



# SABOR

## RAW BAR

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<b>Sustainably Farmed Sturgeon Caviar</b>	
<i>BC Northern Devine White Sturgeon</i>	12g   \$55
<i>NB Acadian Shortnose Sturgeon</i>	30g   \$110
<b>Seasonal Oysters on the Half Shell</b>	6Pcs   \$18
<b>King Salmon Ceviche</b>	\$18
<i>avocado, cucumber, green onion</i>	
<b>Scallop &amp; Prawn Ceviche</b>	\$18
<i>shallot, red pepper, tomato, jalapeno, citrus</i>	
<b>Tuna Tartar</b>	\$18
<i>avocado, tomato, pimento mayo</i>	
<b>Tuna Carpaccio</b>	\$18
<i>white anchovies, roasted pine nuts, green onion, mustard vinaigrette</i>	

## CHILLED

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<b>Jumbo Shrimp Cocktail</b>	5Pcs   \$18
<b>Alaskan King Crab</b>	½ lb   \$39
<b>Fresh Atlantic Lobster</b>	1 ½ lbs   \$49
<b>Chilled Seafood Platter</b>	\$115
<i>crab, lobster, prawns, oysters</i>	

## SOUP

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<b>Canja de Marisco</b>	\$12
<i>shrimp broth, prawns, carrot, onion, celery, orzo pasta</i>	
<b>Roasted Butternut Squash &amp; Crab</b>	\$9
<b>Vegetable Puree</b>	\$6

## APPETIZERS

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<b>Fresh Salt Spring Island Galo Mussels</b>	1 lb   \$18
<i>Provençale style</i>	
<b>Fresh BC Manila Clams</b>	1 lb   \$18
<i>Beef chorizo, white beans</i>	
<b>Grilled Prawns – head on</b>	4 Pcs   \$18
<i>garlic, chillies, white wine</i>	
<b>Scallops</b>	3Pcs   \$18
<i>arugula, watercress, taro root puree red pepper &amp; pineapple salsa</i>	
<b>Grilled Octopus</b>	\$14
<i>black olive tapanade</i>	
<b>Grilled Calamari</b>	\$14
<i>yellow &amp; red peppers, carrot, onion, balsamic, olive oil</i>	
<b>Grilled Sardine Fillets</b>	\$9
<i>salsa verde</i>	
<b>Grilled Piri Piri Prawns</b>	4Pcs   \$21
<i>mixed green pimento aioli</i>	

## SALAD

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<b>Selva Prawn &amp; Mussel Salad</b>	\$15
<i>radicchio, fennel, blood orange vinaigrette</i>	
<b>Caesar Salad</b>	\$12
<i>house dressing, croutons, parmigiana white anchovies</i>	
<b>Tomato &amp; Bean Salad</b>	\$15
<i>gull valley mixed tomatoes, fava beans, edamame beans, ricotta cheese dressing, sardine butter crisps</i>	
<b>Mista Salad</b>	\$9
<i>mixed greens, tomato, cucumber, white balsamic, honey &amp; mustard vinaigrette</i>	
<b>Octopus Salad</b>	\$15
<i>green beans, cherry tomatoes, onion, hardboiled egg, red wine vinaigrette</i>	
<b>Mixed Mushroom, Green Bean Poke</b>	\$15

## CURED MEAT & CHEESE served with grilled bread

<b>Jamon Serrano</b> 12-month cure	\$12
<b>Jamon Iberico de Bellota</b> 36-month cure. Famous Pata Negra from the Iberian black pig	\$24
<b>Chorizo Iberico</b> Iberian black pig	\$12
<b>Chorizo Portuguese</b> pork chorizo flaming with grappa	\$12
<b>House-Cured Beef Striploin</b> certified Angus beef with horseradish mayo	\$16
<b>Smoked Duck Carpaccio</b> with truffle oil & arugula	\$16
<b>Meat Board</b> Serrano, Chorizo Iberico & Striploin	\$24
<b>Meat &amp; Cheese Board</b> Serrano, Chorizo Iberico & Striploin; Ermite, Douanier & Manchego	\$32
<b>Ermite Blue Cheese (Quebec)</b>	\$6
<b>Douanier (Quebec)</b> surface-ripened soft cheese with an ash line	\$6
<b>RDB (Smoky Lake, Alberta)</b> organic, surface-ripened soft cheese	\$8
<b>Joseph (Smoky Lake, Alberta)</b> organic cow's milk, hard cheese	\$8
<b>Manchego (Spain)</b> sheep's milk, hard cheese	\$6
<b>Queijo Da Serra (Portugal)</b> sheep's milk, soft cheese	\$8

## RICE & PASTA

<b>Black Spaghetti</b> preserved Octopus, spicy tomato, capers, celery & nut free pesto	\$24
<b>Tagliatelle</b> prawns, shishito pepper salsa	\$28
<b>Seafood Risotto</b> prawns, scallops, clams, mussels, calamari	\$32
<b>Lemon Risotto</b> edamame beans, fava beans, kale	\$24
<b>Lobster Risotto</b>	\$34
<b>Seafood Paella</b>	\$32
<b>Vegetable Paella</b>	\$19

## MAINS

<b>Halibut &amp; prawns</b> taro leaf coconut curry, saffron rice	\$48
<b>Sablefish (Canadian black cod)</b> roasted with rapini, baby potatoes, artichokes, black olives, cherry tomatoes, onions, garlic, olive oil, balsamic	\$42
<b>Octopus</b> nut free romesco, baby kale, piquillo peppers, roasted garlic, baby potatoes	\$38
<b>Seafood platter</b> whole lobster in garlic butter, piri piri prawns, seared scallops, fried calamari, mussels & clams in saffron cream	\$120
<b>Steak &amp; Lobster</b> 10oz grilled CAB rib-eye, broiled lobster tail in garlic butter, baked mash potatoes, grilled asparagus	\$42
<b>Tenderloin</b> 8oz AAA beef tenderloin, red wine jus roasted potatoes & vegetable	\$39
<b>Black Iberian Pork</b> grilled pluma, oyster mushrooms in butter & sherry, grilled artichokes	\$38
<b>Piri Piri Chicken &amp; Prawns</b> paella style saffron rice	\$32
<b>Catch Of The Day</b> lobster risotto	\$42

## ADD ONS

<b>Scallops</b>	\$15
<b>Piri Piri Prawns</b>	\$15
<b>Lobster Tail</b>	\$24
<b>Roasted Rapini</b> garlic & olive oil	\$9
<b>Roasted Potatoes &amp; Vegetables</b>	\$9

### FAMILY-STYLE AT SABOR

\$55 Per Person

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

No substitutions. Two or more people.



Recommended by the Vancouver Aquarium as ocean-friendly.

Not all ingredients are listed. Please inform server of any allergies or dietary restrictions prior to ordering.

Please note: Separate checks are not available on tables of nine or more guests.