

Lunch and Dinner Menu



EL ENCANTO
SANTA BARBARA

Coastal California Mediterranean

Designed to share or to savor

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

SMALL BITES TO SHARE

KEFTA SKEWERS 18

Sumac onions, charred Persian cucumbers

ALBONDIGAS (1, 3, 7) 18

Pickled red onions, salsa roja

GAMBAS AL AJILO TOAST (1, 2, 7) 21

Brioche, Mexican White prawns, garlic, herb butter

GRILLED HALLOUMI (7, 15) 17

Blistered red grapes, purple watercress, minus 8 vinegar

FRITO MISTO (1, 3, 14) 26

Calamari, farmers market vegetables, rosemary aioli, grilled lemon

GRILLED PRAWN GREEK SALAD (1, 2) 34

Little gem lettuce, red quinoa, cucumber, heirloom cherry tomato, taggiasca olives, pickled red onions, red wine oregano vinaigrette

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

DIPS & SPREADS

WHIPPED FETA (7, 8) 21

Blistered tomato, crushed local pistachios

BLACK GARLIC HUMMUS (11) 19

Charred avocado, aleppo oil, crispy chickpeas

CHARRED EGGPLANT DIP (7, 11) 21

Labneh, everything bagel spice

* SWEET POTATO HUMMUS (7, 11) 22

Zhoug, avocado honey, crispy chickpeas

MUHAMMARA (8) 19

Walnuts, pomegranate molasses,
roasted pepper, pomegranate seeds

RAW

HAMACHI CRUDO (1, 3, 10) 28

Coconut, ginger, lychee, lime, Fresno chili, cilantro

* BEEF CARPACCIO (1, 3, 10) 29

Pickled beech mushrooms, pome tomato, crispy shallot, truffle aioli, 25-year-old balsamic vinegar

FENNEL CRUDO (15, V) 17

Cara cara orange, chili, fennel pollen, olive oil

MARKET OYSTERS (14) 30

Half-dozen, apple-cucumber mignonette,
angostura lime cocktail sauce

GRAINS, STARCH AND VEGETABLES

TRI-COLORED CAULIFLOWERS (7, 15)	14
Brown butter, chamomile, golden raisin	
ROASTED EGGPLANT (15, V)	14
Aged balsamic vinegar, lemon, herbs	
BRUSSELS SPROUTS (15, V)	14
Apple cider gastrique, dried cranberries	
SPIGARELLO (7, 15)	14
Urfa pepper, grilled lemon, parmigiano-reggiano	
ANSON MILLS POLENTA (7, 15)	14
Piperade, basil	
COUSCOUS (1, 15, V)	14
Mint, lemon, tomato	
SAFFRON BASMATI RICE	9

PASTA

LUMACHE CARBONARA (1, 3, 7)	38
Guanciale, pecorino-romano, soft egg yolk	
BUCATINI POMODORO (1, 7, 15)	35
Pomo tomato, pecorino-romano, black pepper	
* ABALONE FROM OUR NEIGHBOR (1, 7, 14)	54
Spaghetti al Nero de seppia, rainbow chard, champagne lemon beurre blanc, kaluga reserve caviar	

LARGE PLATES

GRILLED BRANZINO (1, 4)	45
Lemon mint couscous, olive tapenade, zhoug	
SNAKE RIVER FARMS WAGYU SKIRT STEAK	65
Black garlic potatoes, blistered shishito peppers, Chimichurri	
* ORA KING SALMON (7)	48
Saffron basmati rice tahdig. English peas, dill, preserved lemon honey glaze	
CHICKPEA TAGINE (7, V)	32
Spinach, medjool dates, roasted peppers, lemon and mint chermoula. Add: Halloumi +8 Tofu +8	
DUCK BREAST (7, 10)	52
Endive, mustard greens, cara cara orange jus	
SIGNATURE 58-DAY DRY AGED USDA PRIME NY STRIPLOIN (7)	95
10oz, patatas bravas, brown butter, broken beef vinaigrette	
HARISSA HONEY FRIED CHICKEN (1, 7)	42
Anson Mills polenta, dilly pickles	

*Indicates an El Encanto Signature Dish.

El Encanto proudly sources ingredients from local farmers, ranchers, and fishermen, with a focus on organic and sustainably grown produce, fruits, and wild-caught seafood.

DIETARY & ALLERGEN INFORMATION

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

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please inform us if you have any allergies or special dietary requirements, or if you need further information about the ingredients used. The 14 designated allergens include: (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, and (14) molluscs. (15) Suitable for vegetarians (V) as vegan option available.