

BODEGA

TAPAS

house marinated olives	8
brushchetta (2pcs) grape tomato and fromage blanc	9
ricotta-stuffed piquillo peppers (2pcs) balsamic glaze, green onion	8
empanadillas (4pcs) choice of: beef, lamb, prawn or spinach with sundried tomato and manchego cheese	12
serrano and cheese croquettes (3pcs) honey mustard mayo	12
bacon-wrapped dates (4pcs) manchego cheese, quince & balsamic reduction	10
salt cod fritters (5pcs) citrus aioli	12
garlic prawns (6pcs) olive oil, white wine, chilis	18
grilled sardine fillets (6pcs) Portuguese molho verde	12
piri-piri dusted fried calamari mixed greens, cucumber aioli	15
grilled Spanish octopus black olive tapenade	19
grilled piri-piri prawns (3pcs) jumbo black tiger prawns, pimento aioli	18
seared fresh scallops (3pcs) cucumber, avocado, green onion salsa	18
Spanish meatballs (3pcs) all beef, roasted red pepper and tomato sauce *contains almond flour	10
braised boar cheeks (3pcs) braised in red wine	10
roasted pork belly quince and balsamic reduction	10
grilled lamb rack chops (4pcs) eggplant curry puree, mint oil	38
grilled CAB striploin 6oz steak, chimichurri	24
grilled Alberta wild boar 6oz loin cut, mix mushrooms in butter and sherry	24
grilled piri-piri chicken pimento aioli, shoestring potatoes	12
Spanish chorizo sausage braised in red wine	12

BREADS

selection of toasted breads and butter	4
rustic Portuguese baguette and butter	4
pan con chorizo rustic Portuguese bread baked with chorizo served with warm nut-free romesco	12

ADD

olive oil and balsamic	1.5
truffle butter	3.5
sundried tomato pesto	3.5
black olive tapenade	3.5
fromage blanc	5.5
eggplant curry spread	3.5
spicy sardine spread	5.5
chicken and smoked duck pâté	5.5

CHARCUTARIA/MEATS

jamón serrano 12 moth Spanish ham	12
jamón Ibérico de bellota 36 month black Iberian pork	29
chorizo ibérico Iberian black pork chorizo	12
chourico Portuguese pork chorizo flamed with grappa	12
house cured beef CAB striploin, horseradish mayo	16
smoked duck carpaccio truffle oil, arugula	16

CHEESES

Lakeside original (Sturgeon County) soft cheese with a washed rind, Lakeside Farmstead	9
douanier (Quebec) surface-ripened soft cheese with an ash line	10
Chaga cheddar (Sturgeon County) hard cheese with Chaga mushroom, Lakeside Farmstead	10
manchego (Spain) 12 month aged hard sheep cheese	38
primadonna (Holland) gouda style hard cheese	24
talleggio DOP (Italy) semi-soft, washed rind ripened cheese	24
queijo de ovelha (Portugal) semi-soft ripened sheep cheese	12
cheese board (180g) choice of 3 cheeses	24
meat board (180g) serrano, chorizo Ibérico, striploin	32
meat & cheese board chorizo Ibérico, striploin, Serrano, Chaga cheddar, douanier, manchego, olives, cherry tomatoes and bocconcini	48

HOT VEGETARIAN

patatas bravas

fried potatoes with spicy aioli

roasted brussel sprouts

mixed mushrooms

butter, sherry, poached egg

grilled baby artichokes

olive oil, garlic

grilled asparagus

olive oil, manchego cheese

SALADS

seared ahi tuna

mix lettuce greens, pebre Chileno

mista

mixed greens, fresh tomatoes, cucumber balsamic vinaigrette

five tomato

Gull valley tomatoes, Italian Burrata red wine vinaigrette

caesar

romaine lettuce, white anchovies, croutons, parmesan cheese, house-made dressing

spinach

fresh pear, goat cheese, pine nuts, mustard vinaigrette

LARGE PLATES

fresh salt spring mussels

Indo-Portuguese coconut curry, fresh baguette

fresh BC manilla clams

white wine, olive oil, onions, garlic, cilantro, fresh baguette

fresh seafood cakes

scallop, prawn, halibut, saffron aioli

lobster risotto

fresh lobster, tomato, green onion

chicken & chorizo paella

for two 56

seafood paella

mussels, clams, calamari, prawns, scallops

for two 68

mixed paella

seafood, chicken, chorizo

for two 68

mushroom and truffle risotto

exotic mushrooms and roasted cauliflower

28

vegetable paella

24

FAMILY STYLE FOR 2 OR MORE

grilled meats platter

Alberta wild boar loin, AAA tenderloin, lamb rack chops, piri-piri chicken, Spanish sausage, roasted brussel sprouts, patatas bravas

150

seafood platter

Two 5oz lobster tails, piri piri prawns, fresh scallops, fried calamari, mussels and clams, crab risotto

160

DAILY SPECIALS

7

SUNDAY CLOSED AT SABOR LOCATION

8

BODEGA BOARD

bottle of feature wine, meat & cheese board

60

12

MONDAY ONLY AT SABOR LOCATION

10

BODEGA BOARD

bottle of feature wine, meat & cheese board

60

9

TUESDAY

TASTING TUESDAYS

Selected bottle of wine paired with tapas

60

19

WEDNESDAY

WINE WEDNESDAYS

half price on all feature wines

12

THURSDAY

15

EIGHT FOR EIGHTY

8 tapas and a bottle of wine for \$80 house selection of tapas and wine

80

15

HAPPY HOUR mon - thurs

4PM TO 6PM DAILY - ALL LOCATIONS



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

LOCATIONS

ST. ALBERT

101-1 Herbert Rd
587-290-1119

Sun/Tues/Wed/Thurs:

4pm-9pm

Fri/Sat: 4pm-10pm

HIGHLANDS

6509 112 Ave.
780-757-0137

Sun/Tues/Wed/Thurs:

4pm-9pm

Fri/Sat: 4pm-10pm

124 STREET

12417 Stony Plain Rd
780-250-6066

Sun/Tues/Wed/Thurs:

4pm-9pm

Fri/Sat: 4pm-10pm

DOWNTOWN AT SABOR

10220 103 St.
780-757-1114

Mon/Tues/Wed/Thurs:

4pm-9pm

Fri/Sat: 4pm-10pm

SHERWOOD PARK

210-240 Baseline Road
780-417-4670

Sun/Tues/Wed/Thurs:

11am-9pm

Fri/Sat: 11am-10pm

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