

LANDWER'S Menu

Snacks and Appetizers

- Mediterranean Shishito Peppers** 7
Deep-fried mild shishito peppers spiced in za'atar and crunchy sea salt
- Farmer's Market Cauliflower** ^{GF} 11
Roasted in a honey-anise glaze. Served on a bed of homemade tzaziki
- Roasted Eggplant in Tahini** ^V 13
In a cast-iron hot pan, sesame seeds, lemon garlic dressing and green onion, with Landwer's Moroccan pita
- Sabbich Bowl** 13
Baked eggplant with tahini and olive oil, roasted potatoes, fresh market salsa and a poached egg with crispy mini pita and za'atar

- Halloumi Sticks** 10
Deep-fried halloumi sticks served with marinara sauce
- Fancy Hummus Bowls**
Served with Landwer's Moroccan pita and pickles
- Mexico** 14
Deep fried crispy avocado & pico de gallo
- Mushrooms** ^V 14
Mushrooms and caramelized onions
- Falafel** ^V 14
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

Salads

- Mediterranean** ^{GF} 16
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
- Chicken Fatoush** 20
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
- Goat Cheese and Berries** 16
Mixed greens, cherry tomatoes, avocado, blueberries, strawberries, goat cheese, caramelized walnuts with balsamic dressing
- Halloumi** 16
Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, mixed greens, pistachios, red cabbage and radish, with lemon-garlic dressing

Add Poached Egg 2 Add Chicken 5 Add Salmon 8

- Sautéed Mushrooms & Root Vegetables** ^{GF} 16
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
- Chicken** ^{GF} 19
Sautéed mushrooms and onions on a bed of avocado, carrots, radish, cherry tomatoes and mixed greens in a vinaigrette dressing
- Salmon** ^{GF} 21
Grilled Salmon steak with mixed greens, cherry tomato, red cabbage, avocado, carrots, chickpeas, chia seed, lemon garlic dressing

Entrées

- *Landwer's Famous Schnitzel** 19
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, 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 and a side of chopped salad
- *Fresh Grilled Salmon** 23
Dipped in za'atar and served with tzatziki and a choice of side dish

- *Chicken Tenders** 18
Crispy chicken tenders coated in a sesame breading. Served with a choice of side dish and pickles
- 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
- Green Vegetables**
Green beans, spinach and broccoli sautéed in olive oil and garlic
- Florentine Potatoes**
Potatoes baked in garlic and rosemary confit, sautéed with cherry tomatoes, caramelized onions and spinach
- Landwer's Couscous**
With a mix of carrots, celery, zucchini, chickpeas, potatoes and onions
- Mejadra**
Mix of lentils and rice, garnished with sautéed onions and Mediterranean spices
- French Fries**
- Truffle Fries** add 2
- Sweet Potato Fries** add 1

Sandwiches

- Served in freshly baked white or multigrain bread, with a side of green salad
- Falafel** ^V 15
Homemade falafels, spicy tahini, parsley, sumac, red onions, tomatoes, hummus and pickles. Served in a Moroccan pita.
- Schnitzel** 17
Pesto mayonnaise, breaded crispy chicken breast, mixed greens, tomatoes, pickles
- Chicken** 17
Grilled chicken breast with caramelized onion, mixed greens, tomato, cucumber, fresh avocado, garlic mayo
- Roast Beef** 17
Thinly sliced roast beef sautéed with caramelized onions and parsley, mixed greens, pickles and tomato

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
- Jerusalem** 14.95
Mozzarella, hard boiled egg, matbucha and za'atar served with pesto mayo dip
- Feta & Kalamata Olives** 14.95
Feta cheese, mozzarella, tomato, black Kalamata olives and za'atar spiced onions 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

^V Plant-Based ^{GF} Gluten Friendly

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

Pastas

Gluten free 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 a grilled chicken breast

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 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

Pizzas

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

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

All Day Breakfast

Add Turkey Bacon 2.50 Beef Sausage 2.50 Smoked Salmon 2.50 Fruit Cup 3.50

Mediterranean Shakshuka 16.95

Landwer's classic shakshuka with eggplant and feta cheese. Garnished with parsley. Served with a side salad, tahini, labneh and a choice of white/multigrain bread or Landwer's Moroccan pita

Plant-Based Shakshuka **V** 16.95

Landwer's classic shakshuka with plant-based spiced protein and spinach. Topped with tahini. Served with side salad, tahini and a choice of white/multigrain bread or Landwer's Moroccan pita

Halloumi Shakshuka 17.95

Landwer's classic shakshuka with spinach and deep-fried halloumi cheese. Served with side salad, tahini, labneh and a choice of white/multigrain bread or Landwer's Moroccan pita

Merguez Shakshuka 17.95

Landwer's classic shakshuka with merguez sausage, cherry tomatoes, and roasted onions. Garnished with parsley. Served with side salad, tahini, labneh and 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

Landwer's Pancake 14.95

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

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

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 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

Drinks

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

Iced & Granitas

Latte - Iced or Granita 5.00/5.50

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

Juice Mixology

Freshly Squeezed & Smoothies

Spirulina Smoothie 6.95

Banana, mango, almond milk, date honey

Acai Smoothie 6.95

Acai, almond milk, strawberries, blueberries chia seeds

Green Shield **V** 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

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

Others

Soft Drinks 3.50

Mineral water 2.95

Perrier 2.95

Lemonade 2.95

San Pellegrino 2.95