

**- 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**

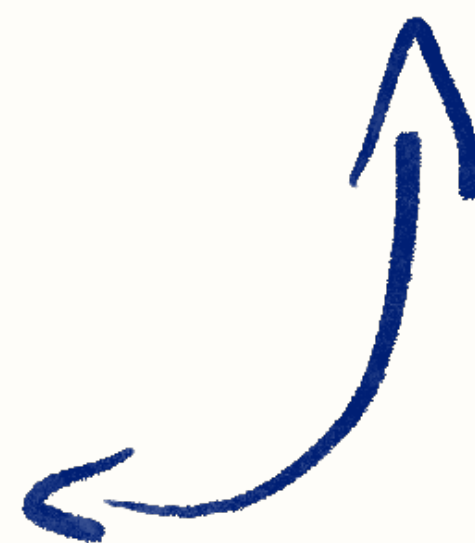
**Menu Illustrations - Josh Arseneau**



## 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>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>José Gourmet - Spiced Calamari in Ragout Sauce .....</b>	<b>30</b>
<b>Siesta Co. - Tuna Belly in Yuzu Kosho .....</b>	<b>30</b>
<b>Ati Manel - Pulpo in Garlic Sauce .....</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 CANGREJO</b> .....	<b>21</b>
Dungeness Crab, Béchamel, Saffron Aioli	
<b>ENSALADA DE TEMPORADA</b> .....	<b>25</b>
Jamón, Blood Orange, Queso De Vaca, Pistachios, Arugula, Pimentón Vinaigrette (gf) Add Chicken ... <b>10</b>   Add Shrimp ... <b>14</b>	
<b>BRÓCOLI</b> .....	<b>22</b>
Charred Broccolini, Walnut Romesco, Fresno Chili, 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>45</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, Dulce De Leche, Berries	
<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

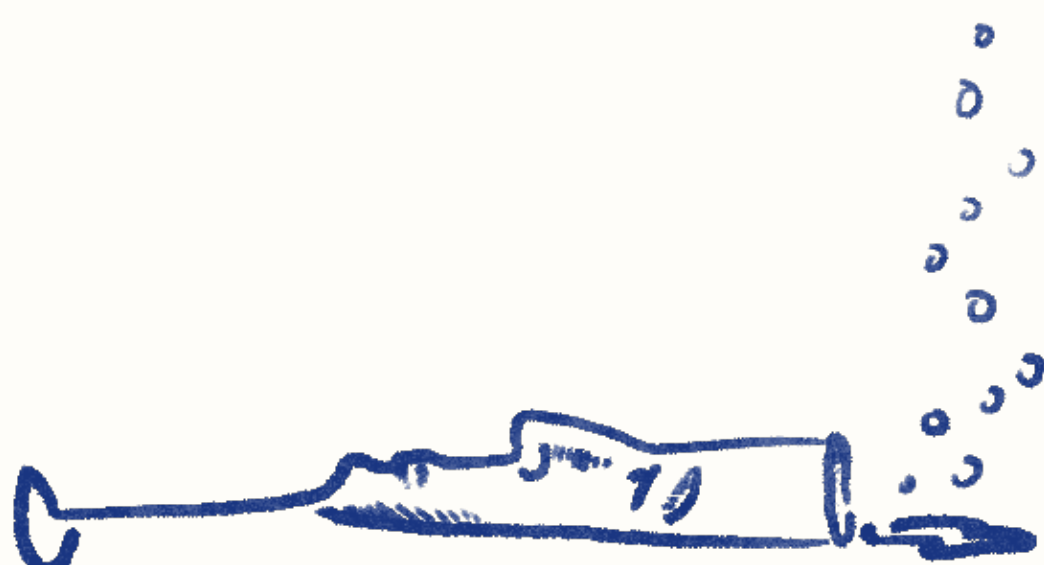
Manzanilla Pasada En Rama, 'Pastora' .....	14/G
Pedro Ximénez, 'La Cilla' .....	17/G
Palo Cortado 'Obispo Gascon' .....	21/G
Cream Tradicion Vos 20 Years .....	27/G

### VERMUT

Barbadillo Ataman .....	14/G
Tximsita Vermouth Blanco .....	15/G
Tximsita Vermouth Rojo .....	15/G
Eldest Daughter Dry Vermouth .....	18/G

## CÓCTELES

<b>ORO VERDE</b> .....	<b>20</b>
St George Chile Vodka, Oaxacan Gin, Manzanilla Sherry, Celery, Lime	
<b>FALSE ALARM</b> .....	<b>20</b>
Siete Misterios Doba-Yej Mezcal, Pineapple, Pepper, Lime Cordial	
<b>EL ÚLTIMO</b> .....	<b>20</b>
El Tesoro Blanco Tequila, Absinthe, Strawberry, Pepita Orgeat, Lime, Mint	
<b>DELIRIO</b> .....	<b>20</b>
Land Of Muses Gin, Tximista Vermut Rojo, Pimentón, Raspberry, Lime	
<b>MUCHO MUCHO</b> .....	<b>20</b>
La Luna Cupreata Mezcal, La Pivón Vermouth Blanco, Carrot, Lemon, Saffron Syrup, Egg White	



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

**EL LEÓN**

Gin Mare 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 ..... 19/G 74/Pitcher**

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



## VINO

### ESPUMOSO

Conquilla, Cava .....	18/G 72/B
Conca del Riu Anoia Brut Rosé.....	20/G 80/B
Coquillette Brut Cuvée Inflorescence, Champagne .....	25/G 100/B
Brut Millesime, Champagne 2012 .....	250/B

### ROJO

Rosario Vera, Rioja/Tempranillo .....	18/G 72/B
Mustiguillo Mestizaje, Bobal .....	19/G 76/B
La Atalaya Del Camino, Grenache .....	19/G 76/B
Beaujolais-Villages - Gamay .....	19/G 76/B
Dandelion Vineyards, 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 .....	19/G 76/B
La Trucha Rías Baixas, Albariño .....	20/G 80/B
Domaine Garnier et Fils, Chablis .....	21/G 84/B
Pazo de Barrantes, Albarino, 2020 .....	129/B

### ROSADO

Balea Txakoli, Rosé .....	18/G 72/B
Lieu Dit, Rosé .....	19/G 76/B
La Bargemone, Rosé .....	112/B





## CERVEZA

### CAN/BOTTLE

Modelo Especial .....	8
North Coast Tart Cherry .....	10
Stiegl Radler .....	10
Estrella Galicia 1906 Black Coupage Cerveza .....	10
Ballast Point Sculpin IPA .....	10
Estrella Galicia .....	10
Barrika Basque Country Cider .....	11
Las Palmas Pilsner .....	11

