

# LANDWER'S Menu

## Small Plates and Mezzas

### Labaneh Bites

Labaneh with a Mediterranean spice blend served with focaccia bites

### Farmer's Market Cauliflower **GF**

Roasted cauliflower served on a bed of tahini. Topped with red & green onions, cherry tomatoes and fresh oregano

### Roasted Eggplant in Tahini **V**

In a cast-iron hot pan, sesame seeds, lemon garlic dressing and green onion, with focaccia

### Sabbich Bowl .....

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

Deep-fried halloumi sticks served with marinara sauce

### Mezza Platter

Hummus, Falafel balls, smoked eggplant dip, labneh with olives, and artichoke and spinach dip. Served with 3 pitas

### Beef & Vegetables Soup

## Hummus Bowls

Served with pita and pickles

### Hummus Tahini **V**

Tahini, chickpeas, cumin and paprika

### Mushrooms **V**

Mushrooms and caramelized onions

### Falafel **V**

Homemade falafel

### Shawarma

Landwer's shawarma spiced chicken with parsley

## Salads **Add Poached Egg / Chicken / Salmon**

### Mediterranean **GF**

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

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

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

### Halloumi

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

### Farmers Salad

Spring mix, cherry tomatoes, tomatoes, red onions, radish and roasted peppers in a balsamic dressing served on a focaccia bread topped with fresh mozzarella di bufala

### Sautéed Mushrooms & Root Vegetables **GF**

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**

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

### Salmon **GF**

Grilled Salmon steak with mixed greens, cherry tomato, red cabbage, avocado, carrots, chickpeas, chia seed, lemon garlic dressing

## Entrées

### Landwer's Famous Schnitzel

Served with french fries

### Shawarma Plate

Landwer's shawarma spiced chicken, pickles and harissa served with Hummus, pita and chopped salad

### Falafel Plate **V**

Homemade Falafel and pickles served with Hummus, pita and chopped salad

### The Eggplant (Sabich) Plate

Eggplant, Egg, Amba aioli and pickles, Served with Hummus, pita and chopped salad

### Sinia Kebab

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

### Moroccan Fish

Served in Harissa spiced tomato sauce, kalamata olives, Chickpeas and Challah bread

### Grilled Salmon

Glazed in harissa honey and served with sauteed green vegetables

### Chicken Shawarma & Couscous

Landwer's shawarma spiced chicken served with traditional couscous (a mix of carrots, celery, zucchini, chickpeas, potatoes and onions)

### Plant-Based Shawarma & Hot Focaccia **V**

Soy strips sautéed with caramelized onions in a shawarma seasoning. Served on a freshly baked focaccia. Topped with chickpeas, herbs, tahini and harissa

## Burgers

### Classic Burger

Mixed greens, tomato, pickles, caramelized onions and spicy mayo. Served with french fries  
Add sautéed mushrooms or fresh avocado

### Smoked BBQ Burger

Mixed greens, tomatoes, pickled onion, pulled meat and smoked bbq sauce. Served with french fries

### Cheeseburger

Mixed greens, tomatoes, cheddar cheese, balsamic onion jam and spicy mayo. Served with french fries

### Vegetarian Burger

Plant-based patty with mixed greens, tomato, pickles, caramelized onions, and spicy tahini. Served with french fries  
Add sautéed mushrooms or fresh avocado

### Arais Burger

Beef kebab baked in a pita. Served with french fries, tahini, harissa, and pickles

**Upgrade Sweet Potato Fries / Truffle Fries**

## Side Dishes

### Green Vegetables

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

### 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

### Rice

With carrots, almonds and carmalized onions

### Crushed Potatoes

### French Fries

### Sweet Potato Fries

### Truffle Fries

### Chopped Salad

### Side Salad

## Sandwiches

### Falafel V

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

### Shawarma

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

### Schnitzel

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

### Chicken

Grilled chicken breast with mixed greens, tomato, cucumber, fresh avocado, garlic mayo. Served on multigrain or Challa bread

## Grilled Sandwiches

Served on sesame bread with green side salad

### Halloumi and Za'atar

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

### Jerusalem

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

### Feta & Kalamata Olives

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

### Roast Beef

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

## Pastas

Gluten free additional Gf

### Pesto Chicken Pappardelle

Pappardelle pasta tossed in a pesto-mascarpone sauce with roasted cherry tomatoes and broccoli. Topped with fresh grilled chicken and parmesan

### Angel Hair Rosé

Angel hair pasta tossed in creamy rosé sauce. Garnished with fresh basil and parmesan

### Truffle Mushroom & Cream Pappardelle

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

### Bolognese Pappardelle

Pappardelle pasta tossed in a classic bolognese sauce

### Rose Ravioli

Fresh butternut squash & ricotta ravioli tossed in a creamy rosé sauce. Garnished with fresh basil and parmesan

### Sweet Potato & Chestnut Ravioli

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)

### Pepperoni

Beef pepperoni, mozzarella cheese on a basil tomato sauce base and topped with fennel seeds

### Truffle & Mushroom

Smoked mozzarella and mascarpone cheese topped with marinated mushrooms and truffle paste

### Margherita

## Shakshukas

Served with two eggs, a side salad and challah bread

### Landwer's Shakshuka

Labneh, tahini, and parsley

### Mediterranean Shakshuka

Feta cheese, eggplant, labneh, tahini, and parsley

### Halloumi Shakshuka

Halloumi cheese and spinach, labneh, and tahini

### Sinia Shakshuka

Beef kebabs, roasted eggplant cubes and parsley

### Merguez Shakshuka

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

### Plant-Based Shakshuka V

Landwer's plant-based spiced protein (in lieu of two eggs), spinach and tahini

## Drinks

### Coffee, Etc.

Most drinks available in Decaffeinated / Low-Fat

Milk / Soy Milk / Almond / Oat Milk V

Sides: Ice Cream Scoop / Housemade Whipped Cream

Brewed Coffee

Espresso Single / Double

Macchiato Single / Double

Cortado

Cappuccino / Large

Latte

Nutella Latte

Halva Latte

Matcha Latte

True Mocha

With Milk / Dark / White Chocolate

Americano / Large

French Vanilla

Italian French Vanilla

Pure Belgian Hot Chocolate

With Milk / Dark / White Chocolate

Nutella Cream Hot Chocolate

Sesame Hot Chocolate V

Apple Cider

Sahleb

Turkish Coffee

Cold Brew (seasonal)

### Tea Ceremonies

House Blend

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

Berlin 1919 - Founder's secret blend

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

Loose leaf tea

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

London Fog

Earl Grey tea, with a sweet vanilla milk and foam

Moroccan Bazaar

Mint leaves, orange zest

### Iced & Granitas

Latte - Iced or Granita

Nutella Latte - Iced or Granita

Halva Latte - Iced or Granita

Landwer's Famous Iced Tea

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

Lemon Mint Iced Tea

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

Iced Islands' Apple Cider

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

### Juice Mixology V

Freshly Squeezed & Smoothies V

Spirulina Smoothie

Banana, mango, almond milk, date honey

Acai Smoothie

Acai, almond milk, strawberries, blueberries chia seeds

Green Shield

Spinach, kale, cucumber, celery and apple

Health Smoothie

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

Add shot of espresso

Fresh Fruit Smoothie

Make your own creation

Mint Leaf Lemonade

Orange

Carrot/Apple

Apple, Celery & Ginger

Carrot & Ginger

### Old School Milkshakes

Oreo

Vanilla

Nutella

Belgian Chocolate

### Others

Soft Drinks

Mineral Water

Perrier

Lemonade

San Pellegrino