

"Best Sandwiches/Delis in Adelaide"

Created by: Cityseeker

📍 4 Locations Bookmarked



📷 by PetiaS

Delicatessen Kitchen & Bar

"The French Touch"

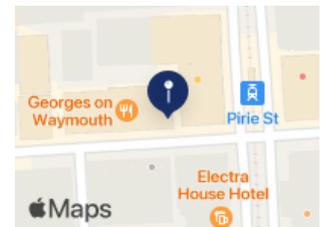
Inspired by typical French-style delis in Paris, Delicatessen Kitchen & Bar is a bistro that combines the wonders of British and French dining to woo the diners. Here one can sample Beef Cheeks with mashed potatoes and bacon, Moules Mariniere and Entrecôte 'Escargot' that are rich in traditional flavors. The bar offers some chilled drinks to add to the appeal of the food.

☎ +61 8 8211 8871

🌐 delicatessenbar.com.au/

✉ hello@delicatessenbar.com.au

📍 12 Waymouth Street, Adelaide SA



📷 by mirsa

Luigi Delicatessen

"Healthy and Filling"

A tempting range of modern Mediterranean selections, Luigi Delicatessen is a casual dining destination in the city. Walk into the cozy cafe and enjoy the ambience as you browse through the interesting range of dishes. There are special items for the gluten intolerant as well. Choose from among the salads, antipasti, soups and pastas and pair them with freshly squeezed juices or coffee.

☎ +61 412458828

🌐 luigideli.com/

✉ info@luigideli.com

📍 151 Flinders Street, Adelaide SA



📷 by "Alessandro Alimonti on Unsplash" on Unsplash

Hey Jupiter

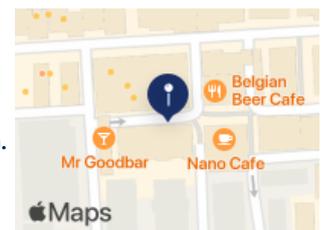
"Meat-laden Sandwiches"

In the evolving culinary neighborhood of Adelaide, Hey Jupiter fits right in. With its delectable pork belly sandwiches with some incredible sauces, this eatery is the perfect answer for those mid-afternoon hunger pangs. The meats at this place are house-roasted and locally sourced veggies make up their seasonal menu. Try the exotic flavors of their Moroccan braised rabbit or go East with their Thai crab cakes with red curry mayo. The restaurant's bright neon-colored exteriors are warm and welcoming, making you feel right at home with their antique mirror and wood furnished decor.

☎ +61 416050721

✉ hey-jupiter@hotmail.com

📍 11 Ebenezer Place, Adelaide SA



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Café Troppo

"Healthy & Sustainable"

Café Troppo keeps sustainability as its mantra and serves highly natural and seasonal dishes. It ticks all the boxes: it is housed in an eco-friendly building, uses only organic and fair-trade products, sources biodynamic milk and single-origin coffees, and recycles waste. Besides, this restaurant also goes the extra mile to ingrain sustainability even in the smallest of its actions. There are separate menus for breakfast, lunch, weekend meals and seasonal tapas. Popular dishes include Patatas Bravas, Roast Beetroot with Goat Cheese, Coconut Rice Porridge, and Sourdough Fruit



and Nut Toast. Also sample beverages like Kimberley Moon White Rum and Rainwater Mint Tea. This place takes catering orders and has a private room for parties.

 +61 8 8211 8812

 cafetroppoadelaide.com/

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