

# 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** 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 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
- 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**..... \$11  
Mushrooms, Caramelized Onions and Olive Oil
- Jerusalem Artichoke**.....\$12  
Harissa Roasted Jerusalem Artichokes
- Chicken Shawarma** .....\$12

### 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

### 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**V \$15  
Soy Strips Stir-Fried with Caramelized Onions & Spices on Focaccia Bread with Chickpeas, Tahini, Harissa and Herbs
- Chicken Shawarma** .....\$13  
Shawarma Spiced Chicken. Served with Couscous, Green Herb Salad and Tahini
- Aireis** .....\$12  
Harissa Spiced Lamb and Ground Beef Baked in Fresh Pita. Served with a Green Herb Salad, Tahini and Harissa
- 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  
Choice of Side
- Za'atar Spiced Salmon** .....\$18  
Served with Couscous

### 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

### 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

V Vegan GF Gluten Free

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

## 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

### \*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

## 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

## 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

## 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

## 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 / 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 Mint Dressing

### Tuna Nicoise **GF** .....\$16

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

## 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 **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

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