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6 Fusion Sandwiches to Shake Up Your Routine

By Darlene Horn | February 16, 2016



At its most basic, a sandwich incorporates two slices of bread and some sort of filling. Ham and cheese, peanut butter and jelly, and other tried-and-true variations have a time and place, but if you're looking to move beyond these well-worn combos, you're in luck. There's a new batch of sandwiches in town that are incorporating fusion flavors. So next time you're looking for a delicious handheld fix, check out these six San Diego sammies that go beyond the basics.



Banh Mi Sandwich at Common Theory Public House

The basic banh mi (\$10) is a fusion sandwich on its own. Over in the Convoy District, this restaurant's version of the French-meets-Vietnamese classic also brings in a bit of Latin influence. You'll taste it immediately in the sandwich's chicharron-like pork belly. The salt-crusted exterior of the pork adds a welcome unctuous texture that works well with the house-pickled veggies.

4805 Convoy St.; 858-384-7974