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 — $7

Ⓥ (GF) 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

BUCATINI OR RIGATONI, SERVED WITH PARMESAN CHEESE | ADD CHICKEN $7 | SEARED SALMON $11

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

(GF) wagyu beef & lamb kebab skewers* 25
featuring a blend of wagyu beef & lamb, served with grilled tomato, grilled onion, herb salad & tahini

(GF) 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
make kosher style +$2

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
make kosher style +$2

herb marinated chicken 22
garlic confit, silan, tomato salsa & aromatic rice

arayes* 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

(GF) branzino fillet* 29
grilled tomato, grilled onion, herb salad & lemon

moroccan fish (h'raime)* 27
branzino in traditional spicy tomato stew & challah

Ⓥ vegan arayes 21
grilled pita stuffed with our house blend vegan meatballs, harissa, served with side salad & tahini amba

Ⓥ (GF) vegan meatballs 19
served on pomodoro sauce & aromatic rice

HUMMUS

HOMEMADE DAILY WITH TAHINI, CHICKPEAS, EXTRA VIRGIN OLIVE OIL, PAPRIKA, PARSLEY & FRENA PITA — ADD SINIA* $7 | ADD MUSHROOMS $3

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

ADD CHICKEN $7 | KOSHER GRILLED CHICKEN $9
SEARED SALMON $11 | SOFT BOILED EGG* $3
AVOCADO $4

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 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

(GF) quinoa lebanese 19
chopped greens, cucumber, tomato, radish, almonds, chia, pumpkin seeds, labneh, sumac & lemon-mint dressing

(GF) 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
make kosher style +$3

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

*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

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 '22 ~~96~~
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

GF Ⓥ 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

* 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.