

Coffee & Specialty Drinks

GOURMET COFFEE

12oz 16oz 20oz

\$1.45 \$1.75 \$2.05

Espresso: Sgl \$1.50, Dbl \$2.00

CAPPUCCINO/LATTE

12oz 16oz 20oz
1 shot 2 shots 3 shots

\$3.05 \$3.35 \$3.65

FLAVORED CAPPUCCINO/ LATTE

12oz 16oz 20oz
1 shot 2 shots 3 shots

\$3.50 \$3.80 \$4.10

BREVE, ESPRESSO 1/2 & 1/2

12oz 16oz 20oz
1 shot 2 shots 3 shots

\$3.50 \$3.80 \$4.10

COLD BREW

16 oz \$3.75

FLAVORED COLD BREW

16 oz \$4.25

FRUIT TEA BURST SMOOTHIE

16 oz \$3.75

HISTORY OF THE BAGEL

It is said that in 1683 the King of Poland, Jan Sobieski, saved the Austrian city of Vienna from a Turkish invasion. To commemorate the King, who had a passion for horses, a baker made a stirrup-shaped yeast circle. The bagel was born. In the early 1920s, European immigrants brought the bagel to the United States.

TIPS FOR THE BAGELMANIAC

STORING BAGELS: Allow bagels to cool, then place them in a plastic bag. If the bagels have not cooled before you place them in the plastic bag, they may sweat and become soggy. If kept for more than one night, they should be sliced and frozen.

FREEZING BAGELS: Allow bagels to cool. Slice them in half and put them in a plastic bag before freezing. Sliced frozen bagels can be placed directly in the toaster or oven.

REJUVENATING BAGELS: Bagels contain no preservatives, so bagels that are a few days old tend to harden. You can easily freshen them up by toasting them in an oven for a few minutes.

Bagelmania

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“Home of the
Original Bagel
Chip”

26 kinds of bagels
with 11 kinds of
cream cheese

Off Campus Meal
Plans Accepted

Wi-Fi Available

Hours of Operation:

Monday –Friday
6:00am—2:00pm

Saturday & Sunday
7:00am—2:00pm

Prices are subject to change without notice.