

BREAKFAST

	LANDWER’S FAMOUS BREAKFAST* two eggs any style, chopped salad, tzatziki, guacamole, salsa, skordilia, artichokes, cherry tomatoes, cream cheese, greek yogurt with berries & granola, honey, strawberry jam & bread	... 21
🌱	VEGAN BREAKFAST vegan omelet, chopped salad, guacamole, salsa, matbucha, skordalia, artichoke, hummus, plant based yogurt with berries & granola, silan, strawberry jam & bread	... 21
NEW	FARMER'S BREAKFAST* focaccia, two eggs any style, labneh, chopped salad with a side of tahini	... 17
	LANDWER’S PANCAKES* seasonal fruits, whipped cream, nutella & maple syrup, add eggs & turkey bacon \$6	... 16
	HOMEMADE BOUREKAS puff pastry filled with cheese, served with a hard-boiled egg, radish, hot zhug, pickles & tahini	... 14
	BREAKFAST WAFFLE* seasonal fruits, whipped cream & maple syrup, add eggs and turkey bacon \$6	... 16
🌱	BREAKFAST PARFAIT greek (or vegan) yogurt, granola, honey & seasonal fruits	... 14
🌱🌱	STEEL CUT OATMEAL banana & seasonal fruits, toasted almonds & cinnamon	... 13
	AVOCADO TOAST crunchy za’atar pita topped with guacamole, cherry tomatoes & radish — add labneh / feta / farm fresh egg* \$2	... 13
	served with a side of torshi pickles	
	BREAKFAST SANDWICH* turkey bacon, herb omelet, guacamole, tomato, sautéed spinach & caramelized onions	... 12
	CROISSANT SANDWICH* scrambled eggs, crème fraiche, tomato & lettuce — add smoked salmon / turkey bacon / corned beef \$5	... 12
	SCHNITZEL CHALLAH SANDWICH* crispy fried chicken, matbucha, tomato, tahini, fried eggplant & pickles on challah roll	... 18
🌱	FALAFEL PITA SANDWICH chopped salad, hummus, tahini, pickles & a side of amba	... 16
	CHICKEN SHAWARMA PITA SANDWICH caramelized onions, hummus, chopped salad, tahini, pickles & side of amba	... 17
	CHICKEN SANDWICH marinated chicken breast, aioli harissa, guacamole, arugula & tomato on frena pita	... 17
	PESTO CAPRESE PANINI mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli on a challah roll, served with french fries	... 18

SANDWICHES

BENEDICTS

	served wit crushed potatoes — add smoked salmon \$6 / turkey bacon \$4	
	EGGS BENEDICT FLORENTINE* poached eggs, spinach & caramelized onions on toasted english muffin & hollandaise sauce	... 19
	CROISSANT BENEDICT* poached eggs, guacamole & microgreens on hollandaise sauce	... 20
	poached eggs on spiced tomato pepper stew, chopped salad, tahini & challah (gluten free bread \$1)	
	LANDWER’S SHAKSHUKA* add halloumi \$5 / sinia \$5 / feta \$3	... 18
	SHORT RIB SHAKSHUKA* slow cooked short ribs, kalamata, avocado, sesame, cilantro	... 25
🌱	VEGAN MEATBALL SHAKSHUKA (no eggs)	... 21

SHAKSHUKAS

MEZZA

	LENTIL SOUP	... 7 / 10
	MEZZA PLATTER (FOR 3) hummus, labneh, matbucha, skordalia, cherry tomatoes, artichoke, tzatziki, torshi pickles, pita only want one dip with pita? choose from hummus / labneh & matbucha / skordalia / tzatziki — \$7	... 26
🌱🌱	FARMER'S MARKET CAULIFLOWER baked with silan, on tahini & tomato salsa	... 15
	SPINACH FETA ROLL with onion, matbucha, sumac & tahini	... 13
🌱	HALLOUMI STICKS crispy fried halloumi & tzatziki dip	... 14
🌱	SMOKED EGGPLANT IN TAHINI with tomato salsa & pita	... 14

HUMMUS

	homemade daily with tahini, chickpeas, extra virgin olive oil, paprika, parsley & pita — add sinia \$5 / mushrooms \$3	
🌱	HUMMUS BOWL	... 15
🌱	FALAFEL HUMMUS BOWL	... 17
	CHICKEN SHAWARMA BOWL* spiced chicken & caramelized onions	... 19
	SHORT RIB HUMMUS BOWL* slow cooked short rib	... 27

ENTRÉES

🌱	CHICKEN THIGH SKEWERS grilled vegetables, herb salad & tahini	... 27
	LANDWER’S FAMOUS SCHNITZEL crispy fried chicken & french fries	... 21
	CHICKEN SHAWARMA* Spiced chicken chunks with caramelized onions. Served with aromatic rice & a side of tahini	... 20
🌱	HERB MARINATED GRILLED CHICKEN garlic confit, silan, tomato salsa & aromatic rice	... 19
🌱	BEEF & LAMB KEBAB SKEWERS* grilled tomato, grilled onion, herb salad & tahini	... 27
	THE LANDWER BURGER* homemade signature burger, harissa mayo, lettuce, tomato, red onion, pickles & french fries, add mozzarella \$1.5. GF bun option	... 19
	AIREIS* grilled pita stuffed with harissa, ground beef & lamb, tahini & french fries	... 19
	SEARED SALMON* skordilia, sautéed broccolini & almond gramolata	... 27
🌱	MOROCCAN FISH (H'RAIME)* branzino in spicy tomato stew & challah	... 27
🌱	BRANZINO FILLET* grilled vegetables & herb salad	... 29
🌱	VEGAN SHAWARMA ON FOCACCIA caramelized onions, chickpeas, tahini & harissa	... 19
🌱	VEGAN BURGER harissa, tahini, lettuce, tomato, red onion, pickles & french fries	... 19
🌱🌱	VEGAN MEATBALLS pomodoro sauce, tahini & aromatic rice	... 19

PASTAS

	lumache or bucatini — add chicken \$7 / gluten free pasta \$1	
	TOMATO BASIL PASTA tomato sauce and fresh basil, served with aged parmesan cheese vegan option	... 18
	PASTA VERDE broccolini, pumpkin seeds, pesto, and poached egg served with aged parmesan cheese	... 21
	PASTA BOLOGNESE* tomato sauce with ground beef, vegetables & red wine	... 22
	CREAMY MUSHROOM PASTA shallots, wild mushroom ragout and white wine, served with aged parmesan cheese	... 19
	SPINACH GOAT CHEESE BALANZONI creamy tomato sauce, served with aged parmesan cheese	... 19

SALADS

.....	add chicken \$7 / grilled salmon \$11 / soft boiled egg \$3	
	MEDITERRANEAN FATTOUSH feta, za'atar pita crunch, kalamata olives, onion, cherry tomatoes, bell peppers, cucumber, radish, lettuce, lemon mint dressing & sumac	... 18
NEW	ITALIAN FARMER BURRATA burrata, cherry tomatoes, roasted pepper, red onion, radish, arugula & balsamic on focaccia	... 20
🌱	HALLOUMI kalamata olives, cherry tomatoes, bell peppers, cucumber, radish, lettuce & lemon mint dressing	... 21
🌱	CHICKEN/SALMON* soft boiled egg, avocado, fried artichoke, broccolini, cherry tomatoes, radish, cucumber, lettuce & honey lemon dressing	... 21 / 25
🌱	QUINOA LEBANESE labneh, quinoa, chopped greens, tomato, cucumber, radish, almonds, chia & pumpkin seeds, lemon mint dressing & sumac	... 17
🌱	JERUSALEM chopped tomato, cucumber, celery, radish, parsley, cilantro, garbanzo, mint, red onion, hard boiled egg, tahini, sumac & extra virgin olive oil	... 16

SIDES

chicken* 7 / turkey bacon* 5 / salmon* 11 / kebab 6 / falafel 6 french fries 5 / sweet potato fries 5 / crushed potatoes 5 / rice 5 / chopped salad 5 / side salad 5 / torshi pickles 5 / tahini 3
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DESSERTS

BASQUE CHEESECAKE* with berry coulis	... 10
BREAD PUDDING* dark chocolate, vanilla ice cream & salted caramel	... 12
KNAFEH traditional creamy cheese, shredded dough, pistachios & rose syrup	... 13
MEDITERRANEAN SUNDAE vanilla ice cream, granola, silan & whipped cream	... 9
MALABI rosewater milk pudding with raspberry syrup, pistachio and coconut flakes	... 10
AFFOGATO vanilla gelato with espresso, rim of chocolate & walnuts	... 5.5
MANGO PERFUME with berry coulis	... 8
ICE CREAM chocolate / vanilla	... 6
NUTELLA ROSALACH chocolate & hazelnut spread	... 9 / 15
OREO & CHOCOLATE ROSALACH oreo crumble, crème fraiche, ricotta cheese & white chocolate	... 15
🌱 LOTUS ROSALACH caramelised biscoff spread	... 9 / 15
½ & ½ ROSALACH Nutella & Lotus	... 15

* (v) Vegan / (gf) gluten free ingredients: due to shared preparation areas food may contain allergens. Same fryer is used for non-vegan & gluten. Not all ingredients are listed. Before placing an order, please inform your server if a person in your party has a food allergy.

* ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ESPRESSO

... 3.75 / 4.50

MACCHIATO

... 4.50 / 5

AMERICANO

... 4.50 / 5.50

HOUSE BLEND COFFEE

... 3.75 / 4

TURKISH COFFEE

... 5.50

CORTADO

... 4

CAPPUCCINO

... 5.50 / 6.50

LATTE

... 5.50 / 6.50

CHAI LATTE

... 6 / 7

MATCHA LATTE

... 6.50 / 7.50

SAHLAB

... 6

MOCHA*

... 6.50 / 7.50

FRENCH VANILLA

... 6

NUTELLA LATTE*

... 6.50 / 7.50

BELGIAN HOT CHOCOLATE*

... 6.50 / 7.50

NUTELLA HOT CHOCOLATE*

... 6.50 / 7.50

MINT TEA

... 4.75

BERLIN 1919 TEA

fresh ginger, lemon grass, sage, orange & a cinnamon stick

... 5

HOUSE BLEND TEA

fresh ginger, mint & cinnamon stick with the Landwer mix (cinnamon, cloves & nutmeg)

... 5

LOOSE LEAF TEA

choice of: earl grey / crimson berry / lemon ginger / english breakfast / moroccan mint / vanilla rooibos

... 5

* Most coffee drinks are available decaf

* Milk options: whole / skim / soy / almond / oat

* Add homemade whipped cream + \$1.00

* Add vanilla / caramel + \$0.75

* Extra espresso shot + \$1.50

SMOOTHIES

MEDITERRANEAN ENERGY SHAKE

banana, dates, tahini, silan & soy milk

... 9

SPIRULINA SMOOTHIE

banana, mango, silan & almond milk

... 9

CACAO BUZZ

espresso, cacao, banana, peanut butter, tahini, dates, chocolate whey protein & almond milk

... 10

BERRY BEET BLAST

strawberries, beets, banana, dates, whey protein & almond milk

... 10

FRESH FRUIT SMOOTHIE

choose of up to 3 fruits: banana / mango / pineapple / strawberry / date

base options: milk / orange juice / water

... 8

FRESHLY SQUEEZED

APPLE, CELERY & GINGER

... 8

CARROT & GINGER

... 8

ORANGE / APPLE / CARROT

... 8

ICED BEVERAGES

ICED AMERICANO

... 4.50

ICED LATTE

... 6

ICED MATCHA LATTE

... 7

ICED TEA

... 4

COLD BREW

... 6

GINGER LEMON ICED TEA

... 5

ICED CHAI

... 5

MOROCCAN MINT ICED TEA

... 5

LANDWER'S FAMOUS ICED TEA

crimson berry brew, fresh fruit, pomegranate & passion fruit syrup

... 7

MINT LEMONADE GRANITA

... 6

ICED MOCHA*

... 7

ICED NUTELLA LATTE*

... 7

ICED BELGIAN CHOCOLATE*

... 7

* Pre made with whole milk

MILKSHAKES

with homemade whipped cream

VANILLA MILKSHAKE

... 9

NUTELLA MILKSHAKE

... 9

OREO MILKSHAKE

... 9

BELGIAN CHOCOLATE MILKSHAKE

... 9

COLD BEVERAGES

SODA

coke, diet coke, sprite, ginger ale

... 3

LEMONADE

... 3 / 3.50

MINERAL WATER

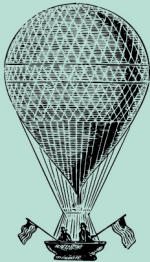
... 2.50

SAN PELEGRINO

... 3 / 5

EST.

1919



CAFE

LANDWER

BOSTON

SUPREME IN QUALITY

LANDWER'S DINNER

MEZZA

🌱🍞 soup of the day	7 / 10
🌱🍞 farmers market cauliflower baked with silan, on tahini & tomato salsa	15
🌱 smoked eggplant in tahini tahini & tomato salsa, served with pita	14
halloumi sticks crispy fried halloumi, served with tzatziki	14
spinach feta roll with onion, matbucha, sumac & tahini	13
mezza platter hummus, labneh & matbucha, skordalia with cherry tomatoes & artichoke, tzatziki, torshi pickles, pita <i>only want one dip with pita? choose from hummus / labneh & matbucha / skordalia / tzatziki — + \$7</i>	27

SANDWICHES

SERVED WITH CRUSHED POTATOES & TORSHI PICKLES

🌱 falafel pita sandwich chopped salad, pickles, tahini, hummus & side of amba	18
schnitzel challah sandwich* crispy fried chicken, matbucha, tahini & fried eggplant on a challah roll	19
chicken shawarma pita sandwich* caramelized onions, hummus, chopped salad, tahini, pickles & side of amba	18
chicken sandwich marinated chicken breast, harissa aioli, guacamole, arugula & tomato on frena pita	18
pesto caprese mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli	19
arayes* grilled pita stuffed with ground wagyu beef and lamb, harrisa, served with french fries & tahini	19

HUMMUS

HOMEMADE DAILY WITH TAHINI, CHICKPEAS, EXTRA VIRGIN OLIVE OIL, PAPRIKA, PARSLEY & PITA — ADD SINIA \$6 / ADD MUSHROOMS \$3	
🌱 hummus bowl	15
🌱 falafel hummus bowl	17
chicken shawarma hummus bowl* spiced chicken & caramelized onions	19
short rib hummus bowl* slow cooked short rib	27

SALADS

ADD CHICKEN +\$7 / ADD GRILLED SALMON +\$11 / ADD SOFT BOILED EGG +\$3	
mediterranean fattoush lettuce, cucumber, cherry tomato, bell pepper, onion, radish, kalamata olives, za'atar pita crunch, feta, sumac & lemon-mint dressing	18
halloumi lettuce, cucumber, cherry tomato, bell peppers, radish, kalamata olives & lemon-mint dressing	21
chicken/salmon* lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled egg & honey-lemon dressing	21 / 25
italian farmer burrata arugula, cherry tomato, red onion, radish, roasted pepper & balsamic, served on focaccia	20
🍞 jerusalem chopped tomato & cucumber, celery, radish, red onion, kalamata olives, garbanzo, hard-boiled egg, mint, parsley, sumac, tahini & extra virgin olive oil	16
🍞 quinoa lebanese chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing	17

ENTRÉES

🍞 chicken thigh skewers* grilled vegetables, herb salad & tahini	27
🍞 wagyu beef & lamb kebab skewers grilled tomato, grilled onion, herb salad & tahini	27
the landwer burger* our signature burger, lettuce, tomato, red onion, pickles & harissa aioli – add mozzarella \$1.50 gluten free bun +\$1.50	19
100z ribeye steak* served with crushed potatoes, broccolini & almond gremolata	46
landwer's famous schnitzel* crispy fried chicken, coated in our homemade panko crust, served with french fries	21
short rib shakshuka* slow cooked short ribs, kalamata, avocado, sesame, cilantro, tahini & challah bread	25
landwer's shakshuka* add halloumi \$5 / sinia \$5 / feta \$3	18
seared salmon* skordalia, sautéed broccolini & almond gremolata	27
🌶️ moroccan fish (h'raime)* branzino in traditional spicy tomato stew & challah	27
🍞 branzino fillet* grilled vegetables & herb salad	29
🌱🍞 vegan burger arugula, tomato, red onion, pickles, harissa & tahini, served with french fries	19
🌱🍞🍞 vegan meatballs served on pomodoro sauce, with aromatic rice, caramelized carrots, garlic, tahini & extra olive oil	19

ITALY

LUMACHE OR BUCATINI, SERVED W/ PARMESAN CHEESE ADD CHICKEN +\$7 / GRILLED SALMON \$11 GLUTEN FREE PASTA +\$1.50	
pizza margherita	16
pizza pesto burrata arugula, pumpkin seeds & parmesan cheese	17
spinach goat cheese tortellini creamy tomato sauce	19
tomato basil pasta tomato sauce, fresh basil, served with parmesan cheese vegan option	18
pasta verde* broccolini, pumpkin seed pesto, and poached egg	21
pasta bolognese* tomato sauce, root vegetables, red wine & beef stew	22
creamy mushroom pasta cream sauce, wild mushroom ragout and white wine	19

SIDES

chicken* 7 / kebab* 6 / salmon* 11 / falafel balls 6 french fries 5 / sweet potato fries 5 / crushed potatoes 5 rice 5 / chopped salad 5 / side salad 5 green vegetables 5 / torshi pickles 5 / tahini 3

*Gratuity of 20% will be added to parties of 8 or more

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LANDWER'S BAR

WINE & BEER

WHITE WINE

Mount Hermon White Blend	11 / 40
Galilee, Israel	
Crossings Sauvignon Blanc	9 / 32
Marlborough, New Zealand	
Terlato Pinot Grigio	12 / 44
Fruili, Italy	
Will Hill Chardonnay	9 / 34
North Coast, California	
Ch L’Escarelle Estate Rosé	12 / 44
Provence, France	

RED WINE

Mount Hermon Cabernet Sauvignon	11 / 40
Galilee, Israel	
Talbott Kali Hart Pinot Noir	15 / 55
Monterey, California	
Paso D’Oro Cabernet Sauvignon	14 / 48
Castello Di Albola Chianti Classico	11 / 40
Tuscany, Italy	

SPARKLING WINE

LaMarca Prosecco	14 / 50
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DRAFT BEER

Harpoon IPA	8
Harpoon UFO	8

CANNED BEER

Narragansett Lager	8
Artifact Cider Last Light	8
Wormtown Be Hoppy IPA	8

NON ALCOHOLIC BEER

Heineken NA	7.75
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COCKTAILS

The Green Monster	12
Citrus vodka, prosecco, lime juice, orange juice, blue curacao & passion fruit	

Mediterranean Mule	14
Figenza vodka, ginger beer & lime	

Mango Mule	12
Mango & pineapple vodka, lime, ginger beer	

Blue Lagoon	12
Citrus vodka, blue curacao & lemonade with gummy sharks	

Haifa's Fruit Punch	10
Apple vodka, crimson berry, lemonade, pomegranate, strawberry & blueberry	

Mimosa	12
Prosecco & orange juice	

Aperol Spritz	14
Aperol, LaMarca prosecco & soda	

Bucket of Bubbles	60
Prosecco on ice, orange juice, cranberry juice & pineapple juice	

Espresso Martini	13
Coffee liquor, Irish cream, espresso	

Matcha Madness	13
Uji green tea liqueur, matcha, yuzu & vanilla ice cream	

Mocha Me Crazy	13
Espresso liqueur, Irish cream, espresso, vanilla ice cream & milk chocolate chips	

Crimson Cooler	12
Blood orange liqueur, crimson berry tea, pomegranate, lime & a touch of milk	

DESSERTS

Basque Cheesecake*	
with berry coulis	10

Bread Pudding	
dark chocolate, oreo crumble, vanilla ice cream & salted caramel	12

🍷🍷 Mango Perfume	
with berry coulis	8

🍷 Ice Cream	
vanilla chocolate mango sorbet	6

Malabi	
rosewater milk pudding with raspberry syrup, pistachio and coconut flakes	10

Affogato	
vanilla gelato with espresso, rim of chocolate & walnuts	8

ROSALACH

oven baked dough with a filling of

Nutella Rosalach	
chocolate & hazelnut spread	9 / 15

Oreo & Chocolate Rosalach	
oreo crumble, crème fraiche, ricotta cheese & white chocolate	15

🍷 Lotus Rosalach	
biscoff spread	9 / 15

½ & ½ Rosalach	
Nutella & Lotus	15

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