

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

(v) vegetarian • (vf) vegan friendly – ask your server

Ask your server about our chef's special creations.

PIZZAS

MARGHERITA (v)	\$14.50
Tomato sauce, buffalo mozzarella and fresh basil.	
LEYDA'S FAVE (v)	\$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 (vf)	\$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 (v)	\$11.00
MEDITERRANEAN PLATTER (v)	\$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 (v)	\$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 a cornbread muffin.	
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.	
MAHI MAHI SALAD	\$16.50
Sesame-crust mahi mahi, avocado, carrots, daikon, red onion, snap peas and greens tossed in a wasabi soy vinaigrette.	
EGGPLANT SALAD (vf)	\$15.50
Crusted eggplant, white beans, roasted zucchini and red peppers tossed in a honey and white balsamic vinaigrette.	
SOUP + SALAD COMBO (vf)	\$13.50
Your choice of Leyda's Ayurvedic Soup or Soup of the Day with Mediterranean Quinoa or Mighty Kale Salad. Served with a slice of Country-style Seed Bread.	

SOUPS

Bowl \$7.50 Cup \$4.00

LEYDA'S AYURVEDIC SOUP BOWL (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