

## OPENING BITES

<b>HUMMUS, PITA</b> (vf)	\$9.00
<b>HUMMUS, PITA + CRUDITÉ</b> (vf)	\$12.50
<b>CHEESY PITA, GUACAMOLE + SALSA</b> (vf)	\$12.00
<b>MEDITERRANEAN PLATTER</b>	\$19.25
Cured wild sockeye salmon, duck prosciutto, Spanish manchego, goat feta, Quebec brie, buffalo mozzarella, kalamata olives, pickled vegetables and seasonal chutney. (Vegetarian available upon request.)	
<b>WEST COAST MUSSELS</b>	\$16.50
Ocean Wise mussels steamed in spicy coconut red curry sauce. Served with fries and saffron aioli.	
<b>GARLIC OLIVES</b> (vf)	\$8.00
Served warm with citrus.	
<b>BREAD BOARD</b> (vf)	\$9.00
Rustic breads served with olive tapenade, extra virgin olive oil, aged balsamic reduction and spicy tomato jam.	
<b>CALAMARI</b>	\$9.00
Served with a sweet orange chili sauce and chili chive aioli.	
<b>STUFFED PEPPERS</b>	\$15.00
Spanish piquillo peppers stuffed with Ocean Wise shrimp and manchego cheese, spicy tomato jam, arugula salad, garlic toast.	
<b>CHICKEN KARAAGE</b>	\$14.25
Crispy fried marinated chicken, ginger sesame soy sauce, daikon slaw.	
<b>DUCK SPRING ROLLS</b>	\$13.50
Duck confit spring rolls, kimchi, blueberry hoisen dipping sauce, daikon slaw.	
<b>SUNDRIED TOMATO FLATBREAD</b> (vf)	\$13.25
Sundried tomatoes, cherry tomatoes, red onion, garlic, pesto, arugula, aged balsamic reduction, parmesan cheese.	
<b>SALMON TATAKI</b>	\$14.00
Sesame crusted wild sockeye salmon, Asian mushrooms, tamari, sake, cucumber, daikon slaw.	

# 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.

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## ENTRÉES

<b>FISH + CHIPS</b>	\$26.50
Mongozo Buckwheat White beer battered mahi mahi, roasted potato wedges, coleslaw and tartar sauce.	
<b>BEEF TENDERLOIN</b>	\$33.00
Perfectly-aged beef tenderloin prepared a la plancha, roasted potatoes, kale caesar salad, seasonal vegetables and chimichurri.	
<b>RED THAI ZUCCHINI NOODLE BOWL</b> (vf)	\$24.00
Zucchini noodles sautéed in coconut red Thai curry sauce, sautéed seasonal vegetables, local chickpeas, fresh Asian mushrooms, accompanied by Saskatchewan lentil vadais.	
<b>CHICKEN SUPREME</b>	\$26.50
A supreme breast of chicken served with spicy tomato boar bacon jam, forbidden black rice risotto, sautéed seasonal vegetables and saffron aioli.	
<b>SEAFOOD PAELLA</b>	\$30.00
Wild sockeye salmon, Ocean Wise shrimp, calamari and mussels, prepared in the Spanish tradition with saffron bomba rice, piquillo peppers and green peas.	

## SALADS

Starter \$9.00 Main \$14.50 (served with bread)  
Add chicken or Ocean Wise salmon to any salad (3 oz.): \$5.50

<b>MEDITERRANEAN QUINOA SALAD</b> (vf)
Cherry tomatoes, cucumbers, kalamata olives, goat feta and citrus segments on organic greens with an oregano vinaigrette.
<b>MIGHTY KALE</b> (vf)
Green kale massaged with Spanish olive oil and lemon juice, tossed with oregano vinaigrette and finished with hemp hearts, Leyda's croutons and shredded Parmesan.

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## PIZZAS

<b>MARGHERITA</b>	\$14.50
Tomato sauce, buffalo mozzarella and fresh basil.	
<b>LEYDA'S FAVE</b> (vf)	\$16.50
Crimini and oyster mushrooms, black truffle oil, fresh arugula and melted brie cheese.	
<b>FRUTTI DI MARE</b> (vf)	\$17.50
West coast mussels, Ocean Wise shrimp, red onion, tomato, fresh spinach, pesto, mozzarella.	
<b>CHICKEN + FIG</b>	\$17.50
Roasted chicken, honey figs, arugula, melted brie, red onion, garlic Parmesan bechamel.	

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## SOUPS

<b>Bowl</b> \$7.50 (served with bread)	<b>Cup</b> \$4.00
<b>LEYDA'S AYURVEDIC SOUP</b> (vf)	
Organic green kale, white quinoa, roasted sweet potato, coconut cream and fresh ginger, infused with Leyda's blend of ancient Ayurvedic spice	
<b>SOUP OF THE DAY</b>	
Ask about our chef's daily creation.	

