

LANDWER'S Menu

Breakfast

Eggs Benedict Florentine

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

Smoked Salmon Benedict

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

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

Landwer's Famous Breakfast till 12pm

An assortment of seasonal Mediterranean inspired breakfast spreads with two eggs (any style), side salad and a choice of multigrain or challah bread.

Add Feta / Mozzarella / Mushrooms

Make it a Rustico omelette (goat cheese, mushrooms, spinach and leeks)

Landwer's Breakfast for Two till 12pm

An assortment of seasonal Mediterranean inspired breakfast spreads with four eggs (any style), side salads and a choice of multigrain or challah breads.

Farmer's Breakfast

Two eggs sunny-side up and a chopped salad on focaccia bread. Served with a side of tahini and labaneh.

Plant-Based Farmer's Breakfast V

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

Add Turkey Bacon Beef Sausage

Add Smoked Salmon Fruit Cup

SHAKSHUKAS

Served with two eggs, tahini, a side salad and a choice of pita, multigrain or a challah, add focaccia, add Labaneh

Landwer's Shakshuka

Garnished with parsley

Mediterranean Shakshuka

Feta cheese, eggplant and parsley

Halloumi Shakshuka

Halloumi cheese and spinach

Sinia Shakshuka

Beef kebabs, roasted eggplant cubes and parsley

Merguez Shakshuka

Beef sausage, cherry tomatoes, roasted onion and parsley

Plant-Based Shakshuka V

Falafel balls (in lieu of two eggs) and spinach

Landwer's Pancake

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

Landwer's Belgian Waffle

Freshly made waffles served with a side of Nutella, maple syrup, fruit salad, and whipped cream

Avocado Toast

Served on a toasted Jerusalem bagel with cherry tomatoes and radish with a touch of chili flakes, thai hot pepper and feta cheese.

Add Boiled Egg

Breakfast Sandwich

Two scrambled eggs, spicy mayo, fresh avocado, side salad

Açaí Bowl V

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

Landwer's Greek Yogurt

Greek yogurt, homemade granola, seasonal fruits and date honey

Grilled Sandwiches

Served on sesame bread with green side salad

Halloumi and Za'atar

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

Feta & Kalamata Olives

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

Jerusalem

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

Roast Beef

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

Sandwiches

Shawarma

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

Chicken

Grilled chicken breast with mixed greens, tomato, cucumber, fresh avocado and garlic aïoli. Served on multigrain or challah bread with a green side salad

Schnitzel

Pesto mayonnaise, breaded crispy chicken breast, mixed greens, tomatoes, and pickles. Served on multigrain or challah bread with a green side salad

Smoked BBQ Pulled Beef

Served on a brioche bun with coleslaw, spicy mayo and pickles and French fries

Landwer's Smoked Salmon

Cream cheese, fresh avocado, red onions, radish and capers. Served on multigrain or challah bread with a green side salad

Falafel

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

Salads

Add Poached Egg / Falafel / Chicken / Schnitzel / Salmon

Mediterranean

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

Landwer's Cobb Salad

Packed full of protein with rows of turkey bacon, grilled chicken breast, hardboiled egg, spring mix, red onion, cucumber and cherry tomato tossed in a citrus vinaigrette.

Sautéed Mushrooms & Root Vegetables

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 vinaigrette dressing

Chicken

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

Salmon

Grilled salmon fillet with mixed greens, cherry tomato, red cabbage, avocado, carrots, chickpeas, chia seed and lemon garlic dressing

Small Plates and Mezzas

Labaneh Bites

Labaneh with a Mediterranean spice blend served with focaccia bites

Farmer's Market Cauliflower

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

Roasted Eggplant in Tahini

In a cast-iron hot pan, sesame seeds, lemon garlic dressing and green onion, freshly baked 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 matbucha, and stuffed grape leaves (Dolma). Served with 3 pitas

Landwer's Homemade Soup

Hummus Bowls

Served with pita and pickles

Hummus Tahini

Tahini, chickpeas, cumin and paprika

Mushrooms

Mushrooms and caramelized onions

Falafel

Homemade falafel

Shawarma

Landwer's shawarma spiced chicken with parsley

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

Make it Plant-Based 

Falafel Plate

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

Add Chopped Salad

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

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

Side Dishes

Rice

With carrots, almonds and caramelized onions

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

Mediterranean rice with lentils, sautéed onions, dried apricots, dried cranberry, and spices, topped with Greek yogurt

Crushed Potatoes

French Fries

Sweet Potato Fries

Truffle Fries

Chopped Salad

Side Salad

Burgers Upgrade Sweet Potato Fries / Truffle Fries

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

Falafel Burger


Homemade falafel patty with mixed greens, tomato, red onion, pickles, spicy tahini and matbucha. 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

Pizzas

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

Margherita

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

Pastas

Add Poached Egg / Falafel / Chicken / Schnitzel / Salmon
Gluten free 

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 homemade 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

Coffee Etc.

Most drinks available in Decaffeinated / Soy Milk / Almond / Oat Milk 
Sides: Ice Cream Scoop / Housemade Whipped Cream

Brewed Coffee
Espresso Single / Double
Macchiato Single / Double
Cortado
Cappuccino / Large
Latte / Large
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
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

Old School Milkshakes

Oreo
Vanilla
Nutella
Belgian Chocolate

Others

Soft Drinks
Mineral Water
Sparkling Water
Lemonade

Smoothie Bar

Acai Smoothie
Acai, almond milk, strawberries, blueberries and chia seeds
The Nutty Vanilla
Cashew, dates, soy milk, maple syrup and vanilla
Add shot of espresso
Mighty Matcha
Spirulina, matcha, soy milk, maple syrup, cashew, vanilla and banana
Health Smoothie
Raw tahini, banana, date, pistachio, date honey and soy milk
Add shot of espresso
Green Shield
Spinach, kale, cucumber, celery and apple
Spirulina Smoothie
Banana, mango, almond milk and date honey
Fresh Fruit Smoothie
Make your own creation

Freshly Squeezed

Orange
Carrot/Apple
Apple, Celery & Ginger
Carrot & Ginger

Landwer Iced

Latte - Iced or granita
Nutella Latte - Iced or granita
Halva Latte - Iced or granita
Mint Leaf Lemonade
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