

Dining Commons Summary

De La Guerra Dining Commons

De La Guerra Dining Commons showcases platform food production with seasonal ingredients prepared “just in time.” Central to the dining area is a taqueria called “East Side,” featuring sizzling Mexican specialties such as fajitas, enchiladas, fish tacos, empanadas, black beans, cilantro rice, and homemade salsas. A sauté station welcomes our guests and features Pacific Rim and Italian specialties tossed on gas burners in front of customers. A hearth oven yields fresh homemade pizza daily. The salad area features a daily tossed-to-order specialty and the “Blue Plate Special” location provides comfort foods at lunch and dinner like French dip sandwiches, mashed potatoes, and macaroni & cheese prepared with care within view of our customers.



Carrillo Dining Commons

Carrillo’s platform dining design allows more contact between culinary staff and customers. Clients share the excitement and aromas of hearth made pizza, rotisserie chicken, and Mongolian wok specialties including Pad Thai, stir-fry, and fajitas to name just a few. Extensive salad and grill items, soups, and deli sandwiches are also daily offerings. Homemade desserts, soft-serve frozen yogurt, and espresso coffee drinks add a delicious finishing touch to everyone’s meal.



Ortega Dining Commons

Overlooking UCSB’s beautiful lagoon, Ortega Dining Commons offers “dining with a view.” Clients enjoy homemade hot soups and entrees, prepared daily with fresh ingredients. Ortega has two salad bars, offering a variety of healthy items including organic produce. Specialties at Ortega are sushi (prepared daily), grilled panini sandwiches, pizza, and delicious homemade breads and desserts.



Portola Dining Commons

At Portola, an Olympic-size swimming pool surrounded by palm trees greets diners as they sit down for their meal. An expansive serving area is full of choices to satisfy all tastes. Portola offers delicious grill items, Mexican specialties, and comfort food. A large salad bar is filled with healthy options including organic fruits and vegetables. Sushi-lovers can enjoy daily-prepared fresh sushi rolls, while dessert aficionados will not be disappointed by the homemade cakes, cookies, and pies, as well as the ever popular soft-serve frozen yogurt.

