

SABOR

BREADS AND SPREADS

Selection of Toasted Breads and Butter	4.5
Rustic Portuguese Baguette and Butter	4.5
Add-ons	
olive oil/balsamic	2
truffle butter	3.5
black olive tapenade	4
sundried tomato & garlic	4
eggplant curry	4
Lakeside fromage blanc	6
Portuguese style sardine pate	6
chicken & smoked duck mousse	6

CHARCUTARIA/MEATS served with toasted bread

Jamon Serrano 12+ months aged Spanish ham	14
Jamon Iberico de Bellota 36+ months aged black Iberian pork	36
Chorizo Iberico Iberian black pork chorizo	14
Chorico Portuguese pork chorizo flamed with grappa	14
House Cured Beef CAB striploin, horseradish mayo	18
Smoked Duck Carpaccio truffle oil, arugula	18

CHEESE 10

Douanier (Quebec) surface-ripened semi-soft cheese with an ash line	
Lakeside Original (Sturgeon County) semi-soft cheese with washed rind	
Chaga Cheddar (Sturgeon County, AB) chaga mushroom infused cheddar style hard cheese	
Manchego (Spain) hard sheep milk cheese	
Primadonna (Holland) gouda style hard cheese	
Tallegio DOP (Italy) semi-soft, washed rind ripened cheese	
Queijo ovelha (Portugal) semi-soft ripened sheep milk cheese	
Meat Board Jamon Serrano, chorizo Iberico, house cured beef striploin	32
Cheese Board choice of three	24
Meat and Cheese Board jamon serrano, chorizo Iberico, house cured beef striploin, chaga cheddar, douanier, manchego, cherry tomatoes with bocconcini, marinated olives	48

TAPAS

House Marinated Olives	8
Grilled Marinated Baby Artichokes	12
Ricotta Stuffed Piquillo Peppers (2) stuffed with ricotta, green onions, reduced balsamic	10
Bruschetta (2) fresh baguette, fromage blanc, grape tomatoes, garlic, olive oil, basil	12
Bacon-wrapped Dates Manchego cheese, reduced balsamic and quince	12
Empanadillas (4) choice of: beef, lamb, prawns or spinach with sundried tomato and manchego	12
Serrano Ham and Cheese Croquettes (3) honey mustard mayo	12
Portuguese Salt Cod Fritters (5) citrus aioli	12
Garlic Prawns (6) olive oil, white wine, garlic, chilis	18
Grilled Sardine Fillets (6) Portuguese molho verde	14

SOUP

Creme De Marisco Portuguese seafood bisque - prawns, crab, lobster (contains-dairy, alcohol, gluten)	16
Seafood Soup Portuguese seafood broth - prawns, fresh fish, mussels, clams	16
Caldo Verde Portuguese kale soup - potato, kale, chorizo Vegan available (no chorizo)	10

SALADS

Caesar Salad romaine lettuce, croutons, parmesan cheese, white anchovies, house made Caesar dressing	18
Five Tomato Salad Gull Valley tomatoes, Italian burrata, house made red wine vinaigrette	18
Spinach Salad fresh pear, goats cheese, pine nuts, house made mustard vinaigrette	18
Ensalada Mista mixed lettuce greens, fresh tomatoes, cucumber, onions, house made balsamic vinaigrette	15



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STARTERS

Fresh Salt Spring Mussels	28
<i>Indo-Portuguese coconut curry, fresh baguette</i>	
Fresh BC Clams	28
<i>white wine, olive oil, garlic, onions, cilantro, fresh baguette</i>	
Grilled Piri Piri Prawns	28
<i>mixed greens, pimento aioli</i>	
Grilled Spanish Octopus	22
<i>black olive tapenade</i>	
Grilled Calamari	19
<i>putanesca sauce</i>	
Piri Piri Dusted Fried Calamari	18
<i>mixed lettuce greens, cucumber aioli</i>	
Fresh Scallops	28
<i>cucumber, avocado, green onion salsa</i>	
Fresh Seafood Cakes	24
<i>prawns, scallops, halibut, mixed lettuce greens, saffron aioli</i>	
Braised Boar Cheek	12
<i>mash potato, red wine jus, crispy onion</i>	

RICE AND PASTA

Chicken and Chorizo Paella	32
<i>piri piri aioli</i>	for two 56
Seafood Paella	36
	for two 64
Mixed Paella	38
<i>chicken, chorizo, seafood</i>	for two 66
Signature Lobster Risotto	38
Lobster and Prawn Tagliatelle	42
<i>saffron, tomato and cream</i>	

VEGETARIAN

Mushroom and Truffle Risotto	32
<i>exotic mushrooms, roasted cauliflower</i>	
Vegetable Paella	24
<i>peas, green beans, red pepper, carrot, grilled artichokes</i>	
Indo-Portuguese Vegetable Curry	24
<i>cauliflower, zucchini, eggplant, red pepper, carrot</i>	
Gnocchi	24
<i>house made gnocchi, cava cream sauce, roasted vegetables, fresh parm</i>	

FAMILY STYLE for two or more

Grilled Meats Platter	160
<i>tenderloin, lamb, wild boar, chicken, Spanish chorizo sausage, patatas bravas, brussel sprouts</i>	
Seafood Platter	160
<i>two 5oz lobster tails, fresh scallops, piri piri prawns, fried calamari, mussels and clams, crab risotto</i>	

THREE COURSE SEAFOOD FAMILY DINNER

minimum 2 people – 75 per person

three appetizers, two types of fresh fish, lobster risotto, dessert

PLEASE NOTE: There are no substitutions for family style dinners, thank you for understanding

SEAFOOD

Catch of the Day	48
<i>fresh fish with lobster risotto</i>	
Halibut and Prawns	54
<i>Cava and cream, paella style saffron rice</i>	
Chilean Seabass	56
<i>cornbread crumb gremolata, black risotto</i>	with lobster risotto 68
Bacalhau Frito	38
<i>Portuguese salt cod loin - flour dusted and fried, baked potato puree, red pepper, shishito pepper sofrito</i>	
Grilled Octopus	42
<i>nut-free romesco, green pepper and jalapeno pepper crema, rapini piquillo peppers and roasted garlic baby potatoes</i>	

LANDFOOD

Piri Piri Chicken Supreme	38
<i>home cut fries, Caesar or mixed greens salad</i>	
Beef Tenderloin	6oz 46
<i>AAA filet, red wine jus, grilled asparagus, hotel potato</i>	8oz 58
Three Boars	54
<i>grilled Iberico pork, roasted pork belly, braised cheeks, mixed mushroom risotto</i>	
Lamb Rack (5)	54
<i>individually roasted chops, eggplant curry puree, grilled vegetables, mint and parsley oil</i>	

A LA CARTE

PROTEIN (with accompanying sauce)	Sides
6oz AAA Tenderloin Filet 36	5-6oz Lobster Tail 32
<i>red wine jus</i>	Fresh NS Scallops (3) 18
8oz AAA Tenderloin Filet 48	Grilled Piri Piri Prawns (3) 18
<i>red wine jus</i>	Lobster Risotto 24
10oz AAA Spinalis (ribeye cap) 46	Mushroom Risotto 18
<i>red wine jus</i>	Black Risotto 16
10oz AAA Ribeye (center cut) 46	Tagliatelle-saffron Cream 16
<i>truffle butter</i>	Vegetable Paella Rice 12
6oz A5 Kobe Striploin 160	Grilled Vegetables 12
12oz A5 Kobe Striploin 300	Roasted Vegetable and Potato 12
10oz Lamb Rack Chops (5) 44	<i>eggplant curry puree</i>
8oz Iberico Pork (presa cut) 46	Mix Mushrooms 12
<i>red wine jus</i>	Grilled Asparagus 9
10oz Iberico Pork (pluma cut) 52	Brussel Sprouts 9
<i>chimichurri</i>	Garlic Fingerling Potatoes 8
Chicken Supreme 28	Patatas Bravas 9
<i>piri piri cream sauce</i>	Baked Potato Puree 8
FRESH FISH	House Fries 8
6oz (upon availability)	Truffle Aioli 4
Chilean Seabass 44	Mix Salad 7
BC Halibut 32	Caesar Salad 7
Pacific Stripe Bass 32	Tomato Salad (no burrata) 9
BC Sablefish (black cod) 38	
BC King Salmon 28	
BC White Sturgeon 36	
Yukon Arctic Char 28	



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