


New bagel shop opening in August

On 1 August a brand new shop will open on Portobello High Street when Bross Bagels opens its doors. With an idea and a recipe that comes from Montreal, the new café and deli will let you have a the chance to buy authentic bagels.

Montreal is the bagel capital of the world, and now you will be able to select from a range of bagels to take home or to eat with a variety of fillings. There will be a takeaway and sit in menu with specials such as lox and cream cheese as well as vegan bagels with smashed avocado, tomatoes, chilli oil and salt.

 Canadian Larah Bross is the owner of the new shop which she has opened so that she can get her own bagel fix! She has struggled to find authentic Canadian bagels since moving here over a decade ago. Now with her business partner Marc Millar who is a photographer, and in a collaboration with Breadshare the local community bakery, Portobello will have the perfect bagel on offer.

The bagels are promised to be rustic, fresh and light whether you plump for the plain, sesame seed, poppy seed, wholemeal or vegan options.

Local suppliers have been selected for the fillings such as the smoked fish from Welch's fishmongers. And coffee will be served from local roasters Howdah in North Berwick.



Larah explained " "I grew up with authentic Canadian bagels – it was a staple for breakfast, brunch and lunch. Back home,

bagels are as much of a culture as coffee, and people travel for miles to get their bagel supply – buying bagels and taking them home to enjoy with a big brunch feast is an occasion in itself.

“I’ve spent years yearning to find the bagels I grew up enjoying at home. For me, nothing beats the comfort and pleasure of eating warm, rustic freshly baked bagels. Authentic bagels are boiled before they are baked, which is a step often skipped in the bagels you’ll find in supermarkets. It’s been no easy task, but I believe that together with Breadshare, we’ve finally found the recipe for the perfect bagel. I want more people in Edinburgh to experience the flavour of authentic bagels, and to let them understand the absolute joy of that first bite!”

With an industrial inspired interior and a commitment to fully sustainable and recyclable materials, Bross Bagels will have 8 seats for customers to sit in and enjoy their fresh bagels and freshly ground coffee.

BROSS BAGELS, 186 Portobello High Street, EH15 1EX Opening Hours: Mon – Fri 8:30am-4pm Sat & Sun 10am-2pm
www.brossbagels.com