

LANDWER'S Menu

Breakfast

Gluten-Free bread available **GF**
Add Turkey Bacon / Beef Sausage /
Add Smoked Salmon / Fruit Cup

Eggs Benedict Florentine

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

Add Smoked Salmon

Add Turkey Bacon

Croissant Benedict

Poached eggs on a butter croissant, avocado and homemade hollandaise sauce. Served with crushed potatoes. Side salad substitute available

Add Smoked Salmon

Add Turkey Bacon

Landwers Famous Breakfast/ Breakfast for Two

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

Make it a Rustico or Mediterranean Stuffed Omelette

Make it Smokey Brisket or Protein Packed Omelette

LANDWER'S OMELETTES

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

Smokey Brisket Omelette

Bbq beef, smoked mozzarella onion jam and fresh chilli pepper

Mediterranean Stuffed Omelette

Red and yellow peppers, cherry tomato, red onion and spinach, garnished with feta and parsley

Protein Packed Omelette

Turkey bacon, beef sausage, cheddar cheese, caramelized onion and matbucha

Rustico Omelette

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 +. 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

Farmer's Breakfast

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

Make it Plant-Based **V**

Berry Bliss French Toast

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

Landwer's Belgian Waffle / Pancake

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, feta cheese and spring mix

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 Upgrade salad to french fries

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 aioli. Served on multigrain or challah bread with a green side salad

Schnitzel

Breaded crispy chicken breast, mixed greens, tomatoes, pickles, and pesto mayo. Served on multigrain or challah bread with a green side salad

Smoked BBQ Pulled Beef

Coleslaw, spicy mayo and pickles. Served on a pita with a side of 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 V

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

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, in a lemon-garlic dressing

Chicken Fatush

Grilled chicken breast, tomato & cherry tomato, cucumber, red onion, red & yellow bell peppers, olives, mint, radish, parsley, feta cheese, pita croutons, za'atar and sumac in a lemon mint dressing

Goat Cheese and Berries Gf

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

Halloumi

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

Landwer's Cobb Salad

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

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 a lime vinaigrette dressing

Salmon Gf

Harissa honey glazed salmon fillet with mixed greens, cherry tomato, red cabbage, avocado, carrots, chickpeas, chia seed in a mix of lemon garlic & lime vinaigrette dressing

Small Plates and Mezzas

Labaneh Bites

Labaneh with a Mediterranean spice blend served with focaccia bites

Hummus Focaccia NEW

Landwer's homemade hummus served on a freshly baked focaccia with vegetable sticks and a hardboiled egg

Roasted Eggplant in Tahini V

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

Sabbich Bowl

Roasted eggplant, tahini and potatoes, topped with tomato relish, amba aioli and a poached egg and served with crispy pita chips tossed in za'atar

Halloumi Sticks

Deep-fried halloumi sticks served with marinara sauce

Mezza Platter

Hummus, falafel balls, babaganoush, labneh with matbucha, and halloumi stick with marinara. Served with 3 pitas

Landwer's Homemade Soup

Homemade Hummus

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

Entrées

Landwer's Famous Schnitzel

Served with french fries

Grilled Salmon

Glazed in harissa honey and served with sauteed green vegetables

Mediterranean Sea Bass NEW

Marinated in a paprika rub grilled to perfection. Served with broccolini and garlic mashed potatoes

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, potatoes, 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

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

NEW SKEWERS

Tender, marinated & grilled meats served with a choice of side, grilled vegetables, sumac onions and yogurt sauce

Filet Mignon Kebab

In a pomegranate walnut marination

Chicken Kebab

In a saffron marination

Kofta Kebab

Lamb and veal kofta style kebab

Side Dishes

Crushed Potatoes

French Fries

Garlic Mashed Potatoes

Sweet Potato Fries

Truffle Fries

Chopped Salad

Side Salad

Mejadra

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

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

Rice

With carrots, almonds and caramelized onions

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 Cauliflower crust Gf (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 Poached Egg / Falafel / Chicken / Schnitzel / Salmon. Gf Gluten free add 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 homemade bolognese sauce. Topped with parmesan

Beef Ragu Campanelle NEW

Slow cooked shredded beef in a ragu sauce. Topped with parmesan and chilli flakes


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
Vanilla Latte
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
Strawberry

Others

Soft Drinks
Mineral Water
Sparkling Water
Lemonade

Smoothie Bar

Acai Smoothie
Acai, almond milk, strawberries, blueberries and chia seeds
Power Shake
Frozen strawberry, bananas and sweetened milk
Avo Shake
Avocado, banana and vanilla milk
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
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

Freshly Squeezed

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

Landwer Iced

Latte - Iced or granita
Vanilla Latte - Iced or Granita
Silky frost Latte
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