



YSIDORA

Restaurant & Lounge

TAPAS

PAN CON TOMATE

Grilled Sourdough / Olive Oil / Crushed Tomato Rub 7

WOOD FIRED GRILLED SMOKED TOMATO & PEPPER GAZPACHO

Sea Salt / Aged Balsamic Vinegar 7

CHICHARRONES & TRIO SALSA

Fried Pork Skin / Chile Lime Spice / Red Salsa / Green Salsa / Morita Salsa 8

YSIDORA GUACAMOLE

Crispy Garbanzo / Queso Fresco / Pepitas / Tomatillo Chimichurri 9

RED MOJO CEVICHE

Daily Local Fish / Tomato / Cucumber / Onion / Avocado 13

REVERENCE MARINATED OLIVES

Salsa Verde / Preserved Orange Wedges 6

GRANDE

AVOCADO TOAST

Herb Ricotta / Asparagus / Poached Egg / Cucumber / Radishes / Tomatillo Chimichurri 12

WALNUT CRUMBLE CINNAMON ROLL

Piloncillo glaze / Nutella crème n glaze 12

SWEET CORN PANCAKES

Bacon Maple Syrup / Grilled Peaches / Cajeta Whipped Cream 14

SMOKED SALMON BAGUETTE TOAST

Fried Capers / Caramelized Fennel /Manchego Crème Fraiche / Tomatillo Chimichurri 15

CHILAQUILES VERDES

Red Mojo Chicken / Fried Egg / Crema / Queso Fresco / Pickled Onion 16

JAMON SERRANO BENEDICT

French Baguette / Asparagus / Red Mojo Hollandaise / Rosemary Potatoes 18

CARNE ASADA HUEVOS ROTOS

Skirt Steak / Broken Fried Egg / Potatoes / Green Mojo 22

PAELLA VERDE DE MARISCOS

Seasonal Fish / Mussels / Clams / Octopus / Aioli 33

ADOBADA PORK BELLY TORTA

Street Corn Relish / Pickled Carrots /Muenster Cheese / Aioli / Telera Bread 16

*add easy egg

FLAMENCO BURGER

Manchego Cheese / Spanish Chorizo Jam / Arugula / Pretzel Bun 17

*add easy egg

DRINKS

MICHELADA

Stone Brewery Buenaveza Salt Lime Lager / Bloody Mary Mix / Tajin Rim 10

BLOODY MARIA

Herradura Silver Tequila / Bloody Mary Mix/ Tajin Rim 12

BOTTOMLESS MIMOSA

Anna Cava Champagne / Fresh Squeeze Orange Juice 25

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DRAFT BEER

Stone Buenaveza Salt & Lime Lager	\$8
Stone Delicious IPA (Gluten Friendly)	\$9
Avery White Rascal Belgian White Ale	\$9
Laguna Beach Beer Thousand Steps IPA	\$10
Laguna Beach Beer Second Reef Blonde	\$9
Docent Double Nickels Pale Ale	\$10
Docent Trabuco Brown Ale	\$10
Mother Earth Cali Creamin	\$10
Artifex Mexican Lager	\$9
Refuge Brewery Blood Orange Wit	\$10
Pizza Port California Honey	\$9
Thorn Brewing Co. Treading Lightly Keto-Friendly IPA	\$10
Mikkeller SD California Dream Pilsner	\$10
Artifex Orange you Different Hazy IPA	\$10
Gunwhale Surfbird Golden Ale	\$10
Gunwhale Hayshaker Saison	\$10

NON ALCOHOLIC BEER (CANS)

Athletic Brewing Upside Dawn Golden Ale	\$6
Athletic Brewing Run Wild IPA	\$6

CHAMPAGNE

Anna Cava Blanc De Blanc	\$14 / \$52
Vueve Clicquot Yellow Label Brut NV	\$95
Moet Chandon Brut	\$22 / \$84

WHITE WINE

Heredad Vionta Albarino	\$12 / \$44
Casa Madero Chardonnay	\$17 / \$64
Moreau Chablis	\$19 / \$76
Santo Brujos Chardonnay	\$13 / \$48
La Crema Chardonnay	\$14 / \$52
Berne Provence Rose	\$13 / \$48
Crowded House Sauvignon Blanc	\$12 / \$48

RED WINE

Dao Bodyguard Red Blend	\$22 / \$84
Torres Celeste Crianza	\$13 / \$48
Prisoner Red Blend	\$20 / \$76
Casa Madero 3V Blend	\$18 / \$72
La Crema Pinot Noir	\$14 / \$52
Trapiche Broquel Malbec	\$14 / \$52
Torres 5G Garnacha	\$13 / \$48

COCKTAIL

Lavender Froze: Frontera Twilight Chile Rose, Wheatly Vodka, Lavender Dehydrated Lemon Wheel	\$13
Frozen Paloma: Herradura Silver Tequila, Grapefruit Juice, Tajin Rim	\$13
Euro Clarified Punch: Flor de Cana Rum, Maison Rouge Cognac, Arrack, Pineapple Juice, Coconut Water	\$14
Scorched Earth: Maison Rouge Cognac, Brokers Gin, Green Chartreuse, Fresh Lime Juice, Maraschino Liqueur	\$13
San Juan G&T: St George Terroir Gin, Q Tonic Water	
La Ysidora: Chorizo Fat Washed Los Javis Mezcal, Served with Chicharrones	\$16
Mediterranean Old Fashioned: Buffalo Trace, Mediterranean Demera Syrup, Angostura Bitters	\$14

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