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The 10 Best Pastrami Dishes in NYC That Aren't Sandwiches

By [Zachary Feldman](#) Mon., Aug. 25 2014 at 12:43 PM

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Introduced to New York by 19th century Eastern European immigrants (the same folks who gave us pierogies, knishes, and kishka), pastrami is an easy contender for GMOAT (Greatest Meat Of All Time), and also one of the foodstuffs most synonymous with our fair city. Brined and coated in strong spices including black pepper, mustard seed, coriander, and garlic, beef briskets are smoked and then steamed to create the delicacy's signature meltingly soft texture. The pastrami sandwich? A local luminary and national treasure. But the deli darling that launched a thousand fake orgasms has also found itself the star of numerous dishes that straight up balk at the Earl of Sandwich's beloved invention. Here are our 10 favorites, which may just be the best thing to happen to pastrami since sliced rye bread.



Zachary Feldman

1. Octopus pastrami at *Bâtard*, (239 West Broadway, 212-219-2777)

Lauded hospitality expert and veteran restaurateur Drew Nieporent tapped Austrian chef Markus Glocker for his newest restaurant, a third-time's-a-charm European darling plugged into the Tribeca space that formerly held Montrachet and Corton. Glocker's food doesn't go for gut punches, but there are plenty of exciting tastes, from tender veal wrapped in brioche to beets paired with red currants. One of the chef's more playful preparations is his octopus "pastrami" (\$27.50 if part of the minimum two-course prix fixe), which finds a block of cephalopod held together by the animal's natural gelatins. Slice into the nautical mosaic and load your fork with the dish's remaining elements: potatoes, mustard, shredded ham hock, and croutons soaked in the ham hock braising liquid. It might not be kosher, but we'd love to see it sliced thin and stacked high, like something served at SpongeBob's local delicatessen.