

LANDWER'S Menu

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

DINNER

Mezza and Appetizers

- Focaccia Bianca**\$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 with a Choice of Challah or Multigrain Bread
- Flat Bread Sabich**\$9
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**\$11
Mushrooms, Caramelized Onions and Olive Oil
- Mexico**\$12
Crispy Deep Fried Avocado and Fresh Salsa
- French Fries**\$5
- Sweet Potato Fries**.....\$6

Pizza

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

- Margherita**\$12
Basil And Mozzarella Cheese with Tomato Sauce
- Four Cheese & Pesto**.....\$14
Goat, Feta, Parmesan & Mozzarella Cheeses with Basil Pesto Sauce

- Onion**.....\$14
Caramelized Onions, Kalamata Olives, Red Onions, Basil and Mozzarella Cheese with Tomato Sauce
- Greek**.....\$15
Roasted Eggplant, Feta Cheese, Kalamata Olives, Garlic Confit, Truffle Oil and Mozzarella Cheese with Tomato Basil Sauce

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** ①\$15
Soy Strips, Carrots, Celery & Mushrooms Stir-Fried with Caramelized Onions, Garlic, Herbs & Red Wine with Landwer's Rice
- Vegan Shawarma & Hot Focaccia** ① \$15
Soy Strips Stir-Fried with Caramelized Onions & Spices on Focaccia Bread with Chickpeas, Tahini, Harissa and Herbs
- Buckwheat & Root Vegetables** ①\$15
Buckwheat, Tofu, Sweet Potatoes, Mushrooms, Chestnuts, Walnuts, Bulgur, Garlic Confit, Raw Tahini, Date Syrup and Herbs
- Chicken Breast & Herbs** ②\$16
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
- 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**.....\$16
Grilled Chicken, Mushrooms, Broccoli, Cherry Tomatoes and Herbs with Pesto

Side Dishes

- Side Salad**.....\$2 **French Fries**\$3
- Chopped Israeli Salad** \$2 **Sweet Potato Fries**.....\$3
- Crushed Potatoes**.....\$3 **Couscous**\$3
- Landwer's Rice**\$3 **Green Vegetables**\$3

① Vegan ② 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 ③ Dishes are Made in a Gluten-Containing Environment

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

Sandwiches

Challah or Multigrain Bread. Choice of Side

Herb Omelette.....\$10

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

Vegan Omelette\$11

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

Chicken.....\$13

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

Tuna\$13

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

***Landwer's Smoked Salmon\$14**

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

Schnitzel Sandwich\$14

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

Shakshuka

Choice of Side

Landwer's Shakshuka.....\$13

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

Mediterranean Shakshuka\$15

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.....\$15

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

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 / Salmon..... \$15 / \$16

Bulgur Wheat, Quinoa, Chick Peas, Carrots, Red Cabbage, Avocado and Cherry Tomatoes. Tossed with Lemon Mint & Mustard Vinaigrette, Finished with Chia Seeds

Halloumi.....\$15

Halloumi Cheese, Bell Peppers, Tomatoes, Carrots, Red Cabbage and Cucumbers with Lemon-Garlic Dressing

Tuna ^{Gf}.....\$16

Haricot Verts, Cherry Tomatoes, Kalamata Olives, Radish, Roasted Potatoes, Fresh Avocado & Lemon Scented Tuna. Lemon Mint Vinaigrette

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 Vanilla3/3.5

Sahleb.....\$3.5

Chai Latte 4

Apple Cider..... 5

Cold Brew\$3.5

Nitro Cold Brew \$5

Drinks

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

Others

Soft Drinks..... \$3

Mineral Water\$2.5

San Pellegrino.....\$2.5/4

Lemonade\$2.5/3.5

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 ^{Gf} ... \$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 ^{Gf} \$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

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