

word of mouth

## SANDWICH OF THE WEEK: THE DUC FROM XE MAY SANDWICH

By Jake Stavis



New Yorkers have enjoyed their fair share of meatballs in the past couple years (see: **The Meatball Shop**, **Terroir**, the late **Kenmare**, etc.). Similarly, they've tasted a considerable variety of bánh mì, from the Vietnamese classic at **Baquette** to its much-hyped Cambodian counterpart at **Num Pang**, and *New York Magazine* even ran an article in April 2009 suggesting that these South Asian delicacies were quickly becoming [New York's new # 1 sandwich](#). Despite the concurrence of these culinary trends, however, there's been little to fill the intersection on the meatball-bánh-mì Venn diagram. Enter the Duc from **Xe May Sandwich** in the East Village, a small St. Marks sandwich shop by seasoned bánh mì specialist **Davis Ngo** and photographer-turned-foodie **Alan Woo** specializing in international fusion varieties. Grilled Vietnamese-style pork meatballs get the parm treatment with housemade tomato sauce and melted provolone, as well as the full array of traditional banh mi fixins: fresh cilantro, pickled carrots, daikon radish, cucumbers, and chili mayo. This hefty east-meets-west blend of flavors, textures, and temperatures is served atop a golden baguette baked with rice flour for an added crunch.

[Xe May Sandwich](#)

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