

## 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, 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
- Nutella 7.95
- Belgian Chocolate 7.95 / 9
- 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

## BRUNCH MENU

### BREAKFAST

#### Eggs Benedict Florentine 17.95

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

Add Smoked Salmon 3

Add Turkey Bacon 3

#### 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

Add Turkey Bacon 3

#### Corn Fritters 18.95

Poached eggs, smoked salmon, avocado, chopped salad, parmesan and spring mix in a tempura corn basket

#### Landwer's Famous Breakfast 49.95 (Serves Two)

An assortment of seasonal Mediterranean inspired breakfast spreads with four eggs (any style), Mediterranean salad and a choice (2) of or challah/sourdough/focaccia

Add Feta / Mozzarella / Mushrooms 1.50

Make it a Rustico or Mediterranean Stuffed Omelette 4

Make it a Protein Packed Omelette 6

#### 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 15.95

Sourdough toast, cherry tomatoes, radish, chili flakes, hard boiled egg and feta cheese

#### Breakfast Sandwich 13.95

Two scrambled eggs, spicy mayo, fresh avocado and side salad

### Shakshukas

Served with two eggs, tahini, side salad and choice of pita, sourdough 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 19.95

Falafel balls (in lieu of eggs) and spinach

### Landwer's Omelettes

3 egg omelette served with side salad or crushed potatoes and a choice of sourdough or challah bun. Focaccia +2.50

#### 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

#### Açaí Bowl 14.95

Acai-blueberry base with bananas, toasted coconut, chia seeds, and homemade granola

#### Landwer's Greek Yogurt 14.95

Greek yogurt, homemade granola, seasonal fruits and date honey

Gluten-Free bread available +1.50

Add Turkey Bacon 5 / Beef Sausage 4 / Smoked Salmon 6 / Fruit Cup 5

## SANDWICHES

Served with green side salad. Upgrade to french fries +1.50

### Falafel 🌱 17.95

Homemade falafels, tahini, cucumber, red onion, tomato, hummus and pickles in a pita

### Schnitzel 20.95

Coleslaw, tomato, pickles, and harissa aioli on challah bread

### Chicken 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, sumac, cucumber, red onion, tomato, hummus and pickles in a pita

## 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

## 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

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

## SALADS

Poached Egg 2.50 / Tuna 4 / Falafel 5 / 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

## 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 13.95

Harissa honey, tahini, cilantro aioli

### Homemade Hummus 🌱 14.95

Tahini, chickpeas, schug, cumin and paprika.

Served with focaccia and pickles

Add Homemade Falafel 3

Add Beef & Lamb Mix 4

Add Shawarma 4

### Halloumi Sticks 11.95

Deep-fried halloumi sticks served with marinara sauce

### 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

## 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 24.95

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

### 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

### 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

### 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

## PASTAS

Poached Egg 2.50 / Falafel 5 / Chicken 6 / Schnitzel 6 / Salmon 10  
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, parmesan, 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

🌱 Plant Based 🌱 Gluten Friendly | Before placing your order, please inform your server if a person in your party has a food allergy.