

- 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

José Gourmet – Spicy Tuna Paté 27

Ati Manel – Sardines in Spiced Olive Oil 27

José Gourmet – Cod in Olive Oil & Garlic 30

Siesta Co – Mussels in Organic Pickled Oil 30

José Gourmet – Spiced Calamari in Ragout Sauce 30

Siesta Co. – Tuna Belly in Yuzu Koshō 30

Ati Manel – Pulpo in Garlic Sauce30



TAPAS

PAN	12
Spanish Focaccia, Tomato, Onion, Herbs, Arbequina Olive Oil (v)	
GAZPACHO BLANCO	15
Almonds, Garlic, Cucumber, Grapes, Arbequina (v)	
BOMBAS	16
Potato, Manchego, Calabrian Aioli	
Add Crispy Jamón ... 7	
HUMMUS	18
Roasted Garlic, Paprika, Crudités, Olive Oil, Flatbread (v)	
PATATAS BRAVAS	16
Brava Sauce, Del Rey Aioli, Pimentón, Parsley (v, gf)	
Add Crispy Jamón ... 7	
CROQUETAS DE CANGREJO	21
Dungeness Crab, Béchamel, Saffron Aioli	
ENSALADA DE TEMPORADA	23
Jamón, Summer Berries, Queso De Vaca, Marcona Almonds, Arugula, Pimentón Vinaigrette (gf)	
Add Chicken ... 10 Add Shrimp ... 14	
BRÓCOLI	22
Charred Broccolini, Walnut Romesco, Fresno Chili, 6 Month Aged Manchego, Px Sherry (v)	
Add Jamón ... 7	
EMPANADAS DEL REY	22
Oyster Mushroom, Manchego, Spinach, Mojo Verde, Garlic Aioli	
ALBONDIGAS	23
Beef & Pork Meatballs, Agridulce Glaze, Preserved Lemon Ricotta, Manchego	
GRILLED CALIFORNIA ARTICHOKEs	25
Del Rey Aioli, Mojo Verde, Lemon (v, gf)	

GAMBAS AL AJILLO 36
Grilled Shrimp, Roasted Garlic, Dried Chile, Pimentón, Lemon, Sourdough (gf)

POLLO 39
Two Mediterranean Chicken Skewers, Blistered Padron Peppers & Tomato (gf)

VACA 42
Two Steak Skewers, Potatoes, Cherry Tomatoes, Chimichurri, Crispy Onions (gf)



POSTRES

TARTA BASQUE 17
Spanish Cheesecake, Caramelized Crust, Dulce De Leche, Berries

CHURROS A LA MODE 17
Vanilla Ice Cream, Dulce De Leche, Chocolate De Español

PARADISE SUNDAE 17
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

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 Tequila, 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

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

Suncliffe Gin, Suze Apertif, Cucumber, Tonic

VILLA ROYALE SANGRÍA 19/G 74/Pitcher

RED

Housemade & Seasonally Inspired. Spanish Red Wine, Alma Finca, Spanish Brandy, Cardamom, Grapefruit, Lemon. Pitcher Served With Marcona Almonds

WHITE

Housemade & Seasonally Inspired. White Wine, Cava, Spanish Style Rum, Licor 43, Strawberry, Clarified Citrus



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

DRAFT

Chankla Mexican Lager	8
Estrella Galicia	10

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

