



Astrobotanical Infusions

Custom blended teas, herbs, and adaptogens designed for your sun sign



Mar 21 - Apr 19

Aries

Garden of Eden Oolong

Black tea with notes of fresh blackberry, earthy green & oolong, sublime citrus, sweet floral rose

Benefits: calming, speeds metabolism, antioxidant-rich, glowing complexion



Apr 20 - May 20

Taurus

Venusian Garden Delights

Black tea with notes of ripe tropical fruit, delightful chocolate, juicy fig, bursting wild rose buds

Benefits: calming, antioxidant-rich, glowing skin, anti-inflammatory



May 21 - Jun 21

Gemini

Queen of Quenching Curiosities

White and green tea with notes of juicy watermelon, floral jasmine, sweet pomegranate, fresh rose

Benefits: hydrating, antioxidant-rich, nourishes skin, cooling



Jun 22 - Jul 22

Cancer

Queen of Calm and Cool

White and green tea with notes of warming ginger, creamy vanilla, sweet mango, medium-bodied

Benefits: boosts collagen, cooling, aids digestion, antioxidant-rich



Jul 23 - Aug 22

Leo

Queen of Courage, Tea of the Sun

Black tea with notes of bright orange, creamy vanilla, slightly smokey, rich

Benefits: boosts cognitive function, rich in Vitamin C, supports heart health, uplifts mood



Aug 23 - Sept 22

Virgo

Tea of Divine Details

Bold black tea with notes of rich chocolate, ripe berries

Benefits: supports heart health, stress-reducing, antioxidant-rich, increases clarity



Sept 23 - Oct 23

Libra

Tea for Beauty and Balance

White tea with notes of decadent pistachios, creamy vanilla, luscious rose, nutty pecans **(CONTAINS TREE NUTS)**

Benefits: boosts collagen, supports immune system, eases PMS, aids digestion



Oct 24 - Nov 21

Scorpio

Saffron Rose Tea for Sensual Alchemy

Black tea with notes of warming cinnamon, sweet vanilla, ripe fig, earthy saffron

Benefits: boosts libido, reduces PMS, anti-inflammatory, nourishes skin



Nov 22 - Dec 21

Sagittarius

Tea of Good Fortune and Abundance

Oolong tea with notes of uplifting citrus, warming ginger, sweet pomegranate, creamy caramel

Benefits: boosts mood, calming, reduces stress, relaxes nervous system



Dec 22 - Jan 19

Capricorn

Winter Goddess Oolong

Oolong tea with notes of sweet maple, fresh apple, earthy oolong, pumpkin

Benefits: boosts cognitive function, speeds metabolism, anti-inflammatory, antioxidant-rich



Jan 20 - Feb 18

Aquarius

Visionary Queen Tea

Bold black tea with notes of sweet caramel, creamy vanilla, spice & dates

Benefits: enhances mood, boosts energy, increases circulation, supports heart health



Feb 19 - Mar 20

Pisces

Queen of Intuition Oolong

Oolong and green tea with notes of juicy blueberry, delicate florals, creamy vanilla

Benefits: stress reducing, anti-inflammatory, speeds metabolism, aids focus

Caffeine Level
Low
Medium
High



botanica^{*}

Where good vibes blend with botanical delights atop the Santa Barbara hills. We invite you to experience this modern ritual, steeped in discovery and enchantment, that celebrates the power of connection and the Art of Afternoon[™].

Botanica afternoon tea is perfect for your milestone moments and celebrations. Please inquire with our concierge.

AFTERNOON TEA

Spring & Summer Menu



Astrobotanical Infusions

Custom blended teas, herbs, and adaptogens designed for your sun sign

Savory Delights

Beef Wellington ^(1, 3, 7)

Served warm with truffle jus

B.L.T.A ^(1, 7)

Smoked bacon, little gem lettuce, heirloom tomato, avocado, herb aioli, country levain

Confit Ahi Tuna Melt ^(1, 4, 7)

Horseradish, cornichon, capers, dill, Nicasio Reserve cheese, English muffin

Beet Cured Deviled Egg ^(3, 4, 7, 11)

Smoked salmon mousse, pickled onions, everything bagel spice

Seasonal Scones

Buttermilk and Lemon Poppy Seed Scones ^(1, 3, 7, 15)

Served warm with clotted cream, honey butter and vanilla rhubarb jam

Divine Desserts

Chocolate Cake ^(1, 3, 7, 15)

Chocolate sponge, bahibe mouse, jasmine ganache, feuilletine dip

Mille-Feuille ^(1, 3, 7, 15)

Caramelized puff pastry, apricot lavender jelly, vanilla diplomat cream

Pavlova ^(3, 7, 15)

Baked meringue, lime mango coulis, fresh mango, coconut lime cream

Apple Tartlet ^(1, 3, 7, 15)

Apple oat financier, vanilla tart, caramelized apple compote, vanilla thyme cream

Strawberry-Rhubarb Entremet ^(3, 7, 15)

Vanilla sponge, strawberry mouse, vanilla cream, sable, fresh strawberry

— • c \$110 > • —

Enjoy with Veuve Clicquot Yellow Label +10

Indulge with Ruinart Blancs de Blancs +20

Please inform your server of dietary restrictions or food aversions you may have.

El Encanto supports local farmers ranchers, fishermen and takes pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Food Allergy Information: Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. 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) vegan option available.