

## STARTERS.

◦ <b>FOCACCIA</b>	<b>32</b>	<b>BUREK</b>	<b>42</b>
Served with dua and butter		Filo pastry stuffed with spinach and Jibneh cheese. Served with yogurt and herbs	
<b>ARANCINI</b>	<b>48</b>	<b>FRIED HALLOUMI CHEESE</b>	<b>45</b>
Cheesy risotto balls served with hot tomato sauce and salsa verde		Served with aioli	
<b>BEETS CAPRESE</b>	<b>42</b>	● <b>ROASTED EGGPLANT WITH TAHINI</b>	<b>48</b>
Mozzarella fresca, cherry tomatoes, roasted beets, basil leaves, and arugula dressed with balsamic vinegar		Tomato seeds, fresh chili, chopped parsley, and reduced balsamic syrup. Served with bread	
<b>CHARD FRITTERS</b>	<b>42</b>		
Spinach and chard fritters served with Greek yogurt and salsa verde			



## PASTA.

◦ <b>FETTUCCINE NAPOLITANA</b>	<b>59</b>	<b>CREAMY POLENTA AGNOLOTTI</b>	<b>77</b>
Classic sun grown tomato sauce with butter, basil and parmesan		Cream sauce with white wine, and fresh basil	
<b>FETTUCCINE ROSÉ</b>	<b>62</b>	<b>MASCARPONE RAVIOLI</b>	<b>76</b>
Cream and sun grown tomato sauce with parmesan		Sauce of tomato butter, garlic, basil, and parmesan	
◦ <b>CHARRED TOMATO ARRABBIATA</b>	<b>62</b>	<b>TRUFFLE &amp; MUSHROOM RAVIOLI</b>	<b>76</b>
Sun grown tomatoes, charred whole tomatoes, roasted cherry tomatoes, garlic, oregano, and lemon zest		Cream sauce with leeks, white wine, and hints of truffle	
◦ <b>ARTICHOKE SPAGHETTI AGLIO E OLIO</b>	<b>69</b>	<b>LASAGNA ROTOLO</b>	<b>72</b>
Pasta in olive oil with artichoke, garlic, roasted cherry tomatoes, chili, parsley and lemon zest		A roll of pasta filled with tomato purée, mozzarella, and parmesan covered in a béchamel sauce	
<b>LEEK &amp; MUSHROOM CREAM</b>	<b>69</b>	<b>MUSHROOM RISOTTO</b>	<b>64</b>
Creamy fettuccine with shimeji, champignon, leek, white wine, and parmesan		Round rice, champignon and shimeji mushrooms, leek, white wine, cream and parmesan	
<b>TRUFFLE CACIO E PEPE</b>	<b>72</b>		
Pasta in bianca sauce with pecorino cheese, black pepper, and black truffle purée			

## PIZZA.

◦ <b>PIZZA MARGHERITA</b>	<b>62</b>
Rich tomato sauce with mozzarella artigianale and basil	
◦ <b>PIZZA CARCIOFI</b>	<b>67</b>
Tomato sauce with mozzarella artigianale, artichoke, caramelized onions, roasted cherry tomatoes, and chili	
<b>PIZZA BIANCA WITH TRUFFLES &amp; MUSHROOMS</b>	<b>75</b>
Quattro Formaggio sauce with mushrooms and black truffle purée	

## LANDWER'S NEW KITCHEN.

In our new menu, created by Landwer's chef and culinary director Yahaloma Levy, we offer an assortment of well-known and beloved Mediterranean dishes alongside an innovative, surprising, and refreshing approach.

Yahaloma believes in simple, local food made with fresh, excellent ingredients, and she created a menu based on a variety of local styles that make up the mosaic of new Israeli cuisine.

It is a pleasure to have you here, and we hope you enjoy your meal.

## SALAD.

- CAESAR SALAD** 53  
Lettuce hearts and leaves, and croutons in a lemony Caesar dressing with Parmesan  
Grilled salmon pieces 19 | According to the custom of the diner
- BEETROOT ARTICHOKE AND FETA CHEESE SALAD** 62  
Artichoke hearts, beets, pears, almonds, arugula, and Greek Feta cheese with cherry vinaigrette
- HALLOUMI AND WALNUT PESTO SALAD** 65  
Seared halloumi cheese with cherry tomatoes, artichokes, avocado, arugula, and basil in cherry vinaigrette dressing on a bed of basil and walnut pesto. Served with bread
- **FARMER'S SALAD** 69  
Mozzarella, tomato, roasted peppers, lettuce, arugula, red onions, and radishes dressed in balsamic vinegar and served on freshly baked focaccia
- **MEDITERRANEAN SALAD** 67  
Za'atar and sumac feta on top of cherry tomatoes, bell peppers, cucumbers, radishes, kalamata olives, lettuce, and arugula with mint and lemon vinaigrette. Served with bread
- SALMON AND LENTIL SALAD** 69  
A colorful salad of cherry tomatoes, cucumbers, lettuce, avocado, broccoli, radishes, and mint with lemon vinaigrette. Served with bread
- **LEMONY NIÇOISE SALAD** 68  
Tuna, avocado or roasted bell peppers, hard-boiled egg, roasted potatoes, green beans, Kalamata olives, lettuce, arugula, tomatoes, and radishes in a mint and lemon vinaigrette. Served with bread

## VEGETARIAN & VEGAN.

- **OUR MUJADDARA** 54  
Round rice, green Baladi lentils, and black caviar lentils topped with fried onions. Served with finely chopped salad, and yogurt or tahini sauce
- **SUPER SHAWARMA** 59  
Superfood shawarma chunks topped with sweet onions, colorful bell peppers, and herbs. Served on pickled lemon tahini with a thyme flute bread
- **BEYOND MEAT BURGER** 69  
Beyond Meat burger on a brioche bun with vegan aioli and fresh vegetables. Served with roasted potatoes
- **BUCKWHEAT BOWL** 62  
Bulgur and buckwheat with tofu, mushrooms, broccoli, spinach, root vegetables, walnuts, herbs, tahini and date honey

## MAINS.

- SMOKED SALMON CLUB SANDWICH** 63  
Triple-decker sandwich of brioche challah with smoked salmon, Scandinavian cheese, tomato, rocket, honey-mustard aioli and tabasco sauce. Served with a green salad  
According to the custom of the diner
- FISH SHAWARMA AND FOCACCIA** 78  
Sea bream fillet grilled and deboned in a hot spice mix, made with caramelized onions, chili peppers, roasted cherry tomato, spring onions and parsley. Served on fresh focaccia with pickled lemon tahini
- SEA BREAM FILLET ON RISOTTO MILANESE** 108  
A duet of grilled sea bream fillets with risotto in butter sauce with parmesan, vegetable broth, white wine, lemon zest, and basil chiffonade | According to the custom of the diner
- 'ACQUA PAZZA' SEA BREAM** 105  
Sea bream fillets roasted in a sauce of cherry tomatoes, basil and white wine. Served with a side dish
- ROASTED SEA BREAM FILLET** 102  
Two roasted sea bream fillets served with a green salad and a side dish
- SALMON WITH TRUFFLE AND CHAMPIGNON DUXELLES** 102  
An oven-roasted salmon fillet served with fluffy mashed potatoes, chopped mushroom and black truffle purée
- SALMON AND A FRESH SALAD** 102  
Salmon roasted in olive oil served with a rich vegetable salad: cherry tomatoes, Kalamata olives, roasted peppers, radishes, arugula, and spring onions. Served with a side dish
- CITRUS GLAZED SALMON** 98  
Date honey and citrus glazed salmon fillet. Served with mashed potatoes
- FISH & CHIPS** 69  
Crispy battered fish fillets. Served with French fries and aioli

**ON THE SIDE** Mashed Potatoes (Dairy) | Roasted Potatoes  
French Fries | Rice with Almonds and Carrots  
Mixed Greens in Garlic and Olive Oil

## LANDWER'S BAGELS. Served with a green salad and pesto aioli

- ITALIAN BAGEL TOAST** 54  
Yellow cheese, butter, tomato, sun-dried tomato spread and pesto
- JERUSALEM BAGEL TOAST** 54  
Sun-dried tomato spread, yellow cheese, hard-boiled egg and za'atar
- FETA BAGEL TOAST** 54  
Kalamata olives, yellow cheese, feta cheese, tomato, and onion in za'atar
- **CHEESE BAGEL TOAST** 52  
Yellow cheese, tomato, butter, and basil