

# Famous Cooks: Top 5 NYC Food Trucks for 2017



By [Delaney Gilbride](#)

What better way to celebrate the coming of Spring than planning warm, idyllic [date nights](#) at NYC's hottest food trucks? Even if you're planning on visiting the big apple for just the afternoon, food trucks are the best way to see all that New York has to offer in regards to its extensive taste in cuisine. Thanks to [RoamingHunger.com](#), we're here to tell you all about the tastiest food trucks in NYC that foodies are going crazy about. You don't have to hit pricey restaurants like [celebrity couples](#) in order to have a memorable night with great food!

# Look no further for the tastiest food and most famous cooks in town! Cupid's here to tell you all about the top five food trucks in New York City:

**1. Waffles & Dinges:** Do you and your boo have a thing for dessert? Take our [dating advice](#) and hit Waffles & Dinges ASAP! Open everyday from 8:00 a.m. to 11:00 p.m., you and your significant other can indulge in their delicious desserts for breakfast, lunch, and dinner. The “King of Belgians”, Albert II, opened Waffles & Dinges in 2007 after catching wind that the typical Belgian waffle sold in NYC was soggy and never up to par. In order to put an end to the soggy-waffle pandemic, Albert has been serving up fluffy, decadent liege, brussels, and even hashbrown waffles ever since. The dinges (and/or toppings to the waffles) range from Belgian chocolate fudge, to strawberries, to spekuloos spread. His dishes beat renowned chef Bobby Flay on his show *Throwdown! with Bobby Flay* and were also added to Tina Fey's list of her favorite things in New York.

**2. Korilla BBQ:** Check out NYC's hottest twist on Korean and Mexican cuisine at the ever-popular Korilla BBQ. Featured on The Food Network's *The Great Food Truck Race*, Korilla BBQ serves up classic Korean recipes within Mexican dishes such as burritos and rice bowls. It's founder, Edward “3D” Song, has won multiple awards for his contribution to the food truck industry including winning Rookie of the Year at the Vendy Awards in 2011 and 2014's #1 Food Truck by Village Voice. For your tacos, burritos and rice bowls you have the choice between choice meats and organic veggies including thinly sliced ribeye marinated 24 hours in sweet fruit and savory soy blend, organic tofu braised with a ginger scallion glaze, and

so much more.

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**3. Gorilla Cheese NYC:** If your perfect [date idea](#) includes indulging in cheesy comfort food, Gorilla Cheese NYC is the place for you and your boo. Not only does this quirky eatery allow you to dive back into your childhood with their classic grilled cheese, Gorilla Cheese NYC has also revolutionized the classics by bringing home cooking to a whole new level. Every day the owners use natural, local, and imported bread, cheeses, and quality meats. It's *all* good food *all* the time. You can either make your own or satisfy your cravings by chowing down on their signature sandwiches such as their mixed vegetable melt with munster cheese, caramelized onions and herb aioli on whole wheat. If grilled cheese isn't your style, don't fret. They also serve tater tots, mac and cheese bites, tomato soup, and even dessert melts!

**4. Phil's Steaks:** Look no further for a classic Philly cheesesteak in New York! Phil's Steaks has been rated NYC's #1 Authentic Philly Cheesesteak Truck Jawn all thanks to Philly native, Jim Drew. Launched in 2012, Drew has made himself a huge success in the New York area serving up the classic Philly cheese steak with 100% premium loin-tail beef on Amoroso rolls directly from Philly. Drew keeps his dishes simple which is most likely why people from all over New York are flocking to his food truck. Enjoy a 6" or 10" sub just the way you like it with options such as fried onions, sweet peppers, mushrooms, and even cheese wiz.

**Related Link:** [Top 10 Essential NYC Restaurants for 2017](#)

**5. Luke's Lobster:** Last, but certainly not least, we have a taste of Maine in NYC with Luke's Lobster. It's well-known that Luke's Lobster serves the freshest, most affordable lobster roll in NYC – there's no beating it! It's founder, Luke

Holden, is a Maine native and couldn't imagine his seafood being from anywhere else. Which is why even though his truck is located in New York, every single day fresh lobsters are picked, steamed, and individually wrapped from the shores of Maine to the streets of New York. It's the absolute freshest you can get in the area! Luke's lobster, crab, and shrimp rolls are an absolute must-have at anytime of the year. The food truck also includes chowder, bisques, soups, and even their famous grilled cheeses. However, the grilled cheese is only offered in the winter so get them while they last!

**Are you a New York food truck foodie? Let us know your favorites by commenting below!**