

LANDWER'S

Brunch

Breakfast

Eggs Benedict Florentine **17.95**
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**

Landwers Famous Breakfast/ **21.95**
Breakfast for Two..... **40.95**
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 +2.50

Smokey Brisket Omelette..... **19.95**
Bbq beef, mozzarella onion jam and fresh chilli pepper

Mediterranean Stuffed Omelette..... **17.95**
Red and yellow peppers, cherry tomato, red onion and spinach,
garnished with feta and parsley

Protein Packed Omelette..... **19.95**
Turkey bacon, beef sausage, cheddar cheese, caramelized onion
and matbucha

Rustico Omelette **17.95**
Portobello mushrooms, spinach, leek and goat cheese

Gluten-Free bread available **Gf** +1.50
Add Turkey Bacon 4/ Beef Sausage 4 / Smoked Salmon 5 / Fruit Cup 5

Sandwiches

Served with green side salad. Upgrade to french fries 1.50

Falafel **V** **17.95**
Homemade falafels, spicy tahini, parsley, sumac, red onion,
tomato, hummus and pickles in a pita

Schnitzel **NEW** **20.95**
Coleslaw, tomato, pickles, and harissa aioli on challah bread

Chicken **NEW** **20.95**
Grilled chicken breast, lettuce, caramelized onions,
portobello mushrooms, and honey mustard aioli on challah
bread

Landwer's Smoked Salmon **19.95**
Cream cheese, fresh avocado, red onions, radish and capers
on challah bread

Shawarma **19.95**
Chicken shawarma, tahini, parsley, sumac, red onion,
tomato, hummus and pickles in a pita

Salads

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

Mediterranean **Gf** **18.95**
Mixed greens, cucumber, tomato, red and yellow bell pepper,
cherry tomatoes, radish, basil, mint, green onion, Kalamata
olives, feta cheese, lemon garlic dressing

Chicken Fatush..... **21.95**
Tomato & cherry tomato, cucumber, red onion, red and
yellow bell peppers, olives, mint, radish, parsley, feta cheese,
pita crouton with za'atar & sumac, grilled chicken breast,
lemon mint dressing

**Sautéed Mushrooms
& Root Vegetables** **Gf** **18.95**
Champignon mushrooms sautéed with caramelized onions, olive
oil, garlic and herbs, on a bed of mixed greens, with pecans,
carrots, red cabbage, cucumber, parmesan cheese, lime
vinaigrette dressing

SHAKSHUKAS

Served with two eggs, tahini, side salad and choice of pita,
multigrain or a challah, focaccia +2.50. Labaneh +1.50

Landwer's Shakshuka **18.95**
Garnished with parsley

Mediterranean Shakshuka **20.95**
Feta cheese, eggplant and parsley

Halloumi Shakshuka..... **20.95**
Halloumi cheese and spinach

Merguez Shakshuka **21.95**
Beef sausage, cherry tomatoes, roasted onion and parsley

Sinia Shakshuka **21.95**
Beef kebabs, roasted eggplant cubes and parsley

Plant-Based Shakshuka **V** **19.95**
Falafel balls (in lieu of eggs) and spinach

Farmer's Breakfast **17.95**
Two eggs sunny-side up and chopped salad on focaccia
bread. Served with a side of tahini and labaneh

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.. **17.95**
Freshly made waffle or pancakes 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, feta cheese
and spring mix
Add Boiled Egg **2.50**

Breakfast Sandwich **13.95**
Two scrambled eggs, spicy mayo, fresh avocado and side salad

Açaí Bowl **V** **14.95**
Açaí-blueberry base 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..... **18.95**
Halloumi cheese, labneh, tomato, za'atar served with cilantro aioli

Jerusalem..... **17.95**
Mozzarella, hard boiled egg, matbucha and za'atar served with
cilantro aioli

Roast Beef **20.95**
Thinly sliced roast beef sautéed with caramelized onions,
parsley and mushrooms, with pickles and honey mustard aioli

Feta & Kalamata Olives..... **17.95**
Feta cheese , mozzarella, tomato, black Kalamata olives and
za'atar spiced onions served with cilantro aioli

Stone-Baked Focaccias NEW

Italian	15.95
Fresh mozzarella, tomato sauce, basil	
Turkish	17.95
Beef & lamb mix, spicy tomato sauce, red onion, pomegranate, tahini	
Lebanese	15.95
Labaneh, za’atar, feta, cherry tomato	
Truffle Mushroom	17.95
Mascarpone, mozzarella, truffle mushrooms, truffle oil, parmesan	

Entrées

Landwer's Famous Schnitzel	21.95
Served with french fries	
Veal Schnitzel	24.95
Thinly pounded veal cutlet breaded, and cooked to a golden crisp. Served with a choice of side dish	
Make it Veal Parmesan	2.50
French Cut Cajun Chicken	23.95
Cajun-marinated roasted chicken breast, roasted tomato & red onion and a side of mejadara. Served with Greek yogurt with schug.	
Mediterranean Grilled Salmon	25.95
Glazed in harissa honey and served with green vegetables and a side of freekeh.	
Shawarma Plate	25.95
Landwer’s shawarma spiced chicken, onion and amba aioli on a focaccia served with pickled vegetables, schug, and hummus	
Make it Plant-Based	
Falafel Plate V	23.95
Homemade falafel, onion and amba aioli on a focaccia served with pickled vegetables, schug, and hummus	
Sinia Kebab	25.95
Beef kebabs, eggplant, roasted tomato & red onion, with amba aioli, and matbucha on a focaccia. Served with pickled vegetables, tahini & schug	
Add Chopped Salad	2.50
Plant-Based Shawarma V	19.95
& Hot Focaccia Soy strips sautéed with caramelized onions in a shawarma seasoning. Served on a focaccia. Topped with chickpeas, herbs, tahini & schug	
The Burger	18.95
Iceberg lettuce, tomato, onion, pickles, caramelized onions spicy mayo and Thai hot pepper. Served with french fries	
Cheeseburger	2.50
Add Mushrooms/ Avocado/ Turkey Bacon	2.50
Falafel Burger	18.95
Homemade falafel patty with iceberg lettuce, tomato, red onion, pickles, spicy tahini, matbucha and Thai hot pepper. Served with french fries	
Add Mushrooms/ Avocado/ Cheese/ Turkey Bacon	2.50
Arais Burger	18.95
Beef kebab baked in a pita. Served with french fries, tahini, spicy mayo and pickles	

Side Dishes

Green Vegetables	5.50
Green beans, spinach and broccoli sautéed in olive oil and garlic	
Freekeh	6.50
Traditionally spiced green wheat	

Crushed Potatoes	5.50
Baked, crushed, deep fried and tossed in garlic powder	
Mejadra	6.50
Rice, lentils, caramelized onions, Greek yogurt	

French Fries	5.50
Sweet Potato Fries	6.50
Truffle Fries	7.50

Coffee, Etc.

Most drinks available in Decaffeinated / Soy Milk (\$0.75) / Almond (\$0.75) / Oat Milk (\$0.75) V	
Sides: Ice Cream Scoop \$2.95 /Housemade Whipped Cream \$1	
Brewed Coffee	4.25
Espresso Single / Double	3.50/4.25
Macchiato Single / Double	3.75/4.25
Cortado	4.25
Cappuccino / Large	5/5.95
Latte	5/5.95
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

Others

Soft Drinks	3.50
Mineral Water	3.50/9
Sparkling Water	3.50/9
Lemonade	3.50

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, lemongrass, fresh ginger, sage and orange	
Loose Leaf Tea	4.75
English Breakfast, Earl Grey, Green, Chamomile Rooibos, or Red Fruit	
London Fog	5.00
Earl Grey tea, with a sweet vanilla milk and foam	
Moroccan Bazaar	3.75
Mint leaves, orange slice	
Iced & Granitas	
Latte - Iced or Granita	6.25
Nutella Latte - Iced or Granita	6.95
Halva Latte - Iced or Granita	6.95
Iced Matcha Latte	6.95
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	

Small Plates and Mezzas

Moroccan Cigars	14.95
Crispy phyllo rolls filled with spiced ground beef/lamb and pinenuts. Served with pickled onion, tahini & schug	
Crispy Cauliflower NEW	13.95
Harissa honey, tahini, cilantro aioli	
Homemade Hummus V	14.95
Tahini, chickpeas, schug, cumin and paprika. Served with focaccia and pickles	
Add Homemade Falafel	3.00
Add Beef & Lamb Mix	4.00
Add Shawarma	4.00

Halloumi Sticks	11.95
Deep-fried halloumi sticks served with marinara sauce	
Roasted Eggplant V	15.95
Tahini, chickpeas, olive oil, schug and focaccia	

Sabbich Bowl	14.95
Roasted eggplant, tahini and potatoes, topped with amba aioli and a poached egg and served with crispy pita chips tossed in za’atar	

Mezza Platter	27.95
Hummus, falafel balls, halloumi sticks, labaneh and pickled vegetables. Served with focaccia	

Pastas

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

Pesto Chicken Pappardelle	22.95
Pappardelle pasta tossed in a pesto-mascarpone sauce with roasted cherry tomatoes and broccoli. Topped with fresh grilled chicken and parmesan	
Angel Hair Rosé	17.95
Angel hair pasta tossed in creamy rosé sauce. Garnished with fresh basil and parmesan	

Truffle Mushroom & Cream Pappardelle	24.95
Pappardelle pasta tossed in a white wine-mascarpone cream sauce cooked with truffle paste, portobello and cremini mushrooms. Garnished with parmesan	

Schnitzel Parmesan	21.95
Crispy chicken schnitzel over angel hair pasta in a creamy rosé sauce, topped with marinara and melted mozzarella.	

Bolognese Pappardelle	22.95
Pappardelle pasta tossed in a classic bolognese sauce. Topped with parmesan	

Rosé Ravioli	19.95
Fresh butternut squash & ricotta ravioli tossed in a creamy rosé sauce topped 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	

Smoothie Bar	
Acai Smoothie	8.95
Acai, almond milk, strawberries, blueberries and chia seeds	
Power Shake	8.95
Strawberry, bananas and vanilla milk	
Health Smoothie	8.95
Raw tahini, banana, pistachio, date honey and soy milk	
Add shot of espresso	1.50
Green Shield	7.95
Spinach, cucumber, celery and apple	
Spirulina Smoothie	8.95
Spirulina, banana, mango, almond milk and date honey	

Freshly Squeezed V

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

Old School Milkshakes

Oreo	7.95
Vanilla	7.95
Nutella	7.95
Belgian Chocolate	7.95
Strawberry	7.95

Automatic gratuity (18%) is applied for groups of 7 or larger