



EL ENCANTO

SANTA BARBARA

Dinner



THE LEADING HOTELS
OF THE WORLD®

Dinner

Available 5pm - 8pm

PETROSSIAN CAVIAR

Selected for El Encanto

Royal Daurenki	Royal Ossetra
50g 250	50g 325
125g 625	125g 725

Served with house made Tater-Tots and Bellwether Farms Creme Fraiche

BREADS

Fresh Baked Rosemary Focaccia	15
Served with a flight of Ojai Valley olive oil	
Bread For The Table	15
Barnaby’s country levain. Served with whipped seaweed butter and avocado honey butter	

STARTERS

Gambas Al Ajillo Toast	21
Mexican white prawns, brioche, garlic, herb butter	
Fritto Misto	26
Calamari, farmer’s market vegetables, rosemary aioli, grilled lemon	
Hamachi Crudo	28
Coconut, ginger, lychee, lime, Fresno chili, cilantro	
Beef Carpaccio	29
Pickled beech mushrooms, pomo tomato, crispy shallot, truffle aioli, 25 yr balsamic vinegar	
Oysters on the Half Shell	32
Half dozen, passionfruit black pepper mignonette, cocktail sauce, fresh horseradish	
Caesar Salad	23
Little gem lettuces, anchovy, sourdough croutons	
Chopped Salad	23
Farm lettuces, green goddess, avocado, green beans, tomatoes, corn, fresh herbs	

Protein Additions	
Add Lobster	+19
Add Chicken Breast	+16
Add Salmon	+17
Add Steak	+21



FOOD ALLERGY INFORMATION

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. 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.

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ENTREES

Bucatini Pomodoro Pomo tomato, pecorino-romano, black pepper	35
Grilled Branzino Lemon mint couscous, olive tapenade, zhoug	45
Wild King Salmon Spinach, garleeks, heirloom tomato, corn, jimmy nardello peppers, caper-brown butter	34
Chickpea Tagine Spinach, medjool dates, roasted peppers, lemon and mint chermoula Add Halloumi +8 Add Tofu +8	32
58-Day Dry Aged USDA Prime NY Striploin 10oz, patatas bravas, brown butter, broken beef vinaigrette	95
Harissa Honey Fried Chicken Anson Mills polenta, dilly pickles	42



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All Day Dining

Available Sun-Thu, 11am-10pm | Fri-Sat, 11am-11pm

DESSERT

All desserts are prepared at our in-house bakeshop where nuts are commonly presented.

Ice Cream and Sorbet
Choice of two daily handcrafted flavors

12

Triple Berry Ice Cream Sandwich
Two soft-baked oatmeal cookies and one scoop of Rori’s Artisanal Creamery triple berry ice cream | vegan, gluten-free

18

Goleta Lemon
Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse

18

Olive Oil Cake
Rose water, lemon syrup, pistachio cream, toasted pistachios, dehydrated rose petals

18



Kids Menu

BREAKFAST | Available 7am - 11am 14

Scrambled Organic Farm Eggs
Breakfast potatoes

Silver Dollar Pancakes
Mixed berries, Vermont maple syrup

Organic Yogurt
Berries, granola

ALL DAY | Available Sun-Thu, 11am-10pm | Fri-Sat, 11am-11pm 18

Macaroni & Cheese
Large elbow pasta

Pasta Pomodoro
Penne, tomatoes, parmesan cheese, fresh basil

Chicken Tenders
French fries or fruit, ranch dressing

Grilled Chicken Breast, Steak, Pacific Salmon or Tofu
Yukon gold mashed potatoes, steamed vegetables

Steamed Vegetables & Yukon Gold Mashed Potatoes

DESSERTS 12

Cookies & Milk
Chocolate chip cookies, cold milk | plant-based milks available

Ice Cream Sundae
Berries, hot fudge sauce, whipped cream

Ice Cream and Sorbet
Choice of two daily handcrafted flavors



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Beverages

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El Encanto partners with wineries who practice sustainable, biodynamic, and organic farming practices and minimal intervention.

SPARKLING & CHAMPAGNE	GL	BTL
Domaine Chandon Brut Sparkling Yountville, CA	22	88
Veuve Clicquot Yellow Label France	32	145
Ruinart Blanc de Blancs Brut Champagne France	45	185
ROSE	GL	BTL
Domaine de Peyrasol “Cuvee Commandeur” Cinsault Blend Provence 2024	19	76
WHITE WINES	GL	BTL
Storm Sauvignon Blanc Santa Ynez Valley 2024	17	72
Luna Hart Gruner Veltliner Santa Barbara 2023	16	64
Racines Chardonnay Santa Rita Hills 2021	24	96
RED WINES	GL	BTL
SAMsARA Pinot Noir Santa Rita Hills 2022	25	100
Story of Soil Gamay Noir Santa Barbara County 2024	25	100
Honig Cabernet Sauvignon Napa Valley 2021	32	128

CHAMPAGNE SELECTION

All champagne service is accompanied with a selection of artfully paired bites from our chef

Laurent Perrier, La Cuvee Brut 375ML	75
Perrier Jouet, Grand Brut 375ML	85
Veuve Clicquot Yellow Label 375ML	95
Ruinart, Blanc de Blancs 375ML	110
Krug, Grand Cuvee, Brut 375ML	180
Moet & Chandon, Brut Reserve 750ML	140
Billecart-Salmon, Brut Reserve 750ML	180
Dom Perignon, 2013, Brut 750ML	480



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ROSE CHAMPAGNE

Ruinart, Brut Rose 375ML	135
Taittinger, Brut Rose Prestige 750ML	180
Veuve Clicquot, Brut Rose 750ML	250

BEERS

Stella Artois European Pale Lager	5% ABV Belgium	9
Draughtsmen Aleworks Blonde Ale	4.8% ABV Goleta, CA 16oz	12
Institution Mosaic Pale Ale	6.2% ABV Santa Barbara 16oz	12
Topa Topa Brewery “Chief Peak” IPA	7.0% ABV Ventura, CA	9
M Special “G-Town” Grapefruit IPA	7.2% ABV Goleta, CA	9
Buckler Non-Alcoholic	Amsterdam	7



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elencanto.com



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