

BREAKFAST

LANDWER'S FAMOUS BREAKFAST* two eggs any style, chopped salad, tzatziki, guacamole & salsa, skordalia with artichokes & cherry tomatoes, cream cheese, greek yogurt with berries & granola, honey & bread ... **21**

VEGAN BREAKFAST vegan omelet, chopped salad, guacamole & salsa, matbucha, skordalia with artichoke & cherry tomato, hummus, plant based yogurt with berries & granola, silan & bread ... **21**

FARMER'S BREAKFAST* two eggs any style, served with chopped salad, labneh & tahini, on focaccia ... **17**

LANDWER'S PANCAKES seasonal fruits, whipped cream, Nutella & maple syrup, add eggs* & turkey bacon \$6 ... **17**

HOMEMADE BOUREKAS puff pastry filled with cheese, served with a hard-boiled egg, tomato salsa, hot zhug, pickles & tahini ... **15**

BREAKFAST PARFAIT greek (or vegan) yogurt, granola, honey & seasonal fruits ... **13**

AVOCADO TOAST homemade sourdough topped with guacamole, cherry tomatoes & radish, served with a side salad — add labneh / feta / farm fresh egg* \$2 / smoked salmon* \$6 ... **14**

BREAKFAST SANDWICH herb omelet, turkey bacon, guacamole, tomato, sautéed spinach & caramelized onions served on challah ... **13**

CROISSANT SANDWICH scrambled eggs, crème fraîche, tomato & arugula — add smoked salmon* \$6 / turkey bacon* \$4 ... **13**

SANDWICHES

served with a side of torshi pickles

SCHNITZEL CHALLAH SANDWICH crispy fried chicken, matbucha, tahini, fried eggplant & pickles on a homemade challah roll ... **18**

FALAFEL PITA SANDWICH chopped salad, pickles, tahini, hummus & side of amba ... **16**

CHICKEN SHAWARMA PITA SANDWICH caramelized onions, hummus, chopped salad, tahini, pickles & side of amba ... **18**

CHICKEN SANDWICH marinated chicken breast, guacamole, arugula, tomato & harissa aioli on frena bread ... **18**

* (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.

PANINIS

served on a homemade jerusalem bagel with french fries

PESTO CAPRESE mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli ... **21**

JERUSALEM TOAST tomato sauce, feta cheese, Kalamata olives, mozzarella cheese & a hard boiled egg ... **21**

BENEDICTS

served with crushed potatoes — add smoked salmon* \$6 / turkey bacon \$4

EGGS BENEDICT FLORENTINE* poached eggs, spinach & caramelized onions on toasted homemade kasten bread & hollandaise sauce ... **18**

CROISSANT BENEDICT* poached eggs, guacamole, microgreens & hollandaise sauce ... **21**

SHAKSHUKAS

poached eggs on spiced tomato pepper stew, chopped salad, tahini & fresh homemade challah | (gluten-free bread \$1.50)

LANDWER'S SHAKSHUKA* add halloumi \$6 / sinia \$6 / feta \$3 ... **18**

SHORT RIB SHAKSHUKA* slow cooked short ribs, Kalamata olives, avocado, sesame & cilantro ... **27**

CHICKEN SKEWER SHAKSHUKA* poached eggs in spiced tomato stew with marinated chicken skewers & chickpea ... **24**

VEGAN MEATBALL SHAKSHUKA (no eggs) ... **21**

MEZZA

MEZZA PLATTER (FOR 3) hummus, labneh & matbucha, skordalia with cherry tomatoes & artichoke, tzatziki, torshi pickles & frena pita *only want one dip with frena pita? choose from hummus / labneh & matbucha / skordalia / tzatziki / torshi pickles — \$7* ... **27**

FARMER'S MARKET CAULIFLOWER baked with silan, on tahini & tomato salsa ... **15**

SMOKED EGGPLANT IN TAHINI tahini & tomato salsa, served with frena pita ... **14**

HALLOUMI STICKS crispy fried halloumi, served with tzatziki ... **15**

SPINACH FETA ROLL onion, matbucha, sumac & tahini ... **14**

LENTIL SOUP ... **10**

KOSHER STYLE

All meat and chicken dishes are served kosher style, as indicated by the star (★) symbol next to the menu item.

HUMMUS BOWLS

homemade daily with tahini, chickpeas, extra virgin olive oil, paprika, parsley & frena pita bread — add sinia* \$6 / mushrooms \$3

HUMMUS BOWL ... **16**

FALAFEL HUMMUS BOWL ... **18**

CHICKEN SHAWARMA HUMMUS BOWL spiced chicken & caramelized onions ... **21**

SHORT RIB HUMMUS BOWL* slow cooked short rib ... **27**

ENTRÉES

CHICKEN THIGH SKEWERS grilled vegetables, herb salad & tahini ... **29**

LANDWER'S FAMOUS SCHNITZEL crispy fried chicken, coated in our homemade panko crust, served with french fries ... **24**

CHICKEN SHAWARMA spiced chicken chunks with caramelized onions. served with aromatic rice & a side of tahini ... **22**

HERB MARINATED CHICKEN garlic confit, silan, tomato salsa & aromatic rice ... **21**

WAGYU SMASHBURGER* our signature burger, lettuce, tomato, red onion, pickles & harissa aioli – gluten free bun +\$1.50 ... **23**

WAGYU BEEF & LAMB KEBAB SKEWERS* featuring a house blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini ... **29**

ARAYES* grilled pita stuffed with ground wagyu beef and lamb, harissa, served with french fries & tahini ... **25**

SEARED SALMON skordalia, sautéed broccolini & almond gremolata ... **27**

FRESH BRANZINO grilled tomato, grilled onion & herb salad ... **34**

VEGAN ARAYES grilled pita stuffed with our house blend vegan meatballs, harissa, served with side salad & tahini amba ... **21**

VEGAN MEATBALLS served on pomodoro sauce & aromatic rice ... **21**

PASTAS

lumache or bucatini, served with parmesan cheese | add chicken \$6 grilled salmon \$11 — gluten-free pasta \$1.50

SPINACH GOAT CHEESE TORTELLINI creamy tomato sauce ... **21**

TOMATO BASIL PASTA tomato sauce & fresh basil | vegan option ... **18**

PASTA BOLOGNESE beef ragù simmered with root vegetables, red wine & tomato ... **23**

CREAMY MUSHROOM PASTA cream sauce, wild mushroom ragout & white wine ... **21**

PASTA VERDE* broccolini, pumpkin seed pesto & poached egg ... **21**

SALADS

add chicken \$6 / grilled salmon \$11 / soft boiled egg* \$3

HORIATIKI GREEK vine-ripened tomatoes, cucumber, red onion, pepper, Kalamata olives, aged feta, oregano, greek yogurt, red wine vinegar & extra virgin olive oil ... **17**

CAESAR* crisp romaine hearts, parmesan, garlic croutons & classic caesar dressing ... **17**

EDAMAME & GREEN BEAN edamame, toasted almonds, snow peas, fresh mint, dill, tzatziki & lemon mint dressing with a side of honey ... **21**

MEDITERRANEAN FATTOUSH lettuce, cucumber, cherry tomato, bell pepper, onion, radish, Kalamata olives, za'atar pita crunch, feta, sumac & lemon-mint dressing - add halloumi \$6 ... **18**

CHICKEN marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled, egg & lemon mint dressing ... **23**

QUINOA LEBANESE chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing ... **18**

JERUSALEM chopped tomato & cucumber, celery, radish, red onion, Kalamata olives, chickpeas, shredded hard-boiled egg, mint, parsley, sumac, tahini & extra virgin olive oil ... **18**

SIDES

chicken* 6 / turkey bacon* 5 / salmon* 11 / kebab* 6 / falafel balls 6 french fries 5 / sweet potato fries 5 / crushed potatoes 5 / rice 5 / green vegetables 5 / chopped salad 5 / side salad 5 / torshi pickles 5 / frena pita \$1.50

DESSERT

BASQUE CHEESECAKE with berry coulis ... **12**

BREAD PUDDING dark chocolate, Oreo crumble, vanilla ice cream & salted caramel ... **13**

FLOURLESS CHOCOLATE CAKE served with whipped cream & strawberries ... **12**

MALABI rosewater milk pudding with raspberry syrup, pistachio and coconut flakes ... **12**

AFFOGATO vanilla gelato with espresso, rim of chocolate & walnuts ... **7**

MANGO SORBET mango sorbet with berry coulis ... **8**

GELATO chocolate / vanilla / mango sorbet ... **6**

NUTELLA ROSALACH chocolate & hazelnut spread ... **9 / 15**

OREO & CHOCOLATE ROSALACH Oreo crumble, 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.

***GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE**

HOT BEVERAGES

ESPRESSO	... 3.75 / 4.50
MACCHIATO	... 4.25 / 4.75
AMERICANO	... 3.95 / 4.45
HOUSE BLEND COFFEE	... 3.75 / 4
TURKISH COFFEE	... 5.50
CORTADO	... 4
CAPPUCCINO	... 4.95 / 5.95
LATTE	... 4.95 / 5.95
CHAI LATTE	... 6 / 7
MATCHA LATTE	... 6.50 / 7.50
SAHLAB a cozy, aromatic Middle Eastern drink-dessert — thick, silky milk infused with rosewater flavor, crowned with coconut, cinnamon & walnuts	... 6
MOCHA*	... 6.50 / 7.50
NUTELLA LATTE*	... 6.50 / 7.50
BELGIAN HOT CHOCOLATE*	... 6.50 / 7.50
NUTELLA HOT CHOCOLATE*	... 6.50 / 7.50

* 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

HOT TEAS

BERLIN 1919 TEA fresh ginger, lemongrass, 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: english breakfast / earl grey / crimson berry* / ginger lemon* / vanilla roobis / moroccan mint *decaf	... 5

SMOOTHIES

add vanilla/chocolate whey protein \$2

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 BLAST strawberries, banana, dates, beet powder, whey protein & almond milk	... 10
GREEN GODDESS spinach, avocado, apple, cucumber, celery, ginger, lemon juice, coconut water	... 10
FRESH FRUIT SMOOTHIE choose up to 3 fruits: banana / mango / pineapple / strawberry / date — base options: milk / orange juice / water	... 9

FRESHLY SQUEEZED

APPLE, CELERY & GINGER	... 8
CARROT & GINGER	... 8
ORANGE / APPLE / CARROT	... 8

ICED BEVERAGES

ICED AMERICANO	... 3.95
ICED LATTE	... 6
ICED MATCHA LATTE	... 7
FRESHLY BREWED ICED TEA	... 5
ICED COFFEE	... 4
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

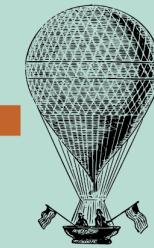
with homemade whipped cream

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 / 4
SARATOGA SPARKLING WATER	... 2.50 / 5

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CAFE LANDWER

BOCA RATON

561.576.2850

SUPREME
IN
QUALITY

LANDWER'S DINNER

MEZZA

- mezza platter (for 3) 27
- hummus, labneh & matbucha, skordalia with cherry tomatoes & artichoke, tzatziki, torshi pickles & frena pita
- only want one dip with frena pita? choose from hummus / labneh & matbucha / skordalia / tzatziki / torshi pickles — \$7**
- Ⓥ Ⓞ farmer's market cauliflower 15
- baked with silan, on tahini & tomato salsa
- Ⓥ smoked eggplant in tahini 14
- tahini & tomato salsa, served with frena pita
- halloumi sticks 15
- crispy fried halloumi, served with tzatziki
- spinach feta roll 14
- onion, matbucha, sumac & tahini
- Ⓥ Ⓞ lentil soup 10

SANDWICHES

- Ⓥ falafel pita sandwich 18
- chopped salad, pickles, tahini, hummus & side of amba, served with crushed potatoes
- ★ chicken shawarma pita sandwich 21
- caramelized onions, hummus, chopped salad, tahini, pickles & side of amba, served with crushed potatoes
- ★ schnitzel challah sandwich 21
- crispy fried chicken, matbucha, tahini, fried eggplant & pickles on a homemade challah roll, served with crushed potatoes
- ★ chicken sandwich 21
- marinated chicken breast, guacamole, arugula, tomato & harissa aioli on frena bread, served with crushed potatoes
- ★ arayes* 25
- grilled pita stuffed with ground wagyu beef and lamb, harissa, served with french fries & tahini
- pesto caprese 21
- mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli on a homemade Jerusalem bagel, served with french fries
- jerusalem toast 21
- tomato sauce, Kalamata olives, feta cheese, mozzarella cheese & hard boiled egg on a homemade jerusalem bagel, served with french fries

HUMMUS

HOMEMADE DAILY WITH TAHINI, CHICKPEAS, EXTRA VIRGIN OLIVE OIL, PAPRIKA, PARSLEY & FRENA PITA — ADD SINIA \$6 / MUSHROOMS \$3

- Ⓥ hummus bowl 16
- ★ short rib hummus bowl* 27
- slow cooked short rib
- ★ chicken shawarma hummus bowl 21
- spiced chicken & caramelized onions
- Ⓥ falafel hummus bowl 18

SALADS

ADD CHICKEN \$6 / GRILLED SALMON \$11 / SOFT BOILED EGG* \$3

- NEW** horiatiki greek 17
- vine-ripened tomatoes, cucumber, red onion, pepper, Kalamata olives, aged feta, oregano, greek yogurt, red wine vinegar & extra virgin olive oil
- NEW** caesar* 17
- crisp romaine hearts, parmesan, garlic croutons & classic caesar dressing
- NEW** edamame & green bean 21
- edamame, toasted almonds, snow peas, fresh mint, dill, tzatziki & lemon mint dressing with a side of honey
- mediterranean fattoush 18
- lettuce, cucumber, cherry tomato, bell pepper, onion, radish, Kalamata olives, za'atar pita crunch, feta, sumac & lemon-mint dressing - add halloumi \$6
- chicken 23
- marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled, egg & lemon mint dressing
- Ⓞ quinoa lebanese 18
- chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing
- Ⓞ jerusalem 18
- chopped tomato & cucumber, celery, radish, red onion, Kalamata olives, chickpeas, shredded hard-boiled egg, mint, parsley, sumac, tahini & extra virgin olive oil

ENTRÉES

- ★ Ⓞ chicken thigh skewers 29
- grilled vegetables, herb salad & tahini
- ★ landwer's famous schnitzel 24
- crispy fried chicken, coated in our homemade panko crust, served with French fries
- ★ herb marinated chicken 21
- garlic confit, silan, tomato salsa & aromatic rice
- ★ chicken shawarma 22
- spiced chicken chunks with caramelized onions. served with aromatic rice & a side of tahini
- ★ Ⓞ wagyu beef & lamb kebab skewers* 29
- featuring a house blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini
- ★ wagyu smashburger* 23
- our signature burger, lettuce, tomato, red onion, pickles & harissa aioli – gluten free bun +\$1.50
- ★ short rib shakshuka* 27
- poached eggs in spiced tomato stew with slow-cooked short ribs, Kalamata olives, avocado, sesame, cilantro, tahini & challah bread
- ★ chicken skewer shakshuka 24
- poached eggs in spiced tomato stew with marinated chicken skewers & chickpea
- landwer's shakshuka* 18
- add halloumi \$6 / sinia* \$6 / feta \$3
- ★ the landwer burger* 23
- our signature burger, lettuce, tomato, red onion, pickles & harissa aioli – gluten free bun \$1.50
- 🔪 moroccan fish (H'raime) 29
- fresh branzino in traditional spicy tomato stew & challah
- Ⓞ fresh branzino 34
- grilled tomato, grilled onion & herb salad
- seared salmon 27
- skordalia, sautéed broccolini & almond gremolata
- Ⓥ vegan arayes 21
- grilled pita stuffed with our house blend vegan meatballs, harissa, served with side salad & tahini amba
- Ⓥ Ⓞ vegan meatballs 21
- served on pomodoro sauce & aromatic rice

ITALY

- LUMACHE OR BUCATINI, SERVED WITH PARMESAN CHEESE | ADD CHICKEN \$6 GRILLED SALMON \$11 — GLUTEN-FREE PASTA \$1.50
- pizza margherita 17
- tomato basil pasta 18
- tomato sauce & fresh basil | vegan option
- spinach goat cheese tortellini 21
- creamy tomato sauce
- pasta verde* 21
- broccolini, pumpkin seed pesto & poached egg
- ★ pasta bolognese 23
- beef ragu simmered with root vegetables, red wine & tomato
- creamy mushroom pasta 21
- cream sauce, wild mushroom ragout & white wine

SIDES

chicken 6 / salmon 11 / kebab* 6 / falafel balls 6 / french fries 5 / sweet potato fries 5 / crushed potatoes 5 / rice 5 / green vegetables 5 / chopped salad 5 / side salad 5 / torshi pickles 5 / frena pita \$1.50

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ALL MEAT AND CHICKEN DISHES ARE SERVED KOSHER STYLE, AS INDICATED BY THE STAR (★) SYMBOL NEXT TO THE MENU ITEM.

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

RED WINE

Dalton Canaan Red	12 / 42
Cabernet Sauvignon Selected	10 / 35
Merlot Moshava	13 / 45
Tabor Adama Cabernet Sauvignon	16 / 56
Shiloh Privilege	20 / 70

WHITE WINE

Chardonnay Goose Bay	19 / 70
Chardonnay Moshava	13 / 45
Sauvignon Blanc Goose Bay	21 / 74
Sauvignon Blanc Rimapere Baton Rothschild	18 / 63
Pinot Grigio Bartenura	12 / 42

SPARKLING & ROSÉ

Mionetto Prosecco	14 / 45
Mt Tabor Rosé	12 / 42

DRAFT BEER

Gulf Strem, IPA	9
Carlsberg	9

BOTTLED BEER

Weihenstephaner, Weissbier	9
GoldStar	9
Corona	9

NON ALCOHOLIC BEER

Nesher Gold Malt	4
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COCKTAILS

Landwer Kiss	16
crown royal, coffee liquor, espresso, silan, tahini, raspberry syrup & cinnamon	
Greek Garden	15
gin, dry vermouth, st-germain, cucumber, lime, mint & basil	
Blue Mediterranean	16
grey goose vodka, blue curaçao, fresh lemon juice, grapefruit & simple syrup	
Espresso Martini	15
vanilla vodka, espresso, coffee liquor, & vanilla syrup	

COCKTAILS CONT'D

Rajahs Bite	15
casamigos reposado tequila, triple sec, lime juice, jalapeno & tajin	
Aperol Spritz	14
aperol, prosecco, soda water	
Mimosa	13
prosecco & orange juice	
Mojito	13
Bacardi white rum, lime, mint, simple syrup, soda water	
Margarita	14
818 tequila blanco, triple sec, lime	
Limonarak	16
Arak, lemon juice, mint	

HOT BEVERAGES

Espresso	3.75 / 4.50
Macchiato	4.25 / 4.75
Americano	3.95 / 4.45
House Blend Coffee	3.75 / 4
Turkish Coffee	5.50
Cortado	4
Cappuccino	4.95 / 5.95
Latte	4.95 / 5.95
Chai Latte	6 / 7
Matcha Latte	6.50 / 7.50
House Blend Tea	5
fresh ginger, mint & cinnamon stick with the Landwer mix (cinnamon, cloves & nutmeg)	
Berlin 1919 Tea	5
fresh ginger, lemongrass, sage, orange & a cinnamon stick	
Loose Leaf Tea	5
english breakfast / earl grey / crimson berry / moroccan mint / ginger lemon / vanilla roobis	
Sahlab	6
a cozy, aromatic Middle Eastern drink-dessert — thick, silky milk infused with rosewater flavor, crowned with coconut, cinnamon & walnuts	
Mocha*	6.50 / 7.50
Belgian Hot Chocolate*	6.50 / 7.50
Nutella Latte*	6.50 / 7.50
Nutella Hot Chocolate*	6.50 / 7.50

DESSERTS

Basque Cheesecake*
with berry coulis 12

Affogato
vanilla gelato with espresso, rim
of chocolate & walnuts 7

Malabi
rosewater milk pudding with
raspberry syrup, pistachio and
coconut flakes 12

Flourless Chocolate Cake
served with whipped cream & strawberries 12

Bread Pudding
dark chocolate, vanilla ice cream
& salted caramel 13

Gelato
vanilla | chocolate | mango
sorbet 6

Mango Sorbet
mango sorbet with berry coulis
8

ROSALACH

oven baked dough with a filling of

Nutella Rosalach
chocolate & hazelnut spread 9 / 15

Oreo & Chocolate Rosalach
Oreo crumble, ricotta cheese & white chocolate 15

Lotus Rosalach
Biscoff spread 9 / 15

½ & ½ Rosalach
Nutella & Lotus 15

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