



LANDWER'S Menu

Before placing your order, please inform your server if a person in your party has a food allergy

Breakfast

- *Farmer's Breakfast**..... **12**
Two eggs sunny-side up and chopped salad on focaccia bread with tahini and olives
- *Landwer's Famous Breakfast until 2pm** **15.5**
Two Eggs - any style, side salad, tuna salad, cream cheese, feta cheese, labneh with za'atar & chickpeas, guacamole, Greek yogurt with granola & honey, fruit jam and butter with a choice of white or multigrain bread
Extras for the omelette:
Herbs/Onion/Mushrooms (+1.5) / Feta or Mozzarella cheese (+1.5)
- Rustico Breakfast**..... **+3**
Mushrooms, spinach, leek and goat cheese omelette served with Landwer's famous breakfast
- *Landwer's Breakfast for Two until 2pm**.....**29**
Four Eggs - any style, side salad, tuna salad, cream cheese, feta cheese, labneh with za'atar & chickpeas, olives, halva spread, eggplant & tahini spread, tahini with salsa, guacamole, Greek yogurt with granola & honey, fruit jam and butter with a choice of white or multigrain bread
- Vegan Breakfast** **(V)** until 2pm..... **15.5**
Quinoa & chickpea flour omelette, side salad, tahini with salsa, Kalamata olives, eggplant & tahini spread, sundried tomato spread, halva spread, guacamole, vegan yogurt with berries and fruit jam with a choice of white or multigrain bread
- *Eggs Benedict Florentine**..... **13**
Poached eggs on a toasted English muffin, spinach and hollandaise sauce with a side salad
- *Salmon Benedict**..... **15**
Poached eggs on a toasted English muffin, smoked salmon, spinach and hollandaise sauce with a side salad
- *Landwer's Shakshouka**..... **14**
Two poached eggs in a spiced tomato sauce with tahini, olives and a side salad with a choice of white or multigrain bread
- *Mediterranean Shakshouka**..... **16**
Two poached eggs, feta cheese, roasted eggplant and parsley in a spiced tomato sauce with tahini, olives and a side salad with a choice of white or multigrain bread
- *Halloumi Shakshouka**..... **16**
Two poached eggs, crispy halloumi cheese and spinach in a spiced tomato sauce with tahini, olives and a side salad with a choice of white or multigrain bread
- Landwer's Pancakes**..... **12**
Pancakes with Nutella, fruit salad, homemade whipped cream and maple syrup
- Breakfast Parfait**..... **9**
Greek yogurt, granola and berries with a side of honey
- Steel Cut Oatmeal**..... **8**
Oatmeal, berries, bananas and roasted almonds with a side of honey
- *Breakfast Mini Sandwich until 2pm**..... **5**
Choice of tuna / smoked salmon & cream cheese / feta cheese / omelette / guacamole with lettuce and tomato served on a mini bun

Gluten-free bread available upon request **(GF)** Dishes are made in a gluten-containing environment

Grilled Sandwiches

Served on sesame bread with a side salad

- Mozzarella**..... **11**
Mozzarella cheese, tomato, butter and basil
- Feta & Kalamata Olives**..... **13**
Feta cheese, Kalamata olives, mozzarella cheese, tomato and za'atar spiced onions
- Jerusalem**..... **13**
Mozzarella cheese, hard boiled egg, sun-dried tomato spread and za'atar

vegan **(V)** gluten free **(GF)**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Sandwiches

Served on oven baked white or multigrain bread with a side salad

- Herb Omelette** 10
Herb omelette with cucumber, tomato, romaine lettuce and cream cheese or tahini
- Vegan Omelette** (V) 11
Quinoa, chickpea, carrot & herb omelette with guacamole, cucumber, tomato and romaine lettuce
- Tuna** 13
Tuna with a hardboiled egg, tomato, lettuce, pickles, herb aioli, lemon and olive oil

- Chicken** 15
Grilled chicken breast with avocado, caramelized onions, romaine lettuce, tomato, cucumber and mustard & date honey aioli
- *Landwer's Smoked Salmon** 15
Smoked salmon with cream cheese, lettuce, tomato, onions, capers and parmesan

Salads

- Mediterranean** (GF) 13
Feta cheese, Kalamata olives, red & yellow bell peppers, tomatoes, cucumber, radish, basil, green onion and lettuce in a lemon-garlic dressing
- Green Line** (GF) 14
Quinoa, feta cheese, broccoli, red bell peppers, cherry tomatoes, carrots, red cabbage, basil, green onion, sunflower seeds and lettuce in a lemon-garlic dressing with a side of raw tahini
- Sautéed Mushroom & Root Vegetable** (GF) 14
Mushrooms sautéed with green onions, olive oil, garlic & parsley with walnuts, carrots, beets, red cabbage, cucumbers, parmesan cheese and lettuce in a lemon-mint dressing

- Goat Cheese and Berry** 15
Goat cheese, blueberries, strawberries, avocado, candied walnuts, sweet potato chips and mixed greens in a balsamic dressing
- Halloumi** 15
Halloumi cheese, red & yellow bell peppers, tomatoes, carrots, red cabbage, radish, cucumbers and lettuce in a lemon-garlic dressing
- Tuna** (GF) 15
Tuna, hard-boiled egg, baked Parisian potatoes, Kalamata olives, green beans, pickles, cherry tomatoes, red onion, radish and lettuce in a lemon-garlic dressing
- Chicken** (GF) 16
Seasoned chicken breast sautéed with mushrooms & onion with avocado, carrots, radish, cherry tomatoes, green onion and lettuce in a vinaigrette dressing

Mezza

- Focaccia Bianca** (V) 6
Baked with garlic confit & herbs served with tahini, balsamic vinegar and olive oil
- Mediterranean Shishito Peppers** 6
Shishitos baked in a mild spice with za'atar, crunchy sea salt and tahini
- Soup of the Day** 7
- Farmer's Market Cauliflower** 8
Baked cauliflower served on a bed of Greek yogurt tzatziki
- Roasted Eggplant in Tahini** 9
Served in a cast-iron skillet with sesame seeds, green onion and lemon garlic dressing with a choice of white or multigrain bread

- Middle Eastern Flat Bread (Sabich)** .. 10
Charbroiled eggplant, fresh market salsa, egg, tahini, red onion, parsley and olive oil
- Hummus Bowls**
Served with warm pita bread
- Souk** 11
Falafel, olive oil and paprika
- Shrooms...** (V) 11
Mushrooms, caramelized onion and olive oil
- Mexico** 12
Crispy deep fried avocado and pico de gallo
- French Fries** 5
- Sweet Potato Fries** 6

vegan (V) gluten free (GF)

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Entrées

Buckwheat & Root Vegetables **V**..... 16

Buckwheat, tofu, sweet potatoes, mushrooms, garlic confit, chestnuts, walnuts, bulgur and herbs in raw tahini & date syrup

◆Chicken Breast & Herbs **GF**..... 16

Grilled chicken breast & herbs with a choice of side dish

French Stew **V**..... 16

Soy strips, carrots, celery & mushrooms stir-fried with caramelized onions, garlic, herbs & red wine with Landwer's rice

Vegan Shawarma & Hot Focaccia **V**..... 16

Soy strips stir-fried with caramelized onions & spices on focaccia bread with chickpeas, tahini, harissa and herbs

◆Landwer's Famous Schnitzel..... 16.5

Crispy breaded chicken breast with a choice of side dish

Sinia Kebab..... 16.5

Mini beef kebabs, tahini, charbroiled eggplant, tomato, red onion, chickpeas and parsley on a hot stone-oven baked focaccia with a chopped salad

◆Side Dishes

Landwer's Rice

With carrots, almonds and caramelized onions

Green Vegetables **V** **GF**

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

Side Salad **V** **GF**

Lettuce, cucumber, cherry tomatoes, radish and red onion in a lemon-mint dressing

Florentine

Potatoes **V** **GF**

Parisian potatoes baked in garlic & rosemary confit, cherry tomatoes and spinach

French Fries

Sweet Potato Fries

Pastas

Fresh pastas made to order. Choice of Pasta: Trombette or Fettuccine. Gluten-free **GF** (+1.5) (prepared in an area that contains gluten)

Tomato Basil..... 13

Tomato, basil, olive oil, garlic and parmesan cheese with herb sauce

Rosé..... 15

Cherry tomatoes, basil, parmesan cheese and herbs with tomato & cream sauce

Sweet Potato & Chestnut..... 15

Oven baked sweet potatoes, chestnuts, truffle oil, basil, herbs and parmesan cheese with chestnut cream sauce

Roasted Mushroom & Cream..... 16

Mushrooms, truffle oil, herbs, garlic and parmesan cheese with cream sauce

Chicken & Pesto..... 17

Grilled chicken, mushrooms, broccoli, cherry tomatoes and herbs with pesto

Naples Chicken..... 17

Grilled chicken breast, cherry tomatoes and herbs with tomato sauce

Pizzas

Pizzas are baked with **100% real mozzarella cheese** in a stone oven.

Gluten-free dough **GF** (+2) (prepared in an area that contains gluten)

Margherita..... 12

Basil and mozzarella cheese with tomato sauce

Four Cheese & Pesto..... 14

Goat, feta, parmesan & mozzarella cheeses and basil with pesto sauce

Onion..... 14

Caramelized onions, Kalamata olives, red onions, basil and mozzarella cheese with tomato sauce

Eggplant & Feta..... 15

Roasted eggplant, feta cheese, Kalamata olives, garlic confit, truffle oil and mozzarella cheese with tomato basil sauce

Ravioli

Roasted butternut squash and ricotta ravioli made to order

Tomato Basil..... 16

Tomato, basil, olive oil, garlic and parmesan cheese with herb sauce

Rosé..... 18

Cherry tomatoes, basil, parmesan cheese and herbs with tomato & cream sauce

Sweet Potato & Chestnut..... 18

Oven baked sweet potatoes, chestnuts, truffle oil, basil, herbs and parmesan cheese with chestnut cream sauce

Roasted Mushroom & Cream..... 19

Mushrooms, truffle oil, herbs, garlic and parmesan cheese with cream sauce

Coffee, Etc.

All drinks are available decaffeinated
Milk options: Whole / Non-Fat / Soy / Almond
Scoop of Ice Cream (+2,5)
Homemade Whipped Cream (+1)

Espresso Single / Double.....	2/2.5
Macchiato Single / Double	2.5/3
Cortado.....	3
Cappuccino.....	3.5/4
Latte.....	3.5/4
Americano.....	2.5/3
Turkish Coffee.....	3
Coffee - House Blend	2.5/3
Mocha	5
Nutella Latte	5
Pure Belgian Hot Chocolate	5
Nutella Hot Chocolate.....	5
Italian French Vanilla.....	3/3.5
Chai Latte	4
Apple Cider.....	5

Cold Brew ... **3.5**
Nitro Cold Brew ... **5**

Tea Ceremonies

House Blend.....	4
Cinnamon stick, fresh ginger, mint and the LANDWER mix	
Berlin 1919.....	4
Cinnamon stick, lemon grass, fresh ginger, sage and orange	
Loose Leaf Tea.....	4
Choice of: Blue Flower Earl Grey/ Crimson Berry/ English Breakfast/ Ginger Lemon/ Moroccan Mint/ Vanilla Rooibos	

Others

Soft Drinks	3
Mineral water	2.5
San Pellegrino.....	2.5/4
Lemonade.....	2.5/3.5

Old School Milkshakes

Served with homemade whipped cream

Belgian Chocolate	5
Vanilla.....	5
Nutella.....	6
Oreo	6

Juice Mixology

Freshly Squeezed Juices & Smoothies

Orange / Carrot / Apple.....	4/5
Apple, Celery & Ginger	4/5
Carrot & Ginger	4/5
Mint Leaf Lemonade Granita.....	5
Mediterranean Energy Shake.....	6
Raw tahini, banana, date, date honey, soy milk	
Fresh Fruit Smoothie.....	6
Fruit Options (choose up to 3): Banana/ Mango/Pineapple/Strawberry	
Base Options: Milk/Orange Juice/Water	
Spirulina Smoothie	7
Spirulina, banana, mango, almond milk, date honey	

Iced Beverages

Chai.....	4
Latte	5
Mocha	5
Nutella Latte	5
Belgian Chocolate	5
Islands' Apple Cider	5
Cider and Passion fruit syrup with apples	
Landwer's Famous Iced Tea	5
Crimson berry brew, pomegranate and passion fruit syrups with fresh fruit	