

The Most Mouth-Watering Cuban Sandwiches in Greater New Bedford and Where To Get Them

If you are proper foodie then a Cuban sandwich is on your radar – in fact, it is likely that a simple mention of this treat is enough to get the salivary glands revving into overdrive. If you are out of the proverbial loop and one of the deprived few that has never had the pleasure of devouring one of them, then you are about to learn about a Cuban delicacy that has become so popular, that in spite of there being so few Cubans or Cuban Restaurants on the South Coast, you will find the sandwich to is easy to come across.

So, that we are on the same page, let's get to describing this bundle of happy in its classic form: it begins with a foot long section of Cuban bread which is a sort of cross between a traditional French baguette and an Italian bread. It features a crispy, toasted thin crust with a soft, flaky center that is cut horizontally, opened and given a light brush with olive oil and then tangy, yellow mustard.

Here's where the magic happens – healthy layers of glazed ham, roasted pork, Swiss cheese, sliced dill pickles and a little more mustard are the standard. Put the halves back together and toasted in a *plancha* or *panini* press to get the turn the cheese in melty goodness and give the thin crust a little more crisp. Slice and share.

Well, maybe share anyway.

While traditionalists will blanch and balk at the idea, some folks like to add some lettuce, mayo, tomato and in Southern Florida where the sandwich is extremely popular, there will be the addition of salami. The sandwich is found wherever there are Cuban communities, like Florida, New York, or Chicago so

you may find some variations. There can be quite a bit of debate on the proper way to assemble this sandwich and where it originated, which we'll forgo the drama for discussing how good it is.

How good is it? Well, it's here in greater New Bedford available in no less than 10 locations and not one of them is a Cuban restaurant, run by a Cuban, or has a Cuban serving you. It's so delicious that it has sneaked its way on many menus and believe it or not, for the most part, the local restaurants are serving a pretty darn good sandwich.

In some cases, they might be considered blasphemous because they can stray from the traditional version, however, it's still mouth-watering. Salami crept into the sandwich because of the Italian communities that neighbored the Cuban communities and we have other communities that would love to "get together" with this sandwich and make a contribution to it, e.g. Puerto Rican, Dominican, Portuguese, Guatemalan, etc. and it will likely change again.

Anyway, yada, yada, yada. I'm boring you and you're here for the lip-smacking goodness, not my verbosity. So, if you have had a Cuban sandwich before and want to know where to get the best in the area, or I've piqued your interest to the point you want one, here's where to get the best in the area.

The Pour Farm Tavern



Few places locally make a Cubano sandwich as good as the Pour Farm Tavern does.

The Pour Farm Tavern is a local favorite watering hole. A place where hipsters, trust fund babies, bikers, artists, musicians, the elderly, the binge drinker, barfly and other denizens prefer to unwind. It is a veritable melting pot of all walks of life which is why it's one of my favorite places to go.

While it is known for its astonishing variety of microbrews which are constantly being rotated, what it isn't as well-known for, and *should* be, is the food coming out of the kitchen. I don't know the story behind who is doing the cooking, but I do know that he sure as hell knows what he's doing. This is restaurant quality fare being made by a genuine chef. I have mentioned in the past that I've had Cubanos all the way from here to Florida and the Cubano served at the Pour Farm Tavern rivals the best I've had.

"Smoked pulled pork, Cure 81 ham, Swiss cheese, pickle and a secret spicy sauce served on a toasted torpedo roll with choice of side." is how the Pour Farm describes their Cubano. The amount of care that went into each ingredient, and in compiling them into a quintessential Cubano is to be

applauded. This isn't a slapping together of the ingredients between two slices of bread. This is someone who has passion and pride in what they are doing and by the craftsmanship, this is someone who has had their fair share of Cubanitos. I want one NOW.

780 Purchase St

New Bedford

Phone: (508) 990-1123

Facebook: <https://www.facebook.com/pourfarmtavern/>

Quahog Republic's Whaler's Tavern "Cubano"



Photo by Alice S.

The Quahog Republic's version was authentic and legit! It was described as "slow roasted orange cola pork, honey glazed ham, chopped pickles, marinated red onion, Swiss cheese, chipotle aioli, on French bread. Baked hot; brushed with butter,

wholegrain mustard and grill pressed.” I’ve eaten a lot of Cubanos in my day, and the golden standard, of course, are the ones I’ve had in various places in Florida made by Cubans. This one was as authentic as any I’ve ever had, excepting the Chipotle aioli which was a nice, subtle variation.

I had high expectations when I ordered this sandwich and boy were they ever met. Nay, exceeded. It was also the largest one I’ve ever been served. There are so many flavors and textures going on that it’s like a Mozart symphony. Crunchy, soft, sweet, sour, spicy, salty, warm, hot, **happy**. OK, I took some liberty with that last one. No ethics probe, please.

24 N Water St

New Bedford

Phone: (774) 206-6303

Facebook:

<https://www.facebook.com/QuahogRepublicWhalersTavern/>

Mirasol’s Cuban Sunrise, Cubana and Ham & Cuban Roast Turkey Sandwich



Cuban Sunrise. Photo by Granuaile O.

Mirasol's is a place I've been going to since it opened its doors. I've been bringing my daughter there since she was 4 years of age. I have a lot of wonderful memories there and one of them is having two of my favorite sandwiches (in my pre-vegetarian days) were the Cuban Sunrise, Cubana, and Ham & Cuban Roast Turkey Sandwich.

While not a true or authentically Cuban sandwiches, they have many of the ingredients that make the Cuban sandwich so delicious. Considering we aren't exactly in an area with a large Cuban population where we have a lot of choices when it comes to getting a Cuban sandwich, I am including it in the list.

Maybe sneak some pickle in? Outside food is not allowed though, so you didn't hear that from me. Maybe see if they'll break out a little mambo, salsa or Cha cha cha too? Good luck!

The **Cuban Sunrise** is described as "Cuban-rubbed roasted pork,

ham, 4-cheese blend and a fried egg, hot pressed in a flour tortilla.” It’s part of the regular breakfast menu, but Mirasol’s serves their breakfast and lunch items any time of day.

The **Cubana** is on the regular lunch menu and is described as “spice-rubbed pork loin, ham & Swiss cheese, topped with house-marinated onions, mustard, lettuce mix, and tomatoes.”

The **Cuban Roast Turkey Sandwich** is the least like the Cuban sandwich of the bunch, but does have many of the ingredients. It only shows up as a special, so you have to keep your eyes out for it. It is “Cuban rubbed turkey breast, turkey-ham, and Swiss cheese, layered with lettuce, tomatoes, marinated onions & mustard.”

Be sure to ask for some of their home-made sauces on the side: they come in three heats and colors: mild (white), medium (green), hot (orange).

439 State Rd

North Dartmouth

Phone: (508) 996-2323

Facebook: <https://www.facebook.com/MirasolsCafe/>

Hangman Hut’s Cuban Panini



*Cuban Panini from Hangman
Coffee Hut*

The **Cuban Panani** at the Hangman's Hut is described as "ham, mustard spread, turkey, Swiss and pickles." It is sliced in half and plated so one half is on its side and leaning on the other. At first sight, I am glad that the cheese isn't an inch thick and oozing all over the place. I love cheese, but in a sandwich I want it to compliment the other ingredients not overpower it.

I wrap my grubby little hands around a half and chomp right into it. The bread had a thin layer of crunch and crackle and the rest of it was appropriately soft. As I continue to bite down, I am hit with a wave of juicy deliciousness. The pickle going down the center has a snap to it, the ham tastes like high-quality ham, not the cold cut or bloated with sodium type that gets served up on Easter and/or Christmas. This is *real* ham. What a perfect combo. I was KOed. I was transported back to Florida at a mom & pop Cuban eatery with the sun beating down on my head.

Man, I wanted to break out the sunscreen and prop my feet up on the table. In the distance, I swear I heard a Rumba or Salsa playing faintly. This sandwich had no chance.

119 Wareham Rd

Marion

Phone: (774) 553-5161

Facebook: <https://www.facebook.com/HangmanCoffeeHut/>

Honorable Mentions:

I haven't personally tried any of these so I can't vouch for them and therefore did not include them in the main body of this article. Have you tried them? Let us know who we should visit and try!

dNB Burger's Very Limited Special

I only know of this being served once and am unsure if they ever did it again. Perhaps they should consider adding it to their menu? Were you one of the ones that had a chance to try it?

"Limited edition **Lamb Cubano**: Roasted local lamb loin from Creamery Farm, house cured and smoked ham, house pickles, homemade Swiss American, and mint yellow mustard piled high on Cuban bread baked courtesy of our friends at The Baker."



22 Elm Street

New Bedford

Phone: (774) 202-0118

Facebook: <https://www.facebook.com/dNBBurgers/>

Lorenzo's Bakery

Tuesday Special: Cubano ham, pulled pork, mayo-Kktchup, lettuce, tomato."

1533 Acushnet Ave, New Bedford,

Phone: 774.202.6201

Facebook:

<https://www.facebook.com/pages/Lorenzos-Bakery/1800943000144277>

M and C Cafe Restaurant and Catering Company

Portuguese Cubano Sandwich: Caçoila, ham, bacon, and cheese pressed with Chipotle aoli.

436 Belleville Ave

New Bedford, Massachusetts

Facebook:

<https://www.facebook.com/M-and-C-Cafe-Restaurant-and-Catering-Company-266143427424/>

Kickin' Cubans

I didn't know about this place until I started writing this. I didn't even know it existed and their Facebook page doesn't even have an address, so I'm not sure where exactly it is. Their "About" section states "Our specialty is Cuban sandwiches, empanadas, and much more!"

Illinois Street

Phone: (508) 863-6607

Facebook: <https://www.facebook.com/KickinCubans/>

