

LANDWER'S Menu

Breakfast

Landwer's Famous Breakfast till 12pm 19.95

Two eggs - any style, side salad, tuna salad, hummus, fresh avocado, labneh, 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 till 12pm extra 3.00

Mushrooms, spinach, leek and goat cheese omelette

Plant-Based Breakfast till 12pm 19.95

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

Landwer's Breakfast for Two till 12pm 35.95

Four eggs any style, side salad, tuna salad, hummus, fresh avocado, labneh, Nutella, 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 15.95

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 15.95

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

Eggs Benedict Florentine till 12pm 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 till 12pm 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 

Add Turkey Bacon 2.50 Beef Sausage 2.50

Add Smoked Salmon 2.50 Fruit Cup 3.50

SHAKSHUKAS

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

Landwer's Shakshuka..... 15.95

Labneh, tahini, and parsley

Mediterranean Shakshuka 17.95

Feta cheese, eggplant, labneh, tahini, parsley

Plant-Based Shakshuka 17.95

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..... 15.95

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

Landwer's Belgian Waffle..... 15.95

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

Boureka Delight 12.95

Your choice of a cheese or potato filled boureka served with a hardboiled egg, pickles, tomato salsa, and a side salad

Açaí Bowl 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 12.95

Coconut yogurt, homemade granola, seasonal fruits and date honey

Grilled Sandwiches

Served on sesame bread with green side salad

Halloumi and Za'atar 15.95

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 18.95

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

Plant-Based Omelette ^V 13

Quinoa & chickpea flour omelette, with fresh avocado, tahini, carrot spread, cucumber, tomato and mixed greens

Tuna 15

Tuna salad, roasted peppers, pickles, hardboiled egg, pesto mayo

Falafel ^V 15

Homemade falafels, spicy tahini, parsley, sumac, red onions, tomatoes, hummus and pickles. Served in a Moroccan pita.

Landwer's Smoked Salmon 17

Cream cheese, fresh avocado, red onions, radish and capers

Roast Beef 18

Thinly sliced roast beef sautéed with caramelized onions and parsley, garlic aioli, mixed greens, pickles and tomato

Chicken 18

Grilled chicken breast with caramelized onion, mixed greens, tomato, cucumber, fresh avocado and garlic aioli

Schnitzel 18

Pesto mayonnaise, breaded crispy chicken breast, mixed greens, tomatoes, and pickles

Salads Add Poached Egg 2 Add Chicken 5 Add Salmon 8

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 Fatush 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 17

Mixed greens, cherry tomatoes, avocado, blueberries, strawberries, goat cheese, caramelized walnuts with balsamic dressing

Halloumi 17

Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, mixed greens, pistachios, red cabbage and radish, with lemon-garlic dressing

Sautéed Mushrooms & Root Vegetables ^{Gf} 17

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} 20

Sautéed mushrooms and onions on a bed of avocado, carrots, radish, cherry tomatoes and mixed greens in a vinaigrette dressing

Salmon ^{Gf} 22

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

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, freshly baked focaccia

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 11

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

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** 19
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** 18
Landwer's plant-based patty with mixed greens, tomato, pickles, caramelized onions, and spicy tahini **V**
Add sautéed mushrooms or fresh avocado..... 2.50
- Sinia Kebab** 20
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**... 18
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

 19.95

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

 21.95

Pappardelle pasta tossed in a white wine-mascarpone cream sauce cooked with truffle paste, portobello and cremini mushrooms. Garnished with parmesan

Bolognese Pappardelle

..... 19.95

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

 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

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
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	
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	

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

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	