

- 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
- EL TIGRE BLANCO**19
Copalli White & Dark Rum Blend, Amaro Angeleno, Coconut Syrup, Lime, Tiki Bitters
- BLOODY MARIA**.....19
Real Del Valle Blanco, House Bloody Mix, Blue Cheese Olive,
Chorizo, Celery, Lime
- VILLA ROYALE SANGRÍA**..... 19/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)

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 DE TEMPORADA 25

Jamón, Blood Orange, Queso De Vaca, Pistachios, Arugula, Pimentón Vinaigrette
(gf) Add Chicken +10 | Add Shrimp +14

ENSALADA DEL REY 26

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

GRILLED CALIFORNIA ARTICHOKE 25

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

CLUB SANDWICH 28

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 45

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

ROSE

Balea Txakoli, Rosé	18/G	72/B
Lieu Dit, Rosé	19/G	76/B

RED

Rosario Vera, Rioja / Tempranillo	18/G	72/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

SPARKLING

Conquilla - Cava	18/G	72/B
Conca del Riu Anoia Brut Rosé	20/G	80/B
Coquillettte Brut Cuvée Inflorescence, Champagne	25/G	100/B

BEER

High Noon Seltzer	7
Modelo Especial	8
North Coast Tart Cherry	10
Stiegl Radler	10
Ballast Point Sculpin IPA	10
Estrella Galicia	10
Barrika Basque Country Cider	11
Las Palmas Pilsner	11
Estrella Galicia 1906 Black Coupage	10

