

## 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**
- BREAKFAST BURRITO** eggs, tater tots, harissa aioli, caramelized onions, avocado and oaxaca cheese, served with a side of harissa aioli and salsa — add maple beef bacon \$4 ... **18**
- 🍃 **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 ... **15**
- LANDWER'S PANCAKES** seasonal fruits, whipped cream, Nutella & maple syrup — add eggs\* & turkey bacon \$6 ... **18**
- 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 ... **13**
- AVOCADO TOAST** multigrain topped with guacamole, cherry tomatoes & radish, served with a side salad — add labneh / feta / farm fresh egg\* \$2 / smoked salmon\* \$7 ... **15**
- BREAKFAST SANDWICH\*** herb omelet, turkey bacon, guacamole, tomato, sautéed spinach & caramelized onions served on challah ... **15**
- CROISSANT SANDWICH\*** scrambled eggs, crème fraîche, tomato & arugula — add smoked salmon\* \$7 / turkey bacon\* \$5 ... **15**

## SANDWICHES

- ..... served with torshi pickles .....
- SCHNITZEL CHALLAH SANDWICH** crispy fried chicken, matbucha, tahini, fried eggplant & pickles on challah roll **MAKE KOSHER STYLE +\$3** ... **20**
- 🍃 **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 ... **17**
- PESTO CAPRESE PANINI** mozzarella, pesto, tomato & fresh basil with pesto aioli on a jerusalem bagel, served with french fries ... **19**

\*Gratuity of 20% will be added to parties of 8 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.

## 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 ... **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 \$7 / feta \$3 ... **18**
- SHORT RIB SHAKSHUKA\*** slow cooked short ribs, Kalamata olives, avocado, sesame & cilantro ... **28**
- 🍃 **VEGAN MEATBALL SHAKSHUKA** (no eggs) ... **22**

## 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, served 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\* \$7 / mushrooms \$3
- 🍃 **HUMMUS BOWL** ... **16**
- 🍃 **FALAFEL HUMMUS BOWL** ... **17**
- CHICKEN SHAWARMA HUMMUS BOWL** spiced chicken & caramelized onions ... **19**
- SHORT RIB HUMMUS BOWL\*** slow-cooked short rib ... **28**

## \*HALAL CERTIFIED\*

All chicken/beef/lamb is Halal Certified

## ENTRÉES

- 🍷 **CHICKEN THIGH SKEWERS** grilled vegetables, herb salad & tahini ... **24**
- 🍷 **WAGYU BEEF & LAMB KEBAB SKEWERS\*** featuring a house blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini ... **25**
- LANDWER'S FAMOUS SCHNITZEL** crispy fried chicken, coated in our homemade panko crust, served with french fries **MAKE KOSHER STYLE +\$2** ... **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 ... **22**
- SHAWARMA TRAY** chicken shawarma, pickles, tahini, hummus, pita & chopped salad ... **23**
- 🍃 **FALAFEL TRAY** falafel, pickles, tahini, hummus, pita & chopped salad ... **21**
- THE LANDWER WAGYU BURGER\*** our signature burger, lettuce, tomato, red onion, pickles, harissa aioli & french fries — gluten free bun +\$1.50 **MAKE KOSHER STYLE +\$2** ... **21**
- ARAYES\*** grilled pita stuffed with ground wagyu beef and lamb, harissa, served with french fries & tahini ... **19**
- SEARED SALMON** skordalia, sautéed broccolini & almond gremolata ... **26**
- 🍷 **BRANZINO FILLET\*** grilled tomato, grilled onion, herb salad & lemon ... **29**
- 🍃 **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**
- bucatini or rigatoni, served with parmesan cheese | add chicken \$7 grilled salmon \$11
- TOMATO BASIL PASTA** tomato sauce & fresh basil | vegan option ... **19**
- SPINACH GOAT CHEESE TORTELLINI** creamy tomato sauce ... **21**
- PASTA BOLOGNESE** wagyu beef ragù simmered with root vegetables, red wine & tomato ... **23**
- CREAMY MUSHROOM PASTA** cream sauce, wild mushroom ragout & white wine ... **22**
- PASTA VERDE\*** broccolini, pesto & poached egg ... **22**
- SPICY RIGATONI PASTA** ... **22**

## SALADS

- add chicken \$7 / kosher grilled chicken \$9 / seared salmon \$11 soft-boiled egg\* \$3 / avocado \$4
- 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 ... **18**
- 🍷 **QUINOA LEBANESE** chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing ... **19**
- CHICKEN SALAD** marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled egg & lemon mint dressing ... **22**
- 🍷 **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\* 11 / kebab\* 7 / falafel 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

## DESSERTS

- CHEESECAKE** with berry coulis ... **10**
- AFFOGATO** vanilla gelato with espresso, rim of chocolate & walnuts ... **9**
- 🍃🍷 **MANGO SORBET** with berry coulis ... **8**
- 🍷 **GELATO** chocolate / vanilla / mango sorbet ... **7**
- 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.

## HOT BEVERAGES

ESPRESSO	... 3.75 / 4.50
MACCHIATO	... 4.50 / 5
AMERICANO	... 5
HOUSE BLEND COFFEE	... 5
TURKISH COFFEE	... 5.50
CORTADO	... 4
CAPPUCCINO	... 6.50
LATTE	... 6.50
CHAI LATTE	... 6.50
MATCHA LATTE	... 7
MOCHA*	... 7.50
NUTELLA LATTE*	... 7.50
BELGIAN HOT CHOCOLATE*	... 7
NUTELLA HOT CHOCOLATE	... 7

\* Most coffee drinks are available decaf \* Milk options: whole / skim / soy / almond / oat \* Add homemade whipped cream + \$1 \* Add vanilla / french vanilla / hazelnut / 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>LOOSE LEAF TEA</b> choice of: earl grey / hibiscus berry / lemon ginger / english breakfast / moroccan mint / green tea / chamomile / vanilla roobos	... 5.50

## SMOOTHIES

<b>MEDITERRANEAN ENERGY SHAKE</b> banana, dates, tahini, silan & soy milk	... 10
<b>SPIRULINA SMOOTHIE</b> banana, mango, silan & almond milk	... 11
<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>GREEN GODDESS</b> spinach, apple, cucumber, celery, ginger, lemon juice, coconut water	... 10
<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

ORANGE	... 8
CARROT & GINGER	... 8
APPLE / CELERY / GINGER	... 9
ORANGE / APPLE / CARROT	... 9

## ICED BEVERAGES

ICED AMERICANO	... 5
COLD BREW	... 6
ICED LATTE	... 6.50
ICED MATCHA LATTE	... 7
ICED NUTELLA LATTE*	... 7
ICED MOCHA*	... 7
ICED BELGIAN CHOCOLATE*	... 7
ICED CHAI	... 6.50
FRESHLY BREWED ICED TEA	... 5
GINGER LEMON ICED TEA	... 5
MOROCCAN MINT ICED TEA	... 5 / 6
<b>LANDWER'S FAMOUS ICED TEA</b> crimson berry brew, fresh fruit, pomegranate & passion fruit syrup	... 7
MINT LEMONADE GRANITA	... 9

\*Pre-made with whole milk

Add Nutella cream top \$1 / vanilla cream top \$1

## MILKSHAKES

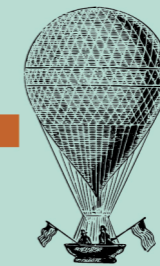
with homemade whipped cream

VANILLA MILKSHAKE	... 9
NUTELLA MILKSHAKE	... 11
OREO MILKSHAKE	... 11
BELGIAN CHOCOLATE MILKSHAKE	... 9

## COLD BEVERAGES

<b>SODA</b> Coke, Cherry Coke, Diet Coke, Sprite, Ginger Ale, Dr.Pepper, Diet Dr. Pepper, Club Soda	... 3
LEMONADE	... 5
ICELANDIC WATER	... 3 / 7
ICELANDIC SPARKLING	... 4 / 7

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1919

# CAFE LANDWER

BRENTWOOD

SUPREME  
IN  
QUALITY

# LANDWER'S DINNER

## MEZZA

mezza platter	27
hummus, labneh & matbucha, skordalia with cherry tomatoes & artichoke, tzatziki, torshi pickles, frena pita	
<i>only want one dip with pita? choose from hummus / labneh &amp; matbucha / skordalia / tzatziki — \$7</i>	
🌱🌾 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

## ITALY

<b>BUCATINI OR RIGATONI, SERVED WITH PARMESAN CHEESE   ADD CHICKEN \$7   SEARED SALMON \$11</b>	
pizza margherita	17
spinach goat cheese tortellini	21
creamy tomato sauce	
tomato basil pasta	19
tomato sauce & fresh basil   vegan option	
pasta verde*	22
broccolini, pesto & poached egg	
pasta bolognese*	23
wagyu beef ragù simmered with root vegetables, red wine & tomato	
creamy mushroom pasta	22
cream sauce, wild mushroom ragout & white wine	
spicy rigatoni pasta	22

## ENTRÉES

🌾 wagyu beef & lamb kebab skewers*	25
featuring a blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini	
🌾 chicken thigh skewers	24
grilled vegetables, herb salad & tahini	
short rib shakshuka	28
poached eggs in spiced tomato stew with slow-cooked short ribs, Kalamata olives, avocado, sesame, cilantro, tahini & challah bread	
chicken shawarma*	21
spiced chicken chunks with caramelized onions. served with aromatic rice & a side of tahini	
landwer's famous schnitzel	22
crispy fried chicken, coated in our homemade panko crust, served with french fries	
<i>make kosher style +\$2</i>	
the landwer wagyu burger*	21
our signature burger, lettuce, tomato, red onion, pickles, harissa aioli & french fries –add cheese \$1.50 / gluten free bun +\$1.50	
<i>make kosher style +\$2</i>	
herb marinated chicken	22
garlic confit, silan, tomato salsa & aromatic rice	
arayas*	19
grilled pita stuffed with ground wagyu beef and lamb, harissa, served with french fries & tahini	
landwer's shakshuka*	18
add halloumi \$6 / sinia \$7 / feta \$3	
seared salmon	26
skordalia, sautéed broccolini & almond gremolata	
🌾 branzino fillet*	29
grilled tomato, grilled onion, herb salad & lemon	
🌶️ moroccan fish (h'raime)*	27
branzino in traditional spicy tomato stew & challah	
🌱 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	

## HUMMUS

<b>HOMEMADE DAILY WITH TAHINI, CHICKPEAS, EXTRA VIRGIN OLIVE OIL, PAPRIKA, PARSLEY &amp; FRENA PITA — ADD SINIA* \$7   ADD MUSHROOMS \$3</b>	
short rib hummus bowl*	28
slow-cooked short rib	
🌱 hummus bowl	16
🌱 falafel hummus bowl	17
chicken shawarma hummus bowl	19
spiced chicken & caramelized onions	

## SALADS

<b>ADD CHICKEN \$7   KOSHER GRILLED CHICKEN \$9 SEARED SALMON \$11   SOFT BOILED EGG* \$3 AVOCADO \$4</b>	
<b>NEW</b> caesar*	17
crisp romaine hearts, parmesan, garlic croutons & classic caesar dressing	
<b>NEW</b> horiatiki greek	17
vine-ripened tomatoes, cucumber, red onion, pepper, Kalamata olives, aged feta, oregano, greek yogurt, red wine vinegar & extra virgin olive oil	
<b>NEW</b> 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 salad	22
marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled egg & lemon mint dressing	
🌾 quinoa lebanese	19
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	

## SANDWICHES

🌱 falafel pita sandwich	18
chopped salad, pickles, tahini, hummus & side of amba, served with crushed potatoes	
schnitzel challah sandwich	22
crispy fried chicken, matbucha, tahini, fried eggplant & pickles on challah roll, served with crushed potatoes	
<i>make kosher style +\$3</i>	
chicken shawarma pita sandwich	21
caramelized onions, hummus, chopped salad, tahini, pickles & side of amba, served with crushed potatoes	
chicken sandwich	19
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	

## SIDES

chicken 7 / kebab* 7 / salmon 11 / falafel balls 6 / french fries 6	
sweet potato fries 6 / crushed potatoes 6 / rice 6 / chopped salad 6 / side salad 6 / green vegetables 6 / torshi pickles 6	

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(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

### RED WINE

E. Guigal Côtes du Rhône '22	15 / 46
Rhône Valley, France	
The Paring Cabernet Blend Napa Valley '23	18 / 68
Napa Valley, California	
Belle Glos "Santa Rita Hills" Pinot Noir '22	161
Santa Rita Hills, California	
Chateau Montelena Cabernet Sauvignon '22	198
Napa Valley, California	
Coto de Imaz Rioja Gran Reserva '11	85
Rioja, Spain	
Domaine de Vieux Lazaret Châteauneuf-du-Pape '26	26
Rhône Valley, France	

### WHITE WINE

Santa Margherita Pinot Grigio '24	18 / 78
Alto Adige, Italy	
Rapaura Springs Sauvignon Blanc '24	15 / 47
Marlborough, New Zealand	
Daou Paso Robles Chardonnay '24	15 / 51
Paso Robles, California	
Hugel Riesling '23	76
Alsace, France	
Far Niente Chardonnay '23	190
Napa Valley, California	

### SPARKLING & ROSÉ

Torresella Prosecco	12 / 45
Veneto, Italy	
Caves d'Esclans "Whispering Angel"	18 / 72
Provence, France	
Perrier-Jouët NV Brut	158
Champagne, France	
Veuve Clicquot NV Brut	194
Champagne, France	
Moët Impérial Brut 1.5L	626
Champagne, France	

### NON-ALCOHOLIC WINE

Ariel Cabernet Sauvignon '23	8 / 24
California	
Ariel Chardonnay '23	8 / 24
California	

## BEER

Peroni	8
Italian Lager	
Sierra Nevada Hazy Little Thing	7
Hazy IPA	
Blue Moon	8
Belgian-Style Wheat Ale	
805	8
Blonde Ale	
Lagunitas IPA	8
India Pale Ale	
Guinness	8
Irish Stout	

## COCKTAILS

Mediterranean Martini	15
Tabbouleh Infused Grey Goose Vodka, Bianco Vermouth, Sea Salt, Lemon Essence	
San Vicente Spritz	15
Strawberry Aperol, Ciao Peach Soda, Prosecco	
Tahini Old Fashioned	15
Tahini Washed Elijah Craig Rye Whiskey, Maple, Angostura & Orange Bitters	
Date Night	15
Haku Vodka, Mr Black Coffee Liqueur, Dates, Landwer Cold Brew, Vanilla Cream Tincture	
Pacific Verde	15
818 Blanco Tequila, Combier d'Orange, Cucumber, Mint, Agave, Lime	
Worst Behavior	15
Cazcanes Blanco Tequila, Aperol, Chamomile, Pink Peppercorn, Lime	
Best Behavior*	13
Almave N/A Blanco Agave Spirit, Chamomile, Lyre's N/A Rosso Apertif, Pink Peppercorn, Lime	
Golden Hour Zero*	14
Figlia Sole N/A Amaro, Ciao Peach Soda, Good Twin N/A Sparkling Wine, Hibiscus Berry Tincture	

\*DENOTES NON-ALCOHOLIC COCKTAIL

## HOT BEVERAGES

Espresso	3.75 / 4.50
Macchiato	4.50 / 5
Americano	5
House Blend Coffee	5
Turkish Coffee	5.50
Cortado	4
Cappuccino	6.50
Latte	6.50
Chai Latte	6.50
Matcha Latte	7
Mocha*	7.50
Nutella Latte*	7.50
Belgian Hot Chocolate*	7
Nutella Hot Chocolate	7

\*PRE-MADE WITH WHOLE MILK

## HOT TEAS

Berlin 1919 Tea	5
fresh ginger, lemongrass, sage, orange & a cinnamon stick	
House Blend Tea	5
fresh ginger, mint & cinnamon stick with the Landwer mix (cinnamon, cloves & nutmeg)	
Loose Leaf Tea	5.50
choice of: earl grey / hibiscus berry / lemon ginger / english breakfast / moroccan mint / green tea / chamomile / vanilla roobos	

## ICED BEVERAGES

Iced Americano	5
Cold Brew	6
Iced Latte	6.50
Iced Matcha Latte	7
Iced Nutella Latte	7
Iced Mocha*	7
Iced Belgian Chocolate*	7
Iced Chai	6.50
Freshly Brewed Iced Tea	5
Ginger Lemon Iced Tea	5
Moroccan Mint Iced Tea	5 / 6
Landwer's Famous Iced Tea	7
crimson berry brew, fresh fruit, pomegranate & passion fruit syrup	
Mint Lemonade Granita	9

\*PRE-MADE WITH WHOLE MILK

## MILKSHAKES

with homemade whipped cream

Vanilla Milkshake	9
Nutella Milkshake	11
Oreo Milkshake	11
Belgian Chocolate Milkshake	9

# DESSERTS

Cheesecake\*  
with berry coulis 10

☺ ♻️ Mango Sorbet  
with berry coulis 8

Affogato  
vanilla gelato with espresso, rim of chocolate & walnuts 9

Gelato  
vanilla | chocolate | mango sorbet 7

## ..... 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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