


LIGHTEN UP

- HUMMUS + PITA**  10
- CHICKEN KARAAGE** 14.5
Crispy fried marinated chicken, ginger sesame soy sauce, daikon slaw.
- CALAMARI** 11
Crispy Ocean Wise calamari rings, sweet orange chili sauce, chili chive aioli.
- LOBSTER DIP** 14
Creamy lobster dip with spinach and cheese, served hot with fresh pita.
- EGGPLANT RAVIOLO**  12
Crispy eggplant, spinach and mushroom ragù, arugula, parmesan.

SHARE!

- TAPAS TRIO**  30
Choose any three appetizers (above) to create your own tapas experience.
- TAPAS TRIO + WINE**  60
Choose any three appetizers (above) and one bottle of our favel wine.
- Substitute any pizza for one appetizer 5

Leyda's

 **VEGAN FRIENDLY - ASK FOR MODIFICATIONS**
PLEASE INFORM US OF ANY ALLERGIES



@leydasrestaurant



@leydascafe


GREENS



- MIGHTY KALE**  15
Our signature salad! Green kale massaged with Spanish olive oil and lemon juice, oregano vinaigrette, hemp hearts, croutons, parmesan, fresh bread.
- KOREAN BBQ** 18.5
Choice of Chicken or Salmon, glazed with Korean BBQ sauce. Mixed greens, pickled carrots, red onion, daikon, wakame, kimchi, sesame seeds, jalapeño tahini vinaigrette, fresh bread.

SOUP

Bowl served with bread 7.5 **Cup** 4

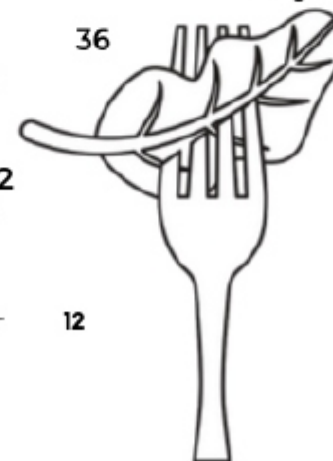
AYURVEDIC SOUP  "ah-ye-vey-dik"
Organic green kale, white quinoa, roasted sweet potato, coconut cream, butternut squash, tomato and fresh ginger infused with Leyda's blend of ancient Ayurvedic spices.

SOUP OF THE DAY
Ask about our chef's daily creation.

ENTRÉES

- FISH + CHIPS** 24
Beer-battered mahi mahi, oven-roasted fries, coleslaw, tartar sauce and Mighty Kale Salad.
- CHICKEN SUPRÊME** 27
Marinated and pan-roasted suprême breast of chicken, quinoa pilaf, bok choy, cucumber, pickled carrots, satay sauce.
- BEEF TENDERLOIN** 36
Perfectly-aged beef tenderloin prepared a la plancha, chimichurri roasted baby potatoes, asparagus, butter sage carrots.
- MUSHROOM RISOTTO**  22
Tender risotto, crimini and oyster mushrooms, roasted asparagus, green peas, parmesan.

Add **Lobster Tail** basted with sage butter 12






KEEP IT CASUAL


Served with Mighty Kale Salad + Oven-Roasted Fries

- VEGGIE BURGER** 16
Lentil, quinoa and sweet potato patty, roasted red pepper, mozzarella, tomato, pickled onion, arugula, chili chive aioli.
- BISON BURGER** 18
Grass-fed bison ground fresh, sautéed mushrooms, arugula, pickled onion, red onion, tomato, mozzarella, aioli.

BOWLS

- ENCHILADA**  14.5
Lentils and pinto beans in enchilada sauce, brown rice, cherry tomatoes, chives, kale, olives, cilantro, avocado, piquillo peppers, crispy tortillas, sour cream.
- POKÉ**  17
Poké style salmon, cucumber, carrots, kimchi, avocado, green peas, daikon, green onion, wakame, brown rice, wasabi aioli, ponzu.
- POWER**  15
Quinoa, avocado, hummus, pickled carrots, roasted beets, radish, cucumber, bok choy, asparagus, pumpkin seeds, miso sesame dressing.

PIZZAS

- RATATOUILLE**  17
Tomato sauce, crispy eggplant, zucchini, red peppers, tomato, red onion, fresh basil, garlic, mozzarella.
- CHICKEN APPLE BRIE** 18
Béchamel, roasted chicken, merlot apples, roasted beets, red onion, arugula, brie, mozzarella.

FRUTTI DI MARE 18.5
Lobster cream, shrimp, salmon gravlax, red onion, piquillo peppers, arugula, jalapeño hot sauce, mozzarella.

BE CREATIVE

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|---------------|---|--------------------------|
| ADD: | | |
| Shrimp | 6 | Oven-Roasted Fries 5 |
| Chicken | 6 | Avocado 3 |
| Salmon | 6 | Side Mighty Kale Salad 8 |
| Bison Chorizo | 5 | |