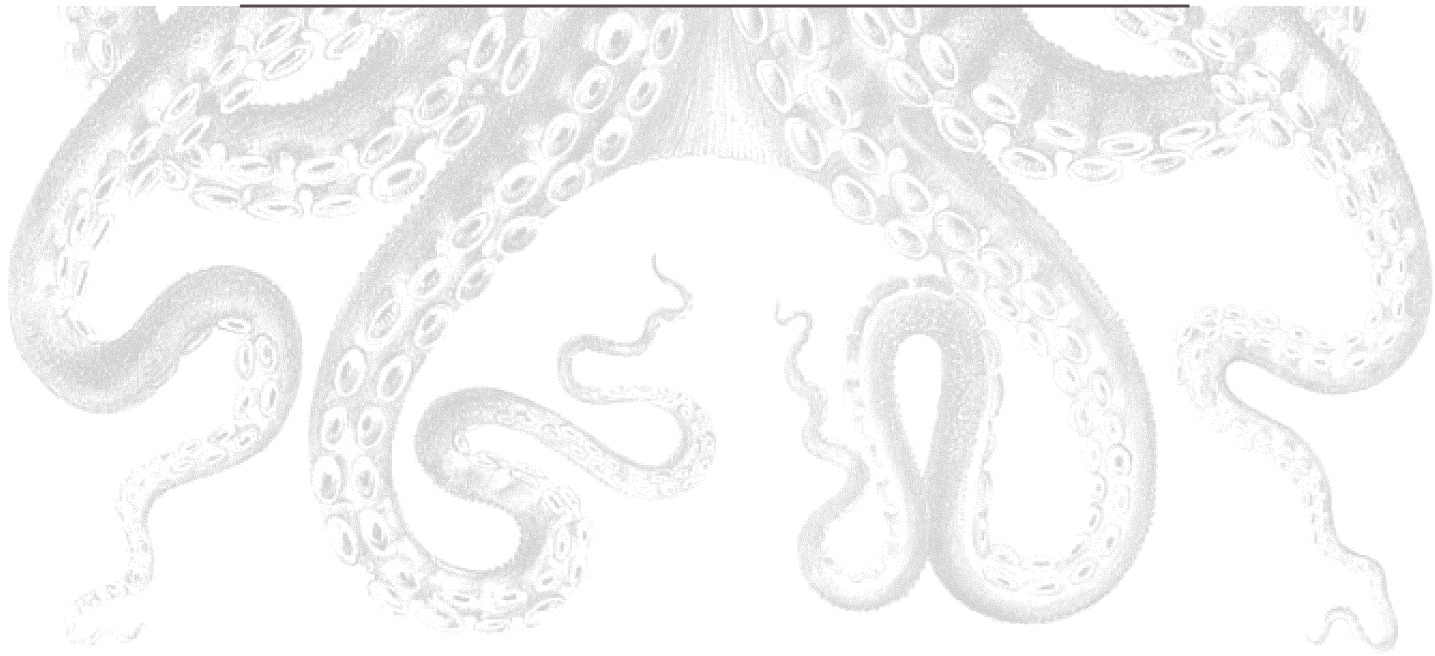
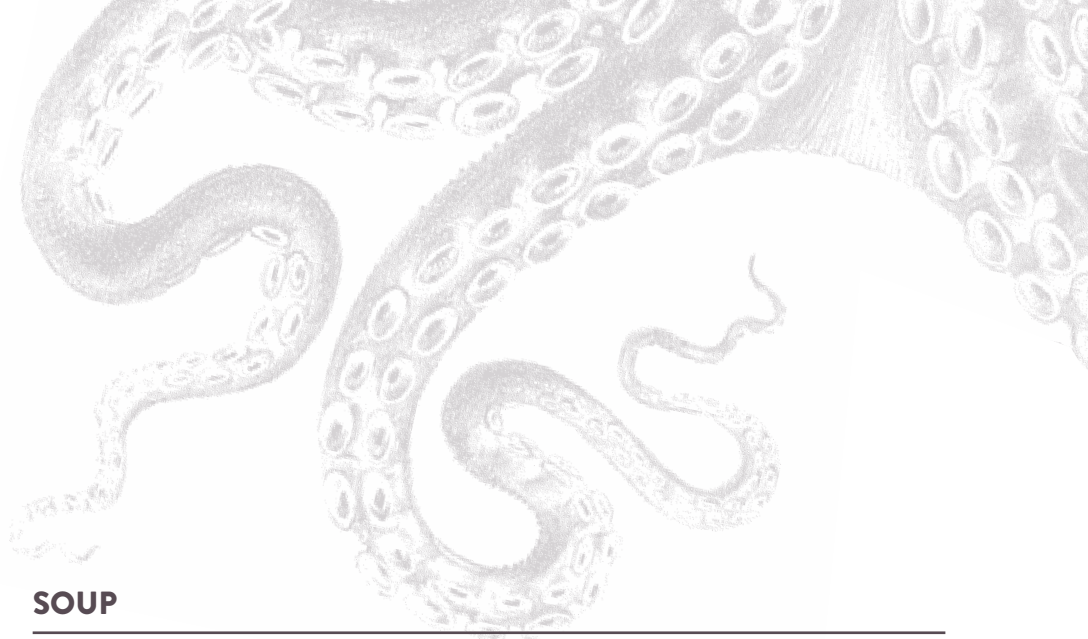


SABOR

SEAFOOD FESTIVAL





RAW BAR

Sustainably Farmed Sturgeon Caviar

BC Northern Devine White Sturgeon 12 g | \$55
NB Acadian Shortnose Sturgeon 30 g | \$110

Sustainably Farmed Oysters 6 Pcs | \$18

Ahi Tuna Tartar \$18
house recipe

Halibut Crudo \$18
with jicama, red pepper, carrot, onion and passion fruit salsa

Shrimp and Scallop Ceviche \$18

CHILLED

Prawn Cocktail \$15
peeled black tiger prawns

Whole Lobster 11/2 lbs | \$MP

Lobster Tail 5 oz | \$18

Alaskan King Crab 1/2 lb | \$37

Grilled Ahi Tuna \$18
with cucumber & green onion salsa

Conservas \$8ea.
served in a tin can with crostini bread
mussels with escabeche / octopus with spicy tomato / sardine fillets with salsa verde

Seafood Tower \$96
whole lobster, 8 oysters, 4 peeled tiger prawns,
4 mussels escabeche, prawn and scallop ceviche

HOT

Fresh BC Mussels \$18
with saffron cream & fresh tomatoes; served with home-cut fries

Pork & Clams \$18
roasted pork belly, fresh clams, white wine, garlic,
olive oil, pimento and cilantro; served with crostini

Grilled Piri Piri Prawns \$21

Garlic Prawns \$18

Humboldt Squid \$14
grilled calamari with puttanesca sauce

Calamari & Prawns \$18
grilled calamari, prawns, beef chorizo, onions,
cilantro, olive oil and lemon white bean purée

Seared Scallops \$24
with cauliflower purée, spicy saffron and cream

Lobster Risotto \$28

Sgambaro's Smoke Board \$28
salmon gravlax, smoked arctic char, smoked ling cod, grilled fresh salmon

Seafood Platter \$96
whole lobster, piri piri prawns, seared scallops, garlic butter,
grilled calamari puttanesca, mussels and clams with saffron cream

SOUP

Cold Carrot Soup \$8
with smoked ling cod,
orange, cilantro and chilies

Lobster Broth \$8
with lobster ravioli and curry spice

Mediterranean Seafood Soup \$14
with fresh fish, prawns, mussels, clams, potato,
tomato, green onions and red & yellow peppers

SALAD

Beet & Cod \$14
with smoked cod, baby kale, beets and horseradish vinaigrette

5 Tomato \$14
with Gull Valley tomatoes, Italian burrata and balsamic vinaigrette

Octopus & Mussels \$14
with mixed greens, peppers and red wine vinaigrette

Caesar \$12
with house dressing, white anchovies, croutons and parmigiana

MAINS

Kelp-Blackened Sturgeon Loin \$38
basque piperrada, sea urchin cream sauce, grilled bread

Itsumo Tuna \$34
wild-caught sashimi-grade yellowfin,
grilled rare; served with black spaghetti

Catalan Fish Stew \$45
with fresh fish, prawns, lobster, mussels,
and clams in a saffron broth (contains nuts)

Fresh Halibut & Prawns \$45
diced tomatoes, cava and cream, grilled asparagus and lemon risotto

Ling Cod Loin \$34
with oven-roasted rapini, baby potatoes, cherry tomatoes, grilled
artichokes, black olives, onions, garlic, balsamic vinegar and olive oil

Grilled Octopus \$34
with kale, pequillo peppers, roasted garlic,
baby potatoes and black olive tapenade

Black Paella \$34
with prawns, scallops, calamari, mussels, and clams; served with
Spanish-style saffron rice with squid ink and vegetables

FAMILY-STYLE AT SABOR

\$55 PER PERSON

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

No substitutions. Two or more people.

Not all ingredients are listed. Please inform your server of any allergies.