



Private Dining Information

El Comedor [co-may-door], our private dining room & terrace, offers two event options:

- Up to **20 guests** for a **sit down** dinner **indoors** at our grand dining table.
- Up to **50 guests** for a **standing** Cocktail/Appetizer party **indoors & outdoors** on the terrace.

There is NO charge for use of the room. We simply require a \$500 minimum expenditure.
A 7.75% CA State tax & 20% gratuity will be applied to all food & beverage services.

Menus

El Comedor offers pre-set menus to ensure an optimal dining experience. The enclosed menus showcase some of our most popular dishes for both appetizer parties and sit down functions. We are also able to customize menus to best suit your event.

Beverages

We enjoy working with you to select a unique, stream-lined cocktail offering for your special event.

Deposit & Payment

A \$250 deposit is required to book the room; this will be credited toward your final bill.
The deposit is refundable if a cancellation notice is received via e-mail 30 days in advance.
We require an e-mail confirmation of the final guest count 3 days prior to the event.
If less than the expected number of guests attends you will be charged for the confirmed number.
Payment is required at the conclusion of the event.

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Our receipt of the signed portion below guarantees your reservation.

We would be pleased to confirm your reservation on:

_____ [MM/DD/YY] _____ [Time] , for _____ [#] guests.

Credit Card #: _____ Expires: _____ Security Code: _____

Name on Card: _____

Guest Confirmation Signature: _____

Billing Address: _____

_____ Telephone # _____



APPETIZER MENU

Served family-style on our feasting table AND passed to your guests by a personal server.
A perfect array of food to complement our delicious hand-shaken margaritas & sangria.

BOTANAS

Homemade Tortilla Chips with Trio of Salsas

black bean & corn salsa, roasted tomato salsa, & fiery-smoky 'quemada' salsa

Freshly Mashed Guacamole in a Molcajete

(SELECT 3 APPETIZERS)

Taquitos de Tinga

chicken & beef, chipotle salsa, rolled in corn tortillas, with guacamole & sour cream

Roasted Eggplant, Tomato & Basil Quesadilla

asadero cheese, cilantro pesto & guacamole

Calamari Frito

calamari rings served with roasted red pepper aioli

Grilled Anaheim Chiles

stuffed with queso fresco

Shrimp Empanadas

with chipotle cream

Grilled Chicken Quesadilla

Spanish manchego cheese, caramelized onions, poblano chiles,
Guacamole & chipotle cream

Dos Carlitos is a proud member of Santa Barbara's Sustainable Seafood Program



\$27.5

Does not include beverages, 8% tax or 20% Gratuity



LUNCH SET-MENU

BOTANAS

Homemade Tortilla Chips with Trio of Salsas

black bean & corn salsa, roasted tomato salsa, fiery & smoky 'quemado' salsa

Freshly Mashed Guacamole in a Molcajete

ENTRÉE

Rock Shrimp Tacos

papaya salsa, purple cabbage, sour cream on handmade corn tortillas

Dos Carlitos Combo

choice of two items with black beans & rice OR Caesar salad
Cheese, Beef or Chicken enchilada, Pasilla chile relleno, crisp Beef or Chicken taco,
Chicken, Beef or Pasilla chile tamale

Grilled Vegetable Tostada

roasted peppers, corn, zucchini, eggplant, red onions, tomatoes,
black beans, rice, guacamole & sour cream on homemade corn tortillas

Chicken Breast with Mole Poblano

hand-crafted traditional mole with black beans,
Spanish rice & homemade corn tortillas

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\$30

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DINNER SET-MENU

BOTANAS

Calamari Frito

calamari rings served with roasted red pepper aioli

Roasted Eggplant, Tomato & Basil Quesadilla

asadero cheese, cilantro pesto & guacamole

ENTRÉE

Rock Shrimp Tacos

papaya salsa, purple cabbage, sour cream on handmade corn tortillas

Grilled Vegetable Tostada

roasted peppers, corn, zucchini, eggplant, red onions, tomatoes, black beans, rice, guacamole & sour cream on homemade corn tortillas

Halibut Veracruzano

roasted tomatoes, garlic, Spanish olives, jalapeños & fresh oregano

Grilled Churrasco Ribeye Steak

grilled Anaheim chiles with queso fresco, roasted red potatoes & chimichurri sauce

Chicken Breast with Mole Poblano

hand-crafted traditional mole with black beans, Spanish rice & homemade corn tortillas

POSTRES

Mexican Flan, Banana Taquitos, Bread Pudding

served family style

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\$45

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