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, shreded 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.

* 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

Catena Malbec ..... 16 / 60
Mendoze, 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, Itay

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 & hazelut 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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