



EL ENCANTO

SANTA BARBARA

BREADS

Fresh Baked Rosemary Focaccia	15
Served with a flight of Ojai Valley olive oil	
Bread For The Table ^(1, 7, 15)	15
Barnaby's country levain. Served with whipped seaweed butter and avocado honey butter	

SALADS

Caesar Salad ^(1, 4, 7)	22
Little gem lettuce, boquerones, ninja radish, focaccia croutons, classic dressing	
Chopped Salad ⁽⁷⁾	22
Cherry tomatoes, mozzarella, pepperoncini, garbanzo beans, castelvetrano olives, salami, dill, lemon vinaigrette	
Add: Prawns +12 Chicken Breast + 12 Salmon +15 Halloumi +8 Tofu +8	

STARTERS

Hamachi Crudo ⁽⁴⁾	28
Coconut, ginger, lychee, lime, Fresno chili, cilantro	
Market Oysters ⁽¹⁴⁾	30
Half-dozen, apple-cucumber mignonette, angostura lime cocktail sauce	
Dip Trio ^(1, 8, 15)	24
Sweet potato hummus, mahammara, babaganoush, warm pita, crudites	

SANDWICHES

Waygu Burger ^(1, 7)	28
Red onion marmalade, butter lettuce, Nicasio Reserve cheese, pickles, over easy egg, dijoniase, brioche, french fries	
Grilled Eggplant Burger ^(1, 3, 8, 11)	26
Tahini special sauce, dilly cucumbers, butter lettuce, french fries	
Crispy Chicken Sandwich ^(1, 3, 8)	26
Spicy Harissa honey, poblano ranch, dilly cucumbers, cascabella peppers, brioche, french fries	
New England Style Lobster Roll ^(1, 2, 7)	36
4.5 oz Maine lobster, old bay, warm butter, brioche, coleslaw, sour cream, dill potato chips	

ENTREES

SB Poke Bowl ^(4, 6, 11)	32
Ahi tuna, salmon belly, hamachi, avocado, jasmine rice, cucumber, mango, edamame, radish, wakame, furikake, eel sauce	
Mushroom Flatbread ^(1, 7, 15)	26
Fontina, gruyere, tuscan kale, truffle oil	
Blackened Seabass Tacos ^(4, 7)	18
Pico de gallo, cotija cheese, cilantro, coleslaw, crispy tortilla chips	
Bucatini Pomodoro ^(1, 7, 15)	35
Pomo tomato, pecorino-romano, black pepper	

*Please inform your server of dietary restrictions or food aversions you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of our house-made dressings include raw eggs

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

The designated allergens and products are:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available

Executive Chef | Alex Bollinger