

m o r a d a

STARTERS

FRIED BRUSSEL SPROUTS |14
pickled raisins, hazelnuts, whiskey mustard sauce

AVOCADO CHIMICHURRI CROSTINI |15
diced avocado, chimichurri, micro cilantro, seedy baguette

BOURBON GLAZED WINGS* |18
orange bourbon sauce, blue cheese dressing, carrots and celery

CRAB CAKES* |18
chipotle aioli, roasted corn salsa

CLASSIC SHRIMP COCKTAIL* |18
house made cocktail sauce, lemon

CALAMARI* |18
sweet Thai chili, lime ancho aioli

THE INN FRIES |13
truffle oil & cream, parmesan cheese, fresh herbs, Dijon

FLAT BREADS |18
margarita, roasted vegetables or pepperoni

ROASTED GARLIC WHITE BEAN HUMMUS|14
grilled pita and veggie sticks

HALIBUT AND SHRIMP CEVICHE* |18
mango, avocado, tortilla chips

HOUSE MADE GUACAMOLE, SALSA AND CHIPS |12

SALADS

add natural chicken breast |9, Baja prawns |11, salmon |10, steak |14

“THE ROYCE” SALAD |14
red leaf, avocado, bacon, parmesan, house-made ranch

CLASSIC CAESAR |13
creamy dressing, torn croutons, black peppercorn

ASIAN CHICKEN SALAD |22
mixed greens, carrots, bell peppers, spicy cucumbers, avocado, crispy wontons

THE RANCH CHOPPED SALAD |22
seasoned chicken, romaine, jicama, radish, roasted corn, pepita seeds, cilantro lime yogurt dressing

CAPRESE SALAD |14
fresh mozzarella, tomatoes, basil, EVOO, balsamic vinegar

ENTREES

THE INN BURGER* |18
grass fed beef, house-made thousand island, cheddar, lettuce, tomato, onion, brioche bun

BAJA FISH TACOS* |18
grilled or blackened local fish, corn tortillas, cabbage, crema Agria, roasted tomato salsa, lime wedge, street corn

THREE CHEESE MACARONI |17
chicken breast 9 |Baja shrimp 11|
mushroom and truffle oil 5

PASTA FUSILLI |24
sundried tomato pesto, asparagus, goat cheese
chicken breast 9 |Baja shrimp 11

GINGER SOY SNAPPER EN PAPILOTE* |34
Green onions, carrots, cabbage, bell peppers, bok choy, steamed rice

OVEN ROASTED HALIBUT* |42
roasted red pepper coulis, mashed potatoes, sautéed spinach, olive tapenade

VEGETABLE CURRY BOWL |22
Malaysian curry, seasonal vegetables, brown rice
chicken breast 9 |Baja shrimp 11

HONEY MUSTARD ROASTED SALMON* |34
garlic brown rice, roasted vegetables

ROASTED BALSAMIC CHICKEN BREAST* |29
grilled asparagus, cherry tomatoes and mashed potatoes

FILET OF BEEF* |40
7oz filet. au gratin potatoes, asparagus, green peppercorn sauce

CHARRED RIBEYE* |52
fresh herbs, aged balsamic, mashed potatoes, broccolini

COFFEE RUB PORK TENDERLOIN* |32
roasted sweet potato, charred asparagus, bourbon peach glaze

DESSERTS

BANANA FOSTERS vanilla bean ice cream |12

CHOCOLATE BOMB vanilla bean ice cream |12

SPANISH STYLE CINNAMON CHURROS warm
caramel dipping sauce |12

VANILLA OR CHOCOLATE SHAKE |6

Morada Restaurant at The Inn at Rancho Santa Fe | 858-381-8289

Face covering required throughout the restaurant and resort when not seated at the table

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,*