



EL ENCANTO

SANTA BARBARA

In-Room Service Menu

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

Add Protein powder	+3
Add Bee pollen	+3
Add 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 English breakfast, earl grey, chamomile, jasmine reserve, sencha green, green mint, orchid oolong, velvet rooibos	10



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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CHILLED COFFEES & ICED TEAS10

Cold Brew

Creamy Cold Brew Latte

Choice of milk

Sage & Lemongrass Iced Tea

Custom iced tea blended exclusively for El Encanto

PETROSSIAN CAVIAR

Selected for El Encanto

Royal Daurenki

50g250

125g625

Royal Ossetra

50g325

125g725

HEALTHY START

House-Made Granola & Organic Yogurt15

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

Irish Steel-Cut Oatmeal15

Brown sugar, golden raisins, warm milk

ON THE SWEETER SIDE

Buttermilk Pancakes21

Vermont maple syrup, cultured butter | vegan available upon request

Belgian Waffle21

Seasonal berries, powdered sugar, Vermont maple syrup



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EGGS

Carpinteria Avocado Toast Grilled sourdough, smashed avocado, espelette pepper, heirloom tomato, herbs Add two poached eggs +14	21
Smoked Salmon with Everything Bagel Cold-smoked salmon, chive cream cheese, tomato, capers, cucumber, red onion	28
El Encanto Breakfast Two eggs any style, potatoes, choice of meat, toast	25
Omelet Organic farm eggs, boursin, fine herbs, potatoes, farm lettuces Add Petrossian caviar Daurenki +55 Ossetra +85	25
Breakfast Sandwich Eggs, bacon, cheddar, avocado, salad, brioche	21
Classic Eggs Benedict English muffin, rosemary ham, potatoes	25
Huevos Rancheros Two eggs any style, crispy corn tortilla, chorizo, queso fresco, black beans, sour cream	23
Chilaquiles Two eggs any style, braised organic chicken, tortillas, nopales, cotija, salsa verde	23

BREAKFAST SIDES

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



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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

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

Burrata	26
Heirloom tomatoes, basil, aged balsamic	

Artisan Cheeses	25
Local honey, fresh fruit, seeded crackers	

Caesar Salad	33
Little gem lettuces, anchovy, sourdough croutons	

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

SANDWICHES & MAINS

Turkey BLT ‘Club’	26
Bacon, turkey, lettuce, heirloom tomato, Japanese milk bread, french fries	

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

Basil Pesto Pasta	26
Heirloom cherry tomatoes, pinenuts	

Wild King Salmon	34
Spinach, garleeks, heirloom tomato, corn, jimmy nardello peppers, caper brown butter	

Vegetable Ratatouille	32
Summer squash, tomato, eggplant, french white beans, spinach	

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



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DESSERT

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

Ice Cream and Sorbet 12
Choice of two daily handcrafted flavors

Triple Berry Ice Cream Sandwich 18
Two soft-baked oatmeal cookies and one scoop of Rori’s Artisanal Creamery triple berry ice cream | vegan, gluten-free

Goleta Lemon 18
Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse

Olive Oil Cake 18
Rose water, lemon syrup, pistachio cream, toasted pistachios, dehydrated rose petals



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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

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

DESSERTS 12

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	6 oz	9 oz	BTL
Domaine Chandon Brut Sparkling Yountville, CA	22	00	88
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	19	76
WHITE WINES	6 oz	9 oz	BTL
Storm Sauvignon Blanc Santa Ynez Valley 2024	17	26	72
Luna Hart Gruner Veltliner Santa Barbara 2023	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
Honig Cabernet Sauvignon Napa Valley 2021	32	48	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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