

# 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

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## 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

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## 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

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## 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

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## 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