



San Diego Tour de Cubanos – Your Guide to the Best Cubano Sandwiches in the City

I took a bite off my parent’s Cubano when I was younger and disliked the flavors as much as I opposed sauerkraut on hot dogs or sardines on pizza. They were odd ingredients, and I thought my parents were odd for liking them. Pickles, mustard, ham, pork and Swiss – not for a child’s palate... or was I just an idiot? I was an idiot. They are the best damn combination of flavors to be sandwiched between bread, in my opinion. To make up for missed opportunities over the years, I hit up friends and foodies for their chosen Cubano spots in San Diego. I spent two weeks eating a slew of these sandos and found four affordable favorites. And before anyone loses their wits about what makes a classic Cubano – this is a snob-free review. The bread ranges. Cool? Cool.

Located in the heart of Mission Beach, Miss B's serves up Caribbean-inspired fare like jerk chicken and curried coconut shrimp by la playa. The vibe here is fun. Very fun. I sipped on a rum-infused cocktail concoction served out of a coconut (so I felt healthy) and ordered up an El Cubano. This bad boy is stacked. You've got lechon asado, smoked ham, gruyere cheese, bread & butter pickles, spiced mustard, cilantro and garlic aioli pressed between a Cuban roll. Oh, hell yes. The sandwich isn't a la cart, but served with thick-cut seasoned fries, making the price tag a little higher at \$14, but well-worth it. The infusion of flavors hit it out of the park, with a creamy finish from the gruyere.

Chef Troy made the Cubano with love, which was apparent with every bite. Whatever you decide to eat here is best paired with a cocktail, as they have a kick ass list. From a Hotline Ting to The Papaya King housed in vessels like flamingos and skull heads, you're bound to have a good time while eating great food. Walk off that rum-infused buzz with an easy afternoon stroll on the beach.

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