

LANDWER'S *Breakfast*

Breakfast

Served until 3:00 pm

Mediterranean Breakfast*

eggs, za'atar pita, chopped salad & labneh

Landwer's Famous Breakfast*

eggs, chopped salad, tzatziki zucchini, guacamole & salsa, skordalia with artichoke & cherry tomatoes, greek yogurt with berries & granola, halva, honey and bread

Vegan Breakfast

vegan omelet, chopped salad, guacamole & salsa, skordalia, artichoke & cherry tomatoes, matbucha, plant based yogurt, berries & granola, halva, silan & pita

Coffee & Croissant

Served all day

Breakfast Parfait

greek (or vegan) yogurt, granola & seasonal fruits

Steel Cut Oatmeal

banana & seasonal fruits, toasted almonds & cinnamon

Avocado Tartine

crunchy za'atar pita topped with labneh, guacamole, cherry tomatoes & radish Add farm fresh egg* + \$2

Landwer's Pancakes*

seasonal fruits, whipped cream, nutella & maple syrup. Add eggs any style & turkey bacon + \$7

Breakfast Waffle*

banana slices, seasonal berries, whipped cream & maple syrup

Benedicts

Served until 3:00 pm, with a side of crushed potatoes

Croissant Benedict*

poached eggs, guacamole & microgreens on hollandaise sauce

Eggs Benedict Florentine*

poached eggs, spinach & caramelized onions on toasted english muffin & hollandaise sauce

Salmon Eggs Benedict*

poached eggs, smoked salmon, crème fraiche & fried capers on toasted english muffin & hollandaise sauce

Turkey Bacon Benedict*

poached eggs, turkey bacon, spinach & caramelized onions on toasted challa bread & hollandaise sauce

Shakshukas

Poached eggs on spiced tomato pepper stew, with chopped salad, tahini & a choice of pita, multigrain, challah or gluten free bread + \$1

Landwer's Shakshuka*

Mediterranean Shakshuka*

feta cheese & roasted eggplant

Sinia Shakshuka*

beef & lamb kebabs, roasted eggplant

Vegan Neatball Shakshuka

(no eggs)

Halloumi Shakshuka*

crispy halloumi cheese & spinach

Sandwiches & Paninis

Served until 3:00 pm

Breakfast Sandwich*

turkey bacon, herb omelet, guacamole, tomato, sautéed spinach & caramelized onions

Halloumi & Egg*

grilled halloumi cheese, scrambled eggs, tzatziki zucchini & Kalamata olives

Croissant Sandwich*

scrambled eggs, crème fraiche, tomato & lettuce

*Add smoked salmon / turkey bacon / corned beef + \$5

Served all day, with a side of torshi pickles. Gluten free + \$1

Smoked Salmon Sandwich*

crème fraiche, parmesan, lettuce, tomato, onion & capers on challah roll

Falafel Pita Sandwich

chopped salad, harissa, tahini, pickles & a side of amba

Vegan Neatball Pita Sandwich

shakshuka sauce, tahini & parsley

Turkey B.A.L.T.*

turkey bacon, avocado, lettuce & tomato on challah roll

Chicken Shawarma Pita Sandwich*

caramelized onions, chopped salad, tahini, pickles & a side of amba

Schnitzel Sandwich*

crispy fried chicken breast, matbucha, tahini, lettuce & pickles on challah roll

Chicken Sandwich*

marinated chicken breast, aioli harissa, guacamole, caramelized onions, lettuce & tomato on multigrain roll

Herb Omelet Sandwich*

crème fraiche, lettuce, tomato & cucumber on challah roll

Vegan Omelet Sandwich

tahini, matbucha, lettuce & cucumber on multigrain bread

Grilled challah sandwich & french fries

Pesto Caprese

mozzarella, pumpkin seed pesto, tomato & fresh basil served with pesto aioli

Reuben*

corned beef, Swiss cheese, sauerkraut & aioli harissa

Croque Madame*

smoked salmon & Swiss cheese, covered with mornay sauce & a poached egg

Hummus

Fresh homemade hummus with tahini, olive oil, paprika & parsley.

Served with two pitas

Plain Hummus Bowl

Sinia Bowl*

Falafel Bowl

Chicken Shawarma Bowl*

spiced chicken chunks & caramelized onions

Vegan Shawarma Bowl

sautéed soy strips & caramelized onions

Mushroom Bowl

& caramelized onions

Humshuka Bowl*

shakshuka sauce & a poached egg

Buddha Bowl

baba ganoush, guacamole, matbucha & tomato salsa

* 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.

LANDWER'S *Lunch & Dinner*

Mezza

soup of the day

(ask your server)

Traditional Couscous & Vegetables

Moroccan rolled semolina, aromatic vegetable stew, chickpeas & soup

Mezza Platter

homemade hummus, labneh with matbucha, baba ganoush with tahini & tomato salsa, torshi & tzatziki zucchini & 3 pitas (serves 3 people)

Farmer's Market Cauliflower

baked with silan, on tahini & tomato salsa

spinach feta roll

onion & matbucha

Labneh & Matbucha

yogurt cheese, tomato pepper stew & pita

Baba Ganoush

smoked mashed eggplant, tahini, tomato salsa, cilantro, parsley & pita

Tzatziki Zucchini

Greek yogurt, labneh, zucchini, caramelized onions, dill & pita

Smoked Eggplant in Tahini

salsa & pita

Skordalia & Za'atar Pita

Greek garlic almond spread

Halloumi Sticks

crispy fried halloumi & tzatziki zucchini dip

Entrées

Sinia Kebab on Focaccia*

beef & lamb, grilled vegetables, tahini, chickpeas, harissa & chopped salad

Aireis*

grilled pita stuffed with ground beef & lamb, french fries, tahini & harissa

Landwer's Famous Schnitzel*

crispy fried chicken breast & french fries

The Landwer Burger*

harissa mayo, lettuce, tomato, red onion, pickles & french fries Add mozzarella + \$1.5. GF bun option

A Vegan Burger

harissa, tahini, lettuce, tomato, red onion, pickles & french fries

Seared Salmon*

& skordalia, sautéed broccolini & almond gremolata

Herb Marinated Grilled Chicken

& aromatic rice

Chicken Shawarma*

spiced chicken chunks, caramelized onions, rice & tahini

Vegan French Stir-Fry



sautéed soy strips, vegetables, cremini mushrooms & caramelized onions in red wine & silan sauce, rice & tahini

Vegan Shawarma on Hot Focaccia

caramelized onions, chickpeas, tahini & harissa

Landwer's Vegan Neatballs

pomodoro sauce, tahini & rice

  (*) *Vegan / 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.*

* A Gratuity of 18% will be charged for parties over 6

Salads

Add chicken +\$7, salmon +\$11, soft boiled egg +3, bread +\$3

Lebanese Salad

labneh, quinoa, scallions, cucumber, tomato, chopped greens, radish, almonds, chia & pumpkin seeds, lemon mint dressing & sumac

Colorful Tomatoes & Halloumi Salad

Labneh, strawberries, cherry tomatoes, red & yellow bell peppers, radish, mint, basil, pumpkin seeds & aged balsamic vinaigrette

Salmon Salad*

seared salmon, soft-boiled egg, avocado, broccolini, fried artichoke, cherry tomatoes, radish, cucumber, lettuce & honey lemon dressing

Mediterranean Fattoush Salad

feta, za'atar pita crunch, Kalamata olives, onion, cherry tomatoes, red & yellow bell peppers, cucumber, radish, lettuce, lemon mint dressing & sumac

Chicken Salad*

marinated grilled chicken breast, soft boiled egg, avocado, broccolini, fried artichoke, cherry tomatoes, radish, cucumber, lettuce & honey lemon dressing

Green Line Salad

feta, quinoa, broccolini, cherry tomatoes, lettuce mix, chia seeds & lemon mint dressing

Halloumi Salad

fried halloumi, Kalamata olives, cherry tomatoes, red & yellow bell peppers, cucumber, radish, lettuce & lemon mint dressing

Pastas

Trombette (vegan), fettuccine or gluten free + \$1.5

Served with parmesan. Add chicken + \$6

Tomato Basil Pasta

Chicken Pesto Pasta*

grilled marinated chicken breast with sautéed mushrooms, broccolini, cherry tomatoes & basil pesto

Rose Pasta

creamy tomato sauce

Pasta Bolognese*

tomato sauce with ground beef, vegetables & red wine

Roasted Mushrooms & Cream

portabello & cremini mushrooms in creamy garlic sauce

Pasta Cream Bolognese*

creamy tomato sauce with ground beef, vegetables & red wine

Sides

chopped salad

side salad

green vegetables

Turkey bacon*

extra chicken*

Sinia kebab*

side salmon*

French fries

sweet potato fries

crushed potatoes

aromatic rice

falafel balls

torshi pickles

* 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.