

Street From Around The Globe

Discover what foods are being served in streets across the world



Street food, a staple for many hungry souls around the planet, remains one of the most popular food trends of our day. Local ingredients and the preparation speak as much about a culture as the people who consume it. With so many street foods out there, it can be hard to settle on a favorite. Take a tour with these five treats being dished out on a street near you.



Rou Jia Mo, China

This Chinese street staple holds the title as the world's oldest hamburger. From its humble origins on the streets of Shaanxi China to the populous Main Street in Flushing N.Y., you will find Rou Jia Mo being served in sloppy portions to long lines of eager customers. Literally translated as "meat sandwich", Rou Jia Mo consists of a delicate mix of braised pork belly that has been stewed for hours with over 20 spices, accompanied by a sauté of mild green peppers and served inside a hot fluffy white flatbread called "mo".



Poutine, Canada

Originally from Quebec, Poutine is a hearty portion of French fries topped with brown gravy and a sprinkling of cheese curds. Poutine can be found all across Canada and is famous for its restorative powers after a hard night of drinking. Legend has it Poutine got its name from a truck driver who requested a fast meal at a roadside diner. The woman who created the concoction out of leftovers said, "Ça va faire une maudite poutine!" or better yet, "It will make a damn mess!" On weekends, revelers from all over Canada hit the streets looking for a quick fix that only Poutine can satisfy.



Choripán, Argentina

Popular all over Argentina and neighboring countries such as Brazil, Chile, Peru and Uruguay, Choripán is a hearty sandwich comprised of a pork sausage called chorizo, taken hot off the grill and slipped into a crusty roll. Variations on the theme include additional condiments such as mayonnaise, asado or chimichurri. In the Argentine capital of Buenos Aires, vendors station their Choripán stands along streets curbs dishing out their sandwiches to hungry taxi drivers—who claim to be some of Choripán’s most devoted fans.



Crepes, France

Stroll down any given street in Paris and you are bound to catch a whiff of crepe batter in the air. Served either sweet or savory, these thin wholewheat pancakes are fried up and stuffed with a variety of fillings ranging from chocolate and bananas to melted cheese and ham. The popularity of this French delicacy has spread far and wide. Today the crepe remains one of Europe's most beloved street foods.



Bánh Mì, Vietnam

Created in Vietnam over 120 years ago during the French colonial rule, Bánh Mì is a perfect combination of East meets West. Served on a chewy baguette made of rice and white flour, this Vietnamese sandwich contains sliced pork, thick chunks of liver pâté, and is topped with pickled vegetables, fragrant cilantro, and a smearing of Sriracha—a popular South Asian hot sauce. In recent years Bánh Mì has soared in popularity with specialty shops opening up around the world devoted to the sandwich. For Vietnam, Bánh Mì has and remains the national street food of choice.

So the next time you are hungry don't make restaurant reservations, hit the streets instead. You might be surprised at the culinary treasures being served right outside your front door.