

Breakfast

Available 7am-11am

JUICES

Freshly Squeezed Orange Juice 12 oz glass	12
Freshly Squeezed Grapefruit Juice 12 oz glass	12

SMOOTHIES

El Encanto proudly features a selection of nourishing blended smoothies packed with vitamins, minerals, and antioxidants aimed to energize and revitalize - to make you feel good from the inside out. All smoothies are plant-powered, organic, no sugar added, non-GMO, dairy free, all blended smoothies.

Green Warrior	13
Superfood greens, chia, dates, banana, apple, coconut milk	
Santa Barbara Sunshine	13
Peach, raspberry, strawberry, apple, beets	
Antioxidant Açai	15
Banana, yogurt, orange juice, açai, berries	

+ Protein powder	3
+ Bee pollen	3
+ Spirulina	3

HOT COFFEE & TEA

All our coffees and teas are sustainably sourced

Bonito Coffee Roasters , small pot	12
Espresso	10
Latte Add shot +4	8
Cappuccino Add shot +4	10
Mocha Add shot +4	10
Selection of Teas	10
English breakfast, earl grey, chamomile, jasmine reserve, sencha green, green mint, orchid oolong, velvet rooibos	

EGGS

Carpinteria Avocado Toast	21
Grilled sourdough, smashed avocado, espelette pepper, heirloom tomato, herbs Add two poached eggs +14	
Smoked Salmon with Everything Bagel	28
Cold-smoked salmon, chive cream cheese, tomato, capers, cucumber, red onion	
El Encanto Breakfast	25
Two eggs any style, potatoes, choice of meat, toast	
Omelet	25
Organic farm eggs, boursin, fine herbs, creme fraiche, potatoes, farm lettuces Add caviar +45	
Breakfast Sandwich	21
Eggs, bacon, cheddar, avocado, salad, brioche	
Huevos Rancheros	23
Two eggs any style, crispy corn tortilla, chorizo, queso fresco, black beans, sour cream	
Chilaquiles	23
Two eggs any style, braised organic chicken, tortillas, nopales, cotija, salsa verde	
Classic Eggs Benedict	25
English muffin, rosemary ham, potatoes	

BREAKFAST SIDES

Fruit & Berry Plate	16
Selection of seasonal fruits and berries	
The Bakery	15
Assortment mini muffins, croissants	
Breakfast Meats <i>Choice of</i>	9
Bacon, ham, chorizo, chicken apple, pork sausage or turkey bacon	
Bagel Selection	8
Plain or everything, cream cheese, butter, preserves	
Breakfast Potatoes	8
Caramelized onion, smoked paprika, aioli	

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CHILLED COFFEES & ICED TEAS 10

Cold Brew

Creamy Cold Brew Latte

Choice of milk

PETROSSIAN CAVIAR

Selected for El Encanto

Royal Daurenki

50g 250

125g 625

Royal Ossetra

50g 325

125g 725

HEALTHY START

House-Made Granola & Organic Yogurt 15

Old-fashioned rolled oats, nuts, coconut, berries, agave | dairy free yogurt available

Irish Steel-Cut Oatmeal 15

Brown sugar, golden raisins, warm milk

ON THE SWEETER SIDE

Buttermilk Pancakes 21

Vermont maple syrup, cultured butter | vegan available upon request

Belgian Waffle 21

Vermont maple syrup, seasonal berries, powdered sugar

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

Chilled Oysters 32
Half dozen, passionfruit black pepper mignonette, cocktail sauce, fresh horseradish

Burrata 26
Winter citrus, fennel, pistachios, italian chicory, saba

Artisanal Cheeses 28
Local honey, marcona almonds, seeded crackers

Farm Lettuces 19
Lemon vinaigrette, radishes, cucumber

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

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

SANDWICHES & MAINS

Pasta alla Vodka 29
Tomato cream sauce, basil, parmesan

Wagyu Burger 28
Basil aioli, red onion, sweet peppers, provolone, brioche, french fries

King Salmon 38
Grilled, cauliflower, spigarello, marinated baby beets

Steak Frites 44
Grilled wagyu bavette steak, l'entrecote sauce, french fries

Vegetable Ratatouille 31
Summer squash, tomato, eggplant, cranberry beans, spinach

DINNER | Selections available after 5 pm

Chicken Picata 34
Lemon, garlic, capers, tokyo turnips

Pasta Bolognese 38
Beef, pork, tomato, paccheri pasta, grated egg, nut meg

Braised Beef Short Ribs 42
Potato latke, mustard greens, horseradish cream, meyer lemon gremolata

Santa Barbara Halibut 45
Jicama, bok choy, brussels sprouts, blood orange, vietnamese vinaigrette

SIDES

Weekly Farm Vegetables 12
Steamed broccolini | grilled asparagus | bok choy | roasted fingerling potatoes

Dessert

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



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

El Encanto Ice Cream Sundae 18

Vanilla | chocolate | salted caramel

Hot fudge, caramel sauce, nuts, brittle, cherries, whipped cream, pretzels, toasted coconut

Basque Cheesecake 15

San sebastian-style crustless cheesecake

Cookie Plate 15

Freshly baked assortment

Goleta Lemon 15

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

Ojai Key Lime Pie 15

Graham cracker crust, whipped cream, zest

Strawberry Rhubarb Cobbler 18

Vanilla, buttermilk rose ice cream

Fresh Berries 12

El Encanto Ice Cream & Sorbets | by the scoop 6

Ice cream: vanilla | chocolate | salted caramel

Sorbets: mango | seasonal fruit

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

Penne Pasta

Tomato cream sauce

Classic 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

Hot fudge sauce, whipped cream

Ice Cream and Sorbet

Choice of two daily handcrafted flavors

Beverages

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

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

SPARKLING & CHAMPAGNE	6 oz	9 oz	BTL
Veuve Clicquot Yellow Label France	32	48	145
Ruinart Blanc de Blancs Brut Champagne France	45	68	185

ROSE	6 oz	9 oz	BTL
Peyrasol "Cuvee Commandeur" Cinsault Blend Provence 2024	17	26	76

WHITE WINES	6 oz	9 oz	BTL
Storm Sauvignon Blanc Santa Ynez Valley 2024	17	26	72
Longoria Pinot Grigio Santa Barbara 2024	16	24	64
Racines Chardonnay Santa Rita Hills 2021	24	36	96

RED WINES	6 oz	9 oz	BTL
SAMsARA Pinot Noir Santa Rita Hills 2022	25	38	100
Story of Soil Gamay Noir Santa Barbara County 2024	20	30	100
Les Hauts de Smith Bordeaux Blend Pessac Leognan 2019	30	45	138

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
Moet & Chandon, Brut Reserve 750ML	140
Billecart-Salmon, Brut Reserve 750ML	180
Dom Perignon, 2013, Brut 750ML	480



EL ENCANTO
SANTA BARBARA

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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