

A SLICE OF LIFE

The humble sandwich is achieving cult status in the States. **Rachael Shapiro** reveals the top spots to grab a bite

New York

Porchetta (porchettanyc.com) is a tiny bar which serves the rustic Italian treat of slow-roasted pork, complete with crunchy crackling, seasoned with garlic, wild fennel and lots of salt and pepper, all stuffed into a crusty roll. Simple it may be but it's also decadent and deeply delicious.

New Yorkers are also crazy for *bánh mì*, Vietnamese sandwiches filled with pâté, ham and pickled veg. The newest spot to hit is Baogette (+1 212 518 4089) where \$5 gets you a freshly baked baguette bursting with juicy, spicy goodness.

Chicago

Watch out this month for celebrity chef Rick Bayless's new venture. He is set to open a *torteria* named Xoco (rickbayless.com), serving Mexican-style grilled sandwiches packed with ingredients like chorizo and black beans plus made-to-order hot chocolate and piping hot *churros*.

Portland, Oregon

Recently opened Bunk (bunksandwiches.com) serves sandwiches stuffed with unexpected treats like luscious oxtail *confit* with pepper relish or salt cod, chorizo and olives that keep locals coming back for more.

San Francisco

Wichcraft (wichcraftnyc.com), a New York chain devoted to excellence in sandwiches, has opened outposts in San Francisco and Las Vegas. Classy treats like grilled Gruyère on rye teamed with caramelised onions has won this sandwich store a cult following. Plus a new cookbook, *wichcraft* (£18, Clarkson Potter) by Tom Colicchio, allows you to re-create these haute sandwiches at home.



TABLE TALK



FINO LONDON W1

Following its recent revamp, Fino has re-opened to reclaim its mantle as one of London's most fashionable tapas joints. Once you get past the fact that it is located in a basement, you will be bowled over by the simple, top-notch dishes. Tapas here means a contemporary take on the traditional – the pork belly with crackling is to die for, as are the piquillo *croquetas* potatoes. It may be in a basement, but sunshine sparkles right off your plate. finorestaurant.com



BENARES LONDON W1

If you associate Indian cuisine with overpowering spicy sauces, then a visit to Michelin-starred Atul Kochhar's Mayfair venture will surprise you. Kochhar gives British and European ingredients, such as sea bass and pumpkin risotto, a subtle Asian twist. If the flavours get you hooked, you can book now for Kochhar's next culinary trip to northern India. His 15-day 'taste tour' will take in Delhi, Jaipur and Agra. benaresrestaurant.com, indianodyssey.co.uk



MARYLEBONE'S NEW PUB, THE SWAN & EDGAR, HAS TRADITIONAL BRITISH DINING AND POETRY READINGS