

CAYA

5PM - CLOSE
DAILY

STARTERS

SOUP OF THE DAY / 14

ask your server for today's special

COCONUT CRUSTED CALAMARI / 16

coconut milk marinated calamari, pineapple chutney, crispy onions, sriracha aioli, micro greens

BRUSSEL SPROUTS / 15

roasted brussel sprouts, onions, roasted shishito peppers, honey, balsamic

AHI POKE NACHOS* / 19

ahi tuna, cucumber, avocado, scallion, housemade chips, chukka salad, sriracha aioli, furikake

KOREAN WINGS / 16

gochujang pepper hot sauce, shaved carrots, shaved celery, cilantro

TEMPURA FRENCH GREEN BEANS / 15

ginger beer battered tempura green beans, korean sauce, scallion garnish

CAYA HUMMUS / 16

sundried tomato and basil hummus, grilled pita, rainbow carrots, watermelon radish, fresh cucumber

COCONUT LECHE DE TIGRE CEVICHE* / 20

halibut, coconut milk, cucumber, red onion, red bell peppers, avocado, ginger, garlic, chili oil, micro cilantro

POWER BOWLS + SALADS

BEET SALAD / 17

watercress, golden beets, goat cheese, roasted pistachios, red beet paint, honey vinaigrette

GRILLED CAESAR* / 16

grilled romaine lettuce, creamy caesar dressing, capers, shaved parmesan, grilled crostini

ROASTED CAULIFLOWER SALAD / 15

baby field greens, heirloom cherry tomatoes, candied walnuts, truffle vinaigrette, shaved parmesan

CAYA SALAD / 10

field of greens, cucumbers, tomatoes, carrots, choice of dressing: balsamic vinaigrette | blood orange vinaigrette | ranch | seasonal salad dressing

SALAD ADD-ONS: shrimp* +15 | salmon* +15
chicken +12 | steak* +15 | avocado +2

POKE BOWL* / 23

ahi tuna, cucumber, avocado, scallions, chukka salad, sriracha aioli, furikake ginger, wonton strips

BLACKENED CHICKEN BOWL / 22

blackened chicken, quinoa, black bean corn salsa, roasted red peppers, pico de gallo, chipotle cilantro dressing

FLATBREADS

TOMATO BASIL FLATBREAD / 15

house-made marinara sauce, fresh heirloom tomatoes, mozzarella cheese, micro basil

BBQ TRI-TIP FLATBREAD / 17

house-made bbq sauce, cheese blend, caramelized onions

Please inform your server of any allergies or aversions before ordering. Certain dishes may be unmodifiable. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% gratuity will be added to tables of 5 or more

HANDHELDS

LETA BURGER* / 22

1/2 pound american wagyu, caramelized onion, cheddar cheese, butter lettuce, tomato, house-made pickles, caya sauce, brioche bun, choice of hand-cut french fries or house salad

PUB BURGER* / 23

1/2 pound american wagyu, caramelized onion, cheddar cheese, duck bacon, demi-glace, house-made pickles, brioche bun, choice of hand-cut french fries or house salad

CHICKEN BLT / 21

herb marinated chicken, applewood smoked bacon, buttermilk basil dressing, avocado, butter leaf lettuce, tomato, choice of hand-cut french fries or house salad

TRI-TIP SANDWICH / 21

shaved tri-tip, roasted onions, poblano chili peppers, pepper-jack cheese, bbq aioli, beef au jus, grilled roll, choice of hand-cut french fries or house salad

ADD-ONS: avocado +2 | egg* + 2 | bacon* +4
sub gluten free bun +2 | sub impossible burger +3
truffle fries +3 | sweet potato fries +2

TRIO OF TACOS* / 21

corn tortillas, avocado, chipotle slaw, queso fresco, fire roasted salsa, cilantro, lime
choice of protein: shrimp, pork carnitas, chicken, tri-tip

VEGAN TACOS / 18

avocado, quinoa black bean corn salsa, red peppers, pico de gallo, chipotle dressing, corn tortillas, house-made tortilla chips & salsa

SIDES

DINNER ROLLS / 5

HANDCUT FRENCH FRIES / 7

SWEET POTATO FRIES / 7

TRUFFLE FRIES / 12

GARLIC WHIPPED POTATOES / 7

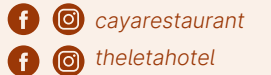
SEASONAL VEGETABLES / 7

THE *leta*

HOTEL

TAPESTRY COLLECTION
by Hilton™

Chef Jonathan Mellor



Book your private event with us today!

ENTREES

LINGUINE / 27

linguine pasta, sauteed garlic, shallots, shaved brussel sprouts, heirloom cherry tomatoes, burrata cheese, fresh cracked black pepper, lemon oil

shrimp* +15 | salmon* + 15 | chicken +12 | steak* + 15

PULLED PORK MAC & CHEESE / 26

pulled pork, cavatappi pasta, white cheddar, smoked gouda, bacon, truffle oil, crispy onions, microgreens

FAROE BAY SALMON* / 31

coconut curry, ginger rice, served with chef's choice of seasonal vegetables

CAYA COMBO* / 31

buttermilk fried chicken, grilled shrimp, bourbon bbq sauce, house-made coleslaw, hand-cut french fries

truffle fries +3 | sweet potato fries +2

NEW YORK STRIP* / 46

red wine demi-glace, garlic whipped potatoes, seasonal vegetables

point reyes blue cheese crust +3 | shrimp* +15

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