

- LUNCH & DRINKS MENU -

AVAILABLE FOR ROOM SERVICE

11AM - 5PM

23% Gratuity Added to All Room Service Orders

NO CASH PLEASE



- VILLA ROYALE -

**1620 SOUTH INDIAN TRAIL
PALM SPRINGS, CA 92264**

- LUNCH -

BOMBAS

Manchego, Potato, Calabrian Chili Aioli...9

CHIPS & GUACAMOLE...10

GAZPACHO

Tomato, Cucumber, Padron Pepper...10

PATATAS BRAVAS

Fingerling Potatoes, Roasted Garlic Aioli,
Brava Sauce, Pimenton (gf)...10

COLIFLOR

Roasted Cauliflower, Caper Raisin Glaze, Almonds, Grapes,
Sherry Vinegar (v,gf)...16

PICADA SALAD

Mixed Greens, Roasted Portobello, Garbanzos, Manchego, Hearts
Of Palms, Tomato, Fennel, Sherry Vinaigrette (gf)...16
Add Chicken...6 Add Grilled Shrimp...9

BEET SALAD

Pickled Baby Beets, Labneh, Citrus,
Candied Walnut, Za'atar (gf)...14

GRILLED JAMÓN Y QUESO

Mahón, Cheddar, Manchego, Prosciutto on Brioche
Served w/Brava Sauce...15

ROYALE BURGER & FRIES

Brioche, Bacon, Guacamole, Roasted Mojo Aioli,,
Crispy Shallot, Cheddar Cheese...21

ROYALE VEGGIE BURGER & FRIES

Beyond Meat Patty, Guacamole, Mojo Aioli, Cheddar, Crispy
Shallots, Romaine Lettuce, Brioche...21

GRILLED CHICKEN BREAST SANDWICH & FRIES

Dino Marinade, Mahón Cheese, Marinated Roasted Piquillo
Peppers, Lettuce, Tomato...20

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: v = can be made vegan :
:
:
: gf = can be made gluten free :
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:.....

*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.

- TO DRINK -

Sparkling Water...5

Good Coffee Cold Brew...6

Coconut Water...7

- COCKTAILS -

SHY RICKEY

Vodka, Celery Juice, Lime Juice, Ginger Syrup,
Ginger Beer, Angostura...15

PERMANENT FRIENDS

Brokers Gin, Grapefruit, Pineapple, Jalapeño Vanilla
Maple Syrup, Lime, Pinch of Salt...15

BAJO LA LUNA

Sipsmith London Dry Gin, Hibiscus
Honey, Tonic...16

THE PARTY GOES ON

Lunazul Tequila, Vida Mezcal, Licor de Elote,
Watermelon, Lime, Mint...16

GOOD DAYS

Plantation Rum, Génepy, Cucumber Syrup,
Lime, Saline Solution...16

SLUSHY

Rotating Flavor...15

- WINE -

WHITE & ROSE

Roca Altxerri, Rosé....12/G 50/B

Schloss Gobelsburg, Rosé...14/G 58/B

Weingut Frank - Grüner Veltliner...14/G 58/B

Roca Altxerri - Txakoli...16/G 66/B

Albariño Rías Baixas 'A Cruz das Ánimas' - Atalier...18/G 75/B

Domaine Seiugent, Premier Cru Chablis...19/G 80/B

RED

Tintonegro - Malbec...12/G 50/B

No Fine Print - Cab Sauvignon...16/G 66/B

Château de Poncié Le Pré Roi (Fleurie) - Gamay...16/G 66/B

Arcanum - Il Fauno Super Tuscan...18/G 75/B

SPARKLING

Conquilla - Cava...12/G 50/B

Medici Ermete Reggiano Solo - Lambrusco...15/G 62/B

Domaine Rolet Père et Fils - Brut Rosé...15/G 62/B

Collet - Champagne...20/G 85/B

- BEER -

CANNED

DRAFT

Modello...8

Scrimshaw Pilsner...9

Ballast Point Sculpin IPA...9

Golden State Cider...9

High Noon Seltzer...\$6

Anderson Valley Gose Rosé...7

Estrella Galicia (Bottle)...7

Stiegl Radler...8

The Bruery Belgian Hopped Ale...9

- DINNER MENU -
AVAILABLE FOR ROOM SERVICE
5PM - 9:45PM

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NO CASH PLEASE



**Del
Rey**

- DEL REY -
1620 SOUTH INDIAN TRAIL
PALM SPRINGS, CA 92264

Cócteles

SHY RICKEY

Vodka, Celery Juice, Lime Juice,
Ginger Syrup, Ginger Beer... 15

PERMANENT FRIENDS

Brokers Gin, Grapefruit, Pineapple, Jalapeño Vanilla
Maple Syrup, Lime, Salt... 15

BABY SLEDGE

Vida Mezcal, Aperol, Strega, Lime... 16

EL ÚLTIMO

Strawberry Tequila, Absinthe, Orgeat, Lime, Mint... 17

MURCIÉLAGO

Laphroaig & Monkey Shoulder Scotch Blend,
Amaro Montenegro, Lemon, Barrel Aged Bitters,
Black Tea Ice Cube... 18

ROAD TO BATHSHEBA BEACH

Real McCoy 3 & 5 Year Rums, Dickel Rye, Banana,
Coconut, Tiki Bitters, Demerara, Lime Oil... 18

MUCHO MUCHO

Rayu Mezcal, La Pivón Vermouth Blanco, Carrot,
Lemon, Saffron, Egg White... 18

DEL REY MARTINI

Monkey 47 or Kástra Elión Vodka, Amontillado
Sherry, Arbequina Olive Oil, Orange Bitters,
Chorizo & Olive... 19

Tapas

BOMBAS Manchego, Potato, Calabrian Chili Aioli...9

PADRON PEPPERS Arbequina, Olive Oil,
Sea Salt, Lemon (v, gf)...10

DÁTILES RELLENOS Dates, Queso de Valdeón,
Bacon, Almonds, Cider Glaze (gf)...10

CROQUETAS DE BACALAO Salt Cod,
Herb Bechamel, Citrus Saffron Aioli...10

GAZPACHO Tomato, Cucumber, Padron Pepper...10

PATATAS BRAVAS Fingerling Potatoes, Roasted
Garlic Aioli, Brava Sauce, Pimenton (gf)...10

PAN CON SETAS Grilled Flatbread, Mushroom, Red
Onion, Garlic, Olive Oil, Herb Drizzle, Manchego
(v)...12 Add Prosciutto...7

BASQUE ASPARAGUS Romesco, Manchego (v)...12
Add Jamón...7

SHORT RIB EMPANADA Tximitxurri, Piquillo Peppers,
Calabrian Chili Aioli...12

POLLO PINTXO Citrus & Pepper Marinated Chicken
Served with Heirloom Tomato Salad, Fennel, Corn,
Basil, Lemon (gf)... 12

ROASTED BEETS & LABNEH Pickled Baby Beets,
Labneh, Citrus, Candied Walnut, Za'atar (v,gf)... 14

ALBONDIGAS Beef & Pork Meatballs, Agridulce Glaze,
Preserved Lemon Ricotta, Manchego... 15

COLIFLOR Roasted Cauliflower, Caper Raisin Glaze,
Almonds, Grapes, Sherry Vinegar (v,gf)... 16

PICADA SALAD Mixed Greens, Roasted Portobello,
Garbanzo, Manchego, Heart of Palm, Tomato, Fennel,
Sherry Vinaigrette (v,gf)... 16

Add Chicken...6 Add Grilled Shrimp...9

BRUSELAS Brussel Sprouts, Manchego, Romesco,
Dates, Chorizo, Honey Vinaigrette... 17

MEJILLONES Spanish Mussels, Chorizo Bilbao,
Tomato-Saffron Seafood Broth
Served with Rustic Sourdough (gf)... 18

CHULETA DE CORDERO

Rosemary & Lemon Marinated Lamb Chops,
Reconstructed Gazpacho Salad with Manchego &
Tomato Vinaigrette (gf)... 18

CHARCUTERÍA Chorizo Bilbao with Heirloom Cherry Tomatoes & Sherry Vinegar, Manchego, Jamón, Piquillo Peppers. Served with Rustic Sourdough (gf)...19

GAMBAS AL AJILLO Shrimp, Garlic, Brandy, Brava, Parsley, Lemon & Served with Rustic Sourdough (gf)...22

PULPO Spanish Octopus, Black Garlic Aioli, Lemon Vinaigrette, Potato Purée, Pickled Red Onion, Pimenton (gf)...24

VACA Grilled Steak, Tximitxurri, Piquillo Peppers, Crispy Shallots, Chef's Vegetable (gf)...34

Postre

CANDIED WALNUT BREAD PUDDING
Caramel, Chocolate, Almond Vanilla Sauce...10

CREMA CATALANA
Spain's Version of Crème Brûlée: Citrus, Cinnamon Creamed Milk, Sugar Candy Coating...10

TORTA BASQUE
Spanish Cheesecake, Caramelized Crust, Mint, Orange, Chocolate Sauce (gf)...10

Vino

WHITE & ROSÉ

Roca Altxerri, Rosé... 12/G 50/B

Weingut Frank, Grüner Veltliner... 14/G 58/B

Schloss Gobelsburg, Rosé... 14/G 58/B

Roca Altxerri, Txakoli... 16/G 66/B

Atalier Rías Baixas 'A Cruz das Ánimas',

Albariño... 18/G 75/B

Domaine Seiugent, Premier Cru Chablis... 19/G 80/B

RED

Tintonegro, Malbec... 12/G 50/B

Mustiguillo Mestizaje, Bobal... 13/G 54/B

La Atalaya Del Camino, Grenache... 15/G 62/B

No Fine Print, Cabernet Sauvignon... 16/G 66/B

Château de Poncié Le Pré Roi (Fleurie),

Gamay... 16/G 66/B

Arcanum, Il Fauno Super Tuscan... 18/G 75/B

SPARKLING

Conquilla, Cava... 12/G 50/B

La Tenute Solo Reggiano - Lambrusco... 15/G 62/B

Domaine Rolet Père et Fils, Brut Rosé... 15/G 62/B

Collet, Champagne... 20/G 85/B

Cerveza

DRAFT

Scrimshaw Pilsner...9

Ballast Point Sculpin IPA...9

Golden State Cider...9

CANNED

Anderson Valley Gose Rosé...7

Estrella Galicia (Bottle)...7

Stiegl Radler...8

The Bruery Belgian Hopped Ale...9

Gin Tonics

BISCAYNE

Ford's Gin, Saffron, Blood Orange,
Oloroso Sherry, Tonic... 16

A STRANGE VOYAGE

Ford's Gin, Watermelon, Mint,
Shrub, Tonic... 16

BAJO LA LUNA

Sipsmith London Dry Gin, Hibiscus,
Honey, Tonic... 16

Sangria

ASK SERVER FOR DAILY INFUSION

15 per glass | 50 per pitcher