

Around New York City in 9 extraordinary sandwiches

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Story highlights

New York City's sandwich scene now goes way beyond the pastrami on rye at Katz's Deli

New bread-wrapped innovations include a pulled pork twist on the classic Vietnamese banh mi

(CNN) — Nearly as potent a symbol as the bagel, the black-and-white cookie and the pizza slice, Katz Deli's pastrami on rye sandwich is the quintessential New York snack.

Yes, that's the one from "When Harry Met Sally" -- the orgasm-inducing sandwich that led to customers asking for "what she's having," with a line out the door to boot.

But in New York City, there's always room for improvement (this is, after all, the home of the [cronut](#)) and, over the past few years, there have been a slew of great new sandwiches served across the Big Apple.

Each innovation is more exciting than the last, adding a little something special to a city-dweller's lunch.

Here are nine New York sandwiches that deserve ranking alongside Katz's pastrami on rye.

Classic Sliders from The Meatball Shop

Chef/owner Daniel Holzman's dream of opening a restaurant that only serves meatballs and meatball subs was realized in 2010 and the now-beloved eatery, [The Meatball Shop](#), struck gold with its sliders.

The meatball and sauce combo in a mini bun allows diners to mix and match sauces and meats, but the classic -- a single beef meatball, hand-rolled in-house, with a simple tomato sauce -- is where it's at.

Their classic tomato sauce has been a hit in its own right: Since opening six years ago, TMS has gone through over 55,000 gallons of it and is now selling it in shops and online.

