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

DINNER MENU

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

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

HUMMUS BOWLS

Homemade hummus with tahini, chickpeas, olive oil, cumin, schug and paprika. Served with focaccia and pickles

Tahini 14.95

Beef & Lamb 18.95
Seasoned ground beef, lamb, pinenuts

Falafel 17.95
Homemade falafel balls

Shawarma 18.95
Landwer's shawarma spiced chicken

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

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

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

Sinia Shakshuka 22.95
Eggs, beef & lamb kebabs, roasted eggplant cubes and parsley. Served with tahini, side salad and choice of pita, sourdough or a challah.
Focaccia +2.50 | Labaneh +1.50

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

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