

encanto

BEACH CLUB • BAR • GRILL

RAW & CEVICHE

\$20

Seabream tartare, lime, mango, chives, dill, olive oil

Halibut, caviar, dill, radish, green apple

STARTERS & SALADS

GREEK \$21

Feta cheese, heirloom, peppers, red onion, cucumber, kalamata olives, oregano vinaigrette

NICOISE \$26

Red tuna confit, tomato, potato, radish, green beans, quail eggs, anchovies, mesclun, pesto

BURRATA \$21

Coppa, heirloom tomato, arugula, focaccia country bread, basil, pesto

FRITTO MISTO \$26

Crispy shrimp, calamari, lemon, tartar sauce

CAMUS ARTICHOKE \$14

Steamed, Dijon mustard vinaigrette

PIZZA

PARMA \$22

Arugula, Parma ham, parmesan, pesto

3 CHEESE \$18

Blue cheese, goat cheese, fresh mozzarella, dates

MARGHERITA \$18

Tomato, mozzarella, basil

SALAMI \$19

Mushrooms, olives, mozzarella

SPECIALTIES

CHICKEN BURGER \$22

Gruyere, lettuce, tomato, onion truffled mayonnaise

WAGYU BEEF BURGER \$25

Aged cheddar, red onion, encanto sauce

LIGHTLY BATTERED FISH TACOS \$24

Mahi-mahi, beer batter, pickled onions, sour chipotle aioli

VEGGIE WRAP \$18

Labneh cheese, grilled peppers, zucchini, eggplant, tomato, fresh herbs

Choice of: French fries, sweet potato, side salad, watermelon-pineapple

ENTREES

GRILLED CHURRASCO \$32

Herbes de provence, French fries, chimichurri

LAMB KEFTA \$26

Bitter salad, pita bread, cumin labneh sauce

RIGATONI POMODORO \$25

Tomato, basil, buffalo mozzarella, olive oil

BRANZINO \$34

Fennel, star anise, farro

A 17% service charge will be added to parties of 6 or more. Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illness.