



Postparty food trucks

It's late. You're famished. Thanks to these street carts, you don't have to wait till morning to get tasty tacos, waffles and more. By **Sarah Bruning**

BIRYANI CART When your lam hunger pangs hit, you'll be damned if you're going to wait for some bitter waiter to bring you crappy diner food. Quell your craving for carbs with a plate of this Vendy Award winner's namesake specialty: Fluffy basmati rice is seasoned with cardamom, cloves, cinnamon and other Indian spices and topped with chunks of dark- and white-meat chicken and tamarind and coriander chutneys, plus yogurt sauce and egg korma (\$6). *Southwest corner of Sixth Ave and 46th St (917-628-3269, biryanicart.com). Daily 11:30am–2:30am.*

DESSERTTRUCK Helmed by a trio of Le Cirque alums (Jerome Chang, Susana Garcia and Vincent Jaoura), this confectionery on wheels offers creamy goat-cheese cake (\$6)—drizzled with fragrant rosemary caramel and crowned

with fresh berries—and a gooey chocolate bread pudding (\$6) paired with a smoky-sweet bacon crème anglaise. *Follow the truck on Twitter (@desserttruck) for exact locations. Tue–Sat 3–11pm.*

EL DIABLO TACOS Savory soft tacos (\$3–\$4) made from New York-sourced ingredients have earned this truck a cult following. The chefs, who hail from Oaxaca and Mexico City, cradle your choice of meat (the lime-marinated carne asada and roasted-guajillo-pepper-primed shrimp are highlights) in two freshly griddled corn tortillas. Chopped white onions and cilantro add zest, while *cotija* and *queso fresco* cheeses temper the heat

provided by one of three salsas (tomatillo, habanero or *salsa roja*). Another crave-worthy option: the vegetarian taco, laden with refried black beans, grilled onions, roasted red peppers and *cotija*. *Backyard patio of Union Pool, 484 Union Ave at Meeker St, Williamsburg, Brooklyn (917-497-9196, eldiablotos.com). Mon–Fri 5pm–3:30am; Sat, Sun 1pm–3:30am.*

ENDLESS SUMMER Cap off a night at your favorite Billyburg bar with well-executed Cal-Mex dishes. Tacos (\$2.50–\$3) and burritos (\$6–\$7) employ all the usual suspects—chicken, beef, chorizo, tilapia—but what stand out most are the seitan dishes. Marinated with dried chilies (*arbol* and *ancho*) and La Morena chipotle peppers, the plump cubes of earthy mock-meat are brightened by a slick of *salsa verde* and slices of crunchy radish. The soup of the day ranges from hearty posole to chicken noodle with lime (\$3.50). *Corner of Bedford Ave and North 3rd St, Williamsburg, Brooklyn (347-400-8128, endlesssummertacos.com). Mon–Thu, Sun noon–midnight; Fri, Sat noon–2am.*



WAFELS & DINGES Breakfast foods are always a good postdrinking snack, especially these authentic, cooked-to-order *wafels* from Thomas DeGeest. The Belgian expat and his crew present two golden varieties: *Liège*—chewy and gently caramelized from pearl sugar in the dough—and Brussels, the crispier, yeast-leavened rectangles known stateside as Belgian waffles. Deck out your choice (\$5) with one of the many *dinges* (first topping free, each additional \$1). We recommend the gingerbread-like *spekuloos* spread paired with Nutella. *Follow the truck on Twitter (@waffletruck), or call the hotline (866-429-7329) for specials and exact location. Daily, schedule varies.*

