

# SOCARRAT

## - LUNCH -

### TAPAS

<b>GAMBAS AL AJILLO</b>	16
sizzling shrimp, olive oil, garlic, guindilla pepper	
<b>CROQUETAS</b>	12
crispy and creamy croquettes of the day	
<b>CHORIZO...CHORIZO!</b>	12
chorizo, paprika, white wine sauce, fava beans pesto	
<b>PAN CON TOMATE</b>	8
fresh tomato spread, olive oil, garlic, country toast	
<b>DÁTILES</b>	12
bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree	
<b>PATATAS BRAVAS</b>	9
crispy potato cubes, alioli, spicy tomato sauce	
<b>ALCACHOFAS FRITAS</b>	12
fried artichokes, lemon caper remoulade	
<b>CAMPERO</b>	21
chorizo ibérico, manchego cheese, serrano ham on a board	
<b>PULPO A LA GALLEGA</b>	16
galician style octopus, potatoes, paprika oil	
<b>CALAMARES A LA PLANCHA</b>	16
grilled squid, parsley, garlic olive oil, sea salt	

### ESPECIALES

<b>ZARZUELA</b>	21	<b>AVOCADO TOAST</b>	16
clams, mussels, shrimp, fish, scallops, squid, saffron broth, baked potatoe		smashed avocado on country toast, scrambled eggs, idiazabal cheese, pico de gallo, salad, chips	
<b>CANELONES DE ESPINACAS</b>	18	<b>BACALAO A LA PLANCHA</b>	19
fresh pasta stuffed with spinach, ricotta, pine nuts and raisins, gratined bechamel		grilled codfish, vegetable pisto, crispy potatoes	
<b>FILETE DE BUEY</b>	20	<b>FILETE SANDWICH</b>	17
marinated hanger steak, sautéed veggies, crispy potatoes		grilled hanger steak, romaine lettuce, caramelized onions, chipotle alioli, salad, fried potatoes	
<b>POLLO A LA PLANCHA</b>	19	<b>POLLO SANDWICH</b>	15
grilled chicken breast, vegetable pisto, crispy potatoes		herb marinated chicken, spicy mayo, bacon, tomato, salad, fried potatoes	
<b>TORTILLA ESPAÑOLA</b>	16	<b>ATÚN SALAD</b>	16
classic Spanish potato egg omelette, crispy bacon, mixed greens		mixed greens, asparagus, boiled egg, tomatoes, olives, tuna, sherry vinaigrette	
<b>HUEVOS A LA FLAMENCA</b>	18	<b>HOUSE SALAD</b>	14
baked eggs casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, costini bread		romaine lettuce, avocado, red onion, beets, carrot, manchego cheese, balsamic vinaigrette (add chicken \$3, steak \$5 or shrimp \$8)	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**SOCARRAT** (sok-uh-raht) n. refers to the "seductive caramelization of the bottom layer of a perfect paella when the liquid is absorbed and the rice is done!"

### • PAELLAS •

<b>SOCARRAT</b>	26/ serving
chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, red and green pepper sofrito	
<b>PESCADO Y MARISCO</b>	28/ serving
shrimp, scallops, squid, mussels, cockles, white fish, English peas, tomato and onion sofrito	
<b>CARNE</b>	26/ serving
short ribs, chicken, chorizo, mushroom sofrito, snow peas	
<b>ARROZ NEGRO</b>	26/ serving
shrimp, calamari, scallops, white fish, piquillo pepper, fava beans, squid ink sofrito	
<b>HUERTA</b>	25/ serving
eggplant, broccoli, artichokes, tomatoes, chickpeas, snow peas, red and green pepper sofrito (add chicken \$3/person)	
<b>FIDEUÁ DE MAR Y MONTAÑA</b>	25/ serving
vermicelli noodles, squid, shrimp, chicken thigh, brussels sprouts, mushroom sofrito	
<b>LANGOSTA</b>	38/ serving
lobster, calamari, shrimp, scallops, roasted peppers, tomato and onion sofrito	

## NYC RESTAURANT WEEK

JAN 22 - FEB 9

- 3 COURSES -

\$29 lunch

\$42 dinner

### DAILY SPECIAL

½ SANDWICH,  
SALAD & SOUP

\$19

### SPECIAL DRINKS

HOUSE WINE  
or SANGRÍA

\$9

Place your order in

seamless

**CHELSEA**  
259 W 19th St  
(212) 462-1000

**MIDTOWN**  
953 2nd Ave  
(212) 759-0101

**NOLITA**  
284 Mulberry St  
(212) 219-0101

**La Churrería**  
284 Mulberry St  
(212) 219-0400

www.socarratnyc.com



@socarratnyc