

# 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** <sup>GF</sup> ..... 11  
Roasted in a honey-anise glaze. Served on a bed of homemade tzaziki
- Roasted Eggplant in Tahini** <sup>V</sup> ..... 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** ..... 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** <sup>V</sup> ..... 14  
Mushrooms and caramelized onions
- Falafel** <sup>V</sup> ..... 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** <sup>GF</sup> ..... 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** ..... 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

Add Poached Egg 2 Add Chicken 5 Add Salmon 8

- Sautéed Mushrooms & Root Vegetables** <sup>GF</sup> ..... 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** <sup>GF</sup> ..... 20  
Sautéed mushrooms and onions on a bed of avocado, carrots, radish, cherry tomatoes and mixed greens in a vinaigrette dressing
- Salmon** <sup>GF</sup> ..... 22  
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** ..... 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** <sup>V</sup> ..... 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** ..... 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 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** <sup>V</sup> ..... 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** <sup>V</sup> ..... 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
- 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** <sup>V</sup> ..... 15  
Homemade falafels, spicy tahini, parsley, sumac, red onions, tomatoes, hummus and pickles. Served in a Moroccan pita.
- Schnitzel** ..... 18  
Pesto mayonnaise, breaded crispy chicken breast, mixed greens, tomatoes, pickles
- Chicken** ..... 18  
Grilled chicken breast with caramelized onion, mixed greens, tomato, cucumber, fresh avocado, garlic mayo
- Roast Beef** ..... 18  
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** ..... 15.95  
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** ..... 18.95  
Thinly sliced roast beef sautéed with caramelized onions, parsley and mushrooms, with pickles and garlic aioli

## Pastas

Gluten free 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 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 ..... 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 bolognese sauce

### Gnocchi Burrata ..... 17.95

Gnocchi tossed in tomato sauce topped with fresh burrata cheese, 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

## 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 ..... 19.95

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 ..... 17.95

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** ..... 17.95

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 ..... 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 **V** ..... 15.95

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

### Landwer's Pancake ..... 15.95

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

### 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

### 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

#### 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