

## 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 ... **23**

**VEGAN BREAKFAST** vegan omelet, chopped salad, guacamole & salsa, matbucha, skordalia with artichoke & cherry tomato, hummus, plant based yogurt with berries & granola, silan & bread ... **23**

**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, tomato salsa, hot zhug, pickles & tahini ... **15**

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

**AVOCADO TOAST** topped with guacamole, cherry tomatoes & radish, served with a side salad — add labneh / feta / farm fresh egg\* \$2 / smoked salmon\* \$6 ... **16**

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

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

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

\* (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 ... **19**

**JERUSALEM TOAST** tomato sauce, feta cheese, Kalamata olives, mozzarella cheese & a hard boiled egg ... **19**

## 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 in spiced tomato pepper stew, served with chopped salad, tahini & 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 ... **31**

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

**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 frena pita? choose from hummus / labneh & matbucha / skordalia / tzatziki / torshi pickles — \$7* ... **27**

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

**SMOKED EGGPLANT IN TAHINI** tahini & tomato salsa, served with frena pita ... **15**

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

**SPINACH FETA ROLL** onion, matbucha, sumac & tahini ... **15**

**LENTIL SOUP** ... **9**

## KOSHER STYLE

All meat and chicken dishes are served kosher style

## 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 ... **29**

## ENTRÉES

**CHICKEN THIGH SKEWERS** grilled vegetables, herb salad & tahini ... **31**

**LANDWER'S FAMOUS SCHNITZEL** crispy fried chicken, coated in our homemade panko crust, served with french fries ... **25**

**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 ... **24**

**WAGYU SMASHBURGER\*** our signature burger, lettuce, tomato, red onion, pickles, harissa aioli & french fries – 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 ... **28**

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

**FRESH BRANZINO** grilled tomato, grilled onion & herb salad ... **32**

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

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

## PASTAS

lumache or bucatini, served with parmesan cheese | add chicken\* \$7 seared salmon\* \$9 — 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 ... **23**

## SALADS

add chicken\* \$7 / seared salmon \$9 / soft boiled egg\* \$3

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

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

**CHICKEN** marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled, egg & lemon mint dressing ... **22**

**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 7 / turkey bacon 6 / salmon 9 / kebab\* 7 / falafel balls 6 french fries 6 / sweet potato fries 6 / crushed potatoes 6 / rice 6 green vegetables 6 / chopped salad 6 / side salad 6 / torshi pickles 6 frena pita \$1.50

## DESSERT

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

**BREAD PUDDING** dark chocolate, oreo crumble, vanilla ice cream & salted caramel ... **12**

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

**AFFOGATO** vanilla gelato with espresso, rim of chocolate & walnuts ... **8**

**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.

\*Gratuuity of 20% will be charged to parties of 6 people 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
<b>SAHLAB</b> a cozy, aromatic Middle Eastern drink-dessert — thick, silky milk infused with rosewater flavor, crowned with coconut, cinnamon & walnuts	... 6
<b>BELGIAN HOT CHOCOLATE*</b>	... 6.50
<b>MOCHA*</b>	... 6.50
<b>NUTELLA LATTE*</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>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>MINT TEA</b>	... 4.75
<b>LOOSE LEAF TEA</b> choice of: english breakfast / earl grey / crimson berry* / ginger lemon* / vanilla roobis / moroccan mint *decaf	... 5

## SMOOTHIES

add vanilla/chocolate whey protein \$2

<b>MEDITERRANEAN ENERGY SHAKE</b> banana, dates, tahini, silan & soy milk	... 10
<b>SPIRULINA SMOOTHIE</b> banana, mango, silan & almond milk	... 10
<b>CACAO BUZZ</b> espresso, cacao, banana, peanut butter, tahini, dates, chocolate whey protein & almond milk	... 11
<b>BERRY BLAST</b> strawberries, banana, dates, whey protein & almond milk	... 11
<b>FRESH FRUIT SMOOTHIE</b> choose of up to 3 fruits: banana / mango / pineapple / strawberry / date base options: milk / orange juice / water	... 10

## FRESHLY SQUEEZED

APPLE, CELERY & GINGER	... 9
CARROT & GINGER	... 9
ORANGE / APPLE / CARROT	... 9

## ICED BEVERAGES

ICED AMERICANO	... 3.95
ICED LATTE	... 6
ICED MATCHA LATTE	... 7
FRESHLY BREWED ICED TEA	... 5
COLD BREW	... 6
GINGER LEMON ICED TEA	... 5
ICED CHAI	... 5
<b>LANDWER'S FAMOUS ICED TEA</b> 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	... 5
LEMONADE	... 5
MINERAL WATER	... 3
SPARKLING WATER	... 4 / 7

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# CAFE LANDWER

WILLIAMSBURG

SUPREME  
IN  
QUALITY

# LANDWER'S DINNER

## MEZZA

- mezza platter ..... 27  
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**
- 🌱 🍷 farmer's market cauliflower ..... 15  
baked with silan, on tahini & tomato salsa
- 🌱 smoked eggplant in tahini ..... 15  
tahini & tomato salsa, served with frena pita
- halloumi sticks ..... 15  
crispy fried halloumi, served with tzatziki
- spinach feta roll ..... 15  
onion, matbucha, sumac & tahini
- 🌱 🍷 lentil soup ..... 9

## 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, pickles, tahini & fried eggplant on a challah roll, served with crushed potatoes
- chicken sandwich ..... 21  
marinated chicken breast, guacamole, arugula, tomato & harissa aioli on frena bread, served with crushed potatoes
- pesto caprese ..... 19  
mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli on sliced challah, served with french fries
- arayas\* ..... 25  
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\* \$6 / MUSHROOMS \$3

- 🌱 hummus bowl ..... 16
- 🌱 falafel hummus bowl ..... 18
- chicken shawarma hummus bowl ..... 21  
spiced chicken & caramelized onions
- short rib hummus bowl\* ..... 29  
slow cooked short rib

## SALADS

ADD CHICKEN \$7 / SEARED SALMON \$9 / SOFT BOILED EGG\* \$3

- NEW** caesar\* ..... 17  
crisp romaine hearts, parmesan, garlic croutons & classic caesar dressing
- 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** edamame & green bean ..... 21  
edamame, toasted almonds, snow peas, fresh mint, dill, tzatziki & lemon mint dressing with a side of honey
- mediterranean fattoush ..... 17  
lettuce, cucumber, cherry tomato, bell pepper, onion, radish, Kalamata olives, za'atar pita crunch, feta, sumac & lemon-mint dressing — add halloumi \$6
- chicken ..... 22  
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 ..... 31  
grilled vegetables, herb salad & tahini
- 🍷 wagyu beef & lamb kebab skewers ..... 28  
featuring a blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini
- short rib shakshuka\* ..... 31  
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 \$6 / sinia \$6 / feta \$3
- wagyu smashburger\* ..... 23  
our signature burger, lettuce, tomato, red onion, pickles, harissa aioli & french fries – gluten free bun \$1.50
- landwer's famous schnitzel ..... 25  
crispy fried chicken, coated in our homemade panko crust, served with french fries
- 🍷 moroccan fish (H'raime) ..... 29  
fresh branzino in traditional spicy tomato stew & challah
- 🍷 fresh branzino ..... 32  
grilled tomato, grilled onion & herb salad
- seared salmon ..... 27  
skordalia, sautéed broccolini & almond gremolata
- 🌱 🍷 vegan meatballs ..... 21  
served on pomodoro sauce & aromatic rice
- 🌱 vegan arayas ..... 21  
grilled pita stuffed with our house blend vegan meatballs, harissa, served with side salad & tahini amba

## ITALY

- LUMACHE OR BUCATINI, SERVED W/ PARMESAN CHEESE | ADD CHICKEN \$7 / SEARED SALMON \$9 |  
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\* ..... 23  
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\* 7 / salmon\* 9 / kebab\* 7 / falafel balls 6 / french fries 6  
sweet potato fries 6 / crushed potatoes 6 / rice 6 / green  
vegetables 6 / chopped salad 6 / side salad 6 / torshi pickles 6  
frena pita 1.50

\*GRATUITY OF 20% WILL BE  
ADDED TO PARTIES OF 6 OR MORE

ALL MEAT AND CHICKEN DISHES ARE  
SERVED KOSHER STYLE

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

## COCKTAILS

TLV Breeze .....	17
gin/vodka, cucumber, rosemary, ginger, lime	
Pear-fection .....	17
gin, pear, lemon, cinnamon, cloves	
Red Hot Chili Peppers .....	17
tequila infused earl grey, st. germain, red chili pepper, pineapple	
Landwer's Kiss .....	17
tequila, pomegranate, agave, lime	
Old Fashioned Date .....	17
whiskey, silan, bitters, orange	
Forbidden Fruit .....	17
bourbon, lemon, apple cider, cinnamon, cloves	
Passion Fruit Margarita .....	17
tequila, triple sec, agave, lime, passion fruit	
Lychee Martini .....	17
vodka, triple sec, lychee juice	
Arak Spritz .....	17
arak, st germain, lemon, silan, basil, club soda	
Mimosa .....	17
prosecco & orange juice	

## WINE & BEER

### RED WINE

Antonin Rodet Pino Noir .....	16 / 64
Odem Merlot .....	18 / 72

### WHITE WINE

Adama Sauvignon Blanc .....	15 / 60
Gruner .....	16 / 64

### SPARKLING & ROSÉ

Prosecco .....	14 / 52
Psagot Rose .....	16 / 64

### BEER

GoldStar .....	9
All Day IPA .....	9
Malka .....	9
Stella Artois .....	9
Corona .....	9
Nesher Malt .....	7

## DESSERTS

Basque Cheesecake\*  
with berry coulis 12

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

☺ ☺ Mango Sorbet  
mango sorbet with berry coulis  
8

☺ Gelato  
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, ricotta cheese & white chocolate 15

☺ Lotus Rosalach  
Biscoff spread 9 / 15

½ & ½ Rosalach  
Nutella & Lotus 15

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