COFFEE ETC.

Espresso drinks available in decaffeinated
Soy /Almond / Oat Milk +1
Housemade Whipped Cream +1

Brewed Coffee 4.25
Espresso Single/Double 3.50/4.50
Macchiato Single/Double 3.50/4.50
Cortado 4.50
Americano 4.50/5.50
Flat White 5.25
Cappuccino 5.25/6.25
Latte 5.25/6.25
Nutella Latte 6.50
Halva Latte 6.50
Matcha Latte 6.50
True Mocha 6.50
Milk / Dark / White Chocolate
French Vanilla 4.95
Italian French Vanilla 5.50
Pure Belgian Hot Chocolate 5.50/6.50
Milk / Dark / White Chocolate
Nutella Cream Hot Chocolate 5.50
Sahleb 5.50
Turkish Coffee 4.50

TEA CEREMONIES

House Blend 4.75
Cinnamon stick, fresh ginger, mint and the Landwer spice mix

Berlin 1919 4.75
Cinnamon stick, lemongrass, fresh ginger, sage and orange

Loose Leaf Tea 4.75
English Breakfast, Earl Grey, Green, Chamomile, Red Fruit

London Fog 5
Earl Grey tea, with a sweet vanilla milk

Moroccan Bazaar 3.75
Mint leaves, orange slice

OTHERS

Soft Drinks 3.50
Mineral Water 3.50 / 9
Sparkling Water 3.50 / 9
Lemonade 3.50

ICED & GRANITAS

Cold Foam +1.25

Cold Brew (seasonal) 4.50
Iced Americano 4.50
Iced Latte 6.25
Iced Vanilla Latte 6.25
Iced Nutella Latte 6.95
Iced Halva Latte 6.95
Iced Matcha Latte 6.95
Mint Leaf Lemonade. 5.95
Landwer's Famous Iced Tea 6.25
Mixed berry iced tea, passion fruit & pomegranate syrup with fresh fruit and a cinnamon stick
Lemon Mint Iced Tea 5.75
Pear rooibos iced tea with fresh mint, and sliced lemons. Served with a side passion fruit syrup

SMOOTHIE BAR

Açai Smoothie 8.95
Açai, almond milk, banana, blueberries and chia seeds
Power Shake 8.95
Strawberry, bananas and vanilla milk
Health Smoothie 8.95
Raw tahini, banana, pistachio, date honey and soy milk
Add shot of espresso +1.50
Green Shield 8.95
Spinach, cucumber, celery and apple
Spirulina Smoothie 8.95
Spirulina, banana, mango, almond milk and date honey

FRESHLY SQUEEZED

Orange 8.50
Carrot/Apple 8.50
Apple, Celery, Ginger 8.50
Carrot & Ginger 8.50

OLD SCHOOL MILKSHAKES

Oreo 8.95
Nutella 8.95
Vanilla 8.95
Chocolate 8.95
Strawberry 8.95

DESSERTS

LANDWER'S ROSALACH

GUEST FAVOURITE

Freshly rolled dough filled with a creamy sweet filling of your choice and baked to order!

NUTELLA | LOTUS | HALF & HALF

8.95 / 13.95
Half Full

Crumbed Cheesecake
Light vanilla cheesecake, berry coulis, homemade whipped cream
12.95

Lava Cake
Warm molten chocolate cake, vanilla bean ice cream, berries
12.95

Outrageous Belgian Waffle
Freshly made waffles, vanilla bean & chocolate ice cream, banana, Nutella drizzle
14.95

Tiramisu
Classic espresso-soaked ladyfingers layered with mascarpone cream
12.95

Pink Lady Apple Pie
Apple & raspberry pie, homemade whipped cream, vanilla bean ice cream
12.95

Affogato
Landwer's espresso, vanilla bean ice cream, homemade shortbread cookie
7.95

The Pastry Collection
Daily selection of pastries, baked daily. Visit our display to find your favourite.

CAFE LANDWER

est. 1919

BRUNCH MENU

BREAKFAST

Eggs Benedict Florentine 18.95
Poached eggs, toasted challah bread,spinach,and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available
Add Smoked Salmon 3
Add Turkey Bacon 3

Croissant Benedict 19.95
Poached eggs on a butter croissant, avocado and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available
Add Smoked Salmon 3
Add Turkey Bacon 3

Corn Fritters 18.95
Poached eggs, smoked salmon, avocado, chopped salad, parmesan and spring mix in a tempura corn basket

Landwer's Famous Breakfast 49.95 (ServesTwo)
An assortment of seasonal Mediterranean inspired breakfast spreads with four eggs (any style), Mediterranean salad and a choice (2) of or challah/ sourdough/focaccia

Add Feta / Mozzarella / Mushrooms +1.50
Rustico or Mediterranean Stuffed Omelette +4
Protein Packed Omelette +6

Farmer's Breakfast 18.95
Two eggs sunny-side up and chopped salad on focaccia bread, side of tahini and labaneh

Berry Bliss French Toast 17.95
Thick challah baked French toast served with berry coulis, granola, cinnamon, banana, maple syrup, and whipped cream

Landwer's Belgian Waffle / Pancake 18.95
Freshly made waffle or pancakes, side of Nutella, maple syrup, fruit salad and whipped cream

Avocado Toast 15.95
Sourdough toast, cherry tomatoes, radish, chili flakes, hard boiled egg and feta cheese

Breakfast Sandwich 13.95
Scrambled eggs, spicy mayo, avocado, side salad

Tuna Melt 15.95
Sourdough toast, tuna mix, caramelized onions, mozzarella, chili flakes

Shakshuka

Served with two eggs, tahini, side salad and choice of pita, sourdough or a challah. Focaccia +2.50 | Labaneh +1.50

Landwer's Shakshuka 18.95
Garnished with parsley

Mediterranean Shakshuka 20.95
Feta cheese, eggplant and parsley

Halloumi Shakshuka 20.95
Halloumi cheese and spinach

Merguez Shakshuka 21.95
Beef sausage, cherry tomatoes, roasted onion and parsley

Sinia Shakshuka 22.95
Beef & lamb kebabs, roasted eggplant cubes and parsley

Plant-Based Shakshuka 19.95
Falafel balls (in lieu ofeggs) and spinach

Landwer's Omelettes

3 egg omelette served with side salad or crushed potatoes and a choice of sourdough or challah bun. Focaccia +2.50

Mediterranean Stuffed Omelette 18.95
Red and yellow peppers, cherry tomato, red onion, and spinach, garnished with feta and parsley

Protein Packed Omelette 20.95
Turkey bacon, beef sausage, cheddar cheese, caramelized onion and matbucha

Rustico Omelette 18.95
Cremini mushrooms, spinach, leek and goat cheese

Açaí Bowl 14.95
Acai-blueberry base with bananas, toasted coconut, chia seeds and homemade granola

Landwer's Greek Yogurt 14.95
Greek yogurt, homemade granola, seasonal fruits and date honey

Gluten-Free Bread +1.50
Turkey Bacon 5/ Beef Sausage 4/ Smoked Salmon 7/ Fruit Cup 5.50

SANDWICHES
Served with side salad. Upgrade to french fries +1.50

Falafel 17.95
Homemade falafels, tahini, cucumber, red onion, parsley, sumac, tomato, hummus, pickles, pita

Schnitzel 20.95
Coleslaw, tomato, pickles, harissa aioli, challah bread

Chicken 20.95
Grilled chicken breast, lettuce, caramelized onions, mushrooms, honey mustard aioli, challah bread

Landwer's Smoked Salmon 21.95
Premium cold smoked salmon, cream cheese, fresh avocado, red onions, radish, capers, challah bread

Shawarma 19.95
Chicken shawarma, tahini, sumac, cucumber, red onion, tomato, parsley, hummus, pickles, pita

GRILLED SANDWICHES
Served on sesame bread with side salad

Halloumi and Za'atar 18.95
Halloumi cheese, labneh, tomato, za'atar. Served with cilantro aioli

Jerusalem 17.95
Mozzarella, hard boiled egg, matbucha and za'atar. Served with cilantro aioli

Roast Beef 20.95
Thinly sliced roast beef sautéed with caramelized onions, parsley and mushrooms, with pickles and honey mustard aioli

Feta & Kalamata Olives 17.95
Feta cheese , mozzarella, tomato, black Kalamata olives and za'atar spiced onions. Served with cilantro aioli

SIDE DISHES

Green Vegetables 5.50
Green beans, spinach and broccoli sautéed in olive oil and garlic

Freekeh 6.50
Traditionally spiced green wheat

Crushed Potatoes 5.50
Baked, crushed, fried & tossed in garlic powder

Mejadra 6.50
Rice, lentils, caramelized onions, yogurt, schug

French Fries 5.50

Sweet Potato Fries 6.50

Truffle Fries 7.50
Truffle oil, parmesan, chives

Automatic gratuity (18%) is applied for groups of 7 or larger

SALADS
Poached Egg 2.50/ Tuna 4/ Falafel 5/ Chicken 6/ Schnitzel 7/ Salmon 11

Mediterranean 18.95 NEW
Mixed greens, cucumber, red onion, chickpeas, cherry tomato red and yellow bell pepper, avocado, Kalamata olives, feta cheese, lemon vinaigrette

Chicken Fatush 22.95
Tomato & cherry tomato, cucumber, red onion, red and yellow bell peppers, olives, radish, parsley, feta cheese, pita crouton, za'atar & sumac, grilled chicken breast, lemon vinaigrette

Landwer's Cobb Salad 22.95
Packed full of protein with rows of turkey bacon, grilled chicken breast, hardboiled egg, feta, iceberg lettuce, red onion, corn, avocado, cherry tomato, homemade ranch dressing

Halloumi 19.95
Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, cucumber, mixed greens, pistachios, red cabbage radish, green onion, herb vinaigrette

Salmon 24.95
Harissa honey glazed salmon fillet with mixed greens, cherry tomato, red cabbage, avocado, carrots, chickpeas, chia seed herb vinaigrette

Goat Cheese and Berries 18.95
Mixed greens, cherry tomatoes, avocado, blueberries, strawberries, goat cheese, caramelized pecans, balsamic dressing

SMALL PLATES AND MEZZAS

Lahmajoun 19.95
Turkish flatbread with beef, lamb, pine nuts, spicy tomato sauce, tahini

Moroccan Cigars 14.95
Crispy phyllo rolls filled with spiced ground beef/lamb pinenuts, pickled onion, tahini & schug

Crispy Cauliflower 13.95
Harissa honey, tahini, cilantro aioli

Homemade Hummus 14.95
Tahini, chickpeas, schug, cumin and paprika. Served with focaccia and pickles
Add Homemade Falafel 3
Add Beef & Lamb Mix 4
Add Shawarma 4

Halloumi Sticks 12.95
Deep-fried halloumi sticks, marinara sauce

Sabbich Bowl 14.95
Roasted eggplant, tahini and potatoes, topped with amba aioli and a poached egg and served with crispy pita chips tossed in za'atar

Mezza Platter 27.95
Hummus, falafel balls, halloumi sticks, labaneh and babaganoush. Served with choice (2) of pita/challah/sourdough/ focaccia bread

Homemade Soup 8.95

ENTRÉES

Landwer's Famous Schnitzel 22.95
Served with french fries

Veal Schnitzel 26.95
Thinly pounded veal cutlet breaded, and cooked to a golden crisp. Served with a choice of side dish
Make it Veal Parmesan +2.50

French Cut Cajun Chicken 24.95
Cajun-marinated roasted chicken breast, roasted tomato & red onion and a side of mejadara. Served with Greek yogurt with schug

Mediterranean Grilled Salmon 26.95
Glazed in harissa honey and served with green vegetables and a side of freekeh

Shawarma Plate 25.95
Landwer's shawarma spiced chicken, onion and amba aioli served with pickled vegetables, schug, hummus, and a choice of focaccia or pita
Make it Plant-Based

Falafel Plate 23.95
Homemade falafel, onion, eggplant and tahini served with pickled vegetables, schug, hummus and a choice of focaccia or pita

Sinia Kebab 25.95
Beef & lamb kebabs, eggplant, roasted tomato & red onion, matbucha on a focaccia. Served with pickled vegetables, tahini & schug
Add Chopped Salad +2.50

Plant-Based Shawarma & Hot Focaccia 20.95
Soy strips sautéed with caramelized onions in a shawarma seasoning. Served on a focaccia. Topped with chickpeas, herbs, tahini & schug

The Burger 18.95
Iceberg lettuce, tomato, onion, pickles, spicy mayo and hot pepper. Served with french fries
Cheeseburger +2.50
Add Mushrooms / Avocado / Turkey Bacon +2.50

Falafel Burger 18.95
Homemade falafel patty with iceberg lettuce, tomato, red onion, pickles, tahini, matbucha and hot pepper. Served with french fries
Add Mushrooms / Avocado / Turkey Bacon +2.50

Arais Burger 19.95
Beef & lamb kebab baked in a pita. Served with french fries, tahini, spicy mayo and pickles

PASTAS
Poached Egg 2.50/ Falafel 5/ Chicken 6/ Schnitzel 7/ Salmon 11
Gluten Free Pasta +2.50

Pesto Chicken Pappardelle 22.95
Pappardelle pasta tossed in a pesto-mascarpone sauce with roasted cherry tomatoes and broccoli. Topped with fresh grilled chicken and parmesan

Angel Hair Rosé 18.95
Angel hair pasta tossed in creamy rosé sauce. Garnished with fresh basil and parmesan

Truffle Mushroom & Cream Pappardelle 24.95
Pappardelle pasta tossed in a white wine-mascarpone cream sauce, truffle paste, portobello and cremini mushrooms. Garnished with parmesan

Schnitzel Parmesan 22.95
Crispy chicken schnitzel over angel hair pasta in a creamy rosé sauce, topped with marinara and melted mozzarella

Rosé Ravioli 19.95
Fresh butternut squash & ricotta ravioli tossed in a creamy rosé sauce topped with fresh basil and parmesan

Sweet Potato & Chestnut Ravioli 20.95
Fresh butternut squash & ricotta ravioli tossed in a chestnut cream sauce with freshly baked sweet potato cubes and basil. Garnished with truffle oil and parmesan

PIZZA
Cauliflower Crust +3

Margherita 17.95
Mozzarella, tomato sauce, parmesan, basil

Pepperoni 19.95
Mozzarella, tomato sauce, parmesan, beef pepperoni

Truffle Mushroom 20.95
Mascarpone, mozzarella, truffle mushrooms, truffle oil, parmesan

Scan for a Visual Menu

Plant Based | Gluten Friendly | Before placing your order, please inform your server if a person in your party has a food allergy.

Mediterranean Choice, Inspired by Mediterranean eating: more vegetables, legumes, olive oil, lean proteins, nuts & seeds