

m o r a d a

Lunch and Dinner 11am-9pm

STARTERS

FRIED BRUSSEL SPROUTS |16
Applewood smoked bacon, parmesan cheese,
maple Sriracha aioli

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

**ROASTED PINEAPPLE CASHEW
LETTUCE WRAP** |14
jicama, red peppers, cilantro, green onions, lime, sriracha
almond dipping sauce |add natural chicken breast |10 Baja
prawns |12

CRAB CAKES* |20
chipotle aioli, roasted corn salsa

AHI POKE* |19
marinated cucumber, arugula, scallions, avocado wasabi aioli

THE INN FRIES |15
truffle oil crema, parmesan cheese, fresh herbs

FLAT BREADS |20
margarita or pepperoni

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

TOMATO BASIL BISQUE |11

SALADS
add natural chicken breast |10 Baja prawns |12 salmon |12

“THE ROYCE” SALAD |16
baby romaine, red leaf, avocado, bacon, parmesan, house-made
ranch

CLASSIC CAESAR |13
creamy dressing, croutons, black peppercorn, parmesan cheese

THE RANCH CHOPPED SALAD* |23
seasoned chicken, romaine, jicama, radish, roasted corn, black
beans, pepita seeds, Cotija cheese, cilantro lime yogurt dressing

SHRIMP LOUIE SALAD* |28
romaine, hard boiled eggs, avocado, cucumbers, tomatoes, green
onions, lemon, traditional Louie dressing

ENTREES

THE INN BURGER* |20
grass fed beef, house-made thousand island, cheddar, shredded
lettuce, tomato, onion, brioche bun

GRILLED CHEESE AND TOMATO BISQUE |16
grilled sourdough, cheddar cheese

ROASTED TURKEY SANDWICH |18
toasted wheat bread, cheddar, avocado, mayo, BLT

SMOKED SALMON BAGEL SANDWICH |22
toasted everything bagel, fresh dill, chive cream cheese, mixed
green salad, roasted shallot vinaigrette

REUBEN |19
smoked corned beef, Swiss cheese, sauerkraut, thousand island,
marble rye

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

POMEGRANATE GLAZED SALMON* |36
roasted corn, Brussel sprouts, peppers and onion

PORK MILANESE |32
cremini and porcini mushrooms, arugula, parmesan cheese,
EVOO, blistered lemon

VEGETABLE CURRY BOWL |24
Malaysian curry, seasonal vegetables, brown rice
chicken breast 10 |Baja shrimp 12

After 5 P.M.

**PAN SEARED FILET MEDALLIONS AND GRILLED
LOBSTER TAIL** |48
red wine sauce, herb butter, Yukon gold potato puree,
asparagus

BUTTERMILK FRIED CHICKEN |29
herb gravy, Brussels sprouts, mashed potatoes,
cheddar biscuit

DESSERT

CRÈME BRULEE |14

CHOCOLATE LAVA CAKE, crème anglais |14

SPANISH STYLE CINNAMON CHURROS |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

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