

# BODEGA

AT SABOR

## RAW BAR

sustainably farmed sturgeon caviar	
BC northern devine white sturgeon 12g	\$55
NB acadian shortnose sturgeon 30g	\$110
seasonal oysters on the half shell	6pcs   \$18
king salmon ceviche avocado, cucumber, green onion	\$18
scallop & prawn ceviche shallot, red pepper, tomato, jalapeno, citrus	\$18
tuna tartar avocado, tomato, pimento mayo	\$18
tuna carpaccio white anchovies, roasted pine nuts, green onion, mustard vinaigrette	\$18

## CHILLED

jumbo shrimp cocktail	5pcs   \$18
alaskan king crab	1b   \$39
fresh atlantic lobster	1.5 lbs   \$49
chilled seafood platter crab, lobster, prawns, oysters	\$115

## COLD TAPAS

marinated olives	\$4
stuffed olives	\$6
bread olive oil-balsamic, sundried tomato garlic spread	\$6
house-made bruschetta (2) fresh tomato, garlic, basil, ricotta, evoo	\$6
stuffed piquillo peppers ricotta & chives	\$6
sandwich (selections vary daily) open or closed-faced mini sandwich	\$3

## HOT TAPAS

empanadillas (4) choice of: beef lamb shrimp manchego, spinach & sun-dried tomato	\$9
patatas bravas fried potatoes, spicy garlic aioli	\$6
crimini mushrooms sherry & poached egg	\$8
grilled asparagus sea salt, manchego	\$6
sautéed baby kale roasted garlic, onions, pequillo peppers	\$6
grilled baby artichokes garlic & olive oil	\$8
pisto manchego spanish-style roasted vegetables w. tomato & manchego cheese	\$8
bacon-wrapped dates stuffed w. manchego cheese	\$9
braised boar cheeks red wine jus	\$9
roasted pork belly quince & balsamic glaze	\$9
chicken livers in sherry	\$9
piri piri chicken pimento aioli & shoestring potatoes	\$12
grilled lamb chops fresh mint & parsley	\$18
angus striploin chimichurri	\$18
piri piri prawns pimento aioli	\$15
grilled sardine fillets salsa verde	\$6
garlic prawns olive oil, white wine, chilis	\$12
fried calamari mixed greens & cucumber vinaigrette	\$9
grilled calamari puttanesca sauce	\$9
salt cod fritters romesco sauce (nut-free)	\$9
callos madrilenos beef tripe, chorizo, white beans	\$9
moelas portuguese-style chicken gizzards	\$9
grilled octopus black olive tapenade	\$12

please inform server of any allergies or dietary restrictions prior to ordering

## CURED MEATS 60g

jamón serrano 12 mos.	\$12
jamón ibérico de bellota 36 mos. famous 'pata negra' from the iberian black pig	\$24
chorizo ibérico iberian black pig	\$12
chorizo português pork chorizo, flaming w. grappa	\$12
house-cured beef striploin certified angus, horseradish mayo	\$16
meat board serrano, chorizo ibérico, cured striploin	\$24
meat + cheese board serrano, chorizo ibérico, cured striploin, ermite blue, le douanier, manchego	\$32

## CHEESE 60g

ermite blue cheese (quebec)	\$6
le douanier (quebec) surface-ripened cheese w. ash line	\$6
rdb (smoky lake, ab) organic, surface-ripened soft cheese	\$8
joseph (smoky lake, ab) organic cow's milk hard cheese	\$8
manchego (spain) sheep's milk hard cheese	\$8
queijo da serra (portugal) sheep's milk soft cheese	\$8

## SALADS

selva prawn & mussel salad radicchio, fennel, blood orange vinaigrette	\$15
caesar salad house dressing, croutons, parmigiana white anchovies	\$12
tomato & bean salad gull valley mixed tomatoes, fava beans, edamame beans, ricotta cheese dressing, sardine butter crisps	\$15
mista salad mixed greens, tomato, cucumber, white balsamic, honey & mustard vinaigrette	\$9
octopus salad green beans, cherry tomatoes, onion, hardboiled egg, red wine vinaigrette	\$15
mixed mushroom, green bean poke	\$15

## HOUSE-MADE SPREADS served w. crostini

chicken, smoked duck & port pâté	\$9
sardine pâté	\$7
smoky lake fromage blanc	\$9
eggplant curry	\$6

## BIG PLATES

fresh salt spring island galo mussels provençale style	1 lb   \$18
fresh BC manila clams beef chorizo, white beans	1 lb   \$18
vegetable paella saffron rice, assorted vegetables	\$18
lobster risotto	\$32
seafood paella prawns, scallops, calamari, mussels & clams	\$34
chicken & chorizo paella piri piri chicken, all-beef chorizo	\$28