

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

Ask your server about our chef's special creations.

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.

SANDWICHES

All sandwiches come with the daily side salad.

- SUNDRIED TOMATO CHICKEN SALAD SANDWICH** \$14.50
Chicken roulade, roasted and shaved, with sundried tomato mayonnaise sprouts, sliced tomato, avocado and red onion on our Country-style Seed Bread.
- VEGAN TORTITAS** (vf) \$13.50
Olive tapenade, roasted zucchini, eggplant, red peppers, red onion and arugula. Served with hummus.
Add Calamari with hot sauce: \$5.00
- BISON BURGER** \$16.00
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.
- COCONUT CRUSTED SALMON TACOS** \$14.50
Wild sockeye salmon crusted in coconut flakes topped with cabbage cilantro slaw and mango salsa.
- CAPRESE PANINI** \$14.25
Tomatoes, basil, buffalo mozzarella, pesto and fresh spinach pressed in a sundried tomato-herb focaccia.

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 option 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
A selection of 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 raw Kusshi oysters served on the half shell with hot sauce and lemon.

BOWLS

- VEGETARIAN CHILI** (vf) \$13.50
Tender mixed beans simmered in a zesty chili sauce with roasted jalapeños and vegetables, served with garlic toast.
Add ground bison: \$5.00
- POKE BOWL** (vf) \$16.50
Wild sockeye salmon prepared poke style, served over warm sticky rice with fresh cucumber, red cabbage, avocado, edamame beans, carrots, green onion and wakame. Served with ponzu.
- CHICKEN MILANESE** \$16.00
Baked breaded chicken on a bed of spaghetti tossed with parsley and garlic, surrounded by marinara sauce. Served with garlic toast.
- THAI SHRIMP NOODLE BOWL** (vf) \$15.00
Seasonal vegetables sautéed in garlic and ginger with vermicelli rice noodles and tender shrimp in a yellow coconut curry sauce.

SALADS

Served with bread.

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

- MEDITERRANEAN QUINOA SALAD** (vf) \$14.50
Cherry tomatoes, cucumbers, kalamata olives, goat feta 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 an oregano vinaigrette and finished with hemp hearts, croutons and shredded Parmesan.
- CHICKEN SPRING ROLL SALAD** \$16.50
Lightly spiced spring rolls stuffed with roasted chicken and sauteed vegetables, served with red cabbage, avocado, green onions, red peppers, pickled daicon and hemp hearts, tossed in a wasabi soy vinaigrette.
- MISO MUSHROOM SALAD** (vf) \$15.50
Miso ginger tofu combined with julienne vegetables, vermicelli, and warm oyster and crimini mushrooms, tossed in a sesame white balsamic 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 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.

ADD-ONS

- Half Kale or Half Mediterranean Quinoa Salad \$8.00
- Fries \$5.00
- Side Guacamole \$3.50
- Side Salsa \$2.50
- Avocado \$2.25
- Extra Bread \$1.50
- Hot Sauce \$1.00