

EL ENCANTO

BRUNCH

CLASSICS

House Made Granola & Organic Yogurt \$15

old fashioned rolled oats, nuts, coconut, berries, agave
dairy free yogurt available

Carpinteria Avocado Toast \$21

grilled sourdough, smashed avocado, espelette pepper, heirloom tomato, herbs

Buttermilk Pancakes \$21

vermont maple syrup, cultured butter
vegan available upon request

Belgian Waffle \$21

vermont maple syrup, seasonal berries, powdered sugar

Chopped Salad \$24

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

Caesar Salad \$24

little gem lettuces, anchovy, sourdough croutons
add lobster +\$19 · chicken breast +\$16 · salmon +\$17 · steak +\$21

Smoked Trout Tartine \$23

breakfast radish, fine herbs, hard boiled egg

El Encanto Club \$32

organic farm raised chicken, hard boiled farm egg, smoked bacon,
lettuces, heirloom tomato, dijonnaise, japanese milk bread

Lobster Roll | Hot or Cold \$43

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

Grilled Wagyu Burger \$28

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

SIDES

Fruit & Berry Plate \$16

Breakfast Meats | choice of \$9

bacon, ham, chorizo, chicken apple, or pork sausage

Bagel Selection \$8

plain or everything, cream cheese, butter, preserves
add smoked salmon +\$17

Breakfast Potatoes \$8

caramelized onion, smoked paprika, aioli

EGGS

Breakfast Sandwich \$21

eggs, bacon, cheddar, avocado, petite salad

Breakfast Burrito \$21

eggs, bacon, cheese, black beans, potato, avocado, chipolte aioli

Shakshuka \$26

two farm eggs, stewed spiced tomatoes, peppers, spinach, feta

Omelet \$25

organic farm eggs, boursin, fine herbs, creme fraiche, potatoes, farm lettuces
add petrossian caviar | daurenki +\$45 · ossetra +\$75

Huevos Rancheros \$23

two eggs any style, crispy corn tortillas, chorizo, queso fresco, black beans, sour cream

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 fraiche

COCKTAILS

Mimosa \$19

fresh orange juice, sparkling wine

Bloody Mary \$19

vodka, house mary blend

Bellini \$19

peach puree, sparkling wine

JUICE AND SMOOTHIES

Freshly Squeezed Orange Juice \$12

12 oz glass

Freshly Squeezed Grapefruit Juice \$12

12 oz glass

Green Juice \$15

spinach, celery, parsley, lime, ginger

Santa Barbara Sunshine \$15

banana, coconut yogurt, raspberry, strawberry

Antioxidant Açai \$15

banana, coconut yogurt, açai, berries
add to any smoothie: protein powder, bee pollen, spirulina +\$3

COFFEE AND TEA

Espresso \$8

Macchiato \$10

Cortado \$10

Flat White \$12

Cappuccino \$12

Latte \$12

Mocha \$12

add an espresso shot +\$4

Matcha Latte \$12

Cold Brew \$10

Tea \$8

The Art of Tea

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.