LANDWER'S DINNER

MEZZA

Ⓥ Ⓖ soup of the day ..... 7 / 10

Ⓥ Ⓖ farmers market cauliflower 15
baked with silan, on tahini & tomato salsa

Ⓥ smoked eggplant in tahini 14
tahini & tomato salsa, served with pita

halloumi sticks 14
crispy fried halloumi, served with tzatziki

spinach feta roll 13
with onion, matbucha, sumac & tahini

mezza platter 27
hummus, labneh & matbucha, skordalia with cherry tomatoes & artichoke, tzatziki, torshi pickles, pita
only want one dip with pita? choose from hummus / labneh & matbucha / skordalia / tzatziki — + $7

SANDWICHES

SERVED WITH CRUSHED POTATOES & TORSHI PICKLES

Ⓥ falafel pita sandwich 18
chopped salad, pickles, tahini, hummus & side of amba

schnitzel challah sandwich* 19
crispy fried chicken, matbucha, tahini & fried eggplant on a challah roll

chicken shawarma pita sandwich* 18
caramelized onions, hummus, chopped salad, tahini, pickles & side of amba

chicken sandwich 18
marinated chicken breast, harissa aioli, guacamole, arugula & tomato on frena pita

pesto caprese 19
mozzarella, pumpkin seed pesto, tomato & fresh basil with pesto aioli

arayes* 19
grilled pita stuffed with ground wagyu beef and lamb, harrisa, served with french fries & tahini

HUMMUS

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

Ⓥ hummus bowl 15

Ⓥ falafel hummus bowl 17

chicken shawarma hummus bowl* 19
spiced chicken & caramelized onions

short rib hummus bowl* 27
slow cooked short rib

SALADS

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

mediterranean fattoush 18
lettuce, cucumber, cherry tomato, bell pepper, onion, radish, kalamata olives, za'atar pita crunch, feta, sumac & lemon-mint dressing

halloumi 21
lettuce, cucumber, cherry tomato, bell peppers, radish, kalamata olives & lemon-mint dressing

chicken/salmon* ..... 21 / 25
lettuce, cucumber, cherry tomato, radish, broccolini, avocado, fried artichoke, soft-boiled egg & honey-lemon dressing

italian farmer burrata 20
arugula, cherry tomato, red onion, radish, roasted pepper & balsamic, served on focaccia

Ⓖ jerusalem 16
chopped tomato & cucumber, celery, radish, red onion, kalamata olives, garbanzo, hard-boiled egg, mint, parsley, sumac, tahini & extra virgin olive oil

Ⓖ quinoa lebanese 17
chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing

ENTRÉES

Ⓖ chicken thigh skewers* 27
grilled vegetables, herb salad & tahini

Ⓖ wagyu beef & lamb kebab skewers 27
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

100z ribeye steak* 46
served with crushed potatoes, broccolini & almond gremolata

landwer's famous schnitzel* 21
crispy fried chicken, coated in our homemade panko crust, served with french fries

short rib shakshuka* 25
slow cooked short ribs, kalamata, 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* 29
grilled vegetables & herb salad

Ⓥ vegan burger 19
arugula, tomato, red onion, pickles, harissa & tahini, served with french fries

Ⓥ Ⓖ vegan meatballs 19
served on pomodoro sauce, with aromatic rice, caramelized carrots, garlic, tahini & extra olive oil

ITALY

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

pizza margherita 16

pizza pesto burrata 17
arugula, pumpkin seeds & parmesan cheese

spinach goat cheese tortellini 19
creamy tomato sauce

tomato basil pasta 18
tomato sauce, fresh basil, served with parmesan cheese | vegan option

pasta verde* 21
broccolini, pumpkin seed pesto, and poached egg

pasta bolognese* 22
tomato sauce, root vegetables, red wine & beef stew

creamy mushroom pasta 19
cream sauce, wild mushroom ragout and 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 / tahini 3

*Gratuity of 20% will be added to parties of 8 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
Fruili, 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

Paso D'Oro Cabernet Sauvignon ..... 14 / 48

Castello Di Albola Chianti Classico ..... 11 / 40
Tuscany, Italy

SPARKLING WINE

LaMarca Prosecco ..... 14 / 50

DRAFT BEER

Harpoon IPA 8
Harpoon UFO 8

CANNED BEER

Narragansett Lager 8
Artifact Cider Last Light 8
Wormtown Be Hoppy IPA 8

NON ALCOHOLIC BEER

Heineken NA 7.75

COCKTAILS

The Green Monster 12
Citrus vodka, prosecco, lime juice, orange juice, blue curacao & passion fruit

Mediterranean Mule 14
Figenza vodka, ginger beer & lime

Mango Mule 12
Mango & pineapple vodka, lime, ginger beer

Blue Lagoon 12
Citrus vodka, blue curacao & lemonade with gummy sharks

Haifa's Fruit Punch 10
Apple vodka, crimson berry, lemonade, pomegranate, strawberry & blueberry

Mimosa 12
Prosecco & orange juice

Aperol Spritz 14
Aperol, LaMarca prosecco & soda

Bucket of Bubbles 60
Prosecco on ice, orange juice, cranberry juice & pineapple juice

Espresso Martini 13
Coffee liquor, Irish cream, espresso

Matcha Madness 13
Uji green tea liqueur, matcha, yuzu & vanilla ice cream

Mocha Me Crazy 13
Espresso liqueur, Irish cream, espresso, vanilla ice cream & milk chocolate chips

Crimson Cooler 12
Blood orange liqueur, crimson berry tea, pomegranate, lime & a touch of milk

DESSERTS

Basque Cheesecake*
with berry coulis 10

Bread Pudding
dark chocolate, oreo crumble, vanilla ice cream & salted caramel 12

GF V Mango Perfume
with berry coulis 8

Malabi
rosewater milk pudding with raspberry syrup, pistachio and coconut flakes 10

Affogato
vanilla gelato with espresso, rim of chocolate & walnuts 8

GF Ice Cream
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, créme fraiche, ricotta cheese & white chocolate 15

V 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.