

# 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!*

## DINNER

(vf) vegan friendly - ask your server

Ask your server about our chef's special creations.

## OPENING BITES

**HUMMUS, PITA** (vf) \$8.50

**HUMMUS, PITA + CRUDITE** (vf) \$12.00

**CHEESY PITA, GUACAMOLE + SALSA** (vf) \$11.00

**MEDITERRANEAN PLATTER** \$19.25

Cured wild sockeye salmon, duck prosciutto, Spanish Manchego, goat feta, Quebec brie, blue cheese, kalamata olives, pickled vegetables and seasonal chutney. (Vegetarian available upon request.)

**WEST COAST MUSSELS** \$16.50

Oceanwise mussels steamed in a spicy Spanish piquillo pepper sauce. Served with fries and saffron aioli.

**GARLIC OLIVES** (vf) \$8.00

Served warm with citrus.

**BREAD BOARD** (vf) \$8.00

Rustic breads served with olive tapenade, extra virgin olive oil, aged balsamic reduction and Provençal sauce.

**CALAMARI** \$8.50

Served with a sweet orange chili sauce and beet dip.

**PACIFIC OYSTERS** \$8.25

Three Kusshi oysters served raw on the half shell with hot sauce and lemon.

**PERUVIAN OCTOPUS** \$15.00

Prepared ceviche style with warm quinoa salad and cilantro jalapeño crema.

**CHICKEN LOLLIPOPS** \$14.25

Three tender drumsticks roasted in a sweet and sour barbecue sauce. Served with blue cheese dip.

**BEEF CARPACCIO** \$15.50

Thinly shaved beef tenderloin, served with lentils, truffle asparagus, red wine reduction and garlic crostini.

**MUSHROOM BRUSCHETTA** (vf) \$13.25

Rustic mushrooms, tomato concasse, garlic focaccia crostini and Parmesan.

## SALADS

Starter \$9.00 Main \$13.50

Add Chicken or Ocean Wise Salmon to any salad (3 oz.): \$5.00

**MEDITERRANEAN QUINOA SALAD** (vf)

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

**MIGHTY KALE** (vf)

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

## PIZZAS

**MARGHERITA** (vf) \$14.50

Tomato sauce, buffalo mozzarella and fresh basil.

**LEYDA'S FAVE** (vf) \$16.50

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

**CHICKEN PRIMAVERA** \$17.50

Roasted chicken, pesto, tomato, red onion, peppers, spinach and Parmesan.

## SOUPS

Bowl \$7.50 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.

**FRENCH ONION SOUP**

**SOUP OF THE DAY**

Ask about our chef's daily creation.

## ENTRÉES

**CITRUS GLAZED SALMON** \$27.00

Wild sockeye salmon, pan roasted and glazed with citrus, served over a warm quinoa salad with seasonal vegetables.

**STEAK + LOBSTER** \$40.00

Perfectly aged beef tenderloin and roasted Atlantic lobster tail. Paired with blue cheese compound butter, chimichurri, seasonal vegetables and cauliflower puree.

**LOCAL MUSHROOM RISOTTO** (vf) \$22.50

Rustic mushrooms simmered in a delicate risotto with green peas and fresh asparagus. Topped with crusted eggplant and Parmesan.

**CHICKEN SUPREME** \$26.50

A supreme breast of chicken stuffed with wild boar and mushroom duxelle, served on a bed of forbidden black rice with citrus-glazed carrots, cauliflower fritters and a cranberry compote.

