

## TAPAS

AVOCADO GAZPACHO\* *v* 9  
chili oil | crostini

"REVERENCE" MARINATED OLIVES\* *v* 7  
salsa verde | preserved orange wedges

JAMON SERRANO\* 14  
imported dry cured ham | toasted baguette |  
REVERENCE olive oil

WOOD FIRED SOURDOUGH BOULE BREAD *v* 10  
REVERENCE olive oil | orange labneh | olive butter

PAN CON TOMATE *v* 9  
toasted bread | crushed tomato | sea salt  
add jamon serrano 6

CROQUETAS DE JAMON 11  
serrano ham | garlic aioli

PATATAS BRAVAS\* *v* 12  
spicy potatoes | garlic aioli | mojo rojo

## ENSALADAS

add pollo 6 | carne asada 9

MEDITERRANEA *v* 14  
tomato | green onion | olives | queso fresco | cauliflower  
rice | croutons | tomatillo vinaigrette

VERDURAS DEL HUERTO\* *v* 14  
roasted beets | carrots | asparagus | avocado | pistachio  
| orange wedges | vegan ricotta | herb oil

YSIDORA SPECIAL HOUSE SALAD\* *v* 8  
sweet gem | herb croutons | shaved manchego | tomato |  
pine nuts | bacon | Caesar dressing

## COMPARTIR

TABLA ESPANOLA chico 20 | grande 34  
spanish cheeses | charcuteria

CEVICHE DE PESCADO\* 15  
local fish | cucumber | tomatillo | green chili lime broth

TOMATO BEET TARTARE\* *v* 12  
cucumber | onion | avocado | radishes | plantain chips

YSIDORA GUACAMOLE\* *v* 12  
queso fresco | pepitas | tomatillo chimichurri

HOUSEMADE CHICHARRONES AND  
TRIO SALSA 10  
fried pork skin | chili lime spice | rojo | verde | sesame salsa

MONTADITO DE RES 15  
beef sliders | manchego cheese | spanish chorizo jam |  
arugula | brioche bun

CARPACCIO DE RES 20  
ribeye | saffron aioli | capers | cured egg yolk | manchego  
cheese | truffle potato | REVERENCE olive oil

## WOOD FIRED GRILL

LA RIOJA TOSTA | FLATBREAD 20  
Catalan style flatbread | jamon serrano | ricotta cheese |  
capers | arugula

ROASTED ADOBO CAULIFLOWER\* *v* 22  
spinach | peas | quinoa | artichoke | olives | mojo rojo

ROASTED LOCAL FISH\* 32  
roasted carrots | saffron braised lentils | squash

## PLATO FUERTES

PAELLA VALENCIANA 28  
saffron broth | peas | mojo rojo chicken | chorizo |  
aioli

GRILLED SPANISH OCTOPUS\* 34  
black eyed bean salad | shaved fennel | asparagus sauce

ROASTED HALF CHICKEN\* 30  
roasted yams | pineapple adobada glaze | herb lime  
labneh

SNAKE RIVER EYE OF RIBEYE\* 47  
manchego potatoes | chili lime corn | romesco sauce

## POSTRES

APPLE CINNAMON CHURROS 12  
caramel sea salt | hibiscus & chipotle sauce

WOOD FIRED SMORES *v* 12  
graham crackers | chocolate cream | marshmallow

VEGAN CHOCOLATE CAKE\* *v* 10  
chocolate mousse

SPANISH FLAN CRÈME BRULÉE 11  
egg custard | strawberry mint salad

PARADISO GELATO | SORBET\* 8

\* = gluten friendly option | *v* = vegetarian

PRICES EXCLUDE TAX OR SERVICE CHARGE

parties of 6 or more include 25% service charge

Executive Chef Aaron Obregon

