

## BREAKFAST

- LANDWER'S FAMOUS BREAKFAST\*** two eggs any style, chopped salad, tzatziki, guacamole & salsa, skordalia with fried artichokes & cherry tomatoes, greek yogurt with berries & granola & honey and bread ... **23**
- 🌱 **VEGAN BREAKFAST** vegan herb omelette, chopped salad, guacamole & salsa, skordalia with fried artichoke & cherry tomatoes, matbucha, baba ganoush and pita 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 \$7 ... **17**
- BOUREKAS** puff pastry filled with bulgarian cheese, served with a hard-boiled egg, matbucha, pickles & tahini ... **15**
- BREAKFAST PARFAIT** greek yogurt, granola, honey & seasonal fruits ... **13**
- AVOCADO TOAST** sourdough topped with guacamole, cherry tomatoes, radish & labneh — add feta / farm fresh egg\* \$3 / smoked salmon\* \$6 ... **13**
- ★ **BREAKFAST SANDWICH\*** herb omelet, turkey bacon, guacamole, tomato, sautéed spinach & caramelized onions served on challah ... **16**
- CROISSANT SANDWICH\*** scrambled eggs, crème fraiche, tomato & arugula | add smoked salmon \$6 / turkey bacon \$4 ... **16**
- FRIED HALLOUMI SANDWICH** fried breaded halloumi, sun-dried tomato spread, eggplant, arugula and basil ... **16**

**WEEKEND SPECIAL:**  
**LANDWER'S JACHNUN** served with brown hard boiled egg, tomato salsa ... **16**

## SANDWICHES

- ..... served with a side of torshi pickles .....
- SABICH SANDWICH** eggplant, hard boiled egg, baked potato, tomato, pickles, parsley, tahini & spicy amba on challah with a side of torshi ... **16**
- 🌱 **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**
- ★ **SCHNITZEL CHALLAH SANDWICH** crispy fried chicken, matbucha, tahini, fried eggplant & pickles ... **18**
- ★ **CHICKEN SANDWICH** marinated chicken breast, guacamole, arugula, tomato & harissa aioli on challah bread ... **18**
- KEBAB PITA SANDWICH** beef & lamb kebab, tahini, pickles, chopped salad & a side of amba and torshi ... **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

- grilled jerusalem bagel served with side salad and pesto aioli ·
- PESTO CAPRESE** mozzarella, pumpkin seed pesto & tomato ... **21**
- JERUSALEM TOAST** mozzarella cheese, matbucha, hard boiled egg and zaatar ... **21**

## BENEDICTS

- served with crushed potatoes | add smoked salmon \$6 / turkey bacon \$4
- EGGS BENEDICT FLORENTINE\*** poached eggs, spinach & caramelized onions on a toasted English muffin & hollandaise sauce ... **18**
- CROISSANT BENEDICT\*** poached eggs, guacamole, microgreens & hollandaise sauce ... **21**

## SHAKSHUKAS

- poached eggs on spiced tomato pepper stew served with chopped salad or crushed potatoes, tahini and choice of bread | (gluten free bun \$2)
- LANDWER'S SHAKSHUKA** + halloumi \$6 / sinia \$7 / feta \$3 marguez \$6 ... **18**
- ★ **SHORT RIB SHAKSHUKA\*** slow cooked short ribs, kalamata, avocado, sesame, cilantro ... **29**
- 🌱 **VEGAN MEATBALL SHAKSHUKA** (no eggs) ... **23**

## MEZZA

- 🌱🌱 **LENTIL SOUP** ... **10**
- MEZZA PLATTER (FOR 3)** homemade hummus, labneh & matbucha, baba ganoush with tahini & tomato salsa, tzatziki, torshi pickles & 2 pitas *only want one dip with pita? choose from hummus / labneh & matbucha / tzatziki / baba ganoush / torshi pickles — \$7* ... **27**
- 🌱🌱 **FARMERS MARKET CAULIFLOWER** baked with silan, on tahini & tomato salsa ... **16**
- BABA GANOUSH** grilled eggplant dip & pita ... **12**
- SMOKED EGGPLANT IN TAHINI** tahini, tomato salsa & pita ... **16**
- HALLOUMI STICKS** crispy fried halloumi, served with tzatziki ... **15**
- SKORDALIA & ZA'ATAR PITA** garlic almond spread ... **12**
- SPINACH FETA ROLL** onion, matbucha, sumac & tahini ... **15**

## KOSHER STYLE

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

\* Gratuity of 18% will be charged to orders over \$100  
 Gratuity of 20% will be charged to groups of 8 people or more

## HUMMUS BOWLS

- homemade daily, served with tahini, chickpeas, extra virgin olive oil, paprika, parsley and pita bread | add sinia \$7 | add 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 ... **31**
- ★ **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 ... **24**
- 🌱★ **HERB MARINATED GRILLED CHICKEN** garlic confit, silan, tomato salsa & aromatic rice ... **23**
- 🌱★ **RIBEYE SKEWERS\*** with salad, grilled onions & broccolini ... **39**
- ★ **NEW YORK STRIP STEAK\*** 13oz, served with salad, grilled onions & broccolini ... **39**
- ★ **WAGYU BURGER\*** our signature burger, lettuce, tomato, red onion, pickles & harissa aioli – gluten free bun +\$1.50 ... **25**
- 🌱★ **WAGYU BEEF & LAMB KEBAB SKEWERS\*** featuring a house blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini ... **33**
- ★ **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**
- BRANZINO FILLET** with salad, grilled onions, broccolini, dressing of lemon & mint ... **35**
- MOROCCAN FISH (H'RAIME)** branzino in traditional spicy tomato stew & challah ... **29**
- 🌱 **VEGAN ARAYES** grilled pita stuffed with plant-based meat, french fries, tahini & harissa ... **25**
- 🌱🌱 **VEGAN MEATBALLS** served on pomodoro sauce & aromatic rice ... **23**

## PASTAS

- lumache or bucatini, served with parmesan cheese — add chicken \$8 / gluten free pasta \$2
- SPINACH GOAT CHEESE TORTELLINI** creamy tomato sauce ... **21**
- TOMATO BASIL PASTA** tomato sauce & fresh basil | vegan option ... **19**
- ★ **PASTA BOLOGNESE** beef ragù simmered with root vegetables, red wine & tomato ... **24**
- CREAMY MUSHROOM PASTA** cream sauce, wild mushroom ragout & white wine ... **21**
- PASTA VERDE\*** broccolini, pumpkin seed pesto & poached egg ... **21**

## SALADS

- ..... add chicken \$8 / grilled salmon \$11 / soft boiled egg \$3 .....
- NEW EDAMAME & GREEN BEAN** edamame, toasted almonds, snow peas, fresh mint, dill, tzatziki & lemon mint dressing with a side of honey ... **21**
- NEW HORIATIKI GREEK** vine-ripened tomatoes, cucumber, red onion, pepper, Kalamata olives, aged feta, oregano, greek yogurt, red wine vinegar & extra virgin olive oil ... **19**
- MEDITERRANEAN FATTOUSH** lettuce, cucumber, cherry tomato, bell pepper, onion, radish, Kalamata olives, za'atar pita crunch, feta, sumac & lemon-mint dressing — add halloumi \$6 ... **19**
- ★ **CHICKEN / SALMON** marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled, egg & lemon mint dressing ... **23 / 27**
- 🌱 **QUINOA LEBANESE** labneh, quinoa, chopped greens, tomato, cucumber, scallion, almonds & pumpkin seeds, lemon mint dressing & sumac ... **19**
- 🌱 **BEETROOT & BURRATA** quinoa, chopped greens, tomato, cucumber, scallion, beetroot & burrata, pumpkin seeds, pomegranate, with lemon mint dressing ... **18**
- 🌱 **JERUSALEM** chopped tomato and cucumber, hard boiled egg, parsley & garbanzo with tahini, za'atar & lemon mint dressing ... **18**
- CEASAR SALAD** lettuce, cherry tomatoes, shredded parmesan, homemade croutons & ceasar dressing ... **14**

## SIDES

chicken 8 / turkey bacon 6 / sinia kebab 11 / grilled salmon 11 / smoked salmon\* 6 / falafel balls 7 / french fries 6 / sweet potato fries 6 / rice 6 chopped salad 6 / side salad 6 / torshi pickles 6 / broccolini 8

## DESSERT

- BASQUE CHEESECAKE** with berry coulis ... **13**
- BREAD PUDDING** chocolate banana bread pudding with ice cream ... **15**
- MEDITERRANEAN KEY LIME** with halva & whipped cream ... **13**
- 🌱 **MALABI** traditional rosewater milk pudding with malabi syrup, pistachio & coconut flakes ... **12**
- KNAFEH** traditional creamy cheese, shredded dough, pistachios & rose syrup ... **13**
- CHOCOLATE MOUSSE CAKE** ... **13**
- AFFOGATO** vanilla gelato with espresso ... **9**
- 🌱 **GELATO** vanilla ... **6**

- NUTELLA ROSALACH** chocolate & hazelnut spread ... **9 / 15**
- DUBAI CHOCOLATE ROSALACH** chocolate & hazelnut spread, pistachio spread, halva, raw tahini & pistachio ... **9 / 15**
- 🌱 **LOTUS ROSALACH** Biscoff spread ... **9 / 15**
- OREO & CHOCOLATE ROSALACH** Oreo crumble, ricotta cheese & white chocolate ... **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	... 3.00 / 3.50
ESPRESSO CON PANNA	... 4.00
MACCHIATO	... 3.25 / 3.75
AMERICANO	... 4 / 4.50
TURKISH COFFEE	... 5
HOUSE BLEND COFFEE	... 3.75 / 4
CORTADO	... 4
CAPPUCCINO	... 4.75 / 5.75
LATTE	... 4.75 / 5.75
CHAI LATTE	... 5 / 6
HOUSE BLEND TEA gingermint & the Landwer mix (cinnamon, cloves & nutmeg)	... 4.95
HOT TEA choice of: chamomile / mint / english breakfast / earl grey / green tea	... 4.95
FRESH MINT TEA	... 4.75
MATCHA LATTE	... 6
SAHLAB a cozy, aromatic Middle Eastern drink-dessert — thick, silky milk infused with rosewater flavor, crowned with coconut, cinnamon & walnuts	... 6
MOCHA	... 6
NUTELLA LATTE	... 6
NUTELLA HOT CHOCOLATE	... 6
HOT CHOCOLATE	... 6

\* extra espresso shot \$1.50 \* flavors: vanilla / caramel / hazelnut \$0.75 \* homemade whipped cream \$1.00 \* milk options: whole / skim / soy / almond / oat

## SMOOTHIES

add vanilla/chocolate whey protein \$2

FRESH FRUIT SMOOTHIE choose up to 3 fruits: banana / mango / pineapple / strawberry / date — base options: milk / orange juice / water	... 9
MEDITERRANEAN ENERGY SHAKE choose your milk with banana, dates, tahini & silan	... 9

## FRESHLY SQUEEZED

SOUR GINGER apple, lemon, mint, ginger	... 8
SWEET GINGER apple, strawberry ginger	... 8
POWER JUICE beet , apple , carrot ,celery , ginger	... 8
ORANGE / APPLE / CARROT	... 8

## ICED BEVERAGES

ICED AMERICANO	... 5.50
ICED LATTE	... 7
ICED CAPPUCCINO	... 7
FREDO ESPRESSO	... 7
LANDWER'S FRAPPUCCINO	... 7
COLD BREW	... 6
ICED CHAI LATTE	... 7
ICED MATCHA LATTE	... 7
ICED MATCHA LEMONADE	... 7
ICED MATCHA STRAWBERRY	... 7
MINT LEMONADE GRANITA	... 7
COLD CHOCOLATE MILK	... 6
ICED MOCHA*	... 7
ICED NUTELLA LATTE*	... 7
ICED TEA black / jasmine green tea / hibiscus & passion fruit / fruit blend	... 7

## MILKSHAKES

with homemade whipped cream

VANILLA MILKSHAKE	... 9
NUTELLA MILKSHAKE	... 9
OREO MILKSHAKE	... 9

## COLD BEVERAGES

SODA coke, diet coke, coke zero, sprite, sprite zero	... 4
SHIRLEY TEMPLE	... 6
LEMONADE	... 4
MINERAL WATER	... 3.50 / 7
SPARKLING WATER	... 3.50 / 7

## LANDWER'S BAR

### WINE

#### RED WINE

CATENA MALBEC Mendoza, Argentina	... 16 / 60
ARCHITECT CABERNET SAUVIGNON Alexander Valley	... 15 / 55
BARKAN CABERNET SAUVIGNON Galilee, Israel	... 16 / 60
MARKHAM MERLOT Napa Valley, California	... 15 / 55
OLEMA PINOT NOIR Sonoma County, California	... 15 / 55

#### WHITE WINE

TEPERBERG VISION SEMI DRY WHITE Judean Hills, Israel	... 12 / 44
TEXTBOOK CHARDONNAY Sonoma County, California	... 14 / 50
MARCO FELLUGA PINOT GRIGIO Collio, Italy	... 13 / 45
STARMONT SAUVIGNON BLANC Napa Valley	... 15 / 55
ARGIOLAS VERMENTINO Sardegna, Italy	... 16 / 60

#### SPARKLING

MAS FI CAVA BRUT Cava, Spain	... 12 / 44
PROSECCO Veneto, Italy	... 11 / 42

#### ROSÉ

WOLFFER ESTATE Cotes De Provence, France	... 15 / 55
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### BEER

#### DRAFT BEER

BLUE MOON BELGIAN-STYLE WHEAT ALE	... 9
HEINEKEN, PALE LAGER	... 9
LAGUNITAS, IPA	... 9

#### BOTTLED BEER

WEIHENSTEPHANER, WEISSBIER	... 9
CORONA	... 9
GOLDSTAR	... 9

### COCKTAILS

APEROL SPRITZ aperol, prosecco, soda water	... 14
HUGO SPRITZ St. Germain, Prosecco, Sparkling Water & Mint	... 14
MIMOSA Prosecco, Orange Juice	... 12
LANDWER ESPRESSO MARTINI ketel one, butterscotch schnapps, salted caramel, espresso shot	... 14
BELLINI Prosecco, Peach Puree	... 14



MIAMI



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# LANDWER'S DINNER

## MEZZA

- V GF lentil soup ..... 10  
 mezza platter (for 3) ..... 27  
 homemade hummus, labneh & matbucha, baba ganoush with tahini & tomato salsa, tzatziki, torshi pickles & 2 pitas  
**only want one dip with pita? choose from hummus / labneh & matbucha / tzatziki / baba ganoush / torshi pickles — \$7**
- V GF farmers market cauliflower ..... 16  
 baked with silan, on tahini & tomato salsa
- baba ganoush ..... 14  
 grilled eggplant dip & pita
- smoked eggplant in tahini ..... 16  
 tahini & tomato salsa, served with pita bread
- halloumi sticks ..... 15  
 crispy fried halloumi, served with tzatziki
- skordalia & za'atar pita ..... 14  
 garlic almond spread
- spinach feta roll ..... 15  
 onion, matbucha, sumac & tahini

## HUMMUS BOWLS

... **HOMEMADE DAILY, SERVED WITH TAHINI, CHICKPEAS, EXTRA VIRGIN OLIVE OIL, PAPRIKA, PARSLEY AND PITA BREAD | ADD SINIA \$7 | ADD MUSHROOMS \$3** ...

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

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

## ENTRÉES

- ★ New York strip steak\* ..... 39  
 13oz, served with salad, grilled onions & broccolini
- ★ GF chicken thigh skewers ..... 31  
 grilled vegetables & herb salad
- ★ landwer's famous schnitzel ..... 24  
 crispy fried chicken, coated in our homemade panko crust, served with french fries
- ★ GF chicken shawarma ..... 24  
 spiced chicken chunks with caramelized onions. served with aromatic rice & a side of tahini
- ★ GF herb marinated grilled chicken ..... 23  
 garlic confit, silan, tomato salsa & aromatic rice
- ★ GF wagyu beef & lamb kebab skewers\* ..... 33  
 featuring a house blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini
- ★ arayes\* ..... 25  
 grilled pita stuffed with ground wagyu beef and lamb, harissa, served with french fries & tahini
- ★ wagyu burger\* ..... 25  
 our signature burger, lettuce, tomato, red onion, pickles & harissa aioli – gluten free bun +\$1.50
- seared salmon ..... 27  
 skordalia, sautéed broccolini & almond gremolata
- branzino fillet ..... 35  
 with salad, grilled onions, broccolini, dressing of lemon & mint
- moroccan fish (h'raime) ..... 29  
 branzino in traditional spicy tomato stew & challah
- V GF vegan meatballs ..... 23  
 served on pomodoro sauce & aromatic rice
- V vegan arayes ..... 25  
 grilled pita stuffed with plant-based meat, french fries, tahini & harissa

## SANDWICHES

SERVED WITH CRUSHED POTATOES

- ★ schnitzel challah sandwich ..... 21  
 crispy fried chicken, matbucha, tahini, fried eggplant & pickles on a homemade challah roll
- ★ chicken shawarma pita sandwich ..... 21  
 caramelized onions, hummus, chopped salad, tahini, pickles & side of amba
- ★ chicken sandwich ..... 21  
 marinated chicken breast, guacamole, arugula, tomato & harissa aioli on frena bread
- ★ kebab pita sandwich ..... 21  
 beef & lamb kebab, tahini, pickles, chopped salad & a side of amba

## ITALY

LUMACHE OR BUCATINI, SERVED WITH PARMESAN CHEESE | ADD CHICKEN \$8 – GLUTEN FREE PASTA \$2

- pizza margherita ..... 17
- spinach goat cheese tortellini ..... 21  
 creamy tomato sauce
- tomato basil pasta ..... 19  
 tomato sauce & fresh basil | vegan option
- ★ pasta bolognese ..... 24  
 beef ragù simmered with root vegetables, red wine & tomato
- creamy mushroom pasta ..... 21  
 cream sauce, wild mushroom ragout & white wine
- pasta verde\* ..... 21  
 broccolini, pumpkin seed pesto & poached egg

## SALADS

... **ADD CHICKEN \$8 / GRILLED SALMON \$11 / SOFT BOILED EGG \$3** ...

- mediterranean fattoush ..... 19  
 lettuce, cucumber, cherry tomato, bell pepper, onion, radish, Kalamata olives, za'atar pita crunch, feta, sumac & lemon-mint dressing — add halloumi \$6
- ★ chicken / salmon ..... 23 / 27  
 marinated grilled chicken breast, lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled, egg & lemon mint dressing
- GF quinoa lebanese ..... 19  
 labneh, quinoa, chopped greens, tomato, cucumber, scallion, almonds & pumpkin seeds, lemon mint dressing & sumac
- beetroot & burrata ..... 18  
 quinoa, chopped greens, tomato, cucumber, scallion, beetroot & burrata, pumpkin seeds, pomegranate, with lemon mint dressing
- GF jerusalem ..... 18  
 chopped tomato and cucumber, hard boiled egg, parsley & garbanzo with tahini, za'atar & lemon mint dressing
- ceasar salad ..... 14  
 lettuce, cherry tomatoes, shredded parmesan, homemade croutons & ceasar dressing
- edamame & green bean ..... 21  
 edamame, toasted almonds, snow peas, fresh mint, dill, tzatziki & lemon mint dressing with a side of honey
- horiatiki greek ..... 19  
 vine-ripened tomatoes, cucumber, red onion, pepper, Kalamata olives, aged feta, oregano, greek yogurt, red wine vinegar & extra virgin olive oil

## SIDES

- chicken 8 / sinia kebab 11 / grilled salmon 11 / smoked salmon 6 / falafel balls 7 / french fries 6 / sweet potato fries 6 / rice 6 / chopped salad 6 / side salad 6 / torshi pickles 6 / broccolini 8 / pita 1.50

GRATUITY OF 18% WILL BE CHARGED TO ORDERS OVER \$100 | GRATUITY OF 20% WILL BE CHARGED TO GROUPS OF 8 PEOPLE 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.

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# LANDWER'S BAR

## WINE

### RED WINE

- Catena Malbec ..... 16 / 60  
Mendoza, Argentina
- Architect Cabernet Sauvignon ..... 15 / 55  
Alexander Valley
- Barkan Cabernet Sauvignon ..... 16 / 60  
Galilee, Israel
- Markham Merlot ..... 15 / 55  
Napa Valley, California
- Olema Pinot Noir ..... 15 / 55  
Sonoma County, California

### WHITE WINE

- Teperberg Vision Semi Dry White ..... 12 / 44  
Judean Hills, Israel
- Textbook Chardonnay ..... 14 / 50  
Sonoma County, California
- Marco Felluga Pinot Grigio ..... 13 / 45  
Collio, Italy
- Starmont Sauvignon Blanc ..... 15 / 55  
Napa Valley
- Argiolas Vermentino ..... 16 / 60  
Sardegna, Italy

### SPARKLING

- Mas Fi Cava Brut ..... 12 / 44  
Cava, Spain
- Prosecco ..... 11 / 42  
Veneto, Italy

### ROSÉ

- Wolffer Estate ..... 15 / 55  
Cotes De Provence, France

## BEER

### DRAFT BEER

- Blue Moon, Belgian-Style Wheat Ale ..... 9
- Heineken, Pale Lager ..... 9
- Lagunitas, IPA ..... 9

### BOTTLED BEER

- Weihenstephaner, Weissbier ..... 9
- Corona ..... 9
- GoldStar ..... 9

## COCKTAILS

- Shaloma ..... 14  
818 Tequila Blanco, Homemade Rosemary Syrup,  
Lime, Topped with Grapefruit Tonic
- Basil Smash ..... 14  
Bombay Gin, Basil, Lemon, Simple Syrup
- New York Sour ..... 16  
Bulleit Bourbon, Lemon, Bitters, Simple Syrup,  
Topped with Red Wine
- Miami Dream ..... 16  
Ketel One Vodka, Passionfruit Liqueur, Pineapple  
Juice, Lime
- Raspberry Martini ..... 17  
Hennessy VS Cognac, Chambord, Almonds, Lime,  
Cinnamon
- Jasmine ..... 13  
Tanqueray Gin, Campari, Triple Sec, Lemon
- Landwer Espresso Martini ..... 14  
ketel one, butterscotch schnapps, salted caramel,  
espresso shot



## DESSERTS

**Basque Cheesecake\***  
with berry coulis 13

**Bread Pudding**  
chocolate banana bread pudding  
with ice cream 15

**Knafeh**  
traditional creamy cheese,  
shredded dough, pistachios &  
rose syrup 13

**Chocolate Mousse Cake**  
13

**Malabi**  
traditional rosewater milk  
pudding with malabi syrup,  
pistachio & coconut flakes 12

**Mediterranean Key Lime**  
with halva & whipped cream 13

**Affogato**  
vanilla gelato with espresso 9

**Gelato**  
vanilla 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

**Dubai Chocolate Rosalach**  
chocolate & hazelnut spread, pistachio spread, halva, raw tahini &  
pistachio 9 / 15

**Lotus Rosalach**  
Biscoff spread 9 / 15

**½ & ½ Rosalach**  
Nutella & Lotus 15

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