

# m o r a d a

## Breakfast 7am-2pm

### JUICE |7

orange, grapefruit, apple, cranberry,  
tomato, pineapple or apple

### GREEN JUICE |12

kale, cucumber, celery, green apple, pineapple, ginger

### PEACH MANGO SMOOTHIE |12

peach, mango, nectar, wild honey

### ARTISAN TOAST |6

### LAVAZZA COFFEE

small pot |8 large pot |12  
cappuccino |7 espresso|6 double espresso |8  
café latte, mocha, macchiato |8

### TEA FORTE |6

chamomile citron, earl grey, English breakfast, decaf  
breakfast, jasmine green, Moroccan mint, Bombay chai

### BASKET OF FRESH BREADS |12

croissant, Danish, muffin with butter and jam

### GREEK YOGURT PARFAIT |14

fresh berries and house made granola

### STEEL CUT OATMEAL |14

dried cranberries & brown sugar or bananas and cream

### CONTINENTAL BREAKFAST |18

fresh morning pastry, fruit yogurt, homemade granola, seasonal fruit, juice & coffee or tea

### TWO EGGS YOUR STYLE\* |19

seasoned home potatoes, Applewood smoked bacon or sausage, artisan toast

### CLASSIC OMELETTE\* |21

your choice of 3 items, seasoned home potatoes, artisan toast

### SMOKED SALMON BAGEL SANDWICH\* |22

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

### BELGIAN WAFFLE |18

powdered sugar, maple syrup  
add fresh berries |2 gluten free available upon request

### BUTTERMILK PANCAKES |18

add fresh berries |2 gluten free available upon request

### SEASIDE BENEDICT\* |26

poached eggs, crab cakes, sliced avocado, seasoned home potatoes, Ancho chili hollandaise sauce, chive

### BENEDICT AT THE INN\* |21

poached eggs, toasted English muffin, shaved country ham, seasoned home potatoes, classic hollandaise  
smoked salmon |6

### SHORT RIB HUEVOS RANCHEROS |21

eggs your style, black beans, avocado pico, chipotle ranchero sauce, fried corn tortilla

### BREAKFAST BURRITO\* |19

bacon, ham, onions, peppers, scrambled eggs, cheddar cheese, house made salsa

### THE INN AVOCADO TOAST |19

smashed avocado, southwestern corn, heirloom cherry tomatoes, arugula, poached egg, sourdough bread,  
roasted tomato salsa

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

All In-Room dining orders are subject to a \$5.00 delivery fee and 20% gratuity

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions