

OPENING BITES

HUMMUS, PITA (vf)	\$9.00
HUMMUS, PITA + CRUDITÉ (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.	

MAINS

BURRITO BOWL (vf)	\$14.00
Black beans, corn, manchego cheese, roasted red pepper, chives, kale, cherry tomatoes and crispy tortilla chips on a bed of brown rice with guacamole and salsa. Served with chili chive aioli. Add chicken or Ocean Wise salmon (3 oz) \$5.50	
POKE BOWL (vf)	\$16.50
Wild sockeye salmon, prepared poke style, over warm brown rice with fresh cucumber, carrots, kimchi, avocado, edamame, daikon, green onion and wakame. Served with ponzu.	
SALMON QUESADILLA	\$15.00
Wild sockeye salmon pressed between brown rice tortillas with onions, tomatoes, arugula, roasted red peppers and mozzarella. Served with salsa, guacamole and kale salad.	
BISON CHORIZO TACOS	\$16.00
Spicy bison chorizo, kaffir lime cilantro slaw and pico de gallo on corn tortillas. Served with Spanish black bean rice, kale salad and guacamole.	

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!

LUNCH

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

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.	

SANDWICHES

All sandwiches come with the daily side salad.

SUNDRIED TOMATO CHICKEN SALAD SANDWICH	\$14.50
Roasted chicken roulade with sundried tomato mayonnaise, greens, sliced tomato, avocado and red onion on our Country-style Seed Bread.	
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.	
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.	
PESTO MUSHROOM PANINI	\$14.25

Thinly sliced crimini mushrooms, arugula, roasted red peppers and melted brie, pressed on our Country-style Seed Bread with pesto and saffron aioli.

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.	
SESAME MUSHROOM (vf)	\$16.50
Warm crimini and shiitake mushrooms, arugula, vermicelli rice noodles, carrots, red onion, daikon, edamame and broccolini tossed in jalapeño tahini vinaigrette.	
HARVEST BEET (vf)	\$16.50
Roasted beets and sweet potatoes, fresh apple, honey figs, goat cheese, pepitas and dried cranberries tossed in citrus vinaigrette.	
SOUP + SALAD COMBO (vf)	\$14.50
Your choice of Leyda's Ayurvedic Soup or Soup of the Day with Mediterranean Quinoa or Mighty Kale salad.	

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.

ADD-ONS

Half Kale or Half Mediterranean Quinoa Salad	\$9.00
Fries	\$5.00
Side Guacamole	\$3.50
Side Salsa	\$2.50
Avocado	\$2.75
Extra Bread	\$1.50
Hot Sauce	\$1.00

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