

Saboré

Saboré [sa-bohr-ay] is a modern restaurant featuring a variety of European, South American, Mediterranean and Asian-inspired tastes. Our namesake is from the word "sabor," meaning "flavor." We welcome you to try our custom plates, desserts and signature cocktails you won't find anywhere else in Gainesville. Enjoy!

soups + salads

Caesar Salad 6

Classic Wedge 6

Tomato, Mozzarella & Prosciutto 8

Warm Radicchio & Goat Cheese 6

☉ Saboré House Salad 5

Chef's Daily Selection of Soup 7

Lobster Bisque 7

shareable small plates

Crab Cakes

hand made lump crab cakes with an avocado salad and a honey mustard sauce 9

Beef Empanadas

crispy beef stuffed pastries with a spicy aioli sauce 7

☉ Tuna Tostone

seared tuna on plantain crostinis with avocado salad 8

Bacon Wrapped Dates

with manchego cheese and spring mix 7

Goat Cheese Croquettes

with guava sauce 7

Fiocchi with Pears

pasta purses stuffed with pear in a Gorgonzola cheese sauce 9

Yucca

thinly sliced with a mojo dipping sauce 5

Shrimp Ceviché

with yucca chips 8

Coconut Shrimp

with sweet chili sauce 8

Sizzling Chorizo

Spanish chorizo, garbanzo beans, and fresh cherry tomatoes in Jerez wine 8

Chef's Special Sushi

deconstructed roll with shrimp tempura, avocado, cream cheese, and eel sauce 8

Mussels

infused with coconut curry and cilantro 8

Two Timing Tuna Squares

spicy tuna and green onion topped with tuna and teriyaki chili sauce 8

Moroccan Hummus

grilled pita bread, marinated tomatoes, olives, and feta cheese 7

New World Carpaccio

thin slices of beef rolled with cucumber, shoe string potatoes, and topped with tuna 9

Sweet Potato Fries

with chef's sauce 4

Kobe Beef Sliders

with sweet potato fries 9

entrées

Diver Scallops

on a bed of asparagus and baby scallop risotto 22

☉ Churrasco Steak

with sweet plantain vanilla mash and chimichurri sauce 23

King Salmon

on a bed of brown rice and avocado salad with a strawberry glaze 19

Pappardella Short Ribs

braised short ribs over wide noodles with mozzarella cheese, spinach, and truffle oil 19

Veal Rack

with scalloped potatoes 24

Florida Mahi

over mofongo and roasted garlic aioli 18

Filet of Beef

with fingerling potatoes and infused with truffle demi glaze 29

Crispy Duck Confit

on a bed of sweet potato casserole with orange sauce 19

Modern Cuban Pork

pork churrasco with sweet plantain, caramelized onions and black bean sauce 18

Frutti Di Mare

scallops, shrimp, mussels, and calamari over linguine pasta in a fra diavolo sauce 22

Shrimp Pinchos

succulent shrimp and grilled mixed vegetables in a roasted garlic aioli sauce 18

Grilled Half Chicken

over mashed potatoes, steamed asparagus with lime mojo sauce 16

Pasta Primavera

sautéed spinach, mushrooms, capers, roasted peppers, and truffle essence on gluten free linguini pasta 14

casual fare

Fish Tacos

with coleslaw and pico de gallo 9

Kobe Beef Burger

with fries 8

Grilled Chicken Sandwich

with grilled mixed veggies 8

El Mahi Sandwich

with potato salad 9

Blackened Ahi Tuna

with brown rice, avocado salad with yuzu sauce and guava glaze 10

Pressed Cuban

baguette, pork loin, homemade pickles and onions, prosciutto de parma, mustard and melted swiss cheese with a side of yucca chips 9

Chopped Salad

with chicken, tuna, or crab cakes 9

desserts + coffee

Tres Leches Cake 7

Modern Tiramisu 7

Chocolate Cake 7

Apple Crisp 7

Triple Sampler 12

Espresso 2

Cappuccino 3

Latte 3

Macchiato 2.5

Americano 2

☉ On your next visit, enjoy a unique dining experience at our Chef's Table. Choose from a three, four, or five course dinner prepared just for you and paired with exquisite wines. Ask your server for details. Reservations needed.

☉ = Saboré signature item.

beverages

Saboré's Famous Sangria

Red, White, or Passion Fruit
Glass 5 Pitcher 18

Handcrafted Specialty Drinks 7

Latin Mojito
Glass 7 Pitcher 18

Special Mojito
Blueberry, Passion, or Mango
Glass 7 Pitcher 18

Top Shelf Margarita

Mango Margarita

Caipirinha

Saboré Rose Petal

The Real Cosmopolitan

Arnie's Tea Time

Ruby Relaxer

Key Lime Pisco Sour

Premium Martinis 8

Razzle Dazzle

Pomegranate Passion

Grape Lemone

The Last Mango

Eve's Red Apple

Dos Chocolata

Caipiritini

Orange Creme

Luscious Pear

Lemon Drop

Bikini Martini

Cool Cucumber

Beer

For current beer selections,
please ask your server.

18% gratuity will be added
to parties of 8 or more. Tax
excluded from drink prices.

Please notify us of any food
allergies. Consuming raw or
undercooked meats, poultry,
shellfish, seafood or eggs
may increase your risk of
food-borne illness.

Gluten-free and vegetarian
cuisine available by request.

House Wines

Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio

Bottle Glass

18 5

Reds

Pinot Noir, Echelon, Central Coast, California

24 7

Pinot Noir, Barda, Bodega Chacra, Vintage, Argentina

35 10

Pinot Noir, David Bruce, Russian River Valley, California

65

Red Zinfandel, Incredible Red, Peachy Canyon, California

33

Chianti Classico, Felsina, Italy

45

Tempranillo, Volver, La Mancha, Spain

31 9

Tempranillo, Muga, Reserva, Rioja, Spain

60

Tempranillo, Emilio Moro, Ribera del Duero, Spain

48

Malbec, Sensual, Mendoza, Argentina

24 7

Malbec, Ruca, Malen, Reserva, Mendoza, Argentina

38

Merlot, Provenance Vineyards, Rutherford, Napa Valley, California

49

Merlot, Lot 205, California

24 7

Cabernet Sauvignon, Alias, Napa Valley, California

24 7

Cabernet Sauvignon, Kenwood Jack London, Sonoma Valley, California

35 10

Cabernet Sauvignon, Sequoia Grove, Napa Valley, California

65

Cabernet Sauvignon, Chalk Hill, Chalk Hill Estates, Sonoma County, California

96

Monastrell, Organic, Honoro Vera, Jumilla, Spain

24 7

Carmenere, Casa Lapostolle, Colchaqua Valley, Chile

33

Grenache Blend, Domaine Roquette, Chateauneuf-du-Pape, Rhone, France

78

Shiraz, Morse Code, Henry's Drive Vignerons, Padthaway, South Australia

33

Port, Malamado, Zuccardi, Malbec/Port, Argentina

38 9

Whites

Torrentes, Zuccardi "Serie A", Salta, Argentina

30

Albarino, Martin Codax, Rias Baixas, Spain

30

Riesling, Two Princes, Schloss Wallhausen, Germany

31 9

Pinot Grigio, Organic, Candoni, Veneto, Italy

24 7

Pinot Grigio, Livio Felluga, Friuli-Venezia Giulia, Italy

59

Sauvignon Blanc, Craggy Range, Hawkes Bay, New Zealand

32

Sauvignon Blanc, Clifford Bay, Awatare Valley, New Zealand

24 7

Chablis, Louis Jadot, Appellation Contolle, Burgundy, France

40 12

Chardonnay, Carmenet, Winters Collection, California

24 7

Chardonnay, Cakebread, Cakebread Cellars, Napa Valley, California

80

Sparkling

French Sparkling, Francois Montand, Brut Blanc de Blanc, France

24 7

Prosecco, Candoni, Veneto, Italy

28 8

Champagne, Moet & Chandon, Nectar Imperial, France

70

Veuve Cliquot Yellow Label, France M.V. Brut, Reims

95

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