



EL ENCANTO

SANTA BARBARA

Dinner

Dinner

Available 5:30pm - 10pm

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

CURED & RAW

Oysters on the Half Shell	32
Half dozen, passionfruit mignonette, cocktail sauce, fresh horseradish	

Yellowtail Crudo	29
Mandarin, green coriander, sweet peppers	

Local Anchovies	24
Grilled rustic bread, tomato, salsa verde, house cured	

Ojai Roots NY Strip Steak Tartare	29
Quail egg, dried plum, sorrel, caper leaf, toast points	

TO BEGIN

Bread For The Table	8
Oat Bakery levain, cultured butter, bay leaf oil	

Shu’s Farm Italian Chicories	25
Chocolate persimmon, bellwether farms ricotta, preserved lemon-pinenut vinaigrette	

Caesar Salad	23
Little gem lettuces, anchovy, sourdough croutons, parmigiano reggiano	

Burrata & Row 7 Badger Flame Beets	25
Aged vinegar, rosemary, berries	

Roots Farm Spiced Carrots	23
Tahini, satsuma gomashio	

Fritto Misto	27
Calamari, zucchini, lemon, fennel, parsley, rosemary aioli	

Hope Ranch Mussels	27
Thai basil, green curry, coconut, lemongrass	



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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MAINS

Pasta Bolognese Beef, pork, tomato, handmade paccheri pasta	38
Cacio e Pepe Pecorino romano, black pepper	29
Grilled Santa Barbara Halibut Asian Pear, baby zucchini, Tokyo turnip, jicama, spicy Vietnamese vinaigrette	45
Wild King Salmon Spinach, garleeks, heirloom tomato, snap peas, jimmy nardello peppers, caper-brown butter	38
Vegetable Ratatouille Summer squash, tomato, eggplant, french white beans, spinach	32
Masami California Wagyu Ribeye 14oz. Roasted fingerlings, almond romesco, salmoriglio, wild fennel	113
Autonomy Farms Pastured Raised Chicken Artichoke, fennel, saffron Israeli couscous	38

SIDES

Weekly Farm Vegetables Steamed Broccolini Grilled Asparagus Wilted Greens Roasted Fingerling Potatoes	12
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Dessert

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 - 11am14

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-11pm18

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

DESSERTS12

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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