

LANDWER'S Menu

Before Placing Your Order, Please Inform Your Server If A Person In Your Party Has A Food Allergy

BREAKFAST MENU

*Landwer's Famous Breakfast\$14.5

Two Eggs - Any Style, Cream Cheese, Feta Cheese, Labneh with Za'atar & Chickpeas, Guacamole, Tuna Salad, Greek Yogurt with Granola & Honey, Fruit Jam, Butter and Side Salad. Choice of Challah or Multigrain Bread
Extras for the Omelette: Herbs / Onion / Feta +\$1.5 / Mozzarella +\$1.5 / Mushrooms +\$1.5 / Rustico Omelette (Mushrooms, Spinach, Leek and Goat Cheese) +\$3

*Landwer's Breakfast for Two.....\$27

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. Choice of Challah or Multigrain Bread

Vegan Breakfast **V**.....\$14.5

Quinoa & Chickpea Flour Omelette, Tahini with Salsa, Kalamata Olives, Eggplant & Tahini Spread, Sundried Tomato Spread, Halva Spread, Guacamole, Side Salad, Vegan Yogurt with Berries and Berries and Jam. Choice of Challah or Multigrain Bread

*Mini Sandwich\$5

Tuna / Smoked Salmon / Feta Cheese / Omelette / Avocado with Lettuce and Tomato

Avocado Tartine\$8

Za'atar Spiced Pita Topped with Fresh Avocado, Creme Fraiche, Fresh Cherry Tomatoes and Sliced Radish. Add a Farm Fresh Egg +\$2

Breakfast in a Bowl:

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

Acai Bowl.....\$10

Acai, Mixed Berries, Bananas, Roasted Coconut, Chia Seeds, Granola

Flat Bread Sabich.....\$9

Charbroiled Eggplant, Fresh Market Salsa, Egg, Tahini, Red Onion, Parsley and Olive Oil

*Farmer's Breakfast\$11

Two Eggs Sunny-Side Up and Chopped Salad on Focaccia Bread with Tahini

*Eggs Benedict Florentine.....\$11

Poached Eggs on a Toasted English Muffin, Sautéed Spinach and Hollandaise Sauce .
Choice of Side

*Salmon Benedict\$13

Poached Eggs on a Toasted English Muffin With Smoked Salmon, Creme Fraiche, Fried Capers and Hollandaise Sauce. Choice of Side

*Turkey Bacon Benedict.....\$13

Poached Eggs on Challah with Turkey Bacon, Sautéed Spinach, Caramelized Onions and Hollandaise Sauce. Choice of Side

*Landwer's Shakshuka\$11

Two Poached Eggs in a Spiced Tomato Sauce with Tahini & Labneh. Choice of Challah or Multigrain Bread

*Mediterranean Shakshuka.....\$13

Two Poached Eggs, Feta Cheese, Roasted Eggplant and Parsley in a Spiced Tomato Sauce with Tahini & Labneh. Choice of Challah or Multigrain Bread

*Halloumi Shakshuka\$13

Two Poached Eggs with Crispy Halloumi & Spinach in a Spiced Tomato Sauce with Tahini & Labneh. Choice of Challah or Multigrain Bread

Landwer's Pancakes.....\$11

Pancakes with Nutella, Fresh Fruit, Homemade Whipped Cream and Maple Syrup

Outrageous Belgian Waffle\$10

Warm Belgian Waffle with Vanilla & Chocolate Gelato, Nutella and Homemade Whipped Cream

Sandwiches

Challah or Multigrain Bread

Herb Omelette.....\$8

Herb Omelette with Cucumber, Tomato, Romaine Lettuce and Cream Cheese or Tahini

Vegan Omelette\$9

Quinoa, Chickpea, Carrot & Herb Omelette with Guacamole, Cucumber, Tomato and Romaine Lettuce

Chicken.....\$11

Grilled Chicken Breast with Avocado, Caramelized Onions, Romain Lettuce, Tomato, Cucumber and a Zesty Mustard Aioli

Tuna\$11

Tuna with a Hard Boiled Egg, Tomato, Lettuce, Pickles, Herb Aioli, Lemon and Olive Oil

*Landwer's Smoked Salmon\$12

Smoked Salmon with Cream Cheese, Lettuce, Tomato, Onions, Capers and Parmesan

Schnitzel Sandwich\$12

Crispy Chicken with Lettuce, Tomatoes, Pickles and a Zesty Mustard Aioli

Grilled Sandwiches

Choice of Side

Mozzarella\$11

Mozzarella Cheese, Tomato, Butter and Basil

Jerusalem.....\$12

Mozzarella Cheese, Hard Boiled Egg, Sun-Dried Tomato Spread and Za'atar

Greek.....\$13

Feta Cheese, Kalamata Olives, Mozzarella Cheese, Tomato and Za'atar Spiced Onions

Side Dishes

Chopped Israeli Salad\$2

Side Salad.....\$2

Green Vegetables\$3

French Fries\$3

Sweet Potato Fries.....\$3

Crushed Potatoes.....\$3

Landwer's Rice\$3

Turkey Bacon\$3

Turkey Breakfast Sausage\$3

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

Sahleb..... \$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

Old School Milkshakes

Served with Homemade Whipped Cream

Belgian Chocolate \$5

Vanilla \$5

Nutella..... \$6

Oreo..... \$6

Krembo \$6

Drinks

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 **V** . \$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 **V** \$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

Others

Soft Drinks..... \$3

Mineral Water \$2.5

San Pellegrino \$2.5/4

Lemonade \$2.5/3.5

V Vegan

GF Gluten Free

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness, Especially if You Have a Medical Condition.

Gluten-Free Bread Available Upon Request **GF Dishes are Made In a Gluten-Containing Environment

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Lunch and Brunch Menu

Mezza and Appetizers

Focaccia Bianca V	\$6
Baked with Garlic Confit & Herbs Served with Tahini, Balsamic Vinegar and Olive Oil	
Soup of the Day	\$4/\$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. Choice of Challah or Multigrain Bread	

Hummus Bowls Served with Warm Pita Bread	
Souk	\$11
Falafel, Olive Oil and Paprika	
Shrooms V	\$11
Mushrooms, Caramelized Onions and Olive Oil	
Mexico	\$12
Crispy Deep Fried Avocado and Fresh Salsa	
French Fries	\$5
Sweet Potato Fries	\$6

Salads

Mesculin Mix, Baby Kale and Romaine Lettuce

Mediterranean Gf	\$12
Feta Cheese, Kalamata Olives, Cherry Tomatoes, Red & Yellow Bell Peppers, Persian Cucumbers, Radish & Lemon Mint Vinaigrette	
Lebanese	\$13
Quinoa, Bulgur Wheat, Cherry Tomatoes, Bell Peppers, Almonds, Pumpkin Seeds, Fresh Mint, Parsley & Labneh	
Roasted Beet	\$13
Roasted Beets, Goat Cheese, Granny Smith Apples, Blueberries, Strawberries, Walnuts & Balsamic Vinaigrette	
Green Line	\$14
Quinoa, Feta Cheese, Broccoli, Red Bell Peppers, Cherry Tomatoes, Carrots, Red Cabbage, Basil, Green Onion, Sunflower Seeds in a Lemon-Garlic Dressing with a Side of Raw Tahini	

Chicken	\$15
Bulgur Wheat, Quinoa, Chick Peas, Carrots, Red Cabbage, Avocado and Cherry Tomatoes. Tossed with Lemon Mint & Mustard Vinaigrette, Chia Seeds	
Halloumi	\$15
Halloumi Cheese, Bell Peppers, Tomatoes, Carrots, Red Cabbage and Cucumbers with Lemon-Garlic Dressing	
Salmon	\$16
Bulgur Wheat, Quinoa, Za'atar Spiced Fresh Salmon, Carrots, Red Cabbage, Avocado and Cherry Tomatoes. Lemon Mint & Mustard Vinaigrette, Chia Seeds	
Tuna Gf	\$16
Haricot Verts, Cherry Tomatoes, Kalamata Olives, Radish, Roasted Potatoes, Fresh Avocado & Lemon Scented Tuna. Lemon Mint Vinaigrette	

Entrées

Landwer's Famous Schnitzel	\$16
Crispy Breaded Chicken Breast. Choice of Side	
Sinia Kebab	\$16
Mixed Beef and Lamb Kebabs, Tahini, Charbroiled Eggplant, Tomato, Red Onion, Chickpeas, and Parsley on a Hot Stone-Oven Baked Focaccia with a Chopped Salad	
The Landwer Burger	\$12
Roasted Tomato, Caramelized Onions & Harissa Mayo. Served on a Challah Roll. Choice of Side	
Vegan French Stir-Fry V	\$15
Soy Strips, Carrots, Celery & Mushrooms Stir-Fried with Caramelized Onions, Garlic, Herbs & Red Wine with Landwer's Rice	
Vegan Shawarma & Hot Focaccia	\$15
Soy Strips Stir-Fried with Caramelized Onions & Spices on Focaccia Bread with Chickpeas, Tahini, Harissa and Herbs	

Buckwheat & Root Vegetables V	\$15
Buckwheat, Tofu, Sweet Potatoes, Mushrooms, Chestnuts, Walnuts, Bulgur, Garlic Confit, Raw Tahini, Date Syrup and Herbs	
Chicken Breast & Herbs	\$16
Grilled Chicken Breast & Herbs. Choice of Side	
Za'atar Spiced Salmon	\$18
Served with Couscous	

Pastas / Ravioli

Fresh Pastas Made to Order. Choice of Pasta: Trombette or Fettuccine. **Gluten-Free +\$1.5. Butternut Squash and Ricotta Ravioli + \$2

Tomato Basil	\$13
Tomato, Basil, Olive Oil, Garlic and Parmesan Cheese with Tomato Sauce	
Sweet Potato & Chestnut	\$15
Oven Baked Sweet Potatoes, Chestnuts, Truffle Oil, Basil, Herbs and Parmesan Cheese with Chestnut Cream Sauce	
Rosé	\$15
Cherry Tomatoes, Basil, Parmesan Cheese and Herbs with Tomato & Cream Sauce	

Roasted Mushroom & Cream	\$16
Mushrooms, Truffle Oil, Herbs, Garlic and Parmesan Cheese with Cream Sauce	
Chicken & Pesto	\$16
Grilled Chicken, Mushrooms, Broccoli, Cherry Tomatoes and Herbs with Pesto	

Pizza

**Available on a Gluten Free Crust +\$2

Margherita	\$12
Basil And Mozzarella Cheese with Tomato Sauce	
Onion	\$14
Caramelized Onions, Kalamata Olives, Red Onions, Basil and Mozzarella Cheese with Tomato Sauce	

Four Cheese & Pesto	\$14
Goat, Feta, Parmesan & Mozzarella Cheeses with Basil Pesto Sauce	
Greek	\$15
Roasted Eggplant, Feta Cheese, Kalamata Olives, Garlic Confit, Truffle Oil and Mozzarella Cheese with Tomato Basil Sauce	

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