

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
GF BREAKFAST PARFAIT	greek (or vegan) yogurt, granola, honey & seasonal fruits	... 14
V GF 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
SANDWICHES		
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
V 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

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
SHAKSHUKAS		
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
V VEGAN MEATBALL SHAKSHUKA	(no eggs)	... 21

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
V GF FARMER'S MARKET CAULIFLOWER	baked with silan, on tahini & tomato salsa	... 15
SPINACH FETA ROLL	with onion, matbucha, sumac & tahini	... 13
GF HALLOUMI STICKS	crispy fried halloumi & tzatziki dip	... 14
V 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		
V HUMMUS BOWL		... 15
V FALAFEL HUMMUS BOWL		... 17
CHICKEN SHAWARMA BOWL*	spiced chicken & caramelized onions	... 19
SHORT RIB HUMMUS BOWL*	slow cooked short rib	... 27

ENTRÉES

GF 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
GF HERB MARINATED GRILLED CHICKEN	garlic confit, silan, tomato salsa & aromatic rice	... 19
GF 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
GF BRANZINO FILLET*	grilled vegetables & herb salad	... 29
V VEGAN SHAWARMA ON FOCACCIA	caramelized onions, chickpeas, tahini & harissa	... 19
V VEGAN BURGER	harissa, tahini, lettuce, tomato, red onion, pickles & french fries	... 19
V GF 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
GF HALLOUMI	kalamata olives, cherry tomatoes, bell peppers, cucumber, radish, lettuce & lemon mint dressing	... 21
GF CHICKEN/SALMON*	soft boiled egg, avocado, fried artichoke, broccolini, cherry tomatoes, radish, cucumber, lettuce & honey lemon dressing	... 21 / 25
GF QUINOA LEBANESE	labneh, quinoa, chopped greens, tomato, cucumber, radish, almonds, chia & pumpkin seeds, lemon mint dressing & sumac	... 17
GF 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
--

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
V 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.

//////////

HOT BEVERAGES

//////////

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

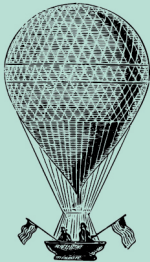
MINERAL WATER

... 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

Before placing an order, please inform your server if a person in your party has a food allergy.

(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.

* 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 BAR

WINE & BEER

WHITE WINE

Coastal Estate Chardonnay	14 / 50
Prophecy Pinot Grigio	14 / 50
Crossings Sauvignon Blanc	9 / 32
Minuty Rose	15 / 55

RED WINE

Kaiken Estate Malbec	14 / 50
Louis Martini Cabernet Sauvignon	14 / 50
DaVinci Chianti	14 / 50
J Vineyards Pinot Noir	14 / 50

SPARKLING WINE

LaMarca Prosecco	14 / 50
Campo Viejo Cava	14 / 50

DRAFT BEER

Harpoon IPA	8
Harpoon UFO	8
Sam Adams Boston Lager	8
Guinness	8

CANNED BEER

Narragansett Lager	8
Artifact Cider Last Light	8
Wormtown Be Hoppy IPA	8
Heineken NA	7.75

COCKTAILS

Red Sangria	14
Landwer's homemade blend of fruits, cordials & red wine	
Bucket of Bubbles	60
Prosecco on ice, orange juice, cranberry juice & pineapple juice	
Mediterranean Mule	14
Figenza vodka, ginger beer & lime	
Moscow Mule	14
Svedka vodka, ginger beer & lime	
Espresso Martini	16
Coffee liquor, Irish cream, espresso	
Bloody Mary	15
Svedka vodka with landwer's homemade bloody mary mix	
Cosmopolitan	14
Vodka, cointreau, cranberry juice & lime	
Aperol Spritz	14
Aperol, LaMarca prosecco & soda	
Irish Coffee	14
Irish whiskey, cream float & cinnamon	
Margarita	14
818 tequila blanco, triple sec, lime	
Negroni	14
Gin, campari & sweet vermouth	
Mojito	13
Bacardi white rum, lime, mint, simple syrup, soda water	
Mimosa	12
Prosecco & orange juice	

DESSERTS

Basque Cheesecake*	Malabi
with berry coulis 10	rosewater milk pudding with raspberry syrup, pistachio and coconut flakes 10
Bread Pudding	Affogato
dark chocolate, oreo crumble, vanilla ice cream & salted caramel 12	vanilla gelato with espresso, rim of chocolate & walnuts 8
🌱🌱 Mango Perfume	
with berry coulis 8	
	🌱 Ice Cream
	vanilla chocolate mango sorbet 6

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

* 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.