

- 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

AT VILLA ROYALE - PALM SPRINGS, CA

Chef - Jose Ibarra-Sandoval

Restaurant Manager - Cesar Gonzalez Menu

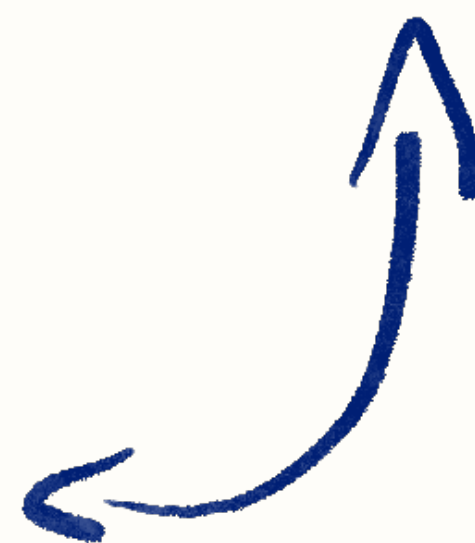
Illustrations - Josh Arseneau



CONSERVAS

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

José Gourmet - Spicy Tuna Paté	29
Ati Manel - Sardines in Spiced Olive Oil	29
José Gourmet - Cod in Olive Oil & Garlic	32
Siesta Co - Mussels in Organic Pickled Oil	32
José Gourmet - Spiced Calamari in Ragout Sauce	32
Siesta Co - Tuna Belly in Yuzu Kosho	32
Ati Manel - Pulpo in Garlic Sauce	32



TAPAS

PAN	12
Spanish Focaccia, Tomato, Onion, Herbs, Arbequina Olive Oil (v)	
BOMBAS	16
Potato, Manchego, Calabrian Aioli Add Crispy Jamón ... 7	
HUMMUS	18
Roasted Garlic, Paprika, Crudités, Olive Oil, Flatbread (v)	
PATATAS BRAVAS	18
Brava Sauce, Del Rey Aioli, Pimentón, Parsley (v, gf) Add Crispy Jamón ... 7	
GAZPACHO VERDE	18
Honeydew, Tomatillo, Cucumber, Crispy Jalapeño Pieces, Hard Boiled Egg, Chili Oil (v)	
BRÓCOLI	22
Charred Broccolini, Walnut Romesco, 6 Month Aged Manchego, Px Sherry (v) Add Jamón ... 7	
ALBONDIGAS	23
Beef & Pork Meatballs, Agridulce Glaze, Preserved Lemon Ricotta, Manchego	
CROQUETAS DE LANGOSTA	25
Maine Lobster, Leeks, Béchamel, Saffron Aioli	
ENSALADA DE TEMPORADA	25
Jamón, Blood Orange, Queso De Vaca, Pistachios, Arugula, Pimentón Vinaigrette (gf)Add Chicken ... 10 Add Shrimp ... 14	
GRILLED CALIFORNIA ARTICHOKEs	25
Del Rey Aioli, Mojo Verde, Lemon (v, gf)	
EMPANADAS DE SETAS	25
Oyster Mushrooms, Truffle Oil, Caramelized Onions, Manchego, Sherry, Saffron Aioli	
ENSALADA DEL REY	26
Romaine & Radicchio, Olive, Red Onion, Bouquerones, Crouton, Feta, Hard Boiled Egg, Tomato, Red Wine Vinaigrette (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

TORTA DE QUESO 17

Basque Cheesecake, Arbequina Olive Oil

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

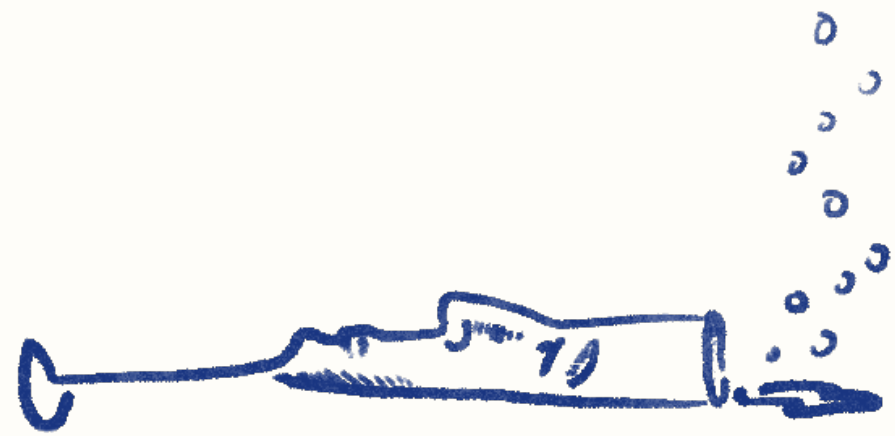
SHERRY

Manzanilla Pasada En Rama, 'Pastora	12/G
Pedro Ximénez, 'La Cilla'	13/G
Palo Cortado 'Obispo Gascon'	19/G
Cream Tradicion Vos 20 Years	25/G

VERMUT

Barbadillo Ataman	10/G
Tximsita Vermouth Blanco	12/G
Tximsita Vermouth Rojo	12/G
Nocturnal Pursuits	12/G

CÓCTELES



ORO VERDE	21
St George Chile Vodka, Oaxacan Gin, Manzanilla Sherry, Celery, Lime	
FALSE ALARM	21
Los Siete Misterios Mezcal, Pineapple, Pepper, Lime Cordial	
EL ÚLTIMO	21
El Tesoro Blanco, Strawberry, Orgeat, Lime, Mint	
DELIRIO	21
Land Of Muses Gin, Tximista Vermut Rojo, Pimentón, Raspberry, Lim	
MUCHO MUCHO	21
La Luna Cupreata Mezcal, La Pivón Vermouth Blanco, Carrot, Lemon, Saffron Syrup, Egg White	

HOUSE SPECIALS 30

EL LEÓN

Arbequina Olive Oil washed Gin Mare, Tximista Vermut Blanco, Fino Sherry, 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



TÓNICAS

- BISCAYNE** 20
Ford's Gin, Oloroso Sherry, Blood Orange, Saffron, Tonic
- BAJO LA LUNA** 20
Sipsmith Gin, Honey, Hibiscus, Tonic
- SPANISH GIN & TONIC** 20
St. George Terroir Gin, Sage, Lemon, Tonic
- LA CURA** 20
Suncliff Gin, Suze Apertif, Cucumber, Tonic

WORLD FAMOUS SANGRÍA 20/G 74/Pitcher

ROJO

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

BLANCO

Handcrafted & Seasonal. Albariño, Sparkling Cava, Date Amaro, Spanish Style Rum, Clarified Apple, Citrus. Pitcher Served With Marcona Almonds.

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



VINO

ESPUMOSO

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
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
No Fine Print, Cabernet Sauvignon	19/G 76/B
Arcanum, Il Fauno Super Tusca	20/G 80/B
Marques & Domaines, Reserva Rioja	112/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

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

