

CITY GUIDE

Sandwich of the Week: The Glazed Pork Belly at Num Pang (NYC)

BY JACK ERWIN | FEB 7, 2011



Mention pork and downtown New York and most foodies will immediately say "Momofuku." But if you're looking for your pig fix without the crowds and hype, walk a couple blocks west for the **Five-Spice Glazed Pork Belly** sandwich at [Num Pang](#). Housed in a tiny 2-story storefront (kitchen on the street, dining room above) on 12th Street, Num Pang has the elbow-to-elbow ambiance of a hip Manhattan eatery, a product of both space and the epic deliciousness of its food. The seasonal Glazed Pork Belly is a perfect piece of

decadence on a semolina baguette: tender pork, pickled pear, and the shop's signature chili mayo all sliding around (but not too much) between the toast. You got your pig, but you can call it halfway healthy, too—that's a piece of fruit in there, man!

Five-Spice Glazed Pork Belly (\$7.50)

[Num Pang](#)

[21 East 12th St.](#)

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