

# Leafy Restaurant:

**Leafy** isn't your typical restaurant. We're a vibrant celebration of global cuisines, all under one roof! Nestled in the heart of Leafyland, we whisk you away on a flavor adventure with our diverse menu.

**Craving a taste of Italy?** Savor our wood-fired pizzas, creamy pastas, and decadent tiramisu.

**In the mood for some Asian inspiration?** Our chefs prepare mouthwatering curries, pad thai, and sizzling stir-fries that will tantalize your taste buds.

**Perhaps a touch of Tex-Mex is calling your name?** We've got juicy fajitas, succulent enchiladas, and refreshing margaritas to quench your thirst.

**No matter your taste buds' desire, Leafy has something to satisfy every craving.** We use only the freshest ingredients, and our passionate chefs create dishes that are both delicious and visually stunning.

**Leafy** isn't just about the food, it's about the experience. Our warm and inviting atmosphere is perfect for a casual lunch with friends, a romantic date night, or a lively family gathering.

**Come explore the world of flavors at Leafy! We can't wait to take you on a culinary adventure.**

## Our Menu:

## Leafy's Italian Escape : Buon Appetito! (Enjoy your meal!)

### Antipasti (Starters):

- **Bruschetta:** Toasted bread topped with fresh tomato, basil, garlic, and olive oil (Vegetarian)
- **Calamari Fritti:** Crispy fried squid served with marinara sauce
- **Burrata Caprese:** Fresh burrata cheese with heirloom tomatoes, pesto drizzle, and balsamic reduction (Vegetarian)
- **Panzanella Salad:** Tuscan bread salad with tomatoes, cucumbers, red onion, and a balsamic vinaigrette (Vegetarian)
- **Prosciutto e Melone:** Sliced prosciutto with fresh melon (Gluten-Free)

### Insalate (Salads):

- **Insalata Mista:** Classic mixed green salad with cherry tomatoes, cucumber, red onion, and balsamic vinaigrette (Vegetarian)
- **Insalata Caprese:** Sliced fresh mozzarella, tomato, and basil drizzled with olive oil and balsamic glaze (Vegetarian)
- **Arugula & Gorgonzola Salad:** Arugula, candied walnuts, pears, and gorgonzola cheese with a honey vinaigrette (Vegetarian option available)

### Primi Piatti (Pastas):

- **Spaghetti Carbonara:** Classic spaghetti with pancetta, egg yolk, pecorino romano cheese, and black pepper
- **Lasagna al Forno:** Layers of pasta sheets, bolognese sauce, béchamel sauce, and mozzarella cheese, baked to perfection
- **Penne Arrabbiata:** Spicy penne pasta with tomato sauce, garlic, and chili flakes

- **Fettuccine Alfredo:** Fettuccine pasta in a creamy parmesan cheese sauce
- **Ravioli:** Choose your filling - ricotta and spinach, or meat (seasonal options available) - served with your choice of sauce (marinara, alfredo, or pesto)
- **Gnocchi Gorgonzola:** Pillowgy gnocchi tossed in a creamy gorgonzola cheese sauce with walnuts (Vegetarian option available)

## Secondi Piatti (Main Courses):

- **Saltimbocca alla Romana:** Veal scaloppini topped with prosciutto and sage, cooked in white wine (Gluten-Free)
- **Chicken Piccata:** Chicken breast sauteed with lemon, butter, and capers (Gluten-Free option available)
- **Ossobuco alla Milanese:** Braised veal shank with saffron risotto (Gluten-Free option available)
- **Branzino al Limone:** Whole sea bass baked with lemon and herbs (Gluten-Free)
- **Filetto di Manzo al Pepe Verde:** Grilled beef tenderloin with green peppercorn sauce (Gluten-Free)

## Dolci (Desserts):

- **Tiramisu:** Classic Italian coffee-flavored ladyfingers layered with mascarpone cream
- **Panna Cotta:** Light and creamy Italian custard dessert
- **Gelato:** Choose from a variety of seasonal flavors (Vegan options available)
- **Cannoli:** Crispy pastry shells filled with ricotta cream (Vegetarian option available)

- **Chocolate Salami:** A rich and decadent chocolate salami cake (Gluten-Free option available)

Leafy's ¡Fiesta Mexicana! 🇲🇽 : ¡Buen Provecho! (Enjoy your meal!)

Botanas (Snacks):

- **Guacamole:** Fresh avocado mashed with lime juice, tomatoes, onions, cilantro, and a touch of jalapeño (Vegetarian)
- **Queso Fundido:** Melted Oaxaca cheese with chorizo or portobello mushrooms (Vegetarian option) and pico de gallo (diced tomatoes, onions, cilantro)
- **Nachos:** Crispy corn tortilla chips with melted cheese, your choice of beans (black or pinto), pico de gallo, sour cream, and guacamole (Vegetarian option available)
- **Tostadas:** Crispy corn tortillas topped with refried beans, your choice of meat (shredded chicken, barbacoa beef, or carnitas pork), lettuce, cheese, pico de gallo, and crema (Mexican sour cream)

Entradas (Appetizers):

- **Flautas:** Rolled corn tortillas filled with shredded chicken or seasoned vegetables, fried golden brown and served with crema, guacamole, and pico de gallo (Vegetarian option available)

- **Empanadas:** Flaky pastries filled with your choice of savory fillings like seasoned beef, chicken, or poblano peppers and corn (Vegetarian option available) served with a spicy salsa
- **Ceviche de Pescado:** Fresh fish marinated in citrus juices with onions, peppers, and cilantro (Gluten-Free)

### Platos Fuertes (Main Courses):

- **Enchiladas:** Corn tortillas filled with your choice of chicken, steak, cheese, or vegetables, smothered in a flavorful salsa verde (green tomatillo sauce) or salsa roja (red tomato sauce) and topped with cheese and crema (Vegetarian option available)
- **Mole Poblano:** Chicken breast or shredded vegetables simmered in a rich and complex mole sauce, served with rice and beans. (Vegetarian option available)
- **Tacos:** Choose your protein - grilled chicken, steak, carnitas pork, al pastor (marinated pork), or a vegetarian option like grilled cactus or portobello mushrooms - served on soft corn tortillas with a variety of toppings like onions, cilantro, salsa, guacamole, and crema. (Build-your-own option available)
- **Fajitas:** Sizzling strips of marinated chicken, steak, or vegetables served on a hot skillet with onions and peppers. Served with flour tortillas, guacamole, sour cream, pico de gallo, and salsa. (Build-your-own option available)
- **Burrito:** A large flour tortilla filled with rice, beans, your choice of meat (chicken, steak, carnitas pork, or al pastor), cheese, lettuce, pico de gallo, and crema. (Vegetarian option available)
- **Pescado Veracruz:** Fresh fish fillet grilled or pan-seared and topped with a vibrant tomato, olive, caper, and herb salsa. (Gluten-Free option available)

### Acompañamientos (Sides):

- **Arroz Mexicano:** Mexican rice cooked with tomatoes, onions, and spices (Vegetarian)
- **Frijoles Refritos:** Refried pinto beans (Vegetarian)
- **Elote:** Grilled corn on the cob with chili powder, mayonnaise, and cheese (Vegetarian)

### Bebidas (Drinks):

- **Margaritas:** Classic, frozen, or flavored with fresh fruits like mango, strawberry, or peach.
- **Sangria:** A refreshing wine punch with fruit juices and brandy.
- **Mexican Beers:** Dos Equis, Corona, Tecate, and Pacífico.
- **Jarritos:** Mexican sodas in a variety of fruit flavors.
- **Horchata:** A sweet and creamy rice-based drink (Vegan)
- **Agua Fresca:** Refreshing fruit-flavored water (Hibiscus, Watermelon, Jamaica)

### Postres (Desserts):

- **Churros:** Crispy fried dough sticks dusted with cinnamon sugar, served with a chocolate dipping sauce.
- **Flan:** Creamy custard dessert with a caramel topping.
- **Buñuelos:** Fried dough pastries dusted with cinnamon sugar, often served with honey or syrup. (Vegan option available)

## Leafy's Indian Odyssey

### Starters (Veg and Non-Veg):

- **Samosas:** Crispy fried pastries filled with spiced potatoes and peas (Vegetarian)
- **Pakoras:** Assorted vegetables dipped in a chickpea batter and fried golden brown (Vegetarian)
- **Chicken Tikka Masala:** Boneless chicken marinated in yogurt and spices, cooked in a creamy tomato sauce
- **Seekh Kebabs:** Minced lamb or chicken kebabs seasoned with herbs and spices, grilled in a tandoor oven
- **Onion Bhajis:** Crispy fritters made with onions and chickpea flour (Vegetarian)
- **Garlic Naan:** Flatbread brushed with garlic butter and baked in a tandoor oven

### Vegetarian Mains:

- **Saag Paneer:** Cubes of paneer cheese (Indian cottage cheese) cooked in a spinach gravy (Gluten-Free option available)
- **Malai Kofta:** Vegetarian meatballs made with cottage cheese and vegetables in a creamy gravy
- **Aloo Gobi:** Spicy stir-fried potatoes and cauliflower (Vegan option available)
- **Dal Makhani:** Creamy lentil stew simmered with butter and spices (Vegan option available)
- **Vegetable Biryani:** Basmati rice cooked with vegetables, herbs, and spices

### Non-Vegetarian Mains:

- **Butter Chicken:** Tender chicken cooked in a rich tomato and butter sauce
- **Tandoori Chicken:** Marinated chicken roasted in a clay oven

- **Lamb Rogan Josh:** Slow-cooked lamb in a flavorful onion and tomato gravy
- **Chicken Vindaloo:** Spicy chicken curry with a fiery kick
- **Goan Fish Curry:** Fresh fish cooked in a coconut-based curry with Goan spices  
(Gluten-Free option available)

#### Accompaniments:

- **Basmati Rice:** Aromatic long-grain rice (Vegetarian & Gluten-Free)
- **Jeera Rice:** Basmati rice flavored with cumin seeds (Vegetarian & Gluten-Free)
- **Naan:** Flatbread cooked in a tandoor oven (Vegetarian option available)
- **Raita:** Yogurt-based condiment with cucumber or mint (Vegetarian)

#### Desserts:

- **Gulab Jamun:** Deep-fried dough balls soaked in a fragrant sugar syrup
- **Gajar ka Halwa:** Carrot pudding flavored with nuts and spices (Vegan option available)
- **Kulfi:** Indian ice cream made with milk, nuts, and spices (Vegan option available)
- **Mango Lassi:** A refreshing yogurt-based drink with mango pulp

#### Drinks:

- **Lassi:** Yogurt-based drink in various flavors like mango, strawberry, or plain  
(Vegetarian)
- **Chai:** Spiced Indian tea (Vegetarian)
- **Mango Juice**
- **Indian Beers:** Kingfisher, Taj Mahal

**Please note that some dishes may contain dairy or nuts. We are happy to accommodate dietary restrictions, please ask your server for details.**



**Enjoy your culinary journey through India at Leafy!**