



Coastal California Mediterranean  
*Designed to Share or to Savor*


**BREADS**

- Fresh Baked Rosemary Focaccia 15  
 Served with a flight of Ojai Valley olive oil
- Bread For The Table <sup>(1, 7, 15)</sup> 15  
 Barnaby's country levain. Served with whipped seaweed butter and avocado honey butter


**SMALL BITES | TO SHARE**

- Kefta Skewers 18  
 Sumac onions, charred Persian cucumbers
- Albondigas <sup>(1, 3, 7)</sup> 18  
 Pickled red onions, salsa roja
- Gambas Al Ajilo Toast <sup>(1, 2, 7)</sup> 21  
 Brioche, Mexican White prawns, garlic, herb butter
- Grilled Halloumi <sup>(7, 15)</sup> 17  
 Blistered red grapes, purple watercress, minus 8 vinegar
- Frito Misto <sup>(1, 3, 14)</sup> 26  
 Calamari, farmers market vegetables, rosemary aioli, grilled lemon
- Chopped Salad <sup>(7)</sup> 22  
 Cherry tomatoes, mozzarella, pepperoncini, garbanzo beans, castelvetro olives, salami, dill, lemon vinaigrette  
 Add Prawns +12 | Chicken Breast + 12 | Salmon +15 | Halloumi +8 | Tofu +8

**DIPS & SPREADS |** Served with house baked pita & baby radishes

- Whipped Feta & Blistered Tomato Spread <sup>(7, 8)</sup> 21  
 Blistered tomato, crushed Santa Barbara pistachios
- Black Garlic Hummus <sup>(11)</sup> 19  
 Charred avocado, aleppo oil, crispy chickpeas
- Charred Eggplant Dip <sup>(7, 11)</sup> 21  
 Labneh, everything bagel spice
-  Sweet Potato Hummus <sup>(7, 11)</sup> 22  
 Zhoug, avocado honey, crispy chickpeas
- Muhammara <sup>(8)</sup> 19  
 Walnuts, pomegranate molasses, roasted pepper, pomegranate seeds

**RAW**

- Hamachi Crudo <sup>(4)</sup> 28  
 Coconut, ginger, lychee, lime, Fresno chili, cilantro
-  Beef Carpaccio <sup>(1, 3, 10)</sup> 29  
 Pickled beech mushrooms, pome tomato, crispy shallot, truffle aioli, 25 yr balsamic vinegar
- Fennel Crudo <sup>(15, v)</sup> 17  
 Cara cara orange, chili, fennel pollen, olive oil
- Salmon Tartare <sup>(3, 4)</sup> 26  
 Capers, dill, new potatoes, hard-boiled egg
- Market Oysters <sup>(14)</sup> 30  
 Half-dozen, apple-cucumber mignonette, angostura lime cocktail sauce



## GRAINS, STARCH & VEGETABLES

<b>Tri-Colored Cauliflowers</b> <sup>(7, 15)</sup> Brown butter, chamomile, golden raisin	14
<b>Roasted Eggplant</b> <sup>(15, V)</sup> Aged balsamic vinegar, lemon, herbs	14
<b>Brussels Sprouts</b> <sup>(15, V)</sup> Apple cider gastrique, dried cranberries	14
<b>Spigarello</b> <sup>(7, 15)</sup> Urfa pepper, grilled lemon, parmigiano-reggiano	14
<b>Anson Mills Polenta</b> <sup>(7, 15)</sup> Piperade, basil	14
<b>Couscous</b> <sup>(1, 15, V)</sup> Mint, lemon, tomato	14
<b>Saffron Basmati Rice</b>	9

## PASTA


<b>Lumache Carbonara</b> <sup>(1, 3, 7)</sup> Guanciale, pecorino-romano, soft egg yolk	38
<b>Bucatini Pomodoro</b> <sup>(1, 7, 15)</sup> Pomo tomato, pecorino-romano, black pepper	35

 <b>Abalone From Our Neighbor</b> <sup>(1, 7, 14)</sup> Spaghetti al Nero de seppia, rainbow chard, champagne lemon beurre blanc, kaluga reserve caviar	54
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## LARGE PLATES

<b>Grilled Branzino</b> <sup>(4)</sup> Lemon mint couscous, olive tapenade, zhoug	45
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<b>Snake River Farms Wagyu Skirt Steak</b> Black garlic potatoes, blistered shishito peppers, Chimichurri	65
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 <b>Ora King Salmon</b> <sup>(7)</sup> Saffron basmati rice tahdig, English peas, dill, preserved lemon honey glaze	48
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<b>Chickpea Tagine</b> <sup>(7, V)</sup> Spinach, medjool dates, roasted peppers, lemon and mint chermoula Add: Halloumi +8   Tofu +8	32
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<b>Duck Breast</b> <sup>(7, 10)</sup> Endive, mustard greens, cara cara orange jus	52
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<b>Signature 58-Day Dry Aged USDA Prime NY Striploin</b> <sup>(7)</sup> 10oz, patatas bravas, brown butter, broken beef vinaigrette	95
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<b>Harissa Honey Fried Chicken</b> <sup>(1,7)</sup> Anson Mills polenta, dilly pickles	42
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## EL ENCANTO SIGNATURE DISHES

\*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. Some of our house-made dressings include raw eggs

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.

The designated allergens and products are:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available