



# EL ENCANTO

SANTA BARBARA

*Lunch*

Lunch

Monday thru Friday 11:30am to 2pm

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

STARTERS

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| Oysters on the Half Shell                                                           | 32 |
| Half dozen, passionfruit black pepper mignonette, cocktail sauce, fresh horseradish |    |
| Local Catch Ceviche                                                                 | 29 |
| Red onion, cucumber, leche de tigre, tortilla chips                                 |    |
| Chilled Crudites                                                                    | 24 |
| Chef selection of organic farm vegetables, bagna cauda                              |    |
| Honey Nut & Kabocha Squash Soup                                                     | 24 |
| Pepitas, sage, spiced dark chocolate                                                |    |

SALADS

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| Burrata                                                                                               | 26 |
| Heirloom tomatoes, basil, aged balsamic                                                               |    |
| Seared Bluefin Tuna Salad                                                                             | 28 |
| Bluefin tuna, potato, green beans, olives, tomato, anchovy, soft boiled eggs, lemon-dijon vinaigrette |    |
| Prosciutto di Parma & Heirloom Cantaloupe                                                             | 23 |
| Local figs, chocolate mint, espellette                                                                |    |
| Caesar Salad                                                                                          | 23 |
| Little gem lettuces, anchovy, sourdough croutons                                                      |    |
| Chopped Salad                                                                                         | 23 |
| Farm lettuces, green goddess, avocado, green beans, tomatoes, beets, fresh herbs, ricotta salata      |    |

|                    |     |
|--------------------|-----|
| 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.

Lunch

Monday thru Friday 11:30am to 2pm

SANDWICHES & MAINS

Grilled Wagyu Burger 28

Basil aioli, grilled red onion, sweet peppers, provolone, brioche, french fries

Turkey BLT ‘Club’ 26

Bacon, turkey, lettuce, heirloom tomato, Japanese milk bread, french fries

Crispy Chicken Sandwich 26

Hot honey, house made pickles, brioche, french fries

Grilled Fish Tacos 23

Three tacos, pico de gallo, cotija cheese, cabbage, crema, tortilla chips

Lobster Roll Hot or Cold 38

Maine-style | Cold, lettuce, herb mayo, brioche potato chips

Connecticut-style | Hot, butter, brioche, potato chips

Add Petrossian caviar Daurenki +55

Add Petrossian caviar Ossetra +85

Basil Pesto Pasta 26

Heirloom cherry tomatoes, pinenuts

Chicken Milanese 29

Arugula, fennel, citrus, sauce gribiche

Wild King Salmon 34

Spinach, garleeks, heirloom tomato, corn, jimmy nardello peppers, caper-brown butter

Steak Frites 44

Grilled wagyu bavette steak, l’entrecote sauce, french fries



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All Day Dining

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

SMALL PLATE & SALADS

Petrossian Caviar | Selected for El Encanto

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

Served with house made potato chips and Bellwether Farms Creme Fraiche

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| <b>Oysters on the Half Shell</b><br>Half dozen, passionfruit black pepper mignonette, cocktail sauce, fresh horseradish | 32 |
|-------------------------------------------------------------------------------------------------------------------------|----|

|                                                           |    |
|-----------------------------------------------------------|----|
| <b>Burrata</b><br>Heirloom tomatoes, basil, aged balsamic | 26 |
|-----------------------------------------------------------|----|

|                                                                     |    |
|---------------------------------------------------------------------|----|
| <b>Artisan Cheeses</b><br>Local honey, fresh fruit, seeded crackers | 25 |
|---------------------------------------------------------------------|----|

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>Caesar Salad</b><br>Little gem lettuces, anchovy, sourdough croutons | 33 |
|-------------------------------------------------------------------------|----|

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

SANDWICHES & MAINS

|                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|----|
| <b>Turkey BLT ‘Club’</b><br>Bacon, turkey, lettuce, heirloom tomato, Japanese milk bread, french fries | 26 |
|--------------------------------------------------------------------------------------------------------|----|

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| <b>Grilled Wagyu Burger</b><br>Basil aioli, grilled red onion, sweet peppers, provolone, brioche, french fries | 28 |
|----------------------------------------------------------------------------------------------------------------|----|

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>Basil Pesto Pasta</b><br>Heirloom cherry tomatoes, pinenuts | 26 |
|----------------------------------------------------------------|----|

|                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| <b>Wild King Salmon</b><br>Spinach, garleeks, heirloom tomato, corn, jimmy nardello peppers, caper brown butter | 34 |
|-----------------------------------------------------------------------------------------------------------------|----|

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>Vegetable Ratatouille</b><br>Summer squash, tomato, eggplant, french white beans, spinach | 32 |
|----------------------------------------------------------------------------------------------|----|

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| <b>Steak Frites</b><br>Grilled wagyu bavette steak, l’entrecote sauce, french fries | 44 |
|-------------------------------------------------------------------------------------|----|



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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



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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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800 Alvarado Place, Santa Barbara, California, 93103 USA  
[elencanto.com](http://elencanto.com)



THE LEADING HOTELS  
OF THE WORLD®