

review {Bagel's Café}



This place is pretty fantastic; think western coffee house meets Indian restaurant, and you wouldn't be too far off the mark. More of a 'relax with your meal' than an 'eat and leave' kind of establishment, Bagel's Café opened its doors to the public about six months ago; and it's a testament to how good their food is, that they've even opened a second outlet in that time.

There are a few things that make this place unique; all their bagels are sourced from their own bakery (fresh and totally yum), they make their own cookies (the cinnamon/caramel ones are a must try; they're called *stroopwafels*), and to really point up their 'come in and relax' sort of ethos, they have free wi-fi and really comfortable sofas too.

The restaurant is a two floor affair, the lower housing the cashier and

dessert counter, with a couple of tables as well, and the upper as the dedicated eating zone. The second floor is all about comfort, bagels and colour; it's done up in an extremely cheerful way, with their signature colours (pink and purple) abounding. Their décor is intelligent as well as interesting; the walls serve as an art display, with monthly changes of the featured artist; this month, Haran Kumar's photographs, a series of Holi pictures, with colours flying everywhere and happy faces beaming down at you from the walls.

The food... ah, the food. One word? Brilliant. It's amazing, how much can be done with some bread, cheese, veggies and meat. To begin with, there are seven different types of bagels to choose from; plain white, plain wheat, sesame white, sesame wheat, cinnamon raisin, multi grain, and onion garlic. Add to that a huge range of toppings - salmon, pork sausage, tuna, chicken, egg, bacon, lettuce, tomatoes, cucumbers, peanut butter, chocolate spread, several jams, several different kinds of cheese and cream cheese... the list is endless. Add to that several different styles of making the bagel (club, omelette, toasted and plain)... what you get is a huge variety of bagels, no two of which are entirely alike. Take their *Club BLT Bagel* (Rs. 190), for example; the bacon is fresh and juicy, the lettuce and tomatoes crisp, and as for the cream cheese; piquant, subtle, and deliciously light.

They have a fantastic range of desserts as well; the *stroopwafels* are one of the most interesting we've had. Basically a cinnamon cookie, this is best had with a cup of coffee, and not for the dipping-value either. Balance the cookie on top of your cup of steaming coffee, and by the time it's cool enough to drink, the heat has melted the caramel in the centre of the cookie, turning it into a soft and chewy sweet-bite. Definitely a meal worth remembering; and most definitely a café to frequent as often as possible.

BAGEL'S CAFÉ D-140, The Shopping Mall, Arjun Marg, DLF City Phase I; Gurgaon and German Centre, Twelfth floor, Building 9, Tower B, DLF Cyber City Phase III, Gurgaon, Ph: 9654376163

Meal for two: Rs. 500 - 700

Food & Drinks: ***½

Ambience: **½