



- Since 1919 -

BREAKFAST MENU

BREAKFAST

LANDWER BREAKFAST – FOR ONE / TWO 75 / 132

TWO EGGS ANY STYLE, FRESH VEGETABLE SALAD, CREAM CHEESE, FETA, LABNEH, EGGPLANT CREAM, AVOCADO SPREAD, HALVA AND YOGURT WITH GRANOLA. SERVED WITH A BASKET OF BREADS, BUTTER, JAM AND CHOICE OF TWO BEVERAGES. WHEN ORDERING A MEAL FOR TWO, A VARIETY OF DIFFERENT MEZZE ONIONS / HERBS MUSHROOM / FETA / YELLOW CHEESE +4 FARMER'S OMELET – SPINACH, LEEKS, BUTTON MUSHROOMS AND GOAT CHEESE +10

• VEGAN BREAKFAST – FOR ONE / TWO 75 / 132

LENTIL & SPINACH OMELET, FRESH VEGETABLE SALAD, VEGAN FETA, VUNA SALAD, ROASTED PEPPER SPREAD, OLIVES, AVOCADO SPREAD, TAHINI, HALVA AND SOY YOGURT WITH GRANOLA. WHEN ORDERING A MEAL FOR TWO, A VARIETY OF DIFFERENT MEZZE

SALMON BENEDICT 64

A SLICE OF BRIOCHE CHALLAH, TWO POACHED EGGS, CREAM CHEESE, SMOKED SALMON, SCALLIONS AND HOLLANDAISE SAUCE. SERVED WITH A VEGETABLE SALAD

GALILEAN BREAKFAST 52

TWO SUNNY SIDE UP EGGS AND CHOPPED VEGETABLE SALAD, SERVED ON A FRESHLY BAKED FOCACCIA WITH TAHINI, OLIVES AND CHOICE OF BEVERAGE

YOGURT LIKE IN GREECE 32

THICK GREEK YOGURT SERVED WITH FRESH FRUIT, RICH GRANOLA AND PURE HONEY

◦ BREAKFAST ALL DAY 39

TWO EGGS ANY STYLE, FRESH VEGETABLE SALAD, BREAD AND CREAM CHEESE / TAHINI

MORNING SALADS

FARMER'S SALAD 65

FRESH MOZZARELLA, TOMATO MIX, ROASTED BELL PEPPERS, LETTUCE, ARUGULA, RED ONIONS AND RADISHES IN BALSAMIC VINAIGRETTE SERVED ON A FRESHLY BAKED FOCACCIA

◦ LEMONY NIÇOISE SALAD 61

TUNA, AVOCADO/ROASTED BELL PEPPERS, HARD BOILED EGG, ROASTED POTATO TEARS, GREEN BEANS, KALAMATA OLIVES, LETTUCE, ARUGULA, TOMATOES AND RADISHES IN MINT AND LEMON VINAIGRETTE

◦ MEDITERRANEAN SALAD 59

FETA WITH ZA'ATAR AND SUMAC ON A RICH BED OF FRESH VEGETABLES – TOMATO MIX, BELL PEPPERS, CUCUMBERS, RADISHES, KALAMATA OLIVES, LETTUCE AND ARUGULA WITH MINT AND LEMON VINAIGRETTE

◦ CHOPPED ISRAELI SALAD 38

CUCUMBER, TOMATO, PARSLEY, HARD BOILED EGG AND TAHINI

BRUNCH

THOUSAND LAYER BOREK 49

STUFFED WITH SULGUNI AND PARMESAN CHEESE. SERVED WITH A FRESH EGG SALAD AND TOMATO SALSA IN A CHERRY TOMATO VINAIGRETTE

SMOKED SALMON CLUB SANDWICH 56

A TRIPLE DECKER TOASTED SANDWICH OF BRIOCHE CHALLAH, FILLED WITH SMOKED SALMON, SCANDINAVIAN CHEESE, TOMATO, ROQUET, HONEY-MUSTARD AIOLI AND TABASCO SAUCE. SERVED WITH A GREEN SALAD

CLUB SANDWICH 56

A TRIPLE DECKER TOASTED SANDWICH OF BRIOCHE CHALLAH FILLED WITH CORNED BEEF, SCANDINAVIAN CHEESE, HONEY-MUSTARD AIOLI, TOMATO, ROQUET AND TABASCO. SERVED WITH A GREEN SALAD

HALLOUMI AND ROASTED EGGPLANT SHAKSHUKA 59

SLOW-COOKED SEASONED TOMATOES, TWO EGGS, HALLOUMI CHEESE, SLICES OF ROASTED EGGPLANT AND PARSLEY. SERVED WITH TAHINI, A FRESH VEGETABLE SALAD AND A CHALLAH BUN (A BIT SPICY)

◦ SHAKSHUKA 56

SLOW-COOKED SEASONED TOMATOES, TWO EGGS AND PARSLEY. SERVED WITH TAHINI, A FRESH VEGETABLE SALAD AND A CHALLAH BUN (A BIT SPICY)

SANDWICHES & BAGELS

OMELET SANDWICH 44

OMELET, CREAM CHEESE / TAHINI, TOMATO, CUCUMBER AND LETTUCE. SERVED WITH A GREEN SALAD

• VEGAN OMELET SANDWICH 44

LENTIL & SPINACH OMELET, AVOCADO (IN SEASON) OR ROASTED BELL PEPPER, SUN-DRIED TOMATO SPREAD, TAHINI AND FRESH VEGETABLES. SERVED WITH A GREEN SALAD

TUNA SANDWICH 44

TUNA, AIOLI, HARD BOILED EGG, PICKLE, ROQUET AND TOMATO. SERVED WITH A GREEN SALAD

• VUNA SANDWICH 44

VUNA SALAD, VEGAN AIOLI AND PICKLED LEMON, AVOCADO, TOMATO AND LETTUCE. SERVED WITH A GREEN SALAD

SMOKED SALMON SANDWICH 57

SMOKED SALMON, CREAM CHEESE, CHILI SPICE, SCALLIONS AND CHERRY TOMATOES. SERVED WITH A GREEN SALAD

BULGARIAN BAGEL TOAST 49

YELLOW CHEESE, BULGARIAN CHEESE, TOMATO, ONION IN ZA'ATAR AND KALAMATA OLIVES. SERVED WITH A GREEN SALAD AND PESTO AIOLI

JERUSALEM BAGEL TOAST 49

YELLOW CHEESE, HARD BOILED EGG, SUN-DRIED TOMATO SPREAD AND ZA'ATAR. SERVED WITH A GREEN SALAD AND PESTO AIOLI

◦ YELLOW BAGEL TOAST 47

YELLOW CHEESE, TOMATO, BUTTER AND BASIL. SERVED WITH A GREEN SALAD AND PESTO AIOLI

MORNING BITES

COFFEE AND PASTRY 25 / 28

A VARIETY OF FRESH PASTRIES FROM LANDWER'S BAKERY

COFFEE & BREAKFAST SANDWICH 34

Wines

RED WINE

Côtes du Rhône
Cabernet Sauvignon wildly fermented

Glass/Bottle

114
29 / 96

WHITE WINE & ROSÉ

Sauvignon Blanc, House Meter
Chardonnay FREE RUN
Rosé - Forte 6
Cava Iberico

Glass/Bottle

126
29 / 96
114
24 / 69

COCKTAILS

Hot Sangria
Cold Sangria

Glass/Bottle

27 / 74
27 / 64

BEER

A variety of beers

25-33

Drinks

SOFT DRINKS

Soft Soda Drinks 13
Mineral Water 12
Perrier 13
San Pellegrino 13 / 24
Lemon Mint Smoothie 18 / 22

NATURAL JUICE

Orange 15 / 18
Lemonade 13 / 16
Carrot/Apple/Apple & Carrot 15 / 19
Apple-Ginger-Celery 19 / 23

COFFEE

Espresso short / double 9 / 11
Cappuccino 13 / 16
Latte Macchiato 15
Americano 11 / 13
Black Coffee 10
Hot Chocolate Milk 18
Cold Coffee 16 / 19
Cold Americano 11 / 13
Iced Coffee 18 / 22
Cold Chocolate Milk 12 / 15

FRUIT SHAKES

SUPERSHAKE 29
Spirulina (Superfood), Banana, Mango,
Date Honey and Rice/Almond Milk

HEALTH SHAKE 29
Banana, Dates, Raw Tahini, Date Honey,
Almonds and Soy Milk

FRUIT SHAKE OF YOUR CHOICE 27

GREENTEA

Iced Tea

Hibiscus
18

Lemon Verbena
18

Classic
18

Jasmine and Lychee
(Carbonated)
22

Chamomile
(Carbonated)
22

WARM BEVERAGES

House Tea / Health Tea 14
Mint Tea 11
Berry Herbal Tea 16
Earl Gray and Blue Flowers Tea 16
Lemon, Mint and Ginger Tea 16
Green Tea and Lemon Verbena 16
House Cider 17
Italian Vanilla 17
Sahlab 18