouton, Feta, Hard Boiled Egg, Tomato, Red Wine Vinaigrette (v, gf)	
<b>EMPANADAS DEL REY</b> .....	<b>28</b>
Short Rib, Olive, Currant, Garlic, Tomato, Mojo Verde	

<b>GAMBAS AL AJILLO</b> .....	<b>36</b>
Grilled Shrimp, Roasted Garlic, Dried Chile, Pimentón, Lemon, Sourdough (gf)	
<b>POLLO</b> .....	<b>39</b>
Two Mediterranean Chicken Skewers, Blistered Padron Peppers & Tomato (gf)	
<b>VACA</b> .....	<b>42</b>
Two Steak Skewers, Potatoes, Cherry Tomatoes, Chimichurri, Crispy Onions (gf)	
<b>CHARCUTERÍA</b> .....	<b>42</b>
Angels Black Truffle Salami, Nduja, Jamón Serrano 17mo, Mahón, Señorío Vaca Añejo, Mantequilla De Murcia Olives, Marcona Almonds, Fig Jam	



## POSTRES

<b>TORTA BASQUE</b> .....	<b>17</b>
Spanish Cheesecake, Caramelized Crust, Mint, Orange, Dulce De Leche (gf)	
<b>BREAD PUDDING</b> .....	<b>17</b>
Brioche, Rum Raisins, Praline Sauce, House Whipped Cream	
<b>CHURROS A LA MODE</b> .....	<b>17</b>
Vanilla Ice Cream, Dulce De Leche, Chocolate De Español	
<b>PARADISE SUNDAE</b> .....	<b>17</b>
Mcconell's Vanilla Ice Cream, Wafer Cookie, Chocolate Ganache, Strawberries, Pistachios, House Whipped Cream (gf)	



## VINO DE POSTRE



### SHERRY

Manzanilla Pasada En Rama, 'Pastora	14/G
Pedro Ximénez, 'La Cilla'	17/G
Palo Cortado 'Obispo Gascon'	21/G
Cream Tradicion Vos 20 Years	27/G

### VERMUT

Barbadillo Ataman	14/G
Tximsita Vermouth Blanco	15/G
Tximsita Vermouth Rojo	15/G
Nocturnal Pursuits	15/G

## CÓCTELES

**ORO VERDE** ..... 20

St George Chile Vodka, Oaxacan Gin, Manzanilla Sherry, Celery, Lime

**FALSE ALARM** ..... 20

Siete Misterios Doba-Yej Mezcal, Pineapple, Pepper, Lime Cordial

**EL ÚLTIMO** ..... 20

El Tesoro Blanco, Absinthe, Strawberry, Pepita Orgeat, Lime, Mint

**DELIRIO** ..... 20

Land Of Muses Gin, Tximista Vermut Rojo, Pimentón, Raspberry, Lime

**MUCHO MUCHO** ..... 20

La Luna Cupreata Mezcal, La Pivón Vermouth Blanco, Carrot, Lemon, Saffron Syrup, Egg White



**HOUSE SPECIALS ..... 30**

**EL LEÓN**

Monkey 47 Gin Or Kástra Elión Vodka, Tximista Vermut Blanco, Fino Sherry, Olive Oil, Orange Bitters, Blue Cheese Stuffed Olives & Chorizo

**ROYALE OLD FASHIONED**

Jamón Ibérico Fat Washed Knob Creek, Oloroso Sherry, Black Walnut Bitters, Demerara, Served With Manchego

**MOCKTAILS**

**SIESTA ..... 16**

Ritual Apertif, Strawberry, Lemon, Soda

**FOOL'S GOLD ..... 16**

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

**FLAMENCO ..... 16**

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



**TÓNICAS**

**BISCAYNE ..... 19**

Ford's Gin, Oloroso Sherry, Blood Orange, Saffron, Tonic

**BAJO LA LUNA ..... 19**

Sipsmith Gin, Honey, Hibiscus, Tonic

**SPANISH GIN & TONIC ..... 19**

St. George Terroir Gin, Sage, Lemon, Tonic

**LA CURA ..... 19**

Suncliff Gin, Suze Apertif, Cucumber, Tonic

**VILLA ROYALE SANGRÍA ..... 18/G 74/Pitcher**

Handcrafted & Seasonal. Spanish Red Wine, Alma Finca, Spanish Brandy, Cardamom, Grapefruit, Lemon. Pitcher Served With Marcona Almonds



## VINO

### ESPUMOSO

Conquilla, Cava .....	17/G 68/B
Conca del Riu Anoia Brut Rosé.....	20/G 80/B
Collet, Champagne .....	24/G 98/B
Brut Millesime, Champagne 2012 .....	250/B

### ROJO

Rosario Vera, Rioja/Tempranillo .....	17/G 68/B
Mustiguillo Mestizaje, Bobal .....	18/G 72/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
Arcanum, Il Fauno Super Tuscan .....	20/G 80/B
Marques & Domaines, Reserva Rioja .....	105/B

### BLANCO

Katxina, Txakolina .....	17/G 68/B
Weingut Frank, Grüner Veltliner .....	18/G 72/B
La Trucha Rías Baixas, Albariño .....	19/G 76/B
Domaine du Chardonnay, Chablis .....	20/G 80/B
Pazo de Barrantes, Albarino, 2020 .....	129/B

### ROSADO

Balea Txakoli, Rosé .....	17/G 68/B
Lieu Dit, Rosé .....	19/G 76/B
La Bargemone, Rosé .....	112/B





## CERVEZA

### CAN/BOTTLE

<b>Modelo Especial</b> .....	<b>8</b>
<b>North Coast Tart Cherry</b> .....	<b>10</b>
<b>Stiegl Radler</b> .....	<b>10</b>
<b>The Bruery Desert Flora</b> .....	<b>10</b>
<b>Ballast Point Sculpin IPA</b> .....	<b>10</b>
<b>Estrella Galicia</b> .....	<b>10</b>
<b>Barrika Basque Country Cider</b> .....	<b>11</b>
<b>Scrimshaw Pilsner</b> .....	<b>11</b>

