



# DINNER MENU

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”

## TAPAS

<b>SOPA DEL DIA</b> soup of the day	<b>9</b>
<b>GAMBAS AL AJILLO</b>   GF sizzling shrimp, olive oil, garlic, guindilla pepper	<b>16</b>
<b>CROQUETAS</b> crispy and creamy croquettes of the day	<b>14</b>
<b>CHORIZO...CHORIZO!</b> chorizo, paprika, white wine sauce, fava beans pesto	<b>14</b>
<b>TORTILLA ESPAÑOLA*</b> classic Spanish potato egg omelette, aioli, padrón peppers, tomato toast	<b>13</b>
<b>DÁTILES</b> bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée	<b>14</b>
<b>COLES DE BRUSELAS</b> crispy Brussels sprouts, chopped almonds, sweet and spicy glaze	<b>13</b>
<b>PATATAS BRAVAS</b> crispy potato cubes, aioli, spicy tomato sauce	<b>9</b>
<b>CALAMAR A LA PLANCHA</b>   GF grilled squid, parsley, garlic, olive oil, sea salt	<b>16</b>
<b>ENSALADA DE PERA</b>   GF roasted pear, baby spinach, frisée, walnuts, blue cheese, quince vinaigrette	<b>14</b>

<b>PULPO A LA GALLEGA</b>   GF Galician style octopus, creamy potatoes, paprika oil	<b>18</b>
<b>PAN CON TOMATE</b> fresh tomato spread, olive oil, garlic, country toast	<b>8</b>
<b>MEJILLONES CON CHORIZO</b> mussels, chorizo in a white wine rosemary sauce	<b>16</b>
<b>ALCACHOFAS FRITAS</b> fried artichokes, lemon caper remoulade	<b>13</b>
<b>PINCHO DE POLLO*</b> chicken breast skewers, red chimichurri, mushroom spread toast	<b>16</b>
<b>ALBÓNDIGAS</b> veal and beef meatballs in a light tomato sauce	<b>16</b>
<b>ATÚN</b>   GF seared sesame crusted tuna, mojo picon, frisee	<b>15</b>
<b>HUEVOS ROTOS</b>   GF fried eggs, poached potatoes, paprika oil (add Serrano \$5)	<b>13</b>
<b>NAPOLEÓN DE VERDURAS</b>   GF layered eggplant, zucchini, tomato, goat cheese, basil oil, pumpkin seeds	<b>14</b>
<b>CARRILLADA</b> braised beef cheeks, apple marmalade spinach, Yukon potatoes, tarragon	<b>16</b>

## SNACKS

<b>PIMIENTOS DE PADRÓN</b> sishito peppers, sea salt	<b>10</b>
<b>ALMENDRAS Y ACEITUNAS</b>   GF marcona almonds and marinated olives	<b>8</b>
<b>BOQUERONES EN VINAGRE</b>   GF white anchovies, cherry tomatoes, olive oil	<b>10</b>

## BOARDS

<b>JAMÓN SERRANO*</b> Spanish white pig aged 18 months, tomato toast	<b>22</b>
<b>JAMÓN IBÉRICO*</b> “5 jotas / Spain’s best” Spanish black foot pig, acorn-fed, aged 36 months	<b>35</b>
<b>CAMPERO*</b> chorizo ibérico, Manchego, serrano and crostini bread	<b>23</b>
<b>QUESOS</b>   GF Chef’s selection of Spanish cheeses, assorted pairings	<b>3-20 5-26</b>

20% suggested gratuity will be added to parties of five or more

\$25 corkage fee per 750 ml bottle

\$5 cake cutting fee per person

Paellas are priced per serving

## ★ PAELLA ★

Minimum order of 2 servings

<b>SOCARRAT</b>   GF chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito	<b>28/ serving</b>
<b>PESCADO Y MARISCO</b>   GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito	<b>29/ serving</b>

<b>ARROZ NEGRO</b>   GF shrimp, calamari, white fish, scallops, piquillo pepper, fava beans, squid ink sofrito	<b>28/ serving</b>
<b>DE LA HUERTA</b>   GF eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, pepper, tomato and onion sofrito (add chicken \$4/person)	<b>25/ serving</b>

<b>CARNE</b> short ribs, chicken, chorizo, snow peas, mushroom sofrito	<b>27/ serving</b>
<b>LANGOSTA</b>   GF lobster, calamari, shrimp, scallops, pepper, tomato and onion sofrito	<b>38/ serving</b>
<b>FIDEUÁ DE MAR Y MONTAÑA</b> vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito	<b>26/ serving</b>

PLEASE ADVISE US OF ANY FOOD ALLERGIES

GF We offer gluten free items but we are not a gluten free certified kitchen / \* Can be prepared gluten free

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



@socarratnyc

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Place your order in

seamless

www.socarratnyc.com