

LANDWER'S Menu

Breakfast

Gluten-Free bread available **Gf** +1.50
 Add Turkey Bacon 4.00 Beef Sausage 4.00
 Add Smoked Salmon 5.00 Fruit Cup 5.00

- Eggs Benedict Florentine** **16.95**
 Poached eggs on a toasted challah bread spinach and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available
Add Smoked Salmon **3.00**
Add Turkey Bacon **3.00**
- Croissant Benedict** **18.95**
 Poached eggs on a butter croissant, avocado and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available
Add Smoked Salmon **3.00**
Add Turkey Bacon **3.00**
- Landwer's Famous Breakfast/** **20.95**
Breakfast for Two **38.95**
 An assortment of seasonal Mediterranean inspired breakfast spreads with two or four eggs (any style), side salad/s and a choice of multigrain or challah bread/s
Add Feta / Mozzarella / Mushrooms **1.50**
Make it a Rustico or Mediterranean Stuffed Omelette **4.00**
Make it Smokey Brisket or Protein Packed Omelette **6.00**

LANDWER'S OMELETTES

3 egg omelette served with side salad or crushed potatoes and a choice of multigrain or challah bun. Focaccia +1.50

- Smokey Brisket Omelette** **19.95**
 Bbq beef, smoked mozzarella onion jam and fresh chilli pepper
- Mediterranean Stuffed Omelette** **16.95**
 Red and yellow peppers, cherry tomato, red onion and spinach, garnished with feta and parsley
- Protein Packed Omelette** **18.95**
 Turkey bacon, beef sausage, cheddar cheese, caramelized onion and matbucha
- Rustico Omelette** **16.95**
 Portobello mushrooms, spinach, leek and goat cheese

SHAKSHUKAS

Served with two eggs, tahini, a side salad and a choice of pita, multigrain or a challah, focaccia +1.50. Labaneh +1.50

- Landwer's Shakshuka** **16.95**
 Garnished with parsley
- Mediterranean Shakshuka** **18.95**
 Feta cheese, eggplant and parsley
- Halloumi Shakshuka** **19.95**
 Halloumi cheese and spinach
- Sinia Shakshuka** **20.95**
 Beef kebabs, roasted eggplant cubes and parsley
- Merguez Shakshuka** **19.95**
 Beef sausage, cherry tomatoes, roasted onion and parsley
- Plant-Based Shakshuka** **V** **19.95**
 Falafel balls (in lieu of two eggs) and spinach

Farmer's Breakfast/ 16.95

Plant Based Farmer's

Two eggs sunny-side up/plant based omelette and a chopped salad on focaccia bread. Served with a side of tahini and labneh/halva spread and avocado

Berry Bliss French Toast 16.95

Thick challah baked french toast served with berry coulis, granola, cinnamon, banana, maple syrup, and whipped cream

Landwer's Belgian Waffle / Pancake 16.95

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

Avocado Toast 14.95

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 **2.50**

Breakfast Sandwich 12.95

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

Açaí Bowl **V** 14.95

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

Landwer's Greek Yogurt 13.95

Greek yogurt, homemade granola, seasonal fruits and date honey

Grilled Sandwiches

Served on sesame bread with green side salad

- Halloumi and Za'atar** **17.95**
 Halloumi cheese, labaneh, tomato, za'atar and tomato relish dip
- Feta & Kalamata Olives** **16.95**
 Feta cheese, mozzarella, tomato, black Kalamata olives and za'atar spiced onions served with pesto mayo dip

Jerusalem 16.95

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

Roast Beef 20.95

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

Sandwiches

- Shawarma** **18.95**
Chicken shawarma, tahini, parsley, sumac, red onions, tomatoes, hummus and pickles. Served in a pita with a green side salad
- Chicken** **19.95**
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** **19.95**
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** **20.95**
Served on a brioche bun with coleslaw, spicy mayo and pickles and French fries
- Landwer's Smoked Salmon** **18.95**
Cream cheese, fresh avocado, red onions, radish and capers. Served on multigrain or challah bread with a green side salad
- Falafel** **V** **17.95**
Homemade falafels, spicy tahini, parsley, sumac, red onions, tomatoes, hummus and pickles. Served in a pita with a green side salad

Salads

Poached Egg 2.50/Falafel 5/Chicken 6/
Schnitzel 6/Salmon 9

- Mediterranean** **Gf** **17.95**
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** **20.95**
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** **17.95**
Mixed greens, cherry tomatoes, avocado, blueberries, strawberries, goat cheese, caramelized walnuts with balsamic dressing
- Halloumi** **17.95**
Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, mixed greens, pistachios, red cabbage and radish, with lemon-garlic dressing

- Landwer's Cobb Salad** **21.95**
Packed full of protein with rows of turkey bacon, grilled chicken breast, hardboiled egg, feta, spring mix, red onion, cucumber and cherry tomato tossed in a citrus vinaigrette.
- Sautéed Mushrooms & Root Vegetables** **Gf** **17.95**
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** **20.95**
Sautéed mushrooms and onions on a bed of avocado, carrots, radish, cherry tomatoes and mixed greens in a vinaigrette dressing
- Salmon** **Gf** **24.95**
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** **12.95**
Labaneh with a Mediterranean spice blend served with focaccia bites
- Roasted Eggplant in Tahini** **V** **13.95**
In a cast-iron hot pan, sesame seeds, lemon garlic dressing and green onion, freshly baked focaccia
- Sabbich Bowl** **13.95**
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** **11.95**
Deep-fried halloumi sticks served with marinara sauce
- Mezza Platter** **25.95**
Hummus, falafel balls, babaganoush, labneh with matbucha, and halloumi stick with marinara. Served with 3 pitas

- Landwer's Homemade Soup** **8.95**

Hummus Bowls

Served with pita and pickles

- Hummus Tahini** **V** **14.95**
Tahini, chickpeas, cumin and paprika
- Mushrooms** **V** **16.95**
Mushrooms and caramelized onions
- Falafel** **V** **16.95**
Homemade falafel
- Shawarma** **17.95**
Landwer's shawarma spiced chicken with parsley

Entrées

- Landwer's Famous Schnitzel** **19.95**
Served with french fries
- Shawarma Plate** **23.95**
Landwer's shawarma spiced chicken, pickles and harissa. Served with Hummus, pita and chopped salad
Make it Plant-Based (V)
- Falafel Plate** (V) **21.95**
Homemade falafel and pickles served with hummus, pita and chopped salad
- The Eggplant (Sabich) Plate** **20.95**
Eggplant, egg, amba aioli and pickles, Served with hummus, pita and chopped salad
- Sinia Kebab** **20.95**
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 **2.50**
- Grilled Salmon** **25.95**
Glazed in harissa honey and served with sauteed green vegetables
- Chicken Shawarma & Couscous** **20.95**
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) .. **18.95**
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** **5.50**
With carrots, almonds and caramelized onions
- Green Vegetables** **5.50**
Green beans, spinach and broccoli sautéed in olive oil and garlic
- Couscous** **5.50**
With a mix of carrots, celery, zucchini, chickpeas, potatoes and onions
- Mejadra** **5.50**
Mediterranean rice with lentils, sautéed onions, dried apricots, dried cranberry, and spices, topped with Greek yogurt
- Crushed Potatoes** **5.50**
- French Fries** **5.50**
- Sweet Potato Fries** **6.50**
- Truffle Fries** **7.50**
- Chopped Salad** **4.50**
- Side Salad** **3.50**

Burgers

 Upgrade Sweet Potato Fries 1/Truffle Fries 2

- Classic Burger** **18.95**
Mixed greens, tomato, pickles, caramelized onions and spicy mayo. Served with french fries
Add sautéed mushrooms or fresh avocado **2.50**
- Smoked BBQ Burger** **21.95**
Mixed greens, tomatoes, pickled onion, pulled meat and smoked bbq sauce. Served with french fries
- Cheeseburger** **19.95**
Mixed greens, tomatoes, cheddar cheese, balsamic onion jam and spicy mayo. Served with french fries
- Falafel Burger** **18.95**
Homemade falafel patty with mixed greens, tomato, red onion, pickles, spicy tahini and matbucha. Served with french fries
Add sautéed mushrooms or fresh avocado **2.50**
- Arais Burger** **18.95**
Beef kebab baked in a pita. Served with french fries, tahini, harissa, and pickles

Pizzas

Pizzas can be made with gluten-free dough (GF)
(prepared in an area that contains gluten) add 2.50

- Margherita** **14.95**
- Pepperoni** **17.95**
Beef pepperoni, mozzarella cheese on a basil tomato sauce base and topped with fennel seeds
- Truffle & Mushroom** **21.95**
Smoked mozzarella and mascarpone cheese topped with marinated mushrooms and truffle paste

Pastas

Poached Egg 2.50/Falafel 5/Chicken 6/Schnitzel 6/Salmon 9
Gluten free add 2.50 (GF)

- Pesto Chicken Pappardelle** **20.95**
Pappardelle pasta tossed in a pesto-mascarpone sauce with roasted cherry tomatoes and broccoli. Topped with fresh grilled chicken and parmesan
- Angel Hair Rosé** **16.95**
Angel hair pasta tossed in creamy rosé sauce. Garnished with fresh basil and parmesan
- Truffle Mushroom & Cream Pappardelle** .. **23.95**
Pappardelle pasta tossed in a white wine-mascarpone cream sauce cooked with truffle paste, portobello and cremini mushrooms. Garnished with parmesan
- Bolognese Pappardelle** **20.95**
Pappardelle pasta tossed in a classic homemade bolognese sauce. Topped with parmesan
- Rose Ravioli** **18.95**
Fresh butternut squash & ricotta ravioli tossed in a creamy rosé sauce. Garnished with fresh basil 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 / 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	3.50/4.25
Macchiato Single / Double	3.50/4.25
Cortado	4.00
Cappuccino / Large	4.95/5.95
Latte / Large	4.95/5.95
Nutella Latte	6.25
Halva Latte	6.25
Matcha Latte	6.25
True Mocha	6.25
With Milk / Dark / White Chocolate	
Americano / Large	4.25/4.75
French Vanilla	4.50
Italian French Vanilla	5.25
Pure Belgian Hot Chocolate	5.25/6
With Milk / Dark / White Chocolate	
Nutella Cream Hot Chocolate	5.25
Apple Cider	5.75
Sahleb	5.25
Turkish Coffee	4.25
Cold Brew (seasonal).....	4.25

Tea Ceremonies

House Blend	4.75
Cinnamon stick, fresh ginger, mint and the Landwer spice mix	
Berlin 1919 - Founder's Secret Blend ..	4.75
Cinnamon stick, lemon grass, fresh ginger, sage and orange	
Loose Leaf Tea	4.75
English breakfast, Earl Grey, Green, Chamomile Rooibos, Red Fruit	
London Fog	5.00
Earl Grey tea, with a sweet vanilla milk and foam	
Moroccan Bazaar	3.75
Mint leaves, orange zest	

Old School Milkshakes

Oreo	7.95
Vanilla	7.95
Nutella	7.95
Belgian Chocolate	7.95
Strawberry	7.95

Others

Soft Drinks	3.50
Mineral Water	3.50
Sparkling Water	3.50
Lemonade	3.50

Smoothie Bar **V**

Acai Smoothie.....	7.95
Acai, almond milk, strawberries, blueberries and chia seeds	
Power Shake	7.95
Frozen strawberry, bananas and sweetened milk	
Avo Shake	7.95
Avocado, banana and vanilla milk	
Health Smoothie	7.95
Raw tahini, banana, date, pistachio, date honey and soy milk	
Add shot of espresso	1.75
Green Shield	7.95
Spinach, kale, cucumber, celery and apple	
Spirulina Smoothie.....	7.95
Banana, mango, almond milk and date honey	
The Nutty Vanilla	7.95
Cashew, dates, soy milk, maple syrup and vanilla	
Add shot of espresso	1.75
Mighty Matcha	7.95
Spirulina, matcha, soy milk, maple syrup, cashew, vanilla and banana	

Freshly Squeezed **V**

Orange.....	7.95
Carrot/Apple.....	7.95
Apple, Celery & Ginger.....	7.95
Carrot & Ginger	7.95

Landwer Iced

Latte - Iced or granita	6.25
Silky frost Latte	5.95
Nutella Latte - Iced or granita	6.25
Halva Latte - Iced or granita	6.25
Mint Leaf Lemonade	5.95
Landwer's Famous Iced Tea	6.25
Mixed berry iced tea, passion fruit & pomegranate syrup with fresh fruit and a cinnamon stick	
Lemon Mint Iced Tea	5.75
Pear rooibos iced tea with fresh mint, and sliced lemons. Served with a side passion fruit syrup	
Iced Islands' Apple Cider	5.75
Iced apple cider with freshly cut apples, passion fruit syrup, a cinnamon stick and Landwer's spice mix	