

08/14 - 09/14
2ND ANNUAL SEAFOOD FESTIVAL

SABOR

RESTAURANT

WELCOME TO SABOR.

A SINGULAR VISION SPARKED ME AND MY BEST FRIEND OF 36 YEARS, CHRISTIAN MENA, TO CREATE SABOR IN 2008. AFTER TRAVELLING TOGETHER THROUGH SPAIN AND PORTUGAL, WE WERE EACH ENTRANCED BY THE INGREDIENTS, FLAVOURFUL CREATIONS, DINING EXPERIENCES AND WAYS CHEFS AND THEIR KITCHENS DEFINED THE PLACE. WE SET OUT TOGETHER TO BRING THOSE MEMORIES HOME TO EDMONTON AND KEEP THEM LIVING USING THE FRESHEST INGREDIENTS WE COULD SECURE. IN EUROPEAN FASHION, BUYING AND SUPPORTING NEARBY GROWERS WAS OUR MANTRA AT SABOR FROM DAY ONE.

AS A CHEF, THE VALUE I PLACE ON QUALITY INGREDIENTS CAN BE TRACED TO MY TIME LIVING ON THE COAST IN NORTHERN PORTUGAL. I SOON FOUND INTRIGUE ON THE DOCKS, MIXING WITH THE LOCAL FISHERMAN WHILE THEY INSPECTED, COMPARED AND CELEBRATED THE DAILY CATCH. HERE I LEARNED. WITNESSING CAMARADERIE, COMMUNITY AND CULTURE. THEN, IDENTIFYING CLUES TO THE FRESHEST TAKE. CLEANING AND DEBONING TECHNIQUES WERE SHARED. IN TIME, I LEARNED FROM THEIR WIVES HOW TO PREPARE AND COOK SEAFOOD BY TRADITION, BY CULINARY INSTINCT AND BY HEART.

THEY EMBRACED ME AND I EMBRACED THEIR WORLD. I WAS HOOKED. TODAY, I GROW AS A CHEF IN MY OWN RIGHT, EVER EXCITED TO SHARE OCEAN HARVESTS WITH THE PEOPLE OF THE ALBERTA PRAIRIE.

CHRISTIAN AND I INVITE YOU TO ENJOY SABOR.



CHEF LINO OLIVEIRA

RAW

WILD ARCTIC CHAR 15
AVOCADO PIMENTO AIOLI

TUNA CARPACCIO 15
*TOMATO, RED PEPPER, SHALLOT,
WHITE BALSAMIC*

HALIBUT CRUDO 15
*RADISH, SEA ASPARAGUS, DIJON
MUSTARD, WHITE BALSAMIC*

HOUSEMADE SALMON GRAVLAX 15
ORGANIC CHINOOK

SKUNA BAY SALMON CAVIAR 15

OYSTERS - ½ DOZEN 15

RAW PLATTER 60
*CHAR, TUNA, HALIBUT, SALMON,
SALMON CAVIAR*



SOUPS AND SALADS

VEGETABLE SOUP 6

CLASSIC LOBSTER BISQUE 9

CUCUMBER GAZPACHO 9
W. SMOKED TROUT SAUSAGE

CIOPPINO 15
*PRAWNS, MUSSELS, CLAMS, FRESH
FISH, CROSTINI*

CLASSIC CEASAR 9

MISTA 7
HONEY MUSTARD VINAIGRETTE

TOMATO BOCCONCINI 14
RED WINE VINAIGRETTE

OCTOPUS AND MUSSEL 14
RED WINE VINAIGRETTE

CHILLED

WHOLE LIVE LOBSTER | 1.5 LB 48
*POACHED - GARLIC, PIMENTO
AIOLI*

KING CRAB LEGS | 1.5 LB 48
*POACHED - GARLIC, PIMENTO
AIOLI*

WILD PRAWN COCKTAIL 16
*ARGENTINIAN BLACK TIGER
PRAWNS, TOMATO
HORSERADISH SAUCE*

MAINS

SALMON 32
*ORGANIC CHINOOK (TOFINO, BC)
WHITE BEANS, SMOKED TROUT
SAUSAGE, SEASONAL VEGETABLES,
BASIL BUTTER*

STURGEON 32
*CANADIAN FARMED, MILD
LEMON CURRY, SAFFRON RICE*

SPLIT PEA CRUSTED HALIBUT 42
*CANADIAN WILD, LOBSTER
TOMATO RISOTTO*

CHILEAN SEABASS 38
*PATAGONIAN TOOTHFISH, GRILLED
ARTICHOKES, CHERRY TOMATOES,
BALSAMIC BABY POTATOES,
SEA ASPARAGUS*

SABLEFISH 38
*CANADIAN WILD BLACKCOD
ROASTED - FRESH TOMATOES,
SLICED POTATOES*

BACALHAU 32
*CANADIAN SALT COD, BONELESS
PORTUGUESE STYLE, WHITE WINE
CREAM*

OCTOPUS 32
*CANADIAN WILD, GRILLED KALE,
ROASTED RED PEPPERS, GARLIC,
BLACK OLIVE VINAIGRETTE, BABY
POTATOES*

PAELLA 32
*PRAWNS, SCALLOPS, CALAMARI,
MUSSELS, CLAMS, VEGETABLES,
SAFFRON RICE*

HOT

SEAFOOD PLATTER 108
*WHOLE LOBSTER, SCALLOPS
PRAWNS, MUSSELS, CLAMS, CALAMARI*

WHOLE LOBSTER - 1.5 LB 48
OVEN ROASTED, GARLIC BUTTER

GRILLED PIRI PIRI PRAWNS 16

BACALHAU A BRAS 16
*SALT COD, EGG, SHOE STRING
POTATOES*

FRESH MUSSELS BELGIAN STYLE 15
*GARLIC, ONIONS, CELERY, OLIVE OIL,
WHITE WINE*

CLAMS WITH CHORIZO 15
*GARLIC, CILANTRO, PIMENTO, WHITE
WINE, OLIVE OIL*

GRILLED CALAMARI 12
LEMON, SPICY TOMATO

LOBSTER RISOTTO 18

SCALLOP BLACK RISOTTO 18
BAY SCALLOPS, SQUID INK

LANDFOOD

RACK OF LAMB 42
*OVEN ROASTED - PORT WINE
JUS W. DIJON MUSTARD,
CAPONATA VEGETABLES,
FINGERLING POTATOES*

STEAK FRITES 12OZ 38
*GRILLED, CERTIFIED ANGUS
STRIPLOIN, HOME CUT FRIES,
TARRAGON SUNDRIED
TOMATO BUTTER*

CHICKEN PIRI PIRI 28
*GRILLED - SUPREME CUT,
PIRI PIRI MARINADE, SAUTÉED
FINGERLING POTATOES, HOUSE
PICKLED VEGETABLES*

GNOCCHI WITH ITALIAN SAUSAGE 22
*HANDMADE GNOCCHI,
VEGETABLE RAGU*

MUSHROOM RISOTTO 22
PORCINI, CHANTRELLES, CRIMINI

Our menu is 95% gluten free. Please note: All ingredients are not listed. Please inform your server of allergies and dietary restrictions