



# LANDWER'S Menu

## Breakfast

### Farmer's Breakfast..... 13.95

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

### Landwer's Famous Breakfast..... 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 ..... 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 (V) ..... 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..... 12.95

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

### Salmon Benedict ..... 14.95

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

### Belgian Waffle..... 13

Freshly made waffles, vanilla bean and fudge brownie ice cream, bananas, Nutella, dark chocolate shavings

### Landwer's Greek Yogurt..... 11.50

Greek yogurt, granola, seasonal fruits and date honey

### Landwer's Vegan Yogurt (V)..... 11.50

Coconut vegan yogurt, granola, seasonal fruits and date honey

### Feta+Avocado Greek Yogurt ..... 6.95

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

### Berries+Granola Greek Yogurt..... 6.95

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 (GF) 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 (V) gluten free (GF)

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
<b>Herb Omelette</b> .....	<b>8/12</b>	<b>Chicken</b> .....	<b>11/16</b>
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	
<b>Vegan Omelette</b> <b>V</b> .....	<b>8/12</b>	<b>Landwer's Smoked Salmon</b> .....	<b>10/15</b>
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	
<b>Tuna</b> .....	<b>9/13</b>	<b>Roast Beef</b> .....	<b>16</b>
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	
<b>Schnitzel</b> .....	<b>11/16</b>		
Pesto mayonnaise, breaded crispy chicken breast, hearts of romaine, tomatoes, pickles			

# Salads

<b>Health</b> <b>Gf</b> .....	<b>14</b>	<b>Sautéed Mushrooms &amp; Root Vegetables</b> .....	<b>14</b>
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	
<b>Mediterranean</b> <b>Gf</b> .....	<b>14</b>	<b>Tuna</b> <b>Gf</b> .....	<b>15</b>
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	
<b>Goat Cheese and Berries</b> .....	<b>15</b>	<b>Chicken</b> .....	<b>17</b>
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	
<b>Halloumi</b> .....	<b>16</b>		
Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, lettuce, pistachios, red cabbage and radish, with lemon-garlic dressing			

# Snacks and Appetizers

<b>Farmer's Market Cauliflower</b> <b>Gf</b> .....	<b>9</b>	<b>Fancy Hummus Bowls</b> .....	<b>11</b>
Baked with mint garlic & Greek Yogurt Tzatziki		Served with hot stone-oven baked focaccia, and pickles	
<b>Mediterranean Shishito Peppers</b> .....	<b>6</b>	<b>Mexico</b>	
Spiced mild baked shishitos, Galilee zaatar, crunchy sea salt		Deep fried crispy avocado & pico de gallo	
<b>Roasted Eggplant in Tahini</b> <b>V</b> .....	<b>10</b>	<b>Shrooms</b>	
In a cast-iron hot pan, sesame seeds, lemon garlic dressing and green onion, with white or multigrain bread		Olive oil mushrooms and caramelized onion	
<b>Spaghetti or Not</b> <b>V</b> .....	<b>10</b>	<b>SanFran</b> <b>V</b>	
Spaghetti squash with chunky fresh tomato salsa		Vegan shawarma	
<b>Focaccia Bianca</b> <b>Gf</b> .....	<b>6</b>	<b>Souk</b> <b>V</b>	
With tahini, balsamic vinegar, garlic confit, olive oil and herbs		Falafel, olive oil and paprika	
<b>Soup of the Day</b> .....	<b>7</b>	<b>Middle Eastern Flat Bread (Sabich)</b> ..	<b>11</b>
		BBQ eggplant, fresh market salsa, tahini, egg, olive oil	
		<b>French Fries / Sweet Potato Fries</b> ..	<b>5/6</b>

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## Entrées

- \*Landwer's Famous Schnitzel** ..... 18  
Breaded crispy free-range chicken breast, and a choice of side dish
- \*Free-Range Chicken Breast & Herbs** ..... 18  
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** ..... 17  
With french fries, pickles and a green salad
- Buckwheat & Root Vegetables** **V** ..... 17  
Buckwheat, sweet potatoes & carrots, bulgur, tofu, mushrooms, garlic confit, chestnuts and walnuts in raw tahini & date syrup

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## 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** ..... 18  
Grilled free-range chicken breast & cherry tomatoes with tomato sauce and herbs
- Rosé** ..... 16  
Tomato sauce, cream, fresh basil, cherry tomatoes, parmesan and herbs
- Roasted Mushrooms Cream** ..... 17  
Cream sauce with fresh mushrooms, garlic, parmesan, truffle oil and fresh thyme
- Bolognese** ..... 18  
Tomato and herbs sauce with garlic, olive oil, homemade classic Bolognese and basil
- Sweet Potatoes & Chestnuts** ..... 17  
Chestnut cream sauce, basil, truffles, parmesan and sweet potatoes baked in a hot stone oven
- Free-Range Chicken & Pesto** ..... 18  
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.

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### \*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

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## 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

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## 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.....	<b>2.75/3.15</b>
Macchiato Single / Double.....	<b>2.85/3.25</b>
Cortado.....	<b>3.50</b>
Cappuccino / Large.....	<b>4.25/4.95</b>
Latte.....	<b>4.25/4.95</b>
Nutella Latte.....	<b>5.25</b>
True Mocha.....	<b>5/5.50</b>
w/pure Belgian chocolate Milk/70% Dark	
Coffee- House Blend.....	<b>2.75</b>
Americano / Large.....	<b>3.50/3.95</b>
French vanilla.....	<b>3.25</b>
Italian french vanilla.....	<b>4.25</b>
Pure Belgian Hot Chocolate.....	<b>4.75</b>
Milk/70% Dark	
Nutella Cream Hot Chocolate.....	<b>5</b>
Apple cider.....	<b>4</b>
Sahleb.....	<b>4.50</b>
Turkish Coffee.....	<b>3.75</b>

**Cold Brew ... 3.95**  
**Cold Brew Latte ... 4.95**

## Tea Ceremonies

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

## Others

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

## Old School Milkshakes

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

## Juice Mixology

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

## Iced & Granitas

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

## BREWERY

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

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

## Wine Cellar

### Red

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

### White

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

## 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** ...