- 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

Bar Manager - Carlos Miranda

CONSERVAS

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

José Gourmet - Spicy Tuna Paté 30

Ati Manel - Sardines in Spiced Olive Oil 30

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

(v) happy to make vegan (gf) happy to make gluten free

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

CROQUETAS DE CANGREJO 22

Dungeness Crab, Béchamel, Saffron Aioli

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

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)

CHAMPIÑÓNES 25

Canyon Creek Lion's Mane Mushroom, Dried Chile-Avo Sauce, Pickled Onion (v, gf)

MEJILLONES 26

Spanish Mussels, Chorizo Bilbao, Tomato-Saffron Broth, Lemon, Sourdough

ENSALADA DEL REY 26

Romaine & Radicchio, Olive, Red Onion, Bouquerones, Crouton, Feta,

Hard Boiled Egg, Tomato, Red Wine Vinaigrette (v, gf)

EMPANADAS DEL REY 28

Short Rib, Olive, Currant, Garlic, Tomato, Mojo Verde

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

BREAD PUDDING **17**

Brioche, Rum Raisins, Praline Sauce, House Whipped Cream

TARTA DE QUESO **17**

Basque Cheesecake, Arbequina Olive Oil

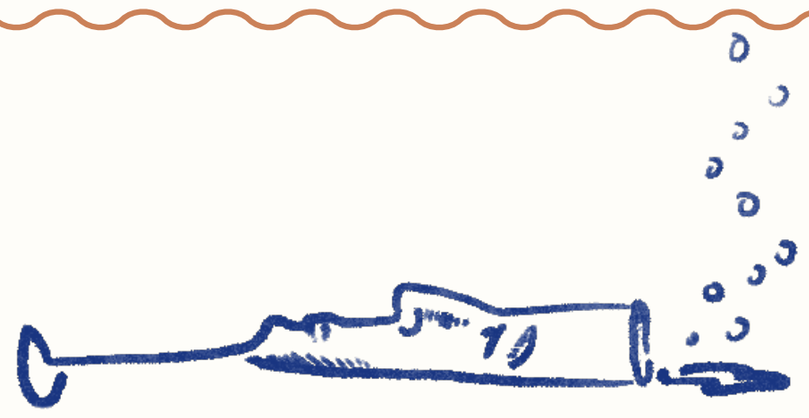
CHURROS A LA MODE **17**

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

FALSE ALARM **21**

Los Siete Misterios Mezcal, Pineapple, Pepper, Lime Cordial

EL ÚLTIMO **21**

El Tesoro Blanco, Stawberry, 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

GOLDEN VEIL **21**

Haku Vodka, Licor 43, Banana Liqueur, Lemon, Milk Wash

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, Fino 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**

Suncliffe Gin, Suze Apertif, Cucumber, Tonic

WORLD FAMOUS SANGRÍA 20/G 74/Pitcher

ROJO

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

BLANCO

Housemade & Seasonally Inspired. Rosé, Sparkling Cava, Spanish Style Rum, Aloe Liqueur, Strawberry, Clarified Citrus

MOCKTAILS

SIESTA **16**

Lyre's Rosso Aperitif, Strawberry, Lemon, Soda

FOOL'S GOLD **16**

Lyre's Zero Proof Blanco 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

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-Villlages - 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

Baskoli, Txakolina 18/G 72/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

Fan D. Oro, Chardonnay..... 21/G 84/B

Pazo Torre Penelas Granito Albariño 2023 ..... 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

Estrella Galicia 0.0 N/A 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