

# 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

**DUNGENESS CRAB CAKES** \* |25  
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

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