

## LIGHTEN UP

- HUMMUS + PITA**  9
- CHICKEN KARAAGE** 14.5  
Crispy fried marinated chicken, ginger sesame soy sauce, daikon slaw.
- CALAMARI** 10  
Crispy Ocean Wise calamari rings, sweet orange chili sauce, chili chive aioli.
- SPRING ROLLS** 13  
Roasted chicken spring rolls, kimchi, blueberry hoisen dipping sauce, daikon slaw.
- SUNDRIED TOMATO BRUSCHETTA**  12.5  
Marinated sundried tomatoes, fresh roma tomato, roasted garlic, basil, Parmesan.
- HUMMUS + BROCCOLI TOAST**  8  
Garlic hummus, charred broccoli, spicy honey.
- SCANDI TOAST** 9  
Piquillo peppers, salmon gravlax, brie, parsley, tomato, olive oil.

### SHARE!

- TAPAS TRIO**  30  
Choose any three appetizers (above) to create your own tapas experience.
- TAPAS TRIO + WINE**  60  
Choose any three appetizers (above) and one bottle of our fave! wine.
- Substitute any pizza for one appetizer 5

# Leyda's

 **VEGAN FRIENDLY - ASK FOR MODIFICATIONS**  
**PLEASE INFORM US OF ANY ALLERGIES**



@leydasrestaurant



@leydascafe

## GREENS



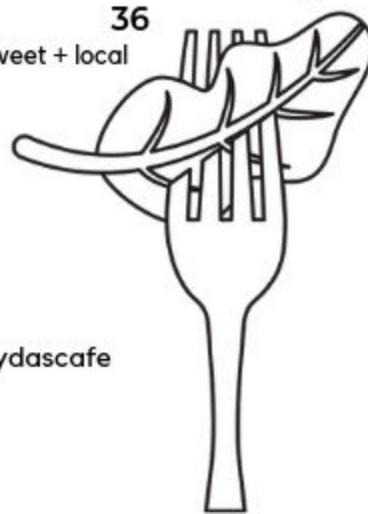
- MIGHTY KALE**  14.5  
Our signature salad! Green kale massaged with Spanish olive oil and lemon juice, oregano vinaigrette, hemp hearts, croutons, Parmesan, fresh bread.
- MANGO SHRIMP**  17  
Shrimp, mango, red cabbage, wakame, cherry tomatoes, red onion, goat cheese, pepitas, citrus vinaigrette, fresh bread.

## SOUP

- Bowl served with bread** 7.5      **Cup** 4
- AYURVEDIC SOUP**  "ah-yer-vey-dik"  
Organic green kale, white quinoa, roasted sweet potato, coconut cream, butternut squash and fresh ginger infused with Leyda's blend of ancient Ayurvedic spices.
- SOUP OF THE DAY**  
Ask about our chef's daily creation.

## ENTRÉES

- SEAFOOD PAELLA** 30  
A Spanish tradition! Ocean Wise wild sockeye salmon, shrimp, mussels and calamari, Spanish saffron bomba rice, green peas, piquillo peppers.
- MOROCCAN CHICKEN** 21  
A Maltman Family favorite! Moroccan spice infused braised chicken leg, aromatic basmati rice and organic peas.
- BEEF TENDERLOIN** 36  
Perfectly-aged beef tenderloin prepared a la plancha, sweet + local potato hash, chimichurri, asparagus.
- BROCCOLI TACOS**  19  
Charred broccoli in a crispy beer batter, red cabbage slaw, jalapeño hot sauce, corn salsa, guacamole, Mighty Kale salad.



## KEEP IT CASUAL

Served with Mighty Kale Salad + Oven-Roasted Fries

- VEGGIE BURGER** 15  
Lentil, quinoa and sweet potato patty, roasted red pepper, mozzarella, tomato, pickled onion, arugula, chili chive aioli.
- BISON BURGER** 17  
Grass-fed bison ground fresh, oyster mushrooms, arugula, pickled onion, tomato, mozzarella, garlic aioli.

## BOWLS

- BURRITO**  14  
Black beans, corn salsa, manchego, piquillo peppers, chives, kale, tomatoes, crispy tortilla, brown rice, guacamole, salsa, chili chive aioli.
- POKÉ**  16  
Poké style wild sockeye salmon, cucumber, carrots, kimchi, avocado, edamame, daikon, green onion, wakame, brown rice, ponzu.
- BUDDHA**  15  
Crispy tofu, curried chickpeas, sesame bok choy, hummus, avocado, red cabbage, cucumbers, radish greens, red quinoa, Thai curry sauce.

## PIZZAS

- PRIMAVERA**  16.5  
Pesto, red onion, arugula, tomato, mushrooms, piquillo peppers, broccoli, mozzarella.
- BBQ CHICKEN** 17.5  
Roasted chicken, BBQ sauce, red peppers, onion, tomato, arugula, corn, mozzarella.
- BEET + GOAT CHEESE** 16.5  
Roasted beets, dill bechamel, arugula, pepitas, goat cheese, red onion, mozzarella.

## BE CREATIVE

- |               |     |                          |
|---------------|-----|--------------------------|
| <b>ADD:</b>   |     |                          |
| Shrimp Skewer | 6   | Oven-Roasted Fries 5     |
| Chicken       | 6   | Guacamole 4              |
| Salmon        | 6   | Salsa 3                  |
| Crispy Tofu   | 4.5 | Avocado 3                |
| Bison Chorizo | 5   | Side Mighty Kale Salad 8 |