

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, parsley, sumac, 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, parsley, 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 Fatoush 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, green onion, 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 babaganoush. 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 25.95

Landwer's shawarma spiced chicken, onion and amba aioli served with pickled vegetables, schug, hummus, and a choice of focaccia or pita

Make it Plant-Based

Falafel Plate 🌱 23.95

Homemade falafel, onion, eggplant and tahini served with pickled vegetables, schug, hummus and a choice of focaccia or pita

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

Cauliflower Crust 🌱 3

Italian 16.95

Fresh mozzarella, tomato sauce, parmesan, basil

Add Pepperoni 3

Turkish 19.95

Beef & lamb mix, spicy tomato sauce, 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.