

m o r a d a

Lunch 11am-2pm

STARTERS

FRIED BRUSSEL 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 carrot, 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

SMOKED SALMON BAGEL SANDWICH* |22

toasted everything bagel, fresh dill, chive cream cheese, mixed green salad, roasted shallot vinaigrette

TUNA MELT |21

open faced, sliced tomato, melted cheddar, grilled sourdough

ROASTED TURKEY SANDWICH |18

toasted wheat bread, cheddar, avocado, mayo, BLT

REUBEN |19

smoked corned beef, Swiss cheese, sauerkraut, thousand island, marble rye

GRILLED CHICKEN SANDWICH |20

Dijon aioli, arugula, tomato, fontina cheese, avocado, toasted brioche bun

SEARED AHI SLIDERS* |19

arugula and cabbage slaw, soy sesame mayo, pickled cucumbers, Hawaiian roll

BAJA FISH TACOS* |21

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

THREE CHEESE MACARONI |19

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

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

SEARED SALMON* |34

fennel onion confit, fingerling potatoes, tapenade sauce

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*