

LANDWER'S Menu

Breakfast

Landwer's Famous Breakfast till 12pm 19.95

Two eggs - any style, chopped salad, artichoke & feta salad, labaneh with olives, tuna salad, greek yogurt with berries and granola, butter, and Nutella with a choice of multigrain, Landwer's Moroccan pita, or focaccia bread

Add Feta / Mozzarella / Mushrooms 1.50

Rustico Breakfast till 12pm extra 3.00

Mushrooms, spinach, leek and goat cheese omelette

Landwer's Breakfast for Two till 12pm 35.95

Four eggs any style, chopped salad, artichoke & feta salad, labaneh with olives, smoked eggplant dip, fresh avocado, tuna salad, greek yogurt with berries and granola, butter, and Nutella with a choice of multigrain, Landwer's Moroccan pita, or focaccia bread

Eggs Benedict Florentine till 12pm 15.95

Poached eggs on a toasted challah bread spinach and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available

Smoked Salmon Benedict till 12pm 17.95

Poached eggs on a toasted challah bread, smoked salmon ,spinach and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available

Turkey Bacon Benedict till 12pm 17.95

Poached eggs on a toasted challah bread, turkey bacon, spinach and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available

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

Gluten-Free bread available (GF) +1.50

Add Turkey Bacon 2.50 Beef Sausage 2.50

Add Smoked Salmon 2.50 Fruit Cup 3.50

SHAKSHUKAS

Served with two eggs, a side salad and a choice of multigrain, Landwer's Moroccan pita, or focaccia bread

Landwer's Shakshuka 15.95

Labneh, tahini, and parsley

Mediterranean Shakshuka 17.95

Feta cheese, eggplant, labneh, tahini, parsley

Plant-Based Shakshuka (V) 17.95

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

Halloumi Shakshuka 17.95

Halloumi cheese and spinach, labneh, tahini

Sinia Shakshuka 17.95

Beef kebabs, roasted eggplant cubes and parsley

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

Açaí Bowl (V) 12.95

Açaí with bananas, toasted coconut, chia seeds, and homemade granola

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

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 Multigrain Bread or Moroccan Pita with a Side of Green Salad

Plant-Based Omelette **V** 15

Quinoa & chickpea flour omelette, with fresh avocado, tahini, cucumber, tomato and mixed greens. Served on multigrain bread

Landwer's Smoked Salmon 17

Cream cheese, fresh avocado, red onions, radish and capers. Served on multigrain bread

Falafel **V** 15

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

Shawarma 17

Chicken shawarma, tahini, parsley, sumac, red onions, tomatoes, hummus and pickles. Served in a Moroccan Pita

Chicken 18

Grilled chicken breast with mixed greens, tomato, cucumber, fresh avocado and garlic aïoli. Served on multigrain bread

Schnitzel 18

Pesto mayonnaise, breaded crispy chicken breast, mixed greens, tomatoes, and pickles. Served on multigrain bread

Salads Add Poached Egg 2 Add Chicken 5 Add Salmon 8

Mediterranean **Gf** 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

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

Small Plates and Mezzas

Labaneh Bites 12

Labaneh with a Mediterranean spice blend served with focaccia bites

Malawach 12

Yemenite flat bread served with grated tomato, s'chug, and a hard boiled egg

Farmer's Market Cauliflower **Gf** 12

Roasted in a honey-anise glaze, served on a bed of greek yogurt and tahini. Topped with feta, roasted chickpeas and dill

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

HUMMUS BOWLS

Served with Landwer's Moroccan pita and pickles

Hummus Tahini **V** 14

Tahini, chickpeas, cumin and paprika

Mushrooms **V** 15

Mushrooms and caramelized onions

Falafel **V** 16

Homemade falafel

Humshuka 16

Landwer's shakshuka sauce and a poached egg

Shawarma 17

Landwer's shawarma spiced chicken with parsley

Mezza Platter 24

Artichoke & feta salad, hummus, smoked eggplant dip, labaneh with olives and artichoke & spinach dip. Served with 3 pitas

Soup of the Day 7

Fries/Sweet Potato/Truffle 5/6/7

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 Vegetarian Burger** 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** 20
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
- *Arais** 19
Harissa spiced beef kebab baked in a crispy pita. Served with a choice of a side dish, tahini and pickles
- *Fresh Grilled Salmon** 23
Dipped in za'atar and served with 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

- *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

Crushed Potatoes

Truffle Fries add 2

Sweet Potato Fries add 1

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

Mejadra

Mix of lentils and rice, garnished with sautéed onions and Mediterranean spices

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
- 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 (\$0.75) / Oat Milk (\$0.75) **V**

Sides: Ice Cream Scoop \$2.5 /
Housemade Whipped Cream \$1

Brewed Coffee	3.95
Espresso Single / Double.....	3.25/3.95
Macchiato Single / Double.....	3.45/3.95
Cortado.....	3.75
Cappuccino / Large	4.75/5.25
Latte / Large	4.75/5.25
Nutella Latte	5.75
Halva Latte	5.75
Matcha Latte	5.75
True Mocha	5.50/6
With Milk / Dark / White Chocolate	
Americano / Large	3.95/4.50
French Vanilla	4.25
Italian French Vanilla.....	4.95
Pure Belgian Hot Chocolate	5/5.50
With Milk / Dark / White Chocolate	
Nutella Cream Hot Chocolate	5
Sesame Hot Chocolate V	5
Apple Cider	5.25
Sahleb	4.95
Turkish Coffee	3.95
Cold Brew (seasonal).....	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	
London Fog	4.75
Earl Grey tea, with a sweet vanilla milk and foam	
Moroccan Bazaar	3.50
Mint leaves, orange zest	

Old School Milkshakes

Oreo.....	7.25
Vanilla	7.25
Nutella	7.25
Belgian Chocolate	7.25

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.....	7.45
Banana, mango, almond milk, date honey	
Acai Smoothie.....	7.45
Acai, almond milk, strawberries, blueberries chia seeds	
Green Shield	7.45
Spinach, kale, cucumber, celery and apple	
Health Smoothie	7.45
Raw tahini, banana, date, pistachio, date honey, soy milk	
Add shot of espresso.....	1.50
Fresh Fruit Smoothie.....	7.45
Make your own creation	
Mint Leaf Lemonade	5.45
Orange.....	6.45/7.45
Carrot/Apple.....	6.45/7.45
Apple, Celery & Ginger	6.45/7.45
Carrot & Ginger	6.45/7.45

Landwer Iced

Latte - Iced or granita	5.25/5.75
Nutella Latte - Iced or granita	5.75
Halva Latte - Iced or granita	5.75
Landwer's Famous Iced Tea	5.75
Mixed berry iced tea, passion fruit & pomegranate syrup with fresh fruit and a cinnamon stick	
Lemon Mint Iced Tea	4.45
Pear rooibos iced tea with fresh mint, and sliced lemons. Served with a side passion fruit syrup	
Iced Islands' Apple Cider.....	5.25
Iced apple cider with freshly cut apples, passion fruit syrup, a cinnamon stick and Landwer's spice mix	