

LANDWER'S Menu

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, with 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 V

Tahini, chickpeas, cumin and paprika. Served with pita and pickles

Add Mushrooms

Add Homemade Falafel

Add Shawarma

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

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

SKEWERS NEW

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

Sinia Shakshuka

Beef kebabs, roasted eggplant cubes and parsley. Served with two eggs, tahini, side salad and choice of pita, multigrain or a challah, focaccia +. Labaneh +

Halloumi Shakshuka

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

Labaneh +1.50

Merguez Shakshuka

Beef sausage, cherry tomatoes, roasted onion and parsley. Served with two eggs, tahini, side salad and choice of pita, multigrain or a challah, focaccia +1.50. Labaneh +1.50

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, and spices, topped with Greek yogurt

Crushed Potatoes

French Fries

Garlic Mashed Potatoes

Sweet Potato Fries

Truffle Fries

Chopped Salad

Side Salad

Landwer's Homemade Soup

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) +

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

Pastas

Poached Egg / Falafel / Chicken / Schnitzel / Salmon
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 bolognese sauce

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

Cocktails

Espresso Martini

Vodka (1 oz), Kahlua (1.5 oz), Landwer's espresso

Smoked Old Fashion

BarChef toasted old fashion mix (2 oz), cherry wood smoke

Raspberry Sour

Gin (1.5 oz), raspberries, fresh lemon juice, sparkling water

Margarita

Tequila (1.5 oz), Triple Sec (0.5 oz), fresh lime juice, simple syrup, salt rim
Mango Margarita
Pomegranate Margarita

Pomegranate Mimosa

Prosecco (3 oz), Vodka (0.5), Aperol (0.25 oz), fresh lemon juice, pomegranate syrup

Arak Twilight

Arak (1.5 oz), mango puree, fresh lime juice, pomegranate syrup

Bar

Sangria

WHITE Glass/Pitcher

Pinot Grigio. Prosecco, mango-passion fruit syrup, frozen raspberries & mango

RED Glass/Pitcher

Montepulciano, Triple Sec, fresh orange juice, pomegranate syrup, apples & oranges

Beers

Stella

Mill St. Organic

Corona

Weekly Feature

On Tap (select locations)

Wine

WHITE 5oz/8oz/bottle

Pinot Grigio

Chardonnay

Sauvignon Blanc

RED 5oz/8oz/bottle

Montepulciano d'Abruzzo

Cabernet Sauvignon

Merlot

ROSE 5oz/8oz/bottle

Mediterranean Rosé

SPARKLING 5oz bottle

Prosecco

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

Vanilla Latte

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

Vanilla 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

Freshly Squeezed **V**

Orange

Carrot/Apple

Apple, Celery & Ginger

Carrot & Ginger

Old School Milkshakes

Oreo

Vanilla

Nutella

Belgian Chocolate