

OPENING BITES

- HUMMUS + PITA** (vf) \$9.00
- HUMMUS, PITA + CRUDITE** (vf) \$12.50
- CHEESY PITA, GUACAMOLE + SALSA** (vf) \$12.00
- MEDITERRANEAN PLATTER** \$19.25
Wild sockeye salmon gravlax, duck prosciutto, Spanish manchego, goat feta, Quebec brie, buffalo mozzarella, kalamata olives, pickled vegetables and seasonal chutney.
(Vegetarian option available upon request.)
- GARLIC OLIVES** (vf) \$8.00
Served warm with citrus.
- BREAD BOARD** (vf) \$9.00
A selection of rustic breads served with olive tapenade, extra virgin olive oil, aged balsamic reduction and spicy tomato jam.
- CALAMARI** \$10.00
Served with a sweet orange chili sauce and chili chive aioli.
- MUSSELS a la PLANCHA** \$12.00
Ocean Wise mussels prepared a la plancha with Spanish olive oil and sea salt. Served with fresh salsa and saffron aioli.

PLATES

- BISON BURGER** \$16.50
Grass-fed bison burger ground fresh, topped with oyster mushrooms, arugula, pickled onion, sliced tomato and melted mozzarella cheese, served with roasted potato wedges, ketchup and saffron aioli.
- VEGGIE BURGER** \$15.00
Lentil, quinoa and sweet potato patty topped with roasted red pepper, mozzarella cheese, tomato, pickled onion, arugula and chili chive aioli. Served with roasted potato wedges, ketchup and saffron aioli.
- SPINACH + MUSHROOM FRITTATA** \$15.00
Fresh spinach, red peppers, crimini mushrooms and goat cheese baked with eggs and served with fresh greens and toast.

Leyda's

Our mission is to provide only the most wholesome, top-quality foods to our guests. Rest assured that everything on our menu is lovingly prepared in-house with fresh, organic whole food ingredients. We do it for the love of good food!

INTERMISSION

(vf) vegan friendly – ask your server
Please inform us of any allergies.



SALADS

Served with bread.

Add chicken or Ocean Wise salmon (3 oz.) \$5.50

MEDITERRANEAN QUINOA (vf) \$14.50

Cherry tomatoes, cucumbers, kalamata olives, goat feta, quinoa and citrus segments on organic greens with oregano vinaigrette.

MIGHTY KALE (vf) \$14.50

Green kale massaged with Spanish olive oil and lemon juice, tossed with oregano vinaigrette and finished with hemp hearts, croutons and shredded Parmesan.

SOUPS

Bowl \$7.50 (served with bread) **Cup** \$4.00

LEYDA'S AYURVEDIC SOUP (vf)

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

SOUP OF THE DAY

Ask about our chef's daily creation.

PIZZAS

MARGHERITA \$14.50

Tomato sauce, buffalo mozzarella and fresh basil.

PRIMAVERA (vf) \$16.50

Pesto, red onion, arugula, tomato, mushrooms, roasted red peppers and mozzarella.

BBQ CHICKEN \$17.50

Roasted chicken, BBQ sauce, red peppers, onion, tomato, arugula and corn.

BEET + GOAT CHEESE \$16.50

Roasted beets, dill bechamel, arugula, toasted pepitas, goat cheese and red onion.

Groups of 8 guests or more will be subject to an 18% auto gratuity.