

# m o r a d a

## STARTERS

### **FRIED BRUSSELS SPROUTS** |16

Applewood smoked bacon, parmesan cheese, maple Sriracha aioli

### **AVOCADO CHIMICHURRI CROSTINI** |15

diced avocado, chimichurri, micro cilantro, seedy baguette

### **BOURBON GLAZED WINGS\*** |19

bourbon & brown sugar, blue cheese dressing, carrots & celery

### **CRAB CAKES\*** |20

chipotle aioli, roasted corn salsa

### **CLASSIC SHRIMP COCKTAIL\*** |18

house made cocktail sauce, lemon

### **CALAMARI\*** |20

sweet Thai chili, lime ancho aioli

### **THE INN FRIES** |15

truffle oil & cream, parmesan cheese, fresh herbs

### **FLAT BREADS** |20

margarita or pepperoni

### **ROASTED GARLIC WHITE BEAN HUMMUS** |15

vegetable medley of carrots, celery, radish and cucumber

### **AHI POKE\*** |19

marinated cucumber, arugula, scallions, avocado wasabi aioli

### **HOUSE MADE GUACAMOLE, SALSA AND CHIPS** |14

## SALADS

add natural chicken breast |10 Baja prawns |12 salmon |12 steak |16

### **“THE ROYCE” SALAD** |16

baby romaine, red leaf, avocado, bacon, parmesan, house-made ranch

### **CLASSIC CAESAR** |13

creamy dressing, croutons, black peppercorn, parmesan cheese

### **ASIAN CHICKEN SALAD\*** |23

mixed greens, carrots, bell peppers, spicy cucumbers, avocado, crispy wontons, miso ginger dressing

### **THE RANCH CHOPPED SALAD\*** |23

seasoned chicken, romaine, jicama, radish, roasted corn, black beans, pepita seeds, Cotija cheese, cilantro lime yogurt dressing

### **CAPRESE SALAD** |16

fresh mozzarella, tomatoes, basil, EVOO, balsamic vinegar

## ENTREES

### **THE INN BURGER\*** |20

grass fed beef, house-made thousand island, cheddar, shredded lettuce, tomato, onion, brioche bun

### **BAJA FISH TACOS\*** |21

grilled or blackened local fish, corn tortillas, cabbage, crema Agria, roasted tomato salsa, pico de gallo, street corn

### **THREE CHEESE MACARONI** |19

chicken breast 10 | Baja shrimp 12 | mushroom and truffle oil 6

## ENTREES Available after 5pm

### **PASTA FUSILLI** |24

sundried tomato pesto, asparagus, goat cheese  
chicken breast 10 | Baja shrimp 12

### **VEGETABLE CURRY BOWL** |24

Malaysian curry, seasonal vegetables, brown rice  
chicken breast 10 | Baja shrimp 12

### **PAN SEARED SEABASS\*** |48

potato Anna, sautéed spinach, mustard chive sauce

### **SEARED SEA SCALLOP\*** |42

chorizo & truffle pea puree

### **SEARED SALMON\*** |36

fennel onion confit, fingerling potatoes, tapenade sauce

### **BUTTERMILK FRIED CHICKEN** |29

herb gravy, Brussels sprouts, mashed potatoes, cheddar biscuit

### **FILET OF BEEF\*** |42

7oz filet, au gratin potatoes, asparagus, green peppercorn sauce

### **CHARRED RIBEYE\*** |52

fresh herbs, aged balsamic, smashed fingerlings, broccolini

### **COFFEE RUB PORK TENDERLOIN\*** |34

roasted sweet potato, charred asparagus, bourbon peach glaze

### **DRUNKEN LAMB RACK\*** |48

marinated New Zealand lamb, soy balsamic, sea salt  
fingerling potatoes, sautéed asparagus |*gf*

**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, especially if you have certain medical conditions*