

## 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 ... **22**
- 🌱 **VEGAN BREAKFAST** vegan omelet, chopped salad, guacamole & salsa, matbucha, skordalia with artichoke & cherry tomato, hummus, plant based yogurt with berries & granola, silan & bread ... **22**
- FARMER'S BREAKFAST\*** two eggs any style, served with chopped salad, labneh & tahini, on focaccia ... **18**
- 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, radish, hot zhug, pickles & tahini ... **15**
- BREAKFAST PARFAIT** greek (or vegan) yogurt, granola, honey & seasonal fruits ... **14**
- AVOCADO TOAST** 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 ... **14**

## SANDWICHES

- ..... served with torshi pickles .....
- SCHNITZEL CHALLAH SANDWICH\*** crispy fried chicken, matbucha, tahini, fried eggplant & pickles on challah roll ... **19**
- 🌱 **FALAFEL PITA SANDWICH** chopped salad, pickles, tahini, hummus & side of amba ... **17**
- 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 ... **19**
- PESTO CAPRESE PANINI** mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli on sliced challah, served with french fries ... **19**

\* (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.

## BENEDICTS

- served with 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 & hollandaise sauce ... **21**

## SHAKSHUKAS

- poached eggs in spiced tomato pepper stew, served with chopped salad, tahini & challah (gluten-free bread \$1.50)
- LANDWER'S SHAKSHUKA\*** add halloumi \$5 / sinia\* \$5 / feta \$3 ... **18**
- SHORT RIB SHAKSHUKA\*** slow cooked short ribs, Kalamata olives, avocado, sesame & cilantro ... **27**
- 🌱 **VEGAN MEATBALL SHAKSHUKA** (no eggs) ... **21**

## MEZZA

- MEZZA PLATTER** hummus, labneh & matbucha, skordalia with cherry tomatoes & artichoke, tzatziki, torshi pickles, frena pita **only want one dip with 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 ... **12**
- 🌱 **HALLOUMI STICKS** crispy fried halloumi, served with tzatziki ... **14**
- SPINACH FETA ROLL** onion, matbucha, sumac & tahini ... **14**
- LENTIL SOUP** ... **10**

## HUMMUS BOWLS

- homemade daily with tahini, chickpeas, extra virgin olive oil, paprika, parsley & frena pita bread — add sinia \$5 / 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 ... **25**

## ENTRÉES

- 🌱 **CHICKEN THIGH SKEWERS\*** grilled vegetables, herb salad & tahini ... **27**
- 🌱 **WAGYU BEEF & LAMB KEBAB SKEWERS\*** featuring a house blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini ... **27**
- LANDWER'S FAMOUS SCHNITZEL\*** crispy fried chicken, coated in our homemade panko crust, served with french fries ... **22**
- 🌱 **CHICKEN SHAWARMA\*** spiced chicken chunks with caramelized onions. served with aromatic rice & a side of tahini ... **21**
- 🌱 **HERB MARINATED CHICKEN\*** garlic confit, silan, tomato salsa & aromatic rice ... **19**
- THE LANDWER BURGER\*** our signature burger, lettuce, tomato, red onion, pickles & harissa aioli — add mozzarella \$1.50 / gluten free bun \$1.50 ... **19**
- ARAYES\*** grilled pita stuffed with ground wagyu beef and lamb, harissa, served with french fries & tahini ... **21**
- SEARED SALMON\*** skordalia, sautéed broccolini & almond gremolata ... **27**
- 🌱 **BRANZINO FILLET\*** grilled tomato, grilled onion & herb salad ... **31**
- 🌱 **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 ... **19**

## PASTAS

- lumache or bucatini, served with parmesan cheese | add chicken\* \$7 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 ... **19**
- PASTA VERDE\*** broccolini, pumpkin seed pesto & poached egg ... **21**

## SALADS

- ..... add chicken\* \$7 / seared salmon\* \$11 / 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 - add halloumi \$5 ... **18**
- 🌱 **QUINOA LEBANESE** chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing ... **17**
- CHICKEN SALAD\*** marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled, egg & lemon mint dressing ... **19**
- 🌱 **JERUSALEM** chopped tomato & cucumber, celery, radish, red onion, Kalamata olives, chickpeas, shredded hard-boiled egg, mint, parsley, sumac, tahini & extra virgin olive oil ... **16**
- NEW CAESAR SALAD** crisp romaine hearts, parmesan, garlic croutons & classic caesar dressing ... **17**
- NEW HORIATIKI GREEK SALAD** vine-ripened tomatoes, cucumber, red onion, pepper, Kalamata olives, aged feta, fennel, oregano, greek yogurt, red wine vinegar & extra virgin olive oil ... **17**
- NEW EDAMAME & GREEN BEAN SALAD** edamame, toasted almonds, snow peas, fresh mint, dill, tzatziki & lemon mint dressing with a side of honey ... **21**

## SIDES

- chicken\* 7 / turkey bacon\* 5 / salmon\* 11 / kebab\* 6 / falafel 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

## DESSERTS

- BASQUE CHEESECAKE\*** with berry coulis ... **10**
- BREAD PUDDING\*** dark chocolate, Oreo crumble, vanilla ice cream & salted caramel ... **9**
- 🌱 **MALABI** rosewater milk pudding with raspberry syrup, pistachio & coconut flakes ... **9**
- AFFOGATO** vanilla gelato with espresso, rim of chocolate & walnuts ... **6**
- 🌱🌱 **MANGO SORBET** mango sorbet with berry coulis ... **6**
- 🌱 **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**

\*Gratuity of 20% will be added to parties of 6 or more

\* 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
<b>SAHLAB</b> a cozy, aromatic Middle Eastern drink-dessert — thick, silky milk infused with rosewater flavor, crowned with coconut, cinnamon & walnuts	... 6
<b>MOCHA*</b>	... 6.50
<b>FRENCH VANILLA</b>	... 6
<b>NUTELLA LATTE*</b>	... 6.50
<b>BELGIAN HOT CHOCOLATE*</b>	... 6.50
<b>NUTELLA HOT CHOCOLATE*</b>	... 6.50

\* 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

<b>FRESH MINT TEA</b>	... 4.75
<b>BERLIN 1919 TEA</b> fresh ginger, lemongrass, sage, orange & a cinnamon stick	... 5
<b>HOUSE BLEND TEA</b> fresh ginger, mint & cinnamon stick with the Landwer mix (cinnamon, cloves & nutmeg)	... 5
<b>LOOSE LEAF TEA</b> choice of: earl grey / lemon ginger / english breakfast / moroccan mint / crimson berry	... 5

## SMOOTHIES

<b>MEDITERRANEAN ENERGY SHAKE</b> banana, dates, tahini, silan & soy milk	... 9
<b>SPIRULINA SMOOTHIE</b> banana, mango, silan & almond milk	... 9
<b>CACAO BUZZ</b> espresso, cacao, banana, peanut butter, tahini, dates, chocolate whey protein & almond milk	... 10
<b>BERRY BLAST</b> strawberries, banana, dates, beet powder, whey protein & almond milk	... 10
<b>FRESH FRUIT SMOOTHIE</b> 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	... 4.50 / 5.50
ICED LATTE	... 6 / 7
COLD BREW	... 6 / 7
ICED MATCHA LATTE	... 7 / 8
ICED TEA	... 4 / 5
GINGER LEMON ICED TEA	... 5 / 6
ICED CHAI	... 5 / 6
MOROCCAN MINT ICED TEA	... 5 / 6
<b>LANDWER'S FAMOUS ICED TEA</b> crimson berry brew, fresh fruit, pomegranate & passion fruit syrup	... 7 / 8
MINT LEMONADE GRANITA	... 6 / 7
ICED MOCHA*	... 7 / 8
ICED NUTELLA LATTE*	... 7 / 8
ICED BELGIAN CHOCOLATE*	... 7 / 8

\* Pre-made with whole milk

## MILKSHAKES

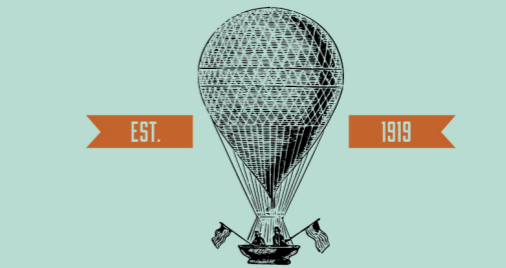
with homemade whipped cream

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
MINERAL WATER	... 2.50
SAN PELLEGRINO	... 3 / 5

## DOWNLOAD OUR APP



# CAFE LANDWER

BOSTON

SUPREME  
IN  
QUALITY

# LANDWER'S DINNER

## MEZZA

mezza platter	27
hummus, labneh & matbucha, skordalia with cherry tomatoes & artichoke, tzatziki, torshi pickles, frena pita	
<b>only want one dip with pita? choose from hummus / labneh &amp; matbucha / skordalia / tzatziki — \$7</b>	
🌱🍷 farmer's market cauliflower	15
baked with silan, on tahini & tomato salsa	
🌱 smoked eggplant in tahini	12
tahini & tomato salsa, served with frena pita	
halloumi sticks	14
crispy fried halloumi, served with tzatziki	
spinach feta roll	14
onion, matbucha, sumac & tahini	
lentil soup	10

## SANDWICHES

🌱 falafel pita sandwich	19
chopped salad, pickles, tahini, hummus & side of amba, served with crushed potatoes	
schnitzel challah sandwich*	21
crispy fried chicken, matbucha, pickles, tahini & fried eggplant on a challah roll, served with crushed potatoes	
chicken shawarma pita sandwich*	21
caramelized onions, hummus, chopped salad, tahini, pickles & side of amba, served with crushed potatoes	
chicken sandwich*	21
marinated chicken breast, harissa aioli, guacamole, arugula & tomato on frena pita, served with crushed potatoes	
pesto caprese	21
mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli on sliced challah, served with french fries	
arayas*	21
grilled pita stuffed with ground wagyu beef and lamb, harissa, served with french fries & tahini	

## HUMMUS

HOMEMADE DAILY WITH TAHINI, CHICKPEAS, EXTRA VIRGIN OLIVE OIL, PAPRIKA, PARSLEY & FRENA PITA — ADD SINIA\* \$5 / ADD MUSHROOMS \$3

🌱 hummus bowl	16
🌱 falafel hummus bowl	18
chicken shawarma hummus bowl*	21
spiced chicken & caramelized onions	
short rib hummus bowl*	25
slow-cooked short rib	

## SALADS

ADD CHICKEN\* +\$7 / ADD GRILLED SALMON\* +\$11 / ADD SOFT BOILED EGG\* +\$3

<b>NEW</b> caesar salad	17
crisp romaine hearts, parmesan, garlic croutons & classic caesar dressing	
<b>NEW</b> horiatiki greek salad	17
vine-ripened tomatoes, cucumber, red onion, pepper, Kalamata olives, aged feta, fennel, oregano, greek yogurt, red wine vinegar & extra virgin olive oil	
<b>NEW</b> edamame & green bean salad	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 \$5	
chicken salad*	19
marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled, egg & lemon mint dressing	
🍷 quinoa lebanese	17
chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing	
🍷 jerusalem	16
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*	27
grilled vegetables, herb salad & tahini	
🍷 wagyu beef & lamb kebab skewers*	27
featuring a blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini	
the landwer burger*	19
our signature burger, lettuce, tomato, red onion, pickles & harissa aioli — add mozzarella \$1.50   gluten free bun \$1.50	
landwer's famous schnitzel*	22
crispy fried chicken, coated in our homemade panko crust, served with french fries	
short rib shakshuka*	27
poached eggs in spiced tomato stew with slow-cooked short ribs, Kalamata olives, avocado, sesame, cilantro, tahini & challah bread	
landwer's shakshuka*	18
add halloumi \$5 / sinia* \$5 / feta \$3	
seared salmon*	27
skordalia, sautéed broccolini & almond gremolata	
🌶️ moroccan fish (h'raime)*	27
branzino in traditional spicy tomato stew & challah	
🍷 branzino fillet*	31
grilled tomato, grilled onion & herb salad	
🌱🍷 vegan arayas	21
grilled pita stuffed with our house blend vegan meatballs, harissa, served with side salad & tahini amba	
🌱🍷 vegan meatballs	19
served on pomodoro sauce & aromatic rice	

## ITALY

LUMACHE OR BUCATINI, SERVED W/ PARMESAN CHEESE | ADD CHICKEN\* \$7 / GRILLED SALMON\* \$11 GLUTEN-FREE PASTA \$1.50

pizza margherita	17
pizza pesto burrata	19
arugula, pumpkin seeds & parmesan cheese	
spinach goat cheese tortellini	21
creamy tomato sauce	
tomato basil pasta	18
tomato sauce, fresh basil, served with parmesan cheese   vegan option	
pasta verde*	21
broccolini, pumpkin seed pesto & poached egg	
pasta bolognese*	24
beef ragu simmered with root vegetables, red wine & tomato	
creamy mushroom pasta	19
cream sauce, wild mushroom ragout & white wine	

## 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 / frena pita 1.50

\*Gratuity of 20% will be added to parties of 6 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

Mount Hermon White Blend	11 / 40
Galilee, Israel	
Crossings Sauvignon Blanc	9 / 32
Marlborough, New Zealand	
Terlato Pinot Grigio	12 / 44
Friuli, 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	
Castello Di Albola Chianti Classico	11 / 40
Tuscany, Italy	
Paso D'Oro Cabernet Sauvignon	14 / 48
Paso Robles, California	
Kaiken Estate Malbec	14 / 50
Mendoza, Argentina	

### SPARKLING WINE

La Marca 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	8
Clown Shoes Rainbows Are Real Hazy IPA	8
Heineken NA	7.75

## COCKTAILS

Red Sangria	14
Landwer's homemade blend of fruits, cordials & red wine	
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, La Marca 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 & choice of orange juice, cranberry juice, or pineapple juice	
Bucket of Bubbles	60
Prosecco on ice, orange juice, cranberry juice & pineapple juice	

## DESSERTS

**Basque Cheesecake\***  
with berry coulis 10

**Bread Pudding**  
dark chocolate, Oreo crumble, vanilla  
ice cream & salted caramel 9

🌱🌱 **Mango Sorbet**  
mango sorbet with berry coulis 6

🌱 **Gelato**  
vanilla | chocolate | mango sorbet 6

**Malabi**  
rosewater milk pudding with  
raspberry syrup, pistachio & coconut  
flakes 9

**Affogato**  
vanilla gelato with espresso, rim of  
chocolate & walnuts 6

## 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

\* 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.