

LANDWER'S Breakfast

BREAKFAST

served until 3:00 pm

Mediterranean Breakfast*	18
eggs, za'atar pita, chopped salad & labneh	
Landwer's Famous Breakfast*	23
eggs, chopped salad, tzatziki, guacamole & salsa, skordalia with artichoke & cherry tomatoes, greek yogurt with berries & granola, honey & bread	
Vegan Breakfast 	23
vegan herb omelette, chopped salad, guacamole & salsa, skordalia, artichoke & cherry tomatoes, matbucha, baba ganoush & pita	
Breakfast Parfait	13
greek yogurt, granola & seasonal fruits	
Steel Cut Oatmeal 	12
seasonal fruits, toasted almonds & cinnamon	
Burekas	14
bulgarian cheese, hard boiled egg, matbucha, kalamata olives, pickles & tahini	
Avocado Toast	18
sourdough bread, labneh, guacamole, cherry tomatoes, radish & salad. Add any style egg*	
Landwer's Pancakes*	17
seasonal fruits, whipped cream, nutella & maple syrup. Add eggs any style & turkey bacon	
Breakfast Waffle*	17
seasonal fruit, whipped cream & maple syrup	
Saturday Special	15
Landwer's Jachnun	
served with brown hard boiled egg, tomato salsa	

SHAKSHUKAS

poached eggs on spiced tomato pepper stew, chopped salad or crushed potatoes, tahini & a choice of pita, multigrain, challah or jerusalem bage I GF bun option +\$1.
served until 3:00 pm

Landwer's Shakshuka*	18
Mediterranean Shakshuka*	20
feta cheese & roasted eggplant	
Sinia Shakshuka*	24
beef & lamb kebabs, roasted eggplant	
Halloumi Shakshuka*	23
crispy halloumi cheese & spinach	
Marguez Shakshuka*	20
beef spicy sausage	

HUMMUS

homemade hummus with tahini, olive oil, paprika, parsley & pita

Plain Hummus 	16
Falafel Hummus 	18
Mushroom Hummus 	17
& caramelized onions	
Sinia Hummus 	21
beef & lamb	
Chicken Shawarma Hummus*	21
spiced chicken chunks & caramelized onions	
Vegan Shawarma Hummus 	17
sautéed soy strips & caramelized onions	

BENEDICTS

served until 3:00 pm, with a side of crushed potatoes
add turkey bacon +\$2.5

Eggs Benedict Florentine*	18
poached eggs, spinach, caramelized onions & microgreens on toasted english muffin & hollandaise sauce	
Salmon Eggs Benedict*	21
poached eggs, smoked salmon, crème fraiche, microgreens & fried capers on toasted english muffin & hollandaise sauce	
Croissant Benedict*	18
poached eggs, guacamole & microgreens & hollandaise sauce	

SANDWICHES

served until 3:00 pm

Breakfast Sandwich*	14
omelette, arugula, tomato, tzatziki, and guacamole on challah roll	
Fried Halloumi Sandwich*	15
fried breaded halloumi, sun-dried tomato spread, eggplant, arugula, and basil	
Croissant Sandwich*	12
omelette, crème fraiche, tomato & arugula, add smoked salmon / turkey bacon	
Smoked Salmon Sandwich*	18
crème fraiche, parmesan, arugula, tomato, onion & capers on challah roll with a side of torshi	
Sabich Sandwich	15
eggplant, hard boiled egg, baked potato, tomato, pickles, parsley, tahini & spicy amba on challah with a side of torshi	
Vegan Omelet Sandwich 	15
tahini, matbucha, arugula & cucumber on multigrain bread with a side of torshi	

Chicken Sandwich*	18
marinated chicken breast, aioli harissa, guacamole, arugula & tomato on challah roll with a side of torshi	
Kebab Pita Sandwich	18
beef & lamb kebab, tahini, pickles, chopped salad & a side of amba and torshi	
Falafel Pita Sandwich 	15
chopped salad, tahini, pickles & a side of amba	
Chicken Shawarma Pita Sandwich*	18
caramelized onions, chopped salad, tahini, pickles & a side of amba	
Schnitzel Sandwich*	18
crispy fried chicken breast, fried eggplant, matbucha, tahini, arugula & pickles on challah roll	

PANINIS

grilled Jerusalem bagel & side salad

Pesto Caprese	19
mozzarella, tomato, basil, pumpkin seed pesto & side of pesto mayo	
Jerusalem Panini	19
mozzarella, hard boiled egg, matbucha & za'atar & side of pesto mayo	
Balkan Panini	19
goat cheese, sun-dried tomato spread, arugula, onion & oregano	

* Our beef, lamb & chicken are kosher certified

* 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

FLATBREADS

Feta Cheese 🌱	14
spinach, jalapeno, onion & tomato salsa	
Burrata	14
tomato, Kalamata olives & basil	
Lahm'ajoun*	19
beef & lamb, herb pomegranate salad & tahini	

MEZZA

Soup of the day 🌱🍷	9
lentil / pumpkin	
Mezza Platter	27
homemade hummus, labneh with matbucha, baba ganoush with silan & tahini & tomato salsa, tzatziki, torshi & 2 pitas	
Farmer's Market Cauliflower 🌱🍷	15
baked with silan, on tahini & tomato salsa	
Spinach Feta Roll	15
with onion & matbucha	
Halloumi Sticks	14
crispy fried halloumi & tzatziki dip	
Beetroot & Burrata	14
on herb pomegranate salad	
Smoked Eggplant in Tahini 🌱	16
with salsa & pita	
Skordalia & Za'atar Pita 🌱	12
greek garlic almond spread	
Baba Ganoush 🌱	12
smoked eggplant dip with tahini, tomato salsa, cilantro, parsley & pita	
Labneh & Matbucha	12
yogurt cheese, tomato pepper stew & pita	
Tzatziki	12
labneh, cucumber, garlic, caramelized onions, dill & pita	

SALADS

add chicken \$7, grilled salmon \$11, soft boiled egg \$2

Mediterranean Fattoush Salad	19
feta, za'atar pita crunch, kalamata olives, onion, cherry tomatoes, bell peppers, cucumber, radish, lettuce, lemon mint dressing & sumac	
Chicken Salad* 🍷	23
soft boiled egg, avocado, fried artichoke, broccolini, cherry tomatoes, radish, cucumber, lettuce & honey lemon dressing	
Lebanese Salad 🍷	19
labneh, quinoa, chopped greens, tomato, cucumber, scallion, almonds & pumpkin seeds, cilantro, lemon mint dressing & sumac	
Salmon Salad* 🍷	24
soft boiled egg, avocado, fried artichoke, broccolini, cherry tomatoes, radish, cucumber, lettuce & honey lemon dressing	
Halloumi Salad 🍷	22
kalamata olives, cherry tomatoes, bell peppers, cucumber, radish, lettuce & lemon mint dressing	
Ceasar Salad	14
lettuce, cherry tomatoes, shredded parmesan, homemade croutons & ceasar dressing	
Jerusalem salad 🍷	17
hard boiled egg, chopped tomato, cucumber, parsely & garbanzo with tahini, zhatar & lemon mint dressing	

ENTRÉES

Ribeye Skewers* 🍷	39
with salad, grilled onions & broccolini	
Chicken Thigh Skewers* 🍷	29
with salad, grilled onion & broccolini	
Skirt Steak 🍷	37
with salad, grilled onions & broccolini	
Landwer's Famous Schnitzel*	24
crispy fried chicken breast & french fries	
Sinia Kebab on Focaccia*	25
beef & lamb, grilled vegetables, tahini, chickpeas & harissa	
Landwer Burger*	25
homemade beef patty, harissa mayo, lettuce, onions, pickles & french fries, add mozzarella. (GF bun option)	
marinated grilled chicken 🍷	23
& aromatic rice	
Chicken Shawarma* 🍷	23
spiced chicken chunks & caramelized onions with rice & tahini	
Arayes*	24
grilled pita stuffed with ground beef & lamb, french fries, tahini & harissa	
Seared Salmon*	26
& skordalia, sautéed broccolini & almond gremolata	
Moroccan Fish (H'raime)* 🌱	25
traditional fish in spiced tomato stew & challah	
Branzino Fillet 🍷	35
with salad, grilled onions, broccolini, dressing of lemon, mint & capers on the side	
Vegan Shawarma on Focaccia 🌱	23
caramelized onions, chickpeas, tahini & harissa	
Vegan French Stir-Fry 🌱	23
sautéed soy strips, vegetables, cremini mushrooms & caramelized onions in red wine & silan sauce, rice & tahini	
Vegan Burger 🌱	25
plant-based meat, tahini, harissa, lettuce, onions, pickles & French fries on a vegan bun	

PASTAS

fettuccine, served with parmesan.
add chicken \$7

Tomato Basil Pasta	19
Chicken Pesto Pasta*	23
grilled marinated chicken breast with sautéed mushrooms, broccolini, cherry tomatoes & basil pesto	
Butternut Squash Ravioli	19
creamy garlic confit	
Rosé Pasta	19
creamy tomato sauce	
Pasta Bolognese*	23
tomato sauce with ground beef, vegetables & red wine	
Roasted Mushrooms & Cream	19
portabella & cremini mushrooms in creamy garlic sauce	

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SIDES

falafel balls 7 / halloumi 7 / french fries 6 / sweet potato fries 6 / crushed potatoes 6 / rice 6 / chopped salad 6 / torshi pickles 5 / broccolini 6 / kebab* 7 / grilled salmon* 11 / smoked salmon 7

* Gratuity of 18% will be charged to order over \$100 Gratuity of 20% will be charged to groups of 10 people or more

🌱 🍷 🌱* (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.

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