

Small Plates and Mezzas

- Moroccan Cigars

Crispy phyllo rolls filled with spiced ground beef/lamb and pinenuts. Served with pickled onion, tahini, schug

14.95
- Crispy Cauliflower

Harissa honey, tahini, cilantro aioli

14.95
- Sabbich Bowl

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

14.95
- Mezza Platter

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

27.95

HUMMUS BOWLS

- Homemade hummus with tahini, chickpeas, olive oil, cumin, schug and paprika. Served with focaccia and pickles

Tahini

14.95
- Beef & Lamb

Seasoned ground beef & lamb with pinenuts

18.95
- Falafel

Homemade falafel balls

17.95
- Shawarma

Landwer's shawarma spiced chicken

18.95

- Halloumi Sticks

Deep-fried halloumi sticks served with marinara sauce

11.95
- Roasted Eggplant

Tahini, chickpeas, olive oil, schug and focaccia

15.95

Stone-Baked Focaccias

- Italian

Fresh mozzarella, tomato sauce, basil

15.95
- Turkish

Beef & lamb mix, spicy tomato sauce, red onion, pomegranate, tahini

17.95
- Lebanese

Labaneh, za'atar, feta, cherry tomato

15.95
- Truffle Mushroom

Mascarpone, mozzarella, truffle mushrooms, truffle oil, parmesan

17.95

Salads

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

Mediterranean

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

18.95
- Chicken Fatush

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, lemon mint dressing

21.95
- Sautéed Mushrooms & Root Vegetables

Champignon mushrooms sautéed with caramelized onions, olive oil, garlic and herbs, on a bed of mixed greens, with pecans, carrots, red cabbage, cucumber and parmesan cheese, lime vinaigrette

18.95
- Landwer's Cobb Salad

Packed full of protein with rows of turkey bacon, grilled chicken breast, hardboiled egg, feta, iceberg lettuce, red onion, corn, avocado, cherry tomato, homemade Caesar dressing

21.95
- Halloumi

Halloumi cheese, tomatoes, red and yellow bell pepper, carrots, cucumber, mixed greens, pistachios, red cabbage radish, lime vinaigrette

18.95
- Salmon

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

24.95
- Goat Cheese and Berries

Mixed greens, cherry tomatoes, avocado, blueberries, strawberries, goat cheese, caramelized pecans, balsamic dressing

18.95

Entrées

- Landwer's Famous Schnitzel

Served with french fries

21.95
- Veal Schnitzel

Thinly pounded veal cutlet breaded, and cooked to a golden crisp. Served with a choice of side dish

24.95
- Make it Veal Parmesan

2.50
- French Cut Cajun Chicken

Cajun-marinated roasted chicken breast, roasted tomato & red onion and a side of mejadara. Served with Greek yogurt with schug

23.95
- Mediterranean Grilled Salmon

Glazed in harissa honey and served with green vegetables and a side of freekeh

25.95
- Plant-Based Shawarma & Hot Focaccia

Soy strips sautéed with caramelized onions in a shawarma seasoning. Served on a focaccia. Topped with chickpeas, herbs, tahini & schug

19.95
- Sinia Kebab

Beef kebabs, eggplant, roasted tomato & red onion, with amba aioli, and matbucha on a focaccia. Served with pickled vegetables, tahini & schug

25.95
- Shawarma Plate

Landwer's shawarma spiced chicken, onion and amba aioli on a focaccia served with pickled vegetables, schug, and hummus

25.95
- Make it Plant-Based
- Falafel Plate

Homemade falafel, onion and amba aioli on a focaccia served with pickled vegetables, schug, and hummus

23.95
- Sinia Shakshuka

Beef kebab, roasted eggplant cubes and parsley. Served with two eggs, tahini, side salad and choice of pita, multigrain or challah bread. Labaneh +1.50 Foccacia +2.50

21.95
- The Burger

Iceberg lettuce, tomato, onion, pickles, caramelized onions spicy mayo and Thai hot pepper. Served with french fries

18.95
- Cheeseburger

2.50
- Add Mushrooms/ Avocado/ Turkey Bacon

2.50
- Falafel Burger

Homemade falafel patty with iceberg lettuce, tomato, red onion, pickles, spicy tahini, matbucha and Thai hot pepper. Served with french fries

18.95
- Add Mushrooms/ Avocado/ Cheese/ Turkey Bacon

2.50
- Arais Burger

Beef kebab baked in a pita. Served with french fries, tahini, spicy mayo and pickles

18.95

Side Dishes

- Mejadra

Rice with lentils, caramelized onions, Greek yogurt

6.50
- Green Vegetables

Green beans, spinach and broccoli sautéed in olive oil and garlic

5.50
- Crushed Potatoes

Baked, crushed, deep fried and tossed in garlic powder

5.50
- Freekeh

Traditionally spiced green wheat

6.50
- Sweet Potato Fries

6.50
- French Fries

5.50
- Truffle Fries

7.50
- Chopped Salad

4.50
- Side Salad

3.50

Pastas

Poached Egg 2.50/Falafel 5/Chicken 6/Schnitzel 6/Salmon 9		Gluten free add 2.50 	
Pesto Chicken Pappardelle	22.95	Schnitzel Parmesan	21.95
Pappardelle pasta tossed in a pesto-mascarpone sauce with roasted cherry tomatoes and broccoli. Topped with fresh grilled chicken and parmesan		Crispy chicken schnitzel over angel hair pasta in a creamy rosé sauce, topped with marinara and melted mozzarella.	
Angel Hair Rosé	17.95	Bolognese Pappardelle	22.95
Angel hair pasta tossed in creamy rosé sauce. Garnished with fresh basil and parmesan		Pappardelle pasta tossed in a classic bolognese sauce. Topped with parmesan	
Truffle Mushroom & Cream Pappardelle	24.95	Rosé Ravioli	19.95
Pappardelle pasta tossed in a white wine-mascarpone cream sauce cooked with truffle paste, portobello and cremini mushrooms. Garnished with parmesan		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	

5,6,7!

Cocktails

Espresso Martini (1.5 oz)	7
Vodka, Landwer's espresso, vanilla Classic/Banana Mocha	
Manhattan (3 oz)	7
Whiskey, sweet vermouth, bitters, amarena cherry	
Raspberry Sour (1.5 oz)	7
Gin, raspberries, mint, fresh lemon juice, sparkling water	
Margarita (2 oz)	7
Tequila, triple sec, fresh lime juice, simple syrup, citrus salt rim Mango/Passion/ Pomegranate/Spicy	
Pomegranate Mimosa (2.75 oz)	7
Prosecco, Aperol, vodka, pomegranate, torched rosemary, fresh lemon juice	
Arak Twilight (1.5 oz)	7
Arak, mango puree, pomegranate, fresh lemon juice	
Mango Passion Daquiri (2 oz)	7
Rum, mango, passionfruit, fresh lime juice	
Mojito (2 oz)	7
Rum, fresh lime, mint, simple syrup, fresh lime juice, lemon lime soda	
Cosmopolitan (2 oz)	7
Vodka, pomegranate, pineapple juice, triple sec, fresh lime juice	

Sangria

WHITE	7/25
Pinot Grigio, prosecco, mango, Landwer's rasberry sauce	
RED	7/25
Montepulciano, triple sec, fresh orange juice, pomegranate syrup, apples & oranges	
ROSÉ	7/25
Rose, pineapple juice, limoncello, sparkling water, blueberry, lemon, strawberry	

Zero-Proof

Faux-jito	7
Mint, lime, fresh lime juice, simple syrup, lemon lime soda, sugar rim	
Espresso Mocktini	7
Landwer's espresso, tiramisu syrup, chocolate bitter	
Zero-Margarita	7
Non-alcoholic tequila, fresh lime juice, simple syrup, citrus salt rim, dried lime Mango/Passion/ Pomegranate/Spicy	
Shirley Temple	7
Fresh orange juice, pomegranate syrup, sparkling water, amarena cherry	

Wine

	5oz/bottle
WHITE	
Pinot Grigio	6/30
Chardonnay	6/30
Sauvignon Blanc	7/35
RED	
Montepulciano d'Abruzzo	6/30
Malbec	7/35
Merlot Blend	7/35
ROSÉ	
Mediterranee Rosé	7/35
SPARKLING	
Prosecco	7/30

Beer

Stella	5
Mill St. Organic	5
Corona	5
Weekly Feature	5
On Tap (select locations)	6

Drinks

Coffee, Etc.

Most drinks available in Decaffeinated / Soy Milk (\$0.75) / Almond (\$0.75) / Oat Milk (\$0.75) 	
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	

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

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
Chocolate	7.95
Strawberry	7.95
Nutella	7.95