

BARISTA MADE

Small - \$5 Large \$5.5



COFFEE

Flat White, Cappuccino, Latte, Mocha, Espresso, Piccolo, Long Black, Macchiato

TEA

Green, English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger

Teapot

\$5.5



ALTERNATIVES

Hot Chocolate, Chai Latte

EXTRAS

Soy/ Oat/ Almond/ Lactose Free

Caramel / Vanilla / Hazelnut

Extra Shot

\$0.7

COLD DRINKS

ICED DRINKS

\$6

Iced Latte, Iced Chocolate, Iced

Mocha, Iced Chai, Iced Matcha

Iced Long Black

\$5.5

THICKSHAKES

Banana or Chocolate or Peanut Butter \$9

The Lot (Banana, Chocolate and Peanut Butter) \$10

Add protein

\$3

FRESH

\$7.5

Orange Juice
Watermelon Juice

ABOUT

Take a nutritionist from Poland (the original home of bagels) and a chef from Melbourne, who met in Greece. Add mentors and a Jewish recipe from New York (where else?) and bring them all together in Brisbane's vibrant West End. The result? A Queensland bagel that's hand-rolled, softer and quite possibly the best bagel you've ever tasted!

Okay. The story's a little more complicated than that. There was quite a lot of experimentation to adapt the bagel recipe to Queensland's climate. Like all the best things, it took time. Our bagel entrepreneurs started with a market stall and got to know what the locals liked before they unleashed their super bagel on the world.

Each batch of bagels takes time too. The secret culture, which is passed from one generation of bagels to the next, just won't be rushed and gives the dough the perfect rise. Loving hands roll and shape each bagel - that's a bagel with personality! Then the bagel is both boiled and baked so the inner and outer are perfect. The whole process takes 72 hours. Slow for our artisan bakers but real, nutritious fast-food for you.

We say the secret is in the culture. Both the dough culture and the many cultures that have contributed their inspiration to these wonderful rings of deliciousness.

We could even say it's the fast food for today's people of the world!

And as you would expect from people with a world-view, we care that our packaging is recyclable and that we're giving some love to the environment.

New York's best bagel made in Australia? Sounds odd, right? But we're not afraid of 'different' and sometimes mixing things up creates a whole new wonderful!

LOCATIONS

CHERMSIDE

Westfield Chermiside, Outdoor dining precinct, opposite Brooklyn Donuts near

Event Cinemas

Monday - Sunday
8:00am - 4:00pm

Ph: 07 3496 9310

WEST END

NYC Bagel Deli & Cafe

Shop 1, 57 Vulture St, West End

Monday - Sunday
6:30am - 2:30pm

Ph: 07 3844 9997

BY POPULAR REQUEST

Bacon & cream cheese

\$11

Kid's Bacon and Egg

\$12

Pastrami & cream cheese

\$11

Avocado & cream cheese

\$10

Salmon & Avocado

\$14

Haloumi & Avocado

\$12

TAKE HOME BAGELS

\$2 each / 6 for \$10 / 13 for \$20

Gluten Free: \$3 each or 6 for \$16

Take home cream cheese, Nutella,

Plum Jam (200grams) \$4

BAGEL FLAVOURS

Plain - Poppy - Sesame - Garlic - Onion - Everything - Jalapeño
Wholemeal Rye - Cinnamon Crunch - Blueberry - Gluten Free Plain

Available only on the weekend:
Cheese

Boggo Rd
Gaal

- COMING SOON!!

CONTACT

☎ 07 3844 9997

✉ info@nycbageldeli.com.au

📱 /nycbageldeli

📷 @nycbageldelibrisbane



COFFEE *And* BAGELS

MINIMALIST



BUTTER \$5.5
Cultured & Salted
🌱



AVOCADO BAGEL \$7.5
Salt, Pepper, Lime
🌱



CREAM CHEESE SHMEAR \$7.5
Plain
Spring Onion & Dill

Plain + Raw Organic Honey
Plain + Plum Jam



SPREADS \$6.5
Plum Jam
Honey
Citrus Marmalade
Nutella
Vegemite



RAW PEANUT BUTTER \$6.5
Add Jam \$7.5
🌱



PEANUT BUTTER & NUTELLA \$8.5
Add Banana \$9.5
🌱

CLASSICS



SMOKED SALMON \$16
Spring Onion & Dill Cream Cheese, Capers, Black Pepper, Cucumber
🌱



CLUB \$16
Smoked Chicken Breast, Bacon, Tomato, Aioli, Swiss Cheese, Rocket
🌱



CHICKEN, BRIE & CRANBERRY \$15.5
Smoked Chicken, Brie, Aioli, Toasted Walnuts, Tomato, Rocket
🌱



B.R.A.T. \$15
Bacon, Rocket, Avocado, Tomato, Aioli



BREKKY BAGEL \$15.5
Bacon, 2 Eggs 'Over Easy', Swiss Cheese, Tomato Chutney, Aioli, Rocket
🌱



REUBEN \$14.5
Pastrami, Swiss Cheese, Pickles, Sauerkraut, Russian Dressing
🌱



12 HOUR PULLED PORK \$15.5
Swiss Cheese, Pickles, Apple Slaw
🌱



ELVIS "THE KING" \$13
Bacon, Peanut Butter, Banana, Cream Cheese
🌱

VEGETARIAN



GRILLED HALLOUMI \$15
Avocado, Sundried Tomatoes, Basil Pesto, Rocket, Fresh Lime Juice
🌱



FETA & AVO ROSE \$17
Crumbed Danish Fetta, Avocado Rose, Dukkah, Fresh Lime Juice (served open)
🌱



SWEET TOOTH BAGEL \$13
Espresso Butter, Cream Cheese, Poached Pear, Berry Compote (served open)



CREAM CHEESE & VEGGIES \$12
Spring Onion & Dill Cream Cheese, Tomato, Capsicum, Rocket
🌱 🌱



MEDITERRANEAN \$14
Feta, Capsicum, Tomato, Olive Tapenade, Avocado, Rocket



VEGAN \$12
Avocado, Capsicum, Tomato, Sundried Tomato, Cucumber, Rocket, Balsamic reduction
🌱

BY POPULAR DEMAND



GRILLED CHICKEN & AVO \$16
Grilled chicken, Avo, Grilled Pineapple, Aioli, Rocket

NUTRITIONAL KEY
ALL BAGELS, EXCEPT GLUTEN FREE, ARE VEGAN

🌱 CONTAINS NUTS
🌱 VEGETARIAN

🌱 CONTAINS DAIRY
🌱 GLUTEN FREE + \$1