

MOBILE EATS

A LOOK AT GOURMET STREET FOOD FROM AROUND THE WORLD



From left: The Duck Truck Company; Kogi BBQ; The Duck Truck Company

There is good reason street food has become so trendy in the past decade. Some of the world's most gifted chefs craft award-winning fare—be it juicy burgers, fusion tacos, or Thai specialties—from a humble street stand or mobile kitchen. Here, a selection of the world's most beloved street food, for which food-loving travelers and hungry locals queue up for a bite.

1 JAI FAI BANGKOK, THAILAND

Cooking a spread of wok-fired eats at her namesake shophouse on Maha Chai Road, Jai Fai is the only street-food chef in Bangkok to garner a Michelin star. Formally named Supinya Junsuta, the 74-year-old “crab omelet queen” began her culinary journey as a child and opened her stall in the 1980s. The stand’s crowd-pleasers include “khai jeaw poo,” the buzzed-about deep-fried crab and egg omelet, “poo phad phong karee,” lump crabmeat stir-fried with eggs and onions in a velvety curry sauce, and “phad kee mao talay,” fiery drunken noodles tossed with fresh seafood and hearts of coconut palm.

2 KOGI BBQ LOS ANGELES, CALIFORNIA

Kogi BBQ pioneered the food truck movement in Los Angeles in 2009, and today, a fleet of four fusion trucks cook hearty Korean-Mexican fare. Chef Roy Choi helms the kitchens, which dole out tacos, sliders, burritos, hot dogs, and quesadillas. The Blue Moon Mullita, a corn tortilla sandwich bursting with melted cheese, onions, and chicken comes capped with salsa azul and sesame seeds. The Kogi Dog (a Hebrew National hot dog decked out with slaw, cilantro-onion-lime relish, cheese, and sesame mayo), and the signature short rib taco (double caramelized Korean barbecue short rib with all the toppings) are fan favorites.

3 MORRIS TRUCK NEW YORK, NEW YORK

Locavore ingredients reign supreme at this gourmet grilled-cheese truck founded by Chef Michael Jacober, a Per Se, Annisa, and Franny’s alum. Ingredients hail from local producers, so expect New York State Cheddar, Orwasher’s bread, and produce from

Queens County Farm. Decadent, cheesy creations range from Green Machine, layers of fontina, fennel butter, and kale two ways, to Delicate Cheese, a heavenly sandwich oozing truffle butter, truffle cheese, and caramelized shallots.

4 CLASSIC CREPES DUBLIN, IRELAND

Set in a 1970s Citroen HY van, this mobile creperie churns out sweet, savory, and gluten-free crepes as well as galettes and fresh-brewed coffee. Chef Redmond Kennedy—a descendant of the famed baking family behind Kennedy’s Bread—sources only organic flours for the seasonally focused crepe menu. Pulled Irish pork with apple slaw and barbecue sauce, buffalo mozzarella with tomato and arugula, and strawberries and cream, are a few of the delicious options.

5 THE DUCK TRUCK LONDON, ENGLAND

“If you don’t like duck, you’re out of luck” at Ed Farrell’s duck truck on Lamb Street in the Spitalfields district of East London. Farrell’s product development job at a duck farm and work with Michelin-star chef Galton Blackiston led him to start The Duck Truck in 2015. The duck leg confit on a pomegranate salad and pulled duck with Asian slaw on a brioche are tasty, but the crispy duck wrap is the top seller. No matter your order, opt for a side of the crunchy duck fat chips dusted with rosemary rock salt.

6 LE CAMION QUI FUME PARIS, FRANCE

Trained at the French School of Culinary Arts Ferrandi, California native Kristin Frederick helped put Paris on the food-truck map when she launched her gourmet burger truck in 2011. Beloved for the juicy, melt-in-your-mouth beef burgers, Le Camion Qui Fume (The Smoking Truck) also serves chicken sandwiches topped with red onion and avocado, “veggie” portobello mushroom burgers, hand-cut fries, onion rings, and cabbage, carrot, and coriander salad. Find her trucks parked on Place de la Madeleine in the 8th Arrondissement and in the 13th on Avenue de France. 🍴



Opposite page:
The Duck Truck’s
pulled duck sandwich.