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# SABOR

SEAFOOD FESTIVAL

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vancouver aquarium



**ocean  
wise**<sup>™</sup>

## TAPAS

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<b>SARDINHA COM MOLHO VERDE</b> boneless sardines, onion, parsley, olive oil	6
<b>POLVO GRELHADO</b> grilled octopus, black olive tapenade	9
<b>CALAMARES FRITTO CON PIRI PIRI</b> piri piri dusted fried calamari	9
<b>CALAMARES CON TOMATE</b> grilled Humboldt squid, spicy tomato	6
<b>GAMBAS AL AJILLO</b> prawns, garlic, olive oil, chillies	12
<b>GAMBAS CON PIRI PIRI</b> grilled prawns, piri piri aioli	12
<b>BOLINHOS DE BACALHAU*</b> Hotel Arts Calgary chef Jan Hansen's cod fritters with spicy piri piri aioli	9
<b>IBERICO DE BELLOTA</b> 36-month cure	22
<b>BEEF STRIPLOIN (CAB)</b> in-house cure	18

## SOUP

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<b>GAZPACHO WITH SHRIMP</b> cold avocado, cucumber	12
<b>CALDO VERDE</b> (vegan) portuguese potato & kale soup	6
<b>CATALAN FISH SOUP</b> fresh fish, prawns, mussels, clams, saffron broth	12

## SALAD

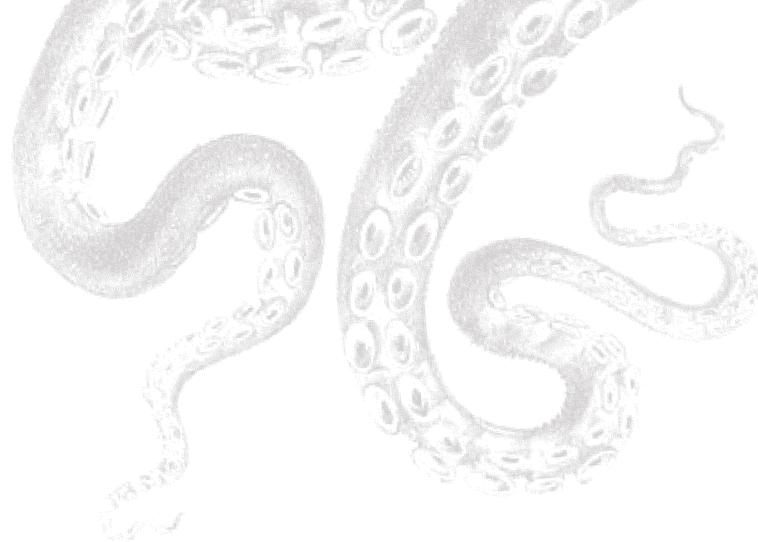
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<b>SALADA DE TOMATE CON QUEIJO FRESCO</b> tomato & fresh cheese	12
<b>CAESAR SALAD</b> white anchovies, hard-boiled egg	12
<b>ENSALATA RUSSA</b> lobster & potato	18

## APPETIZERS

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<b>CEVICHE CON MARACUYA</b> scallops, limpet clams, passion fruit	18
<b>BASQUE TUNA TARTAR</b>	18
<b>MEJILLONES EN ESCABECHE</b> fresh mussels, red peppers, onion, garlic	
<b>MAMÊIJOAS À BULHÃO PATO</b> clams, garlic, olive oil, white wine, cilantro	18
<b>BLACK INK RISOTTO WITH SCALLOPS</b>	18
<b>LOBSTER RISOTTO</b>	18
<b>COLD SEAFOOD PLATTER</b> <i>(recommended for 4 or more people)</i> lobster, crab, prawns, octopus salad, scallop ceviche, mussels	120



## SEAFOOD

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<b>STURGEON</b> bacon-wrapped, papardelle pasta, chanterelle mushroom, cream	32
<b>SABLE FISH*</b> roasted Portuguese-style fresh black cod, rapini, potatoes, hard-boiled egg, black olives	38
<b>PETRALE SOLE</b> fresh Pacific sole, clams, butter, lemon, capers, croutons, spinach	32
<b>CHINOOK SALMON</b> blackened wild B.C. salmon, paella-style saffron rice	34
<b>AHI TUNA</b> grilled rare, spaghetti puttanesca	28
<b>PAELLA</b> prawns, scallops, calamari, mussels, clams	32
<b>SEAFOOD PLATTER</b> <i>(recommended for 2 people)</i> whole lobster, prawns, scallops, calamari, mussels & clams, hand-cut fries, Caesar salad.	120

### FAMILY-STYLE AT SABOR

55 PER PERSON

Chef Lino will prepare dishes based on seasonal ingredients and his daily inspirations. This family style feat features 3 courses. Menu changes daily.

*No substitutions. Two or more people.*

## LANDFOOD

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<b>CHICKEN</b> piri piri chicken, prawns	32
<b>BEEF</b> Pan roasted 8 oz. tenderloin, mixed mushrooms, red wine jus	38
<b>LAMB</b> marinated boneless rack, escalivada (Spanish roasted eggplant & red peppers),	48
<b>PORK</b> 8 oz. tenderloin, clams, garlic white wine sauce	32

*\*Sales from these items will be donated to the Ocean Wise Program*