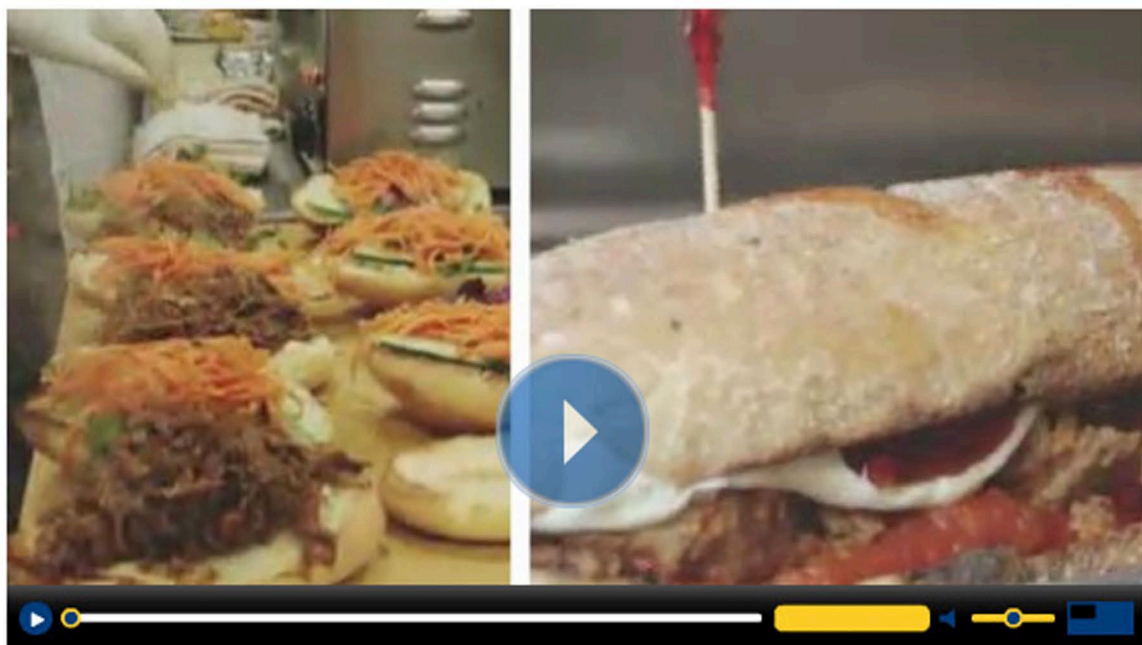




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## Zagat: City's Top Two Sandwich Spots Don't Loaf Around

By: Kelly Dobkin



Zagat Editor Kelly Dobkin spoke with the people behind the top two spots for sandwiches in the 2012 Zagat guidebook.

The first place for top sandwiches in the city is Num Pang, which offers a spin on traditional Cambodian street food.

**Ratha Chau, Num Pang Co-Founder:** The inspiration for Num Pang sandwich shop is the street food of Cambodia. Typically the sandwiches are made on a toasted semolina baguette and have chili mayo, cilantro, cucumber, pickled carrots and then the protein or the main ingredient. There's also a huge variation of sandwiches as we have 14 different types.

**Ben Daitz, Num Pang Co-Founder:** Two of our favorite sandwiches are the pulled pork or the catfish. People love the pork belly. The list goes on and on and we change that list all of our offerings seasonally.

Meanwhile, the Meatball Shop in Williamsburg, Brooklyn offers comforting subs with comforting prices.

**Daniel Holzman, The Meatball Shop Executive Chef and Co-Owner:** My partner Michael Chernow and I opened The Meatball Shop two years ago because we wanted to create a restaurant where our friends could afford to eat every day of the week. We put together a menu of five different meatballs and five different sauces that all pair together. We have this philosophy that you don't have to be rich to eat like a king and you don't have to have exotic tastes to know what tastes good. This was an opportunity for us to showcase the same quality food made from the same quality ingredients and less expensive format. The meatball kind of lends itself as the vessel for this concept because it's inherently inexpensive but it's celebrated by every culture and everybody has a memory of meatballs from their childhood.