

THE Dining Room

ALL THINGS ARE WORTH SHARING

Mezze Plate

Micro vegetables, eggplant caviar, tzatziki, hummus, naan bread 24

Riviera Pizza

Grilled seasonal vegetable, Wagon Wheel cheese shaving, wild arugula..... 22
- substitute for cauliflower crust

Laura Chanel Goat Cheese Pizza

Dates, figs, roasted garlic, wild arugula 24
- substitute for cauliflower crust

Mini Sliders - Choice Of: Garden Burger.....24 All Natural Beef.....26 Ahi Tuna.....28

Coleslaw, saffron aioli, brioche bun

GARDEN BOWLS & SALADS

Grains & Greens

Quinoa, grilled farmers market vegetables, pistachio, goat cheese, herb lemon vinaigrette 23

Lobster Cobb

Red gem lettuce, bacon, corn, tomato, avocado, green beans, tarragon/citrus dressing..... 34

“Be a Mensch” Medley

Chopped romaine, grilled chicken, tomato, cucumber, hearts of palm, artichoke hearts, carrots, radish, roasted pepitas, pomegranate vinaigrette..... 24

Sesame Chicken Salad

Minced chicken, Napa cabbage, cilantro, snow peas, citrus, crispy wontons 26

Classic Caesar Salad

Chopped romaine, herb focaccia croutons, shaved parmesan, signature caesar dressing..... 18

Additional Proteins

Grilled Tofu.....10 *Grilled Chicken*.....14 *Skirt Steak*.....16 *Grilled Prawns*.....18

*FOOD ALLERGY INFORMATION: Please inform your server of any dietary restrictions or food aversions you may have.

EL ENCANTO is committed to the best products from Santa Barbara County has to offer. We support local farmers, ranchers, fishermen and take pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.

Executive Chef **Bruno Lopez**

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PLATES

Our Tortilla Soup

Chicken, corn, black beans, micro cilantro, avocado, sour cream..... 20

Avocado Toast

Carpinteria avocado, organic egg any style, tomato fondue, arugula salad, lemon vinaigrette, charcoal apricot seeded bread..... 26

Open-Face Garden Burger

Hopscotch cheddar, portobello mushroom, braised piquillo, caramelized onions, saffron aioli, brioche bun, choice of spiced or sweet potato fries 24

El Encanto Burger

Hopscotch cheddar cheese, bacon onion jam, arugula, saffron aioli, homemade pickled vegetables, brioche bun, choice of spiced or sweet potato fries 25

Smoked Salmon Melt

Swiss and Gruyère cheese, roma tomatoes, coleslaw, sourdough bread, choice of spiced or sweet potato fries 26

Giant Grilled Cheese

Swiss and Brie cheese, coleslaw, brioche bread, choice of spiced or sweet potato fries 24

Fiesta Tacos

Choice of either skirt steak, local cod, or tofu, Fresno chilies, onion sprouts, cilantro crema, cotija cheese, roasted tomatillo salsa, corn tortilla..... 25

Glass Noodles

Jicama, carrots, scallions, cucumber, bean sprouts, sesame seeds, peanut/soy sauce..... 22

“London Style” Fish & Chips

Beer battered cod, malt vinegar, tartar sauce, choice of spiced or sweet potato fries..... 30

Pacific Striped Bass

Parsnip purée, root vegetables, choice of horseradish or tzatziki sauce..... 34

Mary’s Free-Range Chicken

Braised Romanesco broccoli, confit lemon slices 28

Steak Frites

Black peppercorn bordelaise sauce, garlic herb fries..... 32

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