

OPENING BITES

HUMMUS & CRUDITÉS

Raw organic veggies served with house hummus and crispy pita triangles.

\$12.00 ^{VEG}

HUMMUS & PITA

House hummus and crispy pita triangles.

\$8.00 ^{VEG}

PITA CHIPS WITH GUACAMOLE AND SALSA

Organic guacamole & fresh tomato salsa served with oven baked cheesy pita chips.

\$10.50 ^{VEG}

MEDITERRANEAN PLATTER

Herb marinated Spanish manchego, goat cheese feta, Quebec brie, and buffalo mozzarella. Served with Kalamata olives, Leyda's chutneys, homemade pickled vegetables, and toasted house bread

\$16.25

CHARCUTERIE PLATTER

Selection of house duck pancetta, wild Sockeye Salmon gravlax and herbed roasted lamb. Served with Kalamata olives, Spanish manchego, Quebec brie, Leydas chutney and toasted house bread.

\$19.00

COCONUT GREEN CURRY MUSSELS

Ocean Wise Mussels steamed in house coconut green curry sauce served with fresh Kale, Garbanzo beans and a side salad.

\$16.25

NACHOS

Leyda's Nacho chips layered with fresh diced tomatoes, red peppers, red onions, jalapeño, black olives, black beans and topped with organic melted mozzarella cheese.

Served with home made salsa and sour cream.

\$16.00 / ADD GROUND BISON \$5.00

FRESH OYSTERS

Two fresh oysters served with lemon gremolata and chimichurri.

\$15.00

CRISPY SHRIMP TACOS WITH WILD BOAR

Crispy Ocean Wise Shrimp and house-made wild boar bacon on top of shaved red cabbage, cilantro, and crispy vermicelli. Served on two soft corn tortillas with a blackberry jalapeño coulis.

\$16.00

PAN-SEARED SPANISH OCTOPUS

Ocean Wise Octopus lightly seasoned and pan-fried with garlic and Spanish Olive Oil. Served with a warm salad of potatoes, leeks and artichokes.

\$15.00

VEGETABLE TOWER

Stacked organic tomato slices and fresh avocado. Topped with crumbled goat cheese, aged balsamic reduction and basil pesto. Served with Leyda's country style garlic toast. Vegan option available.

\$13.00

SOUPS

LEYDA'S AYRUVEDIC SOUP BOWL

Organic green kale, white quinoa, roasted sweet potato, coconut cream and fresh ginger, infused with Leyda's blend of ancient Ayurvedic spices.

\$7.25 ^{VEG}

SOUP OF THE DAY BOWL

\$7.25

LEYDAS SOUP CUP OR SOUP OF THE DAY CUP

\$4.00

AFTER 4 PM

TUESDAY BURGER AND FRIES \$10

WEDNESDAY 1 POUND OF MUSSELS \$10

THURSDAY FISH TACOS \$11

THURSDAY 1/2 PRICED WINE

ENTREES

LOBSTER SEAFOOD PAELLA

Prepared in the Spanish tradition Ocean Wise lobster, shrimp, mussels, and scallops with saffron bomba rice and green peas. Garnished with roasted red peppers.

\$28.00

FISH & CHIPS

Lemon Corriander and Dill beer battered Saskatchewan Pike. Served with a red cabbage slaw, pan-roasted potato wedges and Seasonal Vegetables.

\$26.50

"CARNITAS" DUCK CONFIT TACOS

Sliced tender confit duck breast on two soft corn tortillas with shaved cabbage slaw, drizzled with bourbon demi glace and served with pinto bean rice and Leyda's kale salad.

Served with house guacamole and salsa.

\$26.50

RIBEYE / TENDERLOIN & SHRIMP SKEWERS

Tender and perfectly-aged, 8 oz ribeye, cooked to your liking, and drizzled with fresh green peppercorn sauce.

Accompanied by a skewer of Ocean Wise Shrimp with charred pineapple chutney, roasted baby potatoes and seasonal vegetables.

\$36.00

MIXED BEAN VEGETARIAN ENCHILADAS

Mixed beans, sautéed peppers, onions, garlic and chopped cilantro rolled into a brown rice tortilla (YUCCA???) and baked with organic mozzarella cheese served with Leydas enchilada sauce accompanied by house kale salad and guacamole.

\$22.00

ORGANIC ROASTED CHICKEN

Half a free-range Rosstown Farms organic chicken, marinated in black tea. Served with homemade tangy barbecue sauce, spicy roasted baby potatoes and seasonal vegetables.

\$30.00

AFTER 4 PM

TUESDAY BURGER AND FRIES \$10

WEDNESDAY 1 POUND OF MUSSELS \$10

THURSDAY FISH TACOS \$11

THURSDAY 1/2 PRICED WINE

PIZZAS

MARGARITA BASIL

Leyda's house tomato sauce, mozzarella di buffalo cheese with fresh basil.

\$14.50 ^{VEG}

LEYDA'S FAVE

Crimini and oyster mushrooms, black truffle oil, fresh arugula and melted brie cheese.

\$16.50 ^{VEG}

FIG CHICKEN AND BLUE CHEESE

Organic Chicken, Bourbon figs, fresh apples, arugula and melted blue cheese.

\$17.50

SPICY SHRIMP

Roasted red peppers, red onions, fresh basil and Spicy Ocean wise shrimps.

\$16.75

AFTER 4 PM

TUESDAY BURGER AND FRIES \$10

WEDNESDAY 1 POUND OF MUSSELS \$10

THURSDAY FISH TACOS \$11

THURSDAY 1/2 PRICED WINE

NATURAL MOCKTAILS

VITAMIN-C-BUCKTHORN

Local seabuckthorn berries, ginger, honey, orange juice and soda water.

\$4.25

HERBAL TONIC

Juniper berries, lavender, citrus, lemongrass and soda water.

\$4.25

WEST COAST ZING

Ginger, mint, orange juice and soda water.

\$4.50

COOL CRANBERRY CIDER

Organic cranberry juice, fresh squeezed Oj, chai syrup and soda water.

\$4.50

COOL OFFERINGS

COCONUT WATER

\$4.25

HOUSE MADE HONEY LEMONADE

\$4.25

ICED GREEN TEA

\$4.00

GINGER-AID (HOT OR COLD)

\$3.75

LEYDA'S KOLA

\$4.50

LEYDA'S REFRESHERS

(YOUR CHOICE OF ORANGE, OR BLUEBERRY OR CRAMBERRY AND SODA WATER)

\$4.25

WARM OFFERINGS

TEA

Green, black, mint, rooibos or chai

\$4.25 / POT

TEA LATTE

Green, black, mint, rooibos or chai

\$4.75

HOT CHOCOLATE

\$4.50

FRENCH PRESS COFFEE S \$3.75 M \$4.75 L \$6.50 ESPRESSO \$3.75 AMERICANO \$3.75

CAPPUCCINO \$4.50 LATTE \$4.75 ICED COFFEE \$4.00 ICED LATTE \$4.75

MADE WITH ORGANIC WHOLE MILK OR ORGANIC NON-GMO SOY MILK.