

BROOKLYN BARDEZ
 DELI MARKET CELLAR
 COFFEE
 Juice
 PASTRY
 Assagao

House No. 236, Socol Vaddo, Assagao

@BROOKLYNBARDEZ 85308 71787

COFFEE *Hot*

ESPRESSO	200
CORTADO / FLAT WHITE	250
AMERICANO	220
CAFFÈ LATTE	280
CAPPUCCINO	280
HOT CHOCOLATE	280

Cold

ICED CARAMEL MACCHIATO	320
ICED LATTE	340
MAKE IT A <i>Mocha · Vanilla · Caramel</i>	
VIETNAMESE ICED COFFEE	380
AFFOGATO	400
Hot espresso poured over a scoop of creamy vanilla gelato. The perfect balance of hot & cold, sweet & bold.	
SUBSTITUTE <i>Oat milk · Almond milk</i>	100

Cold-pressed JUICES

SEASONAL FRUIT	300
BASIL LEMONADE	300

Assorted herbal TEAS

MATCHA LATTÈ	350
ICED MATCHA LATTÈ	380

BREADS

We bake small & often, check our shelves for what's fresh.

SOURDOUGH	
BAGUETTE <i>full · half</i>	
RUSTIC COUNTRY LOAF	
FOCACCIA	
CHALLAH	
BRIOCHE	



PASTRIES

BUTTER CROISSANT	200
ALMOND CROISSANT	240
EVERYTHING CROISSANT	220
PAIN AU CHOCOLAT	240
BREAD & BUTTER PUDDING	350
Buttery brioche soaked in custard and baked to golden perfection. <i>Add a scoop of vanilla ice cream</i>	180
PROFITEROLES	150
Light choux pastry, cream-filled & rich chocolate-glazed.	
CHEESECAKE	480
Classic New York-style cheesecake; buttery graham crust. <i>Dress it up with today's seasonal sauce</i>	80
BEIGNETS <i>served hot</i>	4 for 500
Pillowy New Orleans pastries dusted with powdered sugar. <i>Highly recommended: chocolate & berry drizzle</i>	50

SALADS

	Half	Full
THE LO-KALE	320	600
Tuscany in spring. Lemony marinated greens showered in shaved Parmesan, toasted panko & crunchy sumac chickpeas.		
THE CAESAR	380	620
The undisputed emperor: Romaine, house croutons, real dressing, EVOO & Parmesan. <i>Add anchovies 80</i>		
THE GREEK	380	650
Chunky tomato, peppers, onion, cuke & kalamata olive. Dilled vinaigrette, peperoncini & creamy feta.		
THE MAURICE	480	800
A Detroit reboot: julienned turkey, mortadella, salami Milano & Emmental over chopped iceberg with egg, gherkins, pimento olives & a velvety dressing.		
ADD to any salad	100	180
GRILLED CHICKEN • BACON • ANCHOVIES		

CATERING

- GRAZING TABLES
- CHARCUTERIE PLATTERS
- SANDWICHES & SALADS
- PASTRIES & CAKES

Who pulled off this incredible spread? You did, obviously. Built from our handpicked cheeses, charcuterie & all the right extras, our platters strike that perfect balance between effortless and impressive. Host like you mean it—Brooklyn Bardez-style.

Classic deli SANDWICHES

They're alive! Stacked & sizzling, they could've popped out of a comic book frame or a pulp novel. Ka-pow!

Baked here

Baguette
Brioche bun
Ciabatta
Focaccia
Sourdough

SERVED with HOUSE KETTLE CHIPS



SPREADS for breads 80

JALAPEÑO HONEY BUTTER • CARAMELISED BROWN BUTTER
• SUN-DRIED TOMATO BUTTER • ONION & CHIVE CREAM CHEESE •
GARLIC & HERB CREAM CHEESE • ORANGE MARMALADE • STRAWBERRY JAM

THE COBBLE HILL 750

Prosciutto di Parma, zucchini, burrata & artichoke crema **ON** ciabatta

THE BENSONHURST 900

Pancetta, salami Milano & mortadella **WITH** buffalo mozzarella, roasted red peppers, pistachio & pesto **ON** focaccia

THE RED HOOK 680

N'duja grilled cheese, mascarpone, lemony kale & hot honey **ON** focaccia

THE BRIGHTON BEACH 800

Smoked turkey **WITH** melted Emmental & Gruyère, chili mayo & koshimbiri slaw **ON** tandoori-grilled sourdough

THE FLATBUSH 680

Ghee roast shrimp po' boy **WITH** rocket & remoulade **ON** toasty baguette

THE CANARSIE 720

Fried chicken, fennel slaw, gherkins & charred onion mayo **ON** brioche bun

THE AVENUE U 850

Smoked duck bánh mi **ON** baguette spread with chicken pâté & chili mayo, topped with pickled veggies & cilantro

THE NAVY YARD 800

Crispy fish fillet **WITH** tartar sauce, dill, capers & Konkan slaw **ON** brioche bun

THE DUMBO 650

Brie, basil, blueberry compote & balsamic **ON** toasted sourdough

THE PARK SLOPE* 680

Grilled bell pepper, squash, mushroom, kale, olive, pesto & burrata **ON** baguette

Whatsa?

A glossary of pork products on sale.

Prosciutto (pro-SHOO-toe) dry-cured ham with nutty flavour & melt-in-your-mouth texture

Pancetta salt-cured pork belly seasoned with nutmeg, garlic & fennel

Salami Milano cured pork sausage from Lombardy with delicate, sweet flavor, mild aroma

Mortadella pork sausage with silky texture, subtle spice, and cubed fat

N'duja (en-DOO-yah) a fiery, spicy, spreadable pork sausage from Calabria

SANDWICH OF THE WEEK

Consult our deli board for this week's options.

*vegan by request