

LANDWER'S Menu

Breakfast

Landwer's Famous Breakfast till 12pm 18.95

Two eggs - any style, side salad, tuna salad, hummus, fresh avocado, labneh with matbucha, Greek yogurt with granola, blueberries & date honey, roasted peppers & feta, butter, apple cinnamon jam, with a choice of white/multigrain bread or Landwer's Moroccan pita
Add Feta / Mozzarella / Mushrooms 1.50

Rustico Breakfast.....extra 3.00

Mushrooms, spinach, leek and goat cheese omelette

Landwer's Breakfast for Two till 12pm 33.95

Four eggs any style, side salad, tuna salad, hummus, fresh avocado, labneh with matbucha, Greek yogurt with granola, blueberries & date honey, eggplant tahini spread, roasted peppers & feta, butter, apple cinnamon jam, with a choice of white/multigrain bread or Landwer's Moroccan pita

Farmer's Breakfast 14.95

Two eggs sunny-side up and a chopped salad on focaccia bread. Served with a side of tahini and labneh.

Plant-Based Farmer's Breakfast (V) 14.95

Quinoa & chickpea flour omelette and a chopped salad on focaccia bread. Served with a side of fresh avocado and halva spread

Plant-Based Breakfast (V) till 12pm..... 18.95

Quinoa & chickpea flour omelette, side salad, eggplant tahini spread, carrot spread, halva spread, matbucha, fresh avocado, hummus, coconut yogurt with granola, blueberries & date honey, apple cinnamon jam, served with a choice of white/multigrain bread or Landwer's Moroccan pita

Eggs Benedict Florentine 14.95

Poached eggs on a toasted brioche bun, spinach and homemade hollandaise sauce, with side salad

Add Florentine potatoes.....2.50

Smoked Salmon Benedict..... 16.95

Poached eggs on a toasted brioche bun, smoked salmon spinach and homemade hollandaise sauce, with side salad

Add Florentine potatoes.....2.50

Gluten-Free bread available (GF)

Add Turkey Bacon 2.50 Beef Sausage 2.50

Add Smoked Salmon 2.50 Fruit Cup 3.50

Dishes are made in a gluten-containing environment

SHAKSHUKAS

Served with a side salad and a choice of white/multigrain bread or Landwer's Moroccan pita

Landwer's Shakshuka..... 15.45

Labneh, tahini, and parsley

Mediterranean Shakshuka 16.95

Feta cheese, eggplant, labneh, tahini, parsley

Plant-Based Shakshuka (V) 16.95

Landwer's plant-based spiced protein, spinach and tahini

Halloumi Shakshuka 17.95

Halloumi cheese and spinach, labneh, tahini

Merguez Shakshuka 17.95

Beef sausage, cherry tomatoes, roasted onion, parsley, labneh, tahini

Landwer's Pancake..... 14.95

Homemade pancakes served with a side of Nutella, maple syrup, fruit salad, and whipped cream

Landwer's Belgian Waffle..... 14.95

Freshly made waffles served with a side of Nutella, maple syrup, fruit salad, and whipped cream

Breakfast Sandwich..... 10.95

Two scrambled eggs, spicy mayo, fresh avocado, side salad

Açaí Bowl (V) 12.95

Berries, bananas, roasted coconut, homemade granola, chia seeds, and mint

Landwer's Greek Yogurt..... 12.95

Greek yogurt, homemade granola, seasonal fruits and date honey

Landwer's Plant-Based Yogurt (V) 12.95

Coconut yogurt, homemade granola, seasonal fruits and date honey

Berries+Granola Greek Yogurt..... 8.95

Homemade granola, berries, honey

Steel Cut Oatmeal (V) 8.95

Berries, bananas, maple syrup, and roasted almonds

Grilled Sandwiches

Served on sesame bread with green side salad

Halloumi and Za'atar 14.95

Halloumi cheese, labneh, tomato, za'atar and tomato relish dip

Feta & Kalamata Olives' 14.95

Feta cheese, mozzarella, tomato, black Kalamata olives and za'atar spiced onions served with pesto mayo dip

Jerusalem..... 14.95

Mozzarella, hard boiled egg, matbucha and za'atar served with pesto mayo dip

Roast Beef 17.95

Thinly sliced roast beef sautéed with caramelized onions, parsley and mushrooms, with pickles and garlic aioli

Sandwiches

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

	Half/Whole		Half/Whole
Plant-Based Omelette V	8/12	Roast Beef	16
Quinoa & chickpea flour omelette, with fresh avocado, tahini, carrot spread, cucumber, tomato and mixed greens		Thinly sliced roast beef sautéed with caramelized onions and parsley, garlic aioli, mixed greens, pickles and tomato	
Tuna	9/13	Chicken	12/17
Tuna salad, roasted peppers, pickles, hardboiled egg, pesto mayo		Grilled chicken breast with caramelized onion, mixed greens, tomato, cucumber, fresh avocado and garlic aioli	
Falafel V	15	Schnitzel	12/17
Homemade falafels, spicy tahini, parsley, sumac, red onions and tomatoes		Pesto mayonnaise, breaded crispy chicken breast, mixed greens, tomatoes, and pickles	
Landwer's Smoked Salmon	11/16		
Cream cheese, fresh avocado, red onions, radish and capers			

Salads

Add Poached Egg 2 Add Chicken 5 Add Salmon 8

Mediterranean Gf	16	Tuna	17
Mixed greens, cucumber, tomato, red and yellow bell pepper, cherry tomatoes, radish, basil, mint, green onion, Kalamata olives and feta cheese, with lemon-garlic dressing		Tuna, hard boiled egg, cherry tomatoes, pickles, green beans, baked parisian potatoes, red onion, lettuce, radish and kalamata olives in lemon-garlic dressing	
Chicken Fatush	20	Sautéed Mushrooms & Root Vegetables Gf	16
Tomato & cherry tomato, cucumber, red onion, red and yellow bell peppers, olives, mint, radish, parsley, feta cheese, pita crouton with za'atar & sumac with grilled chicken breast in a lemon mint dressing		Champignon mushrooms sautéed with caramelized onions, olive oil, garlic and herbs, on a bed of mixed greens, with walnuts, carrots, beets, red cabbage, cucumber, and parmesan cheese in lemon-mint dressing	
Goat Cheese and Berries	16	Chicken Gf	19
Mixed greens, cherry tomatoes, avocado, blueberries, strawberries, goat cheese, caramelized walnuts with balsamic dressing		Sautéed mushrooms and onions on a bed of avocado, carrots, radish, cherry tomatoes and mixed greens in a vinaigrette dressing	
Halloumi	16	Salmon Gf	21
Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, mixed greens, pistachios, red cabbage and radish, with lemon-garlic dressing		Grilled Salmon steak with mixed greens, cherry tomato, red cabbage, avocado, carrots, chickpeas, chia seed, and lemon garlic dressing	

Snacks and Appetizers

Mediterranean Shishito Peppers	7	Fancy Hummus Bowls	
Deep-fried mild shishito peppers spiced in za'atar and crunchy sea salt		Served with Landwer's Moroccan pita and pickles	
Farmer's Market Cauliflower Gf	11	Mexico	14
Roasted in a honey-anise glaze. Served on a bed of homemade tzaziki		Deep fried crispy avocado & pico de gallo	
Roasted Eggplant in Tahini V	13	Mushrooms V	14
In a cast-iron hot pan, sesame seeds, lemon garlic dressing and green onion, freshly baked focaccia		Mushrooms and caramelized onions	
Sabbich Bowl	13	Falafel V	14
Baked eggplant with tahini and olive oil, roasted potatoes, fresh market salsa and a poached egg with crispy mini pita and za'atar		Homemade falafel	
		Shawarma	16
		Landwer's shawarma spiced chicken with parsley	
		Soup of the Day	7
		French Fries/Sweet Potato Fries	5/6
		Truffle Fries	7

Entrées

- *Landwer's Famous Schnitzel** 19
Served with a choice of side dish
- *Austrian Veal Schnitzel** 19
Veal cutlet served with a choice of side dish
- *Chicken Breast & Herbs** 18
Served with a choice of side dish
- Chicken Shawarma & Couscous** 18
Landwer's shawarma spiced chicken served with traditional couscous (a mix of carrots, celery, zucchini, chickpeas, potatoes and onions)
- *Landwer's Burger** 18
Mixed greens, tomato, pickles, caramelized onions, spicy mayo, with a choice of side dish
Add sautéed mushrooms, fresh avocado, or cheddar 2.50
- *Landwer's Plant-Based Burger** **V** 18
Landwer's plant-based patty with mixed greens, tomato, pickles, caramelized onions, and spicy tahini
Add sautéed mushrooms or fresh avocado 2.50
- Sinia Kebab** 19
Mini beef kebabs on a bed of charbroiled eggplant, roasted tomato & red onion, with tahini, chickpeas and parsley.
Served on a freshly baked focaccia with a side of chopped salad
- *Fresh Grilled Salmon** 23
Dipped in za'atar and served with tzatziki and a choice of side dish

Pizzas

Pizzas can be made with **gluten-free dough** **Gf**
(prepared in an area that contains gluten) add 1.5

- Margherita** 14.95
- Pepperoni** 16.95
Beef pepperoni, smoked mozzarella cheese on a basil tomato sauce base and topped with fennel seeds
- Burrata** 16.95
Fresh burrata cheese on a tomato base topped with basil and garlic oil
- Truffle & Mushroom** 18.95
Smoked mozzarella and mascarpone cheese topped with marinated mushrooms and truffle paste
- Four Cheese & Pesto** 18.95
Mozzarella, goat, feta, and parmesan cheese on a homemade pesto base
- Smoked Tahini & Eggplant** 18.95
Mascarpone cheese on a tomato base with black olives and roasted eggplant. Topped with smoked tahini and garlic oil

- *Chicken Tenders** 18
Served with pickles and a choice of side dish
- Red Wine French Stew** **V** 18
Soy strips sautéed with carrots, celery and mushrooms in a savoury red wine sauce. Served with Landwer's Rice (carrots, almonds, caramelized onions) and a side salad
- Plant-Based Shawarma & Hot Focaccia** **V** 17
Soy strips sautéed with caramelized onions in a shawarma seasoning. Served on a freshly baked focaccia. Topped with chickpeas, herbs, tahini and harissa

*Side Dish:

Landwer's Rice
With carrots, almonds and caramelized onions

Florentine Potatoes
Potatoes baked in garlic and rosemary confit, sautéed with cherry tomatoes, caramelized onions and spinach

French Fries

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

Landwer's Couscous
With a mix of carrots, celery, zucchini, chickpeas, potatoes and onions

Truffle Fries add 2

Sweet Potato Fries add 1

Pastas

Gluten free pasta for additional \$1.50 **Gf**

- Pesto Chicken Pappardelle** 18.95
Pappardelle pasta tossed in a pesto-mascarpone sauce with roasted cherry tomatoes and broccoli. Topped with fresh grilled chicken and parmesan
- Naples Chicken Angel Hair** 19.95
Angel hair pasta tossed in a rich tomato basil sauce and topped with grilled chicken
- Angel Hair Rosé** 16.95
Angel hair pasta tossed in creamy rosé sauce. Garnished with fresh basil and parmesan
- Truffle Mushroom & Cream Pappardelle** 20.95
Pappardelle pasta tossed in a white wine-mascarpone cream sauce cooked with truffle paste, portobello and cremini mushrooms. Garnished with parmesan
- Bolognese Pappardelle** 18.95
Pappardelle pasta tossed in a classic homemade bolognese sauce
- Gnocchi Burrata** 17.95
Gnocchi tossed in tomato sauce topped with fresh burrata cheese, basil and parmesan
- Angel Hair Mediterranean Chicken** 19.95
Angel hair pasta on a bed of flavourful white wine broth served with chicken, cherry tomatoes, basil and parmesan
- Rose Ravioli** 18.95
Fresh butternut squash & ricotta ravioli tossed in a creamy rosé sauce. Garnished with cherry tomato and parmesan
- Sweet Potato & Chestnut Ravioli** 19.95
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

Coffee Etc.

Most 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

Brewed coffee..... **3.50**

Take out brewed coffee..... **2.25**

Espresso Single / Double..... **2.95/3.45**

Macchiato Single / Double..... **3.15/3.65**

Cortado..... **3.75**

Cappuccino / Large..... **4.50/4.95**

Latte / Large..... **4.50/4.95**

Nutella Latte..... **5.50**

Halva Latte..... **5.50**

True Mocha..... **5/5.50**

With Milk / Dark / White Chocolate

Coffee- House Blend..... **2.95**

Americano / Large..... **3.50/3.95**

French vanilla..... **3.95**

Italian french vanilla..... **4.75**

Pure Belgian Hot Chocolate..... **4.45/4.95**

With Milk / Dark / White Chocolate

Nutella Cream Hot Chocolate..... **5**

Apple cider..... **4**

Sahleb..... **4.95**

Turkish Coffee..... **3.95**

Cold Brew..... **3.95**

Tea Ceremonies

House Blend..... **4.50**

Cinnamon stick, fresh ginger, mint and the Landwer spice mix

Berlin 1919 - Founder's secret blend .. **4.50**

Cinnamon stick, lemon grass, fresh ginger, sage and orange

Loose leaf tea..... **4.50**

English breakfast, Earl Grey, Green, Chamomile Rooibos, Red Fruit

Moroccan Bazaar..... **3.50**

Mint leaves, orange zest

Others

Soft Drinks..... **3.50**

Mineral water..... **2.95**

Perrier..... **2.95**

Lemonade..... **2.95**

San Pellegrino..... **2.95**

Old School Milkshakes

Oreo - American Classic..... **6.95**

Vanilla - Madagascar vanilla bean ... **6.95**

Nutella - Italian hazelnut cream..... **6.95**

Belgian Creamy Milk Chocolate **6.95**

Juice Mixology

Freshly Squeezed & Smoothies **V**

Spirulina Smoothie..... **6.95**

Banana, mango, almond milk, date honey

Acai Smoothie..... **6.95**

Acai, almond milk, strawberries, blueberries chia seeds

Green Shield..... **6.95**

Spinach, kale, cucumber, celery and apple

Health Smoothie..... **6.95**

Raw tahini, banana, date, pistachio, date honey, soy milk

Add shot of espresso..... **1.50**

Fresh Fruit Smoothie..... **6.95**

Make your own creation..... **6.95**

Mint Leaf Lemonade..... **4.95**

Orange..... **5.95/6.95**

Carrot/Apple..... **5.95/6.95**

Apple, celery & ginger..... **5.95/6.95**

Carrot & ginger..... **5.95/6.95**

Landwer Iced

Latte - Iced or granita..... **5 / 5.50**

Nutella Latte - Iced or granita..... **5.50**

Halva Latte - Iced or granita..... **5.50**

Landwer's Famous Iced Tea..... **5.5**

Mixed berry iced tea, passion fruit & pomegranate syrup with fresh fruit and a cinnamon stick

Lemon Mint Iced Tea..... **3.95**

Pear rooibos iced tea with fresh mint, and sliced lemons. Served with a side passion fruit syrup

Iced Islands' Apple Cider..... **5**

Iced apple cider with freshly cut apples, passion fruit syrup, a cinnamon stick and Landwer's spice mix