

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 ① \$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

Mediterranean Breakfast \$8

Za'atar Pita, 2 Eggs, Chopped Salad and Za'atar Labneh

*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

*Green Shakshuka \$12

Leeks and Swiss Chard Simmered in Bechamel Sauce. Served with 2 Poached Eggs, Labneh and Tahini. Choice of White 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, Romaine 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

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

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 ①..... \$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 ① \$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

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

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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** **Gf**\$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 Mint Dressing. Choice of Challah or Multigrain Bread
- Quinoa & Tabouleh Salad**\$7
Quinoa, Bulgur Wheat, Cherry Tomatoes, Bell Peppers, Almonds, Pumpkin Seeds, Fresh Mint, Parsley & Labneh

Hummus Bowls

Served with Warm Pita Bread

- Souk**..... \$11
Falafel, Olive Oil and Paprika
- Shrooms** **V**..... \$11
Mushrooms, Caramelized Onions and Olive Oil
- Jerusalem Artichoke** \$12
Harissa Roasted Jerusalem Artichokes
- Chicken Shawarma**..... \$12

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** **Gf**..... \$13
Roasted Beets, Goat Cheese, Granny Smith Apples, Blueberries, Strawberries, Walnuts & Balsamic Vinaigrette
- Green Line** **Gf**..... \$14
Quinoa, Feta Cheese, Broccoli, Red Bell Peppers, Cherry Tomatoes, Carrots, Red Cabbage, Basil, Green Onion, Sunflower Seeds in a Lemon-Mint 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 Mint 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 Nicoise** **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
- Aireis** \$12
Harissa Spiced Lamb and Ground Beef Baked in Fresh Pita. Served with a Green Herb Salad, Tahini and Harissa

- Chicken Shawarma**..... \$13
Shawarma Spiced Chicken. Served with Couscous, Green Herb Salad and Tahini

- Vegan Shawarma & Hot Focaccia** **V** \$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** **Gf** \$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

V Vegan **Gf** Gluten Free

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