



A Sandwich a Day: Grilled King Mackerel at Num Pang

Posted by [Kathy YL Chan](#), May 11, 2011 at 11:30 AM

In this great city of ours, one could eat a different sandwich every day of the year—so that's what we'll do. Here's [A Sandwich a Day](#), our daily look at sandwiches around New York. Got a sandwich we should check out? [Let us know](#). —*The Mgmt.*



[Photo: Kathy YL Chan]

At **Num Pang**, sandwiches aren't so much about the main ingredient—two flaky fillets of grilled king mackerel, in this case—as it is about all the individual elements that turn an ordinary sandwich into something to crave. It's things like a luxurious drizzle of olive oil heavily infused with Thai basil, sweet grilled leeks piled atop the fish, and a housemade chili mayo on either side of the toasted semolina hero roll. And of course, that signature tangle of pickled carrots, thin sliced cucumbers, and an abundance of fresh cilantro. Priced at \$7.75, this sandwich is a steal for the

neighborhood. Pair the mackerel sandwich with Num Pang's [watermelon juice](#), served only during the warm months; it's every bit as good as it was in previous years, a straightforward refreshing puree of fresh watermelons and nothing else.

Num Pang

21 East 12th Street, New York, NY 10003 ([map](#)) 212-255-3271 numpangnyc.com