



EL ENCANTO

LUNCH

STARTERS

Taggiasca Olives \$8

wild fennel, mandarin

Chilled Oysters \$34

half dozen, tangerine mignonette, cocktail sauce, fresh horseradish

Heirloom Tomato Gazpacho \$22

cucumber, sweet red pepper, pedro ximénez vinegar, garlic

Ceviche \$26

local fish, red onion, cilantro, aji amarillo, cucumber, leche de tigre

Artisanal Cheeses \$28

local honey, marcona almonds, seeded crackers

Burrata \$26

heirloom tomatoes, basil, aged balsamic, extra virgin olive oil

Grains \$23

quinoa, lettuces, vegetables, apricot yuzu vinaigrette

Caesar \$24

little gem lettuces, anchovy, sourdough croutons, parmigiano reggiano

Chopped \$24

farm lettuces, green goddess, avocado, snap peas, tomatoes, beets, fresh herbs, ricotta salata

For any salad add lobster +\$19 · chicken breast +\$16 · salmon +\$17 · steak +\$21

PETROSSIAN CAVIAR

Selected for El Encanto

Royal Daurenki

50 grams | 225 · 125 grams | 525

Royal Ossetra

50 grams | 275 · 125 grams | 695

served with house made potato chips and Bellwether Farms crème fraîche

SOMMELIER FAVORITES

Massottina Collezione, Brut Rose, Vento, IT 2024 \$16

Ruinart, Blanc de Blancs, Champagne \$45

Sauvignon Blanc, Storm, Santa Ynez Valley, 2025 \$17

Viognier, Alban, San Luis Obispo County, 2025 \$22

Gamay Noir, Story of Soil, Santa Barbara County, 2024 \$20

Pinot Noir, SAMsARA, Sta. Rita Hills, 2022 \$20

Barolo, Ceretto, 2021, Piedmont \$39

MAINS

Wagyu Burger \$28

basil aioli, red onion, sweet peppers, provolone, brioche, french fries

El Encanto Club \$32

organic farm raised chicken, smoked bacon, market lettuce,

heirloom tomato, dijonnaise, japanese milk bread

Crispy Chicken Sandwich \$26

hot honey, house made pickles, brioche, french fries

Fish Tacos \$23

grilled local catch, pico de gallo, chipotle aioli, cotija cheese, cabbage

Lobster Roll | Hot or Cold \$43

add petrossian caviar | daurenki +\$45 · ossetra +\$75

Penne alla Vodka \$29

tomato cream sauce, basil, parmesan

Chicken Milanese \$29

arugula, fennel, citrus, sauce gribiche

King Salmon \$42

stone fruit cucumber salad, fregola sarda, mint, basil

Steak Frites \$44

grilled wagyu bavette steak, l'entrecôte sauce, french fries

California State Sales Tax and a 20% Service Charge will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.