

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

Soup of the Day\$4/\$7

Focaccia Bianca ^{PB}\$7

Garlic Confit / Herbs / Tahini / Balsamic Vinegar / Olive Oil

Farmer's Market Cauliflower ^{PB} ^{GF} ..\$10

Tahini / Fresh Salsa

Roasted Eggplant in Tahini ^{PB}\$10

Sesame Seeds / Green Onion / Lemon Mint Vinaigrette / White or Multigrain Bread

Vegan Meatballs ^{PB} ^{GF} \$9

Landwer's Spiced Tomato Sauce / Tahini

Flat Bread Sabich \$9

Charbroiled Eggplant / Fresh Market Salsa / Hard Boiled Egg / Tahini / Red Onion / Parsley / Olive Oil

Halloumi Sticks\$7

Marinara Sauce

Quinoa & Tabouleh Salad \$8

Quinoa / Bulgur Wheat / Tomato / Bell Pepper / Almonds / Pumpkin Seeds / Fresh Mint / Parsley / Labneh

Pizza

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

Margherita\$12

Basil / Mozzarella / Tomato Sauce

Four Cheese & Pesto\$14

Goat / Feta / Parmesan / Mozzarella / Basil Pesto Sauce

Hummus Bowls

Pita Bread

Chicken Shawarma\$13

Caramelized Onion

Souk ^{PB}\$12

Falafel / Olive Oil / Paprika

Jerusalem Artichoke ^{PB}\$13

Harissa Roasted Jerusalem Artichokes

Shrooms ^{PB}\$12

Mushrooms / Caramelized Onion / Olive Oil

Entrées

Landwer's Famous Schnitzel \$17

Crispy Breaded Chicken Breast / Choice of Side

Sinia Kebab \$17

Mixed Beef and Lamb Kebabs / Tahini / Charbroiled Eggplant / Tomato / Red Onion / Chickpeas / Focaccia / Chopped Salad

The Landwer Burger\$14

Roasted Tomato / Caramelized Onion / Harissa Mayo / Choice of Side

Chicken Shawarma\$14

Couscous / Green Herb Salad / Tahini

Aireis\$14

Harissa Spiced Lamb and Ground Beef / Pita / Green Herb Salad / Tahini / Harissa

Herb Marinated Grilled Chicken ^{GF} ..\$14

Choice of Side

Za'atar Spiced Salmon \$22

Couscous / Green Herb Salad

Vegan Burger ^{PB}\$14

Housemade Spiced Mix/ Lettuce / Tomato / Onion / Pickles / Harissa Tahini / Vegan Roll

Vegan French Stir-Fry ^{PB}\$15

Soy Strips / Carrot / Celery / Mushroom / Caramelized Onion / Garlic / Herbs / Red Wine / Silan / Landwer's Rice

Vegan Shawarma & Hot Focaccia ^{PB}\$15

Soy Strips / Caramelized Onion / Chickpeas / Tahini / Harissa / Herbs / Focaccia Bread

Side Dishes \$3

Chopped Israeli Salad / Side Salad / Green Vegetables / French Fries / Sweet Potato Fries / Crushed Potatoes / Landwer's Rice / Couscous

Pastas / Ravioli

Fresh Pastas Made to Order.

Choice of Pasta: Trombette or Fettuccine. **Gluten-Free +\$1.5

Butternut Squash and Ricotta Ravioli + \$2

Rosé\$15

Cherry Tomatoes / Basil / Parmesan / Herbs / Tomato Cream Sauce

Primavera\$13

Extra Virgin Olive Oil / Garlic / Lemon Juice / Kalamata Olives / Cherry Tomatoes / Chili Flakes / Parmesan

Tomato Basil\$13

Tomato / Basil / Olive Oil / Garlic / Parmesan / Tomato Sauce

Roasted Mushroom & Cream\$16

Mushrooms / Truffle Oil / Herbs / Garlic / Parmesan / Cream Sauce

Chicken & Pesto\$16

Grilled Chicken / Mushrooms / Broccoli / Cherry Tomatoes / Herbs / Pesto

Vegan Spaghetti & Meatballs ^{PB}\$14

Marinara / Basil

^{PB} Plant Based Diet

^{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

Shakshuka

White or Multigrain Bread / Choice of Side

*Landwer's Shakshuka.....\$14

Poached Eggs / Landwer's Spiced Tomato Sauce / Tahini / Labneh

*Mediterranean Shakshuka.....\$16

Poached Eggs / Feta / Roasted Eggplant / Landwer's Spiced Tomato Sauce / Tahini / Labneh

*Halloumi Shakshuka\$16

Poached Eggs / Crispy Halloumi / Spinach / Landwer's Spiced Tomato Sauce / Tahini / Labneh

*Sinia Shakshuka\$16

Poached Eggs / Landwer's Spiced Tomato Sauce / Beef and Lamb Kebabs / Tahini / Labneh

Vegan Shakshuka **PB**\$14

Landwer's Spiced Tomato Sauce / Vegan Meatballs / Tahini

Salads

Mesculin Mix, Baby Kale and Romaine Lettuce

Mediterranean **GF**\$12

Feta / Kalamata Olives / Cherry Tomatoes / Red & Yellow Bell Pepper / Cucumber / Radish / Sumac / Za'atar / Lemon Mint Vinaigrette

Lebanese.....\$13

Quinoa / Bulgur Wheat / Tomatoes / Bell Pepper / Almonds / Pumpkin Seeds / Fresh Mint / Parsley / Fresh Herbs / Labneh

Roasted Beet **GF**\$13

Roasted Beets / Goat Cheese / Granny Smith Apples / Blueberries / Strawberries / Walnuts / Balsamic Vinaigrette

Green Line **GF**\$14

Quinoa / Feta / Broccoli / Red Pepper / Cherry Tomatoes / Carrot / Red Cabbage / Lemon Mint Dressing / Raw Tahini

Chicken / Salmon \$15 / \$16

Bulgur Wheat / Quinoa / Chick Peas / Carrot / Red Cabbage / Avocado / Cherry Tomatoes / Chia Seeds / Fresh Herbs / Lemon Mint & Mustard Vinaigrette

Halloumi.....\$15

Halloumi Cheese / Bell Pepper / Tomato / Carrot / Red Cabbage / Cucumber / Lemon Mint Dressing

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DRINKS

Cocktails

Mediterranean Mule ... \$11

Fig Vodka / Lime / Ginger Beer

Famous Spiked Tea ... \$10

Citrus Vodka / Pomegranate / Passion Fruit / Fresh Fruit / Soda

John Daly ... \$10

Jack Daniels / Honey / Black Tea & Lemon

Aperol Spritz ... \$11

Aperol / Prosecco

Mimosa ... \$9

Prosecco with Juice Choice: Orange / Cranberry / Pineapple / Strawberry Coulis

Bucket of Bubbles ... \$40

Bottle of Prosecco & Orange / Cranberry / Pineapple Juice

Lemonades

Traditional Lemon ... \$8

Lemonade / Citrus Vodka

Tennessee Honey ... \$8

Lemonade / Jack Daniels Honey

Pomegranate ... \$8

Lemonade / Citrus Vodka / Pomegranate

Strawberry ... \$8

Lemonade / Citrus Vodka / Strawberry Coulis

Draft Beer

Ask About Our Current Selection

Beer / Cider Cans

Wormtown ... \$9.5

Be Hoppy American IPA / 16oz

Narragansett ... \$5.5

Pale Lager / 16oz

Hard Cider

Rotating Selection

Sangria

Rosé Sangria ... \$12

Rosé / Citrus Vodka / Strawberry Puree / Raspberry / Lime

Red Sangria ... \$12

Pinot Noir / Brandy / Orange Juice / Maple Syrup / Cinnamon / Fresh Fruit

Sparkling

Laluca Prosecco

Treviso, Italy

Glass ... \$10 / Bottle ... \$35

White

Estancia Pinot Grigio

California, USA

Glass ... \$9 / Bottle ... \$32

Kim Crawford Sauvignon Blanc

Marlborough, NZ

Glass ... \$10 / Bottle ... \$35

Binyamina Reserve Chardonnay

Israel

Bottle ... \$60

Red

Ruffino Chianti

Tuscany, Italy

Glass ... \$9 / Bottle ... \$32

Franciscan Cabernet Sauvignon

Napa Valley, CA

Glass ... \$11 / Bottle ... \$39

Meiomi Pinot Noir

California, USA

Glass ... \$12 / Bottle ... \$42

Binyamina Reserve Cabernet Sauvignon

Israel

Bottle ... \$60