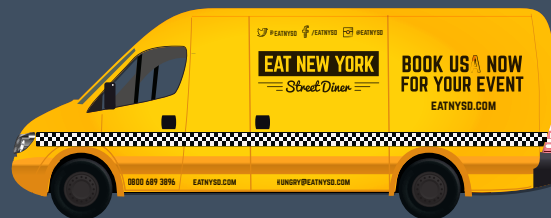


EAT NEW YORK

Street Diner

THE BAGEL WAGON



The story goes.

FOUNDED IN NOVEMBER 15' BY THREE FRIENDS WHO LIKE TO COOK AND FANCIED A CRACK AT STREET FOOD. WE WANTED TO DO THE BEST SALT BEEF BAGEL ANYONE COULD EVER TRY AND SET ABOUT DOING IT!

WE BOUGHT OUR FIRST FOOD TRUCK AND GOT HER WRAPPED LIKE A NEW YORK TAXI – EAT NEW YORK WAS BORN!

What kind of events?

WEDDINGS
FESTIVALS
CORPORATE EVENTS
PRIVATE PARTIES
GIGS

YOU CAN TAILOR
OUR MENU TO YOUR
HEART'S DESIRE.
SEE OUR WEBSITE FOR
DETAILS.

Interested?

DROP US AN EMAIL TO
HUNGRY@EATNEWYORK.CO.UK

SALT BEEF

Salt beef, as the name suggests, is beef (brisket in our case) that has been salted. The salting process locks in the deep rich meaty flavour and produces its vivid red colour.

Salt beef is more widely referred to in the States as corned beef and the name comes from the 'corns' of salt that were rubbed into the meat to preserve it. We prefer the name salt beef though, as corned beef in England reminds us of the tins found in your Grandmas cupboard (nothing like our Salt Beef).

PASTRAMI

Adapted from Romanian Pastrama, it was introduced to the States by the migrating Jewish community. The word was modified by American English to 'Pastrami' as it sounded more like Salami. Pastrami, put simply, is salt beef that is then smoked.

We use American USDA brisket as the cattle are grain fed instead of grass fed, resulting in fattier meat. This gives the meat its 'marbling' of fat running through it which breaks down when cooked and gives the rest of the meat its flavour and moisture. After we cure our brisket in salt for 2 weeks, we then rub it in our own recipe spice mix. Finally, the meat is smoked for 15 hours in-house in our very own smoker 'Old Buddy' until it's blackened on the outside and soft and tender on the inside.

SERVING TIMES.

Monday	11:00 - 22:00
Tuesday	11:00 - 22:00
Wednesday	11:00 - 22:00
Thursday	11:00 - 22:00
Friday	11:00 - 02:00
Saturday	11:00 - 02:00
Sunday	11:00 - 22:00

ORDER A GIANT
SALT BEEF BAGEL
DIRECT TO YOUR
COUCH.



0800 689 3896 | @EATNYSO
64 OLDHAM ST, MANCHESTER, M4 1LE

EATNEWYORK.CO.UK



RESTAURANT MENU.

[A MUST TRY]

CLAM CHOWDER

£6

Clams, bacon, cream, pernod.

BAGELS

Baked fresh every day by award winning bakers.

All of our meat is locally sourced our salt beef brisket is cured for 8 days and then slow roasted and steamed. Our pastrami uses American brisket that is 14 day cured, dipped in house rub then smoked in house for 15 hours.

SALT BEEF BAGEL

£7

Hot salt beef, pickle-slaw, rocket, house mustard.

GRILL MELT BAGEL [BEST SELLER]

£7

Hot salt beef, grilled swiss cheese, jalapeno, rocket, pickle, house sauce, house mustard.

LITTLE ITALY BAGEL [V]

£7

Breaded mozzarella, Cal’s tomato sauce, red onion, fresh tomato, rocket, fresh pesto, garlic butter, gorgonzola mayo.

EAT NEW YORK BAGEL

£8.5

Quarter pounder, salt beef, pickleslaw, house sauce, swiss cheese, rocket, house mustard.

REUBEN BAGEL

£10

House pastrami, sauerkraut, swiss cheese, russian dressing.

CRAB SHACK BAGEL

£8.5

Crab claw, bacon, avocado, red onion, rocket, chipotle marie rose.

BAGEL GANOUSH [VE]

£7

Tempura aubergine, chipotle, tomato sauce, smoked baba ganoush, onion.

LOX BAGEL

£7

House cured salmon, Horseradish crème fraiche, cream cheese, dill vinaigrette.

BURGERS

Our burgers are quarter pound patties of chuck and brisket, served in sesame coated potato rolls.

BACON CHEESEBURGER

£8 Double +£2

Quarter pounder, burger cheese, swiss cheese, maple bacon, house ketchup, house sauce, lettuce, pickle, red onion, tomato.

PASTRAMI BURGER

£10

Quarter pounder, burger cheese, swiss cheese, pastrami, russian dressing, sauerkraut.

RUSHTON DELUXE

£12

Quarter pounder x 2, burger cheese, swiss cheese, sweet onion, roasted bone marrow, truffle mayo.

SANDWICHES

Served on rye bread.

REUBEN

Pound £19 Half Pound £10

Hot stacked pastrami, sauerkraut, swiss cheese, Russian dressing.

[Our reuben sandwich is two weeks in the making]

We use American brisket as the cattle are grain fed which gives the meat its juicy marbling. We then cure the meat for two weeks in salt. After that we rub it in our secret spice mix. Finally its smoked in Old Buddy for fifteen hours.

~ Limited to 50 a day

TURKEY CLUB

£10

Breaded turkey escalope, bacon, swiss cheese, mustard mayo, lettuce, tomato, avocado, stacked on three tier rye.

FRIES

FRENCH FRIES

£3

Skin on, seasoning.

EAT NEW YORK FRIES

£6

French fries, salt beef, blue cheese, cheese sauce, jalapenos, pickles, house mustard.

GOOFIE FRIES

£6

Pastrami, garlic, cheese sauce, coriander.

ANGEL FRIES

£5

Truffle oil, parmesan, parsley.

FRICKLE’S

£3

Deep fried pickles, served with Russian dressing.

SALADS

HOUSE SALAD [V]

£5

Sun blushed tomato, croutons, sesame seeds, mixed leaf, cucumber, red onion, olive, balsamic dressing, fresh oregano.

CRAB SALAD

£12

Battered soft shell crab, crab claw, celery, yellow pepper, tomato, carrot, red onion, cucumber, sweet chilli thai dressing.

RED WHITE AND BLUE

£10

Smoked pastrami, breaded turkey, blue cheese dressing, romaine lettuce, croutons, parmesan.

DESSERTS

HOT PIE SUNDAES

£6

Choose either:

- Blueberry
- Apple
- Cherry
- Mud pie

Hot fresh pie served with custard, crumble pieces and vanilla ice cream.

DEEP FRIED APPLE PIE

£5

Tempura battered, served with ice cream.

BAKED CHEESECAKE

£6

New York style white chocolate and vanilla cheesecake in three flavours. Served with cream.

Choose either:

- Blueberry
- Oreo
- Peanut butter pretzel

OUR FOOD MAY CONTAIN ALLERGENS SO PLEASE ASK YOUR SERVER FOR DETAILS.
[V] VEGETARIAN [VE] VEGAN
*Available as vegan upon request.