

Photo by Maodou

Look ma, it's healthy and cheap!

Deli & Sandwich TOGO's Sandwich Express

Perfectly economical and gastronomical

If you're living on a local Shanghai salary, the ridiculousness of paying ¥50 and up for a sandwich catches up to you. (Cue your mother here: Seven dollars for a sandwich!?) Answering those niggling voices, TOGO's Sandwich Express is the best new option in town for a cheap, filling and delicious sandwich or wrap. Most of their fresh offerings run around ¥30. Try the Roasted Vegetable Sandwich - a flavorful mix of eggplant, pumpkin, mushroom, greens, pesto and mozzarella cheese for ¥30 - or the basic BLT ¥30, which comes packed with succulent bacon, fresh tomatoes, crisp lettuce and creamy mayo. Bigger spenders, pick from offerings such as Curry Chicken or Turkey Cranberry (¥35-¥38). Fresh juices, salads and coffee round out the menu and if you SMS your order, it's 10 percent off: Free delivery should seal the meal. | Megan Shank

Perfect for:
making mom proud

1228 Beijing Xi Lu
北京西路1228号
6289-2458

Food: ●●●●
Décor: ●●●
Service: ●●●●



Photo by Maodou

Tear into some fusion pies

Pizza Pizza Marzano

British import sets up oven

Pizza Marzano, the British pizza chain also known as Pizza Express, has hit the Chinese market. Fortunately for them, they've already snapped up a market scarcity: Young, hip, efficient waiters smartly bustle about the modern interior that is built around an open kitchen. The menu is near identical to the British one, but prices only marginally cheaper (¥70-95). At our visit, the food was reasonable but unexceptional. Pizza Bufalita made use of a new cooking technique in which the mozzarella, raw tomatoes and basil are applied after the base is baked, but it didn't quite pack the Italian flavors we were craving. Try the Peking Duck, a fusion pie that caters to local tastes. If you're in a pizza fix, Pizza Marzano will certainly do, and with its location and small outdoor seating area, it's sure to be a hit with tourists. | Mark Andrews

Perfect for: sunny
afternoon snacks

380 Huangpi Nan
Lu, Xintiandi 黄陂南
路380号, 新天地
5383-3999

Food: ●●●
Décor: ●●●●
Service: ●●●●

American Bubba's Texas Style Bar Que & Saloon

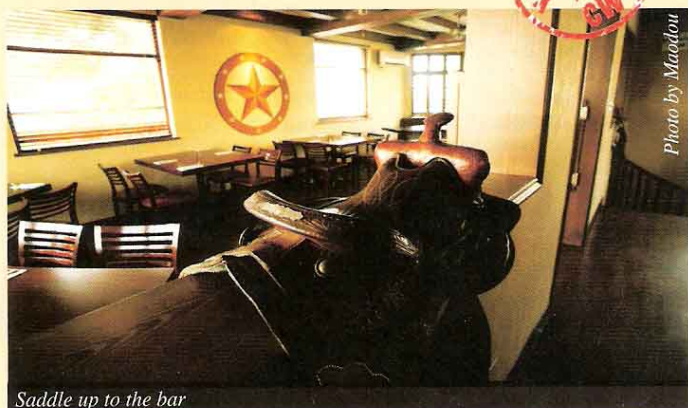


Photo by Maodou

Saddle up to the bar

If you're a meat lover, chances are you've already gotten wind of this new barbeque joint run by a bona fide Texan. Though the inside is a bit sparse for what could be a rowdy saloon, the attempts at décor proudly say Texas: Check out the state flag, swinging saloon doors, a mounted buffalo head and horse saddles. With its imported meat cooker and apple wood, Bubba's slowly roasts slabs of ribs and chicken into authentically flavored American dishes. Try Texan classics: chicken drumsticks with blue cheese (¥35), jalapeno poppers, and beef briskets (¥90) all roasted to perfection. The pork ribs (half rack for ¥80) lead the pack with a sweet and spicy sauce, while the complimentary side dishes, including coleslaw, potato salad and jalapeno bread with beans, hit the spot. Don't miss Bubba's margarita (¥30). While a largely expatriate crowd was rather loud and seemed to overwhelm an inexperienced but friendly staff, the bubbly atmosphere was more infectious than noisy. Be prepared to splurge on these worthwhile dishes and taste a slice of good ol' Texas. | Jieyin Lew

Perfect for: a
rowdy virtual night
out in Texas

2262 Hongqiao Lu
虹桥路2262号
6242-2612

Food: ●●●●
Décor: ●●●
Service: ●●●●

● =bad experience ●● =unsatisfying ●●● =worth a shot ●●●● =repeat eat ●●●●● =talk of the town

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