



LANDWER'S Menu

Breakfast

Farmer's Breakfast 12.95

Two eggs sunny-side up, chopped salad on focaccia bread with tahini and labneh on the side

Landwer's Famous Breakfast till 2pm 15.95

Two Eggs - any style, breakfast side salad, tuna salad, cream cheese, feta, labneh with za'atar & chickpeas, guacamole, greek yogurt with granola & honey, fruit jam, butter, with a choice of white or multigrain bread

Extras for the omelette: herbs/onion

Additional extras for the omelette:

Feta / mozzarella / mushrooms..... 1.50

Rustico Breakfast.....extra 3.00

Mushrooms, spinach, leek and goat cheese omelette served with Landwer's famous breakfast

Landwer's Breakfast for Two till 2pm..... 29.90

Four Eggs - any style, breakfast side salad, tuna salad, cream cheese, feta, labneh with za'atar & chickpeas, sundried tomato spread, eggplant and tahini spread, tahini with salsa, guacamole, greek yogurt with granola & honey, fruit jam, butter, with a choice of white or multigrain bread

Vegan Breakfast till 2pm..... 15.95

Quinoa & chickpea flour omelette, breakfast side salad, tahini with salsa, eggplant tahini spread, carrot spread, halva spread, tahini, guacamole, coconut yogurt & berries, fruit jam, served with freshly baked multigrain bread

Eggs Benedict Florentine till 2pm 12.50

Poached eggs on a toasted english muffin, spinach and homemade hollandaise sauce, with Landwer's breakfast side salad

Salmon Benedict till 2pm..... 14.50

Poached eggs on a toasted english muffin, smoked salmon, spinach and homemade hollandaise sauce, with Landwer's breakfast side salad

Landwer's Shakshouka 13.95

With a breakfast side salad, labneh, tahini, served with a choice of white or multigrain bread

Mediterranean Shakshouka..... 15.95

Shakshouka with feta cheese, eggplant and parsley. With a breakfast side salad, labneh, tahini, with a choice of white or multigrain bread

Halloumi Shakshouka 15.95

Shakshouka with halloumi cheese and spinach. With a breakfast side salad, labneh, tahini, with a choice of white or multigrain bread

Landwer's Pancake 12.50

Pancake with nutella, fruit salad, homemade whipped cream and Ontario 100% pure maple syrup

Landwer's Greek Yogurt..... 11.50

Greek yogurt, granola, seasonal fruits and date honey

Feta+Avocado Greek Yogurt 5.95

Avocado, feta, red bell peppers, garlic, sea salt.

Berries+Granola Greek Yogurt..... 5.95

Homemade granola, berries, honey

Steel Cut Oatmeal..... 6.95

Wild berries, bananas, Ontario 100% pure maple syrup, roasted almonds

A choice of Gluten-Free bread  Dishes are made in a gluten-containing environment

Grilled Sandwiches

Served on sesame bread with green side salad

Mozzarella 10.95



Mozzarella, tomato, butter and basil

Jerusalem..... 12.95

Sun-dried tomato sauce, mozzarella, hard boiled egg and za'atar

Feta & Kalamata Olives..... 12.95

Feta cheese, mozzarella, tomato, black Kalamata olives and za'atar spiced onions

vegan  gluten free 

Before placing your order, please inform your server if a person in your party has a food allergy.

Sandwiches

Served in Freshly Baked White or Multigrain Bread, with a Side of Green Salad

	Half/Whole		Half/Whole
Herb Omelette	8/12	Chicken	10/15
Herb omelette with cucumber, tomato, romaine and cream cheese or tahini		Free-range grilled chicken breast with caramelized onion, hearts of romaine, tomato, cucumber, guacamole and mustard & date honey aioli	
Vegan Omelette V	8/12	Landwer's Smoked Salmon	10/15
Quinoa, chickpeas, carrots & herbs omelette, in a hot sandwich with guacamole, tahini, carrot spread, cucumber, tomato and romaine lettuce		Smoked salmon, cream cheese, lettuce, tomatoes, onions, capers and Parmesan	
Tuna	9/13	Roast Beef	16
Lemon, olive oil, tuna with hardboiled egg, pickles, herbs aioli, arugula and fresh tomatoes		Thinly sliced roast beef with caramelized onions, parsley and herbs, mustard & date honey aioli, fresh arugula, pickles and tomato	

Salads

Health Gf	14	Sautéed Mushrooms & Root Vegetables	14
Cherry tomatoes, carrot, quinoa, lettuce, red cabbage, broccoli, red bell pepper, feta cheese, mint, green onion and sunflower seeds in lemon-garlic dressing. With a side of raw tahini		Champignon mushrooms sautéed with caramelized onions, olive oil, garlic and herbs, on a bed of lettuce, with walnuts, carrots, beets, red cabbage, cucumber, and parmesan cheese in lemon-mint dressing	
Mediterranean Gf	14	Tuna Gf	15
Lettuce, cucumber, tomato, red and yellow bell pepper, cherry tomatoes, radish, basil, mint, green onion, Kalamata olives and feta cheese, with lemon-garlic dressing		Albacore white tuna, hard-boiled egg, cherry tomatoes, pickles, green beans, baked parisian potatoes, red onion, lettuce, radish and Kalamata olives in lemon-garlic dressing	
Goat Cheese and Berries	15	Chicken	17
Mixed greens, cherry tomatoes, avocado, blueberries, strawberries, goat cheese, caramelized walnuts and sweet potato chips with balsamic dressing		Seasoned free-range chicken breast sautéed with champignon mushrooms & fried onion on a bed of avocado, carrots, radish, cherry tomatoes, and lettuce in vinaigrette dressing	
Halloumi	16		
Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, lettuce, pistachios, red cabbage and radish, with lemon-garlic dressing			

Snacks and Appetizers

Farmer's Market Cauliflower Gf	9	Fancy Hummus Bowls	
Baked with mint garlic & Greek Yogurt Tzatziki		Served with hot stone-oven baked focaccia, and pickles	
Mediterranean Shishito Peppers	5	Mexico	11
Spiced mild baked shishitos, Galilee zaatar, crunchy sea salt		Deep fried crispy avocado & pico de gallo	
Roasted Eggplant in Tahini V	9	Shrooms	10
In a cast-iron hot pan, sesame seeds, lemon garlic dressing and green onion, with a choice of white or multigrain bread		Olive oil mushrooms and caramelized onion	
Pasta Retreat V	9	SanFran V	11
Squash spaghetti w/ chunky fresh tomato salsa		Soy strips middle eastern style shawarma	
Focaccia Bianca V	6	Middle Eastern Flat Bread (Sabich) ..	11
With tahini, balsamic vinegar, garlic confit, olive oil and herbs		BBQ eggplant, fresh market salsa, tahini, egg, olive oil	
Soup of the Day	7	French Fries	5
		Sweet Potato Fries	6

vegan **V** gluten free **Gf**

Entrées

- *Landwer's Famous Schnitzel** 18
Breaded crispy free-range chicken breast, and a choice of side dish
- *Free-Range Chicken Breast & Herbs** 17
Grilled chicken breast with herbs, served with a choice of side dish
- Beef Sliders** 17
Three mini beef hamburgers on a sesame bun with lettuce, tomato, onion and pickles, served with a side of french fries
- Sinia Kebab** 18
Mini beef kebabs, charbroiled eggplant, tomato, red onion, tahini, chickpeas and parsley. On a hot stone-oven baked focaccia, served with a chopped salad
- Free-Range Chicken Nuggets** 16
With french fries, pickles and a green salad
- Buckwheat & Root Vegetables** **V** 16
Buckwheat, sweet potatoes & carrots, bulgur, tofu, mushrooms, garlic confit, chestnuts and walnuts in raw tahini & date syrup

Pastas

Fresh Pastas from **100% durum flour**. Homemade upon order.

Choice of pasta & sauce.

Campanelle/Fettuccine pasta or a choice of:

Vegan, gluten-free pasta for additional \$1.50 **GF**

- Tomato Basil** 14
Olive oil, tomatoes, and herbs sauce with garlic and parmesan
- Naples Free-Range Chicken** 17
Grilled free-range chicken breast & cherry tomatoes with tomato sauce and herbs
- Rosé** 15
Tomato sauce, cream, fresh basil, cherry tomatoes, parmesan and herbs
- Roasted Mushrooms Cream** 16
Cream sauce with fresh mushrooms, garlic, parmesan, truffle oil and fresh thyme
- Sweet Potatoes & Chestnuts** 16
Chestnut cream sauce, basil, truffles, parmesan and sweet potatoes baked in a hot stone oven
- Free-Range Chicken & Pesto** 17
Broccoli, mushrooms & tomatoes in pesto sauce with parmesan and grilled chicken

- Red Wine French Stew** **V** 17
Soy strips, carrot, celery and fresh mushrooms, stir-fried with garlic, caramelized onions and red wine. Served with Landwer's rice (with carrots, almonds, caramelized onions)

- Vegan Shawarma & Hot Focaccia** **V** 16
Soy strips & caramelized onions, stir-fried with spices. On focaccia bread with tahini, harissa & herbs.

*Side Dish:

Landwer's Rice

With carrots, almonds and caramelized onions

Green Vegetables

Green beans, spinach and broccoli sautéed in olive oil and garlic

Florentine Potatoes

Parisian potatoes baked in garlic and rosemary confit, cherry tomatoes and spinach

French Fries

Sweet Potato Fries add 1

Pizzas

Pizzas are baked in a stone oven with **100% real mozzarella cheese**.

Pizzas can be made with gluten-free dough **GF** (prepared in an area that contains gluten)

- Margherita** 14
- Eggplant & Feta** 15
Basil tomato sauce and mozzarella with roasted eggplant, feta cheese, garlic confit and Kalamata olives with truffle oil
- Kalamata Olives & Onions** 15
Caramelized onions, mozzarella, red onions, tomato sauce, basil and Kalamata olives
- Four Cheese & Pesto** 17
Pesto sauce, goat cheese, feta, mozzarella, basil and parmesan cheese

Ravioli

Homemade from **100% durum flour** filled with roasted butternut squash & ricotta cheese

- Tomato Basil** 16
Olive oil, tomatoes, and herbs sauce with garlic and parmesan
- Rosé** 18
Tomato sauce, cream, fresh basil, cherry tomatoes, parmesan and herbs
- Sweet Potatoes & Chestnuts** 19
Chestnut cream sauce, basil, truffles, parmesan and sweet potatoes baked in a hot stone oven
- Roasted Mushrooms Cream** 19
Cream sauce with fresh mushrooms, garlic, parmesan, truffle oil and fresh thyme

Coffee Etc.

All drinks available in Decaffeinated / Low-Fat Milk / Soy Milk (\$0.75) / Almond (\$0.70) **V**

Sides: Ice Cream Scoop \$2.5 / Housemade Whipped Cream \$1

Espresso Single / Double.....	2.65/3.15
Macchiato Single / Double.....	2.75/3.25
Cortado.....	3.50
Cappuccino / Large.....	4.25/4.95
Latte	4.25/4.95
Nutella Latte.....	5.25
True Mocha.....	5/5.50
w/pure Belgian chocolate Milk/70% Dark	
Coffee- House Blend.....	2.75
Americano / Large.....	3.25/ 3.75
French vanilla.....	3.25
Italian french vanilla.....	4.25
Pure Belgian Hot Chocolate.....	4.75
Milk/70% Dark	
Nutella Cream Hot Chocolate.....	5
Apple cider	4
Sahleb	4.50
Turkish Coffee.....	3.50

Tea Ceremonies

House Blend.....	3.75
Cinnamon stick, fresh ginger, mint and the LANDWER mix	
Berlin 1919 - Founder's secret blend ..	3.75
Cinnamon stick, lemon grass, fresh ginger, sage and orange	
Loose leaf tea.....	3.95
English breakfast, Earl Grey, Green, Chamomile, Rooibos, Red Fruit	
Moroccan Bazaar.....	2.95
Mint leaves, orange zest	

Others

Soft Drinks.....	3.50
Mineral water	2.75
Perrier	2.75
Lemonade / Grapefruit.....	2.75/3.50
San Pellegrino.....	2.75

Old School Milkshakes

Oreo - American Classic.....	5.95
Vanilla - Madagascar vanilla bean ...	5.95
Nutella - Italian hazelnut cream.....	5.95
Belgian Creamy Milk Chocolate	5.95

Juice Mixology

Freshly Squeezed & Smoothies	
Spirulina Smoothie.....	7.25
Banana, mango, almond milk, date honey	
Health Smoothie	6.95
Raw tahini, banana, date, pistachio, date honey, soy milk	
Fresh Fruit Smoothie.....	6.50
Make your own creation	
Mint Leaf Lemonade.....	4.95
Orange.....	4.95/5.95
Carrot/Apple/Carrot&Orange .	4.95/5.95
Apple, celery & ginger	4.95/5.95
Carrot & ginger.....	4.95/5.95

Iced & Granitas

All beverages can be served iced or Granita	
Latte	4.5/5
Mocha	5.50
Milk/70% Dark	
Nutella Latte	5.50
Iced Belgian Chocolate	5
Milk/70% Dark	
Landwer's Famous Iced Tea.....	5.5
Mixed berries, fresh fruits, passion fruit brew	
Iced Islands' Apple Cider.....	5
Mixed w/ passion fruit	

BREWERY

Local
... **5** ...

International
... **6** ...

Wine Cellar

Red

Modello delle venezie Masi, 2015 (Italy).....	9/38
Cabernet Sauvignon pays d'oc, 2016 (France).....	9/38
Ruffino Chianti, Toscana, 2016 (Italy).....	60

White

Peller Estates vintage Riesling 2015 (Domestic) ...	9/38
Pinot Grigio Veneto, 2016 (Italy).....	9/38

Barcelonan Sangria

(winter/ summer versions)
Fresh fruits, aromatic spices & berries
... **9.95** ...

MIXOLOGY

- Martini Di Roma -
Full body espresso, vodka, Kahlua
... **9.95** ...

- The candy shop -
Nutella cream Baileys, kahlua, vodka and a big homemade marshmallow in the middle
... **9.95** ...