

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, labaneh with matbucha and stuffed grape leaves (Dolma). Served with 3 pitas

Landwer's Homemade 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 **Poached Egg / Falafel / Chicken / Schnitzel / 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 Fatoush

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 **GF**

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 **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 vinaigrette 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 fillet 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

Make it Plant-Based **V**

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

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 **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

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

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

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

Rice

With carrots, almonds and caramelized onions

Crushed Potatoes

French Fries

Sweet Potato Fries

Truffle Fries

Chopped Salad

Side Salad

V Plant-Based **GF** Gluten Friendly

Before placing your order, please inform your server if a person in your party has a food allergy.

Sandwiches

Falafel V

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

Smoked BBQ Pulled Beef

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

Shawarma

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

Chicken

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

Pastas

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

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

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, tahini, a side salad, and a choice of a pita or multigrain. Focaccia / 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

Drinks

Coffee, Etc.

Most drinks available in Decaffeinated / 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

Apple Cider

Sahleb

Turkish Coffee

Cold Brew (seasonal)

Others

Soft Drinks

Mineral Water

Sparkling Water

Lemonade

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

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

Smoothie Bar V

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 V

Freshly Squeezed V

Orange

Carrot/Apple

Apple, Celery & Ginger

Carrot & Ginger

Old School Milkshakes

Oreo

Vanilla

Nutella

Belgian Chocolate