



Eatzi's Market & Bakery

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EATZI'S MARKET & BAKERY TO OPEN AT DALLAS FORT WORTH INTERNATIONAL AIRPORT IN NEW \$3 BILLION DOLLAR TERMINAL

[Eatzi's Market & Bakery](#), the European style market featuring chef-crafted meals for the taking, will open at Dallas Fort Worth International Airport's \$3 billion Terminal F, slated to open in 2025.

"Expanding into the Dallas Fort Worth International Airport is a strategic way to introduce Eatzi's high quality, customizable meals to a broader market without leaving our Texas roots," said Eatzi's CEO, Adam Romo. "Our chef-prepared meals can be enjoyed by travelers looking for a convenient, gourmet meal in between flights or those picking up food for their drive home. It is a perfect fit for our brand—offering travelers a variety of quality and quick meals."

Menu highlights include a "create your own" sandwich and salad bar, grab-n-go deli trays, packaged cured meats and aged cheeses, a café offering coffee, lattes and Eatzi's famous teas, the Chef's Corner packed with gourmet meals for the taking and a selection of craft beer and wine.

Staying true to Eatzi's nature, the airport location will incorporate theater elements in everyday operation using the same sights, smells and sounds—like classic opera music. It will be a miniature 2,500 square foot version of the larger format experience that North Texas residents are accustomed to. Eatzi's locations in DFW typically range from about 5,500 - 10,000 square feet.



The opening will mark Eatzi's Market and Bakery's first ever airport location in addition to its six current locations in DFW.

The new Terminal F location will serve breakfast, lunch and dinner, seven days a week.

ABOUT EATZI'S

Created by Philip J. Romano in 1996, Eatzi's Market & Bakery is a European style market featuring chef-crafted meals prepared from scratch in an open, exhibition kitchen. For more than 20 years, Eatzi's "chef-crafted meals for the taking" have offered Dallas foodies fresh meals, custom salads and sandwiches, artisan breads, pastries, sushi, exotic cheeses, beer, wine and more. The market also features seasonal holiday menus and large platters for festive occasions. Eatzi's currently operates six locations across North Texas. All stores are open every day from 7 a.m. to 10 p.m., serving breakfast, lunch and dinner.

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