

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
- Americano/Large 4.25 / 4.75
- 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
- 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 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
Earl Grey tea, with a sweet vanilla milk and foam
- Moroccan Bazaar 3.75
Mint leaves, orange slice

OTHERS

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

ICED & GRANITAS

- Iced Latte 6.25
- Iced Vanilla Latte 6.25
- Iced Nutella Latte 6.95
- Iced Halva Latte 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, banana 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
- Nutella 7.95
- Belgian Chocolate 7.95
- Strawberry 7.95

DESSERTS

Outrageous Belgian Waffle

Freshly made waffles, vanilla bean & chocolate ice cream, banana, Nutella drizzle
14.95

Crumbed Cheesecake

Light vanilla cheesecake, berry coulis, homemade whipped cream
11.95

Knaffe

Authentic Mid-Eastern crispy dough and soft cheese pastry glazed with our homemade citrus syrup
12.95

Cookie Monster

Freshly baked triple-chocolate cookie skillet, served with vanilla bean ice cream
12.95

Tiramisu

Classic espresso-soaked ladyfingers layered with mascarpone cream and finished with cocoa
12.95

Pink Lady Apple Pie

Apple & raspberry pie, homemade whipped cream, vanilla bean ice cream
12.95

Lava Cake

Warm molten chocolate cake, vanilla bean ice cream, berries
12.95

Affogato

Landwer's espresso, vanilla bean ice cream, homemade shortbread cookie
7.95

LANDWER'S ROSALACH

Freshly rolled dough filled with a creamy sweet filling of your choice and baked to order!
Nutella / Lotus / Half&Half
Half/Whole 8.95 / 13.95

CAFE LANDWER

est. 1919

DINNER MENU

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 14.95

Harissa honey, tahini, cilantro aioli

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 babagaoush. Served with choice (2) of pita/challah/sourdough/focaccia bread

Halloumi Sticks 11.95

Deep-fried halloumi sticks served with marinara sauce

HUMMUS BOWL

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

Tahini 14.95

Beef & Lamb 18.95

Seasoned ground beef & lamb with pinenuts

Falafel 17.95

Homemade falafel balls

Shawarma 18.95

Landwer's shawarma spiced chicken

SALADS

Poached Egg 2.50 / Falafel 5 / Tuna 4 / Chicken 6 / Schnitzel 6 / Salmon 10

Mediterranean 🌱 18.95

Mixed greens, cucumber, tomato, red and yellow bell pepper, 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 🌱 18.95

Cremini 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

Landwer's Cobb Salad 21.95

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

Halloumi 18.95

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

Salmon 🌱 24.95

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

Goat Cheese and Berries 🌱 18.95

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

SIDE DISHES

Mejadra 6.50

Rice, lentils, caramelized onions, Greek yogurt

Green Vegetables 5.50

Green beans, spinach and broccolisautéed in olive oil and garlic

Crushed Potatoes 5.50

Baked, crushed, deep fried and tossed in garlic powder

Freekeh 6.50

Traditionally spiced green wheat

Sweet Potato Fries 6.50

French Fries 5.50

Truffle Fries 7.50

Chopped Salad 4.50

Side Salad 3.50

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

Plant-Based Shawarma & Hot Focaccia 🌱 19.95

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

Sinia Kebab 25.95

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

Add Chopped Salad 2.50

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 🌱 23.95

Homemade falafel, onion, tahini, eggplant on a focaccia served with pickled vegetables, schug, and hummus

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, tahini, matbucha and Thai hot pepper. Served with french fries

Add Mushrooms / Avocado / Turkey Bacon 2.50

Arais Burger 18.95

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

Sinia Shakshuka 21.95

Eggs, beef kebabs, roasted eggplant cubes and parsley. Served with tahini, side salad and choice of pita,

sourdough or a challah. Focaccia +2.50 | Labaneh +1.50

PASTAS

Poached Egg 2.50 / Falafel 5 / Chicken 6 / Schnitzel 6 / Salmon 9
Gluten Free 🌱 2.50

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

PIZZA

Gluten Free 🌱 3

Italian 16.95

Fresh mozzarella, tomato sauce, basil

Add Pepperoni 3

Turkish 19.95

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

Lebanese 17.95

Labaneh, za'atar, feta, cherry tomato

Truffle Mushroom 19.95

Mascarpone, mozzarella, truffle mushrooms, truffle oil, parmesan