

YSIDORA

Restaurant & Lounge

Welcome to **Ysidora**, inspired by the legacy of Ysidora Pico de Forster, who brought the warmth of hospitality to San Juan Capistrano. As duena of Mission San Juan Capistrano from 1844 to 1864, Ysidora was known throughout the region for her unwavering generosity to all travelers who needed rest and food for their continued journeys. Her banquets, fiestas and fandangos earned Ysidora the reputation of a brilliant and “gracious hostess” by guests and visitors. She shared her passion for cooking and entertaining with others in the rancho, providing gardens in which to cultivate seasonal harvest.

At **Ysidora**, we honor Ysidora Pico de Forster’s spirit of ‘hacienda hospitality’ and delicious fare, influenced by dishes she delighted in serving others. Enjoy!

TAPAS

PAN CON TOMATE

Grilled Sourdough / “Reverence” Olive Oil / Crushed Tomato Rub 7

GF SMOKED TOMATO & PEPPER GAZPACHO

Sea Salt / Aged Balsamic Vinegar 7

CHICHARRONES & TRIO SALSA

Fried Pork Skin / Chile Lime Spice 8

GF V YSIDORA GUACAMOLE

Crispy Garbanzo / Queso Fresco / Pepitas / Tomatillo Chimichurri 9

GF RED MOJO CEVICHE

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

V “REVERENCE” MARINATED OLIVES

Salsa Verde / Preserved Orange Wedges 6

JAMON SERRANO

Imported Dry Cured Ham 14

TABLA DE QUESOS ESPAÑOLES

Chef Assortment of Spanish Cheeses 9

V WOOD FIRED GRILLED PEACH & TOMATO SALAD

Meyer lemon / Cashew Ricotta / Carrot Top Pesto / Pine Nuts / Watercress 12

CROQUETAS DE JAMON

Serrano Ham / Garlic Aioli / Grilled Lemon 9

GF V WOOD FIRED STREET CORN

Queso Fresco / Pickled Onion / Chile Lime 9

MONTADITO DE RES

Beef Slider / Manchego Cheese / Spanish Chorizo Jam / Arugula / Pretzel Bun 12

V PATATAS BRAVAS

Aioli / Red Mojo 9



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WOOD-FIRED FLATBREADS (TOSTAS)

GARDEN MARKET

Spinach / Artichoke / Mushrooms / Peas / Olives / Cilantro Pesto 17

LA RIOJA

Jamon Serrano Ham / Ricotta Cheese / Capers / Arugula 18

PAMPLONA

Chorizo / Asparagus / Leeks / Goat Cheese / Romesco / Aged Balsamic 18

CUATRO QUESOS

Manchego / Burrata / Mozzarella / Asiago / Crushed Tomato 19

* GF available on request *

GRANDE

WOOD FIRED HALF CHICKEN

Saffron Couscous / Mushrooms / Braised Leeks / Red Mojo Sauce 28

GF CAMARONES AL AJILLO

Garlic Butter Prawns / Braised Spinach & Fava Beans / Roasted Carrots / Salsa Verde 32

GF V SMOKED ARTICHOKE & BEET

Green Mole / Tomatillo Chimichurri / Cashew Ricotta / Watercress / Pine Nuts 22

GF 8OZ PRIME FILET

Crushed Manchego Potatoes / Black Garlic Romesco / Grilled Asparagus 44

GF GRILLED SPANISH OCTOPUS

Braised Chorizo and Chickpeas / Avocado Yogurt / Nuvo Olive Tapenade 34

PAELLA VERDE DE MARISCOS

Seasonal Fish / Mussels / Clams / Octopus / Aioli 37

POSTRE

THE BIG MANCHEGO

Cheese Tart / Grape Glazed 12

CINNAMON CHURRO CAKE

Mexican Chocolate Mousse / Caramel Sea Salt Glaze / Vanilla Ice Cream 10

FLAN DE LA ABUELA

Egg Crusted Pudding 9

GELATO

Daily Flavors 9

GF = Gluten Friendly *V* = Vegetarian

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