



# DINNER MENU

SOCARRAT (*sok-uh-rah*) 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

- GAZPACHO | GF** 8  
chilled tomato soup
- GAMBAS AL AJILLO | GF** 16  
sizzling shrimp, olive oil, garlic, guindilla pepper
- CROQUETAS** 12  
crispy and creamy croquettes of the day
- CHORIZO...CHORIZO!** 13  
chorizo, paprika, white wine sauce, fava beans pesto
- TORTILLA ESPAÑOLA | GF** 13  
classic Spanish potato egg omelette, aioli, padrón peppers, tomato toast
- DÁTILES** 14  
bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple puree
- COLES DE BRUSELAS | GF** 12  
crispy Brussels sprouts, chopped almonds, sweet and spicy glaze
- PATATAS BRAVAS** 9  
crispy potato cubes, aioli, spicy tomato sauce
- CALAMAR A LA PLANCHA | GF** 16  
grilled squid, parsley, garlic, olive oil, sea salt
- BOMBA BARCELONETA** 15  
potato bomb stuffed with beef, aioli, spicy tomato sauce

- PULPO A LA GALLEGA | GF** 18  
Galician style octopus, potatoes, paprika oil
- PAN CON TOMATE** 8  
fresh tomato spread, olive oil, garlic, country toast
- ATÚN | GF** 16  
seared sesame-crusted tuna, mojo picón, greens
- ALCACHOFAS FRITAS** 12  
fried artichokes, lemon caper remoulade
- TOCINO CON SANDÍA | GF** 16  
seared pork belly, watermelon, balsamic reduction, cherry tomatoes, micro cilantro
- ENSALADA DE BURRATA Y REMOLACHA | GF** 18  
burrata, roasted beets, orange segments, beet puree
- CARRILLADA** 16  
braised beef cheeks, apple marmalade spinach, Yukon potatoes, tarragon
- COCA DEL DÍA** 16  
flat bread, Chef's choice on top
- CHOPITOS** 15  
fried baby squid, avocado base, green oil
- NAPOLEÓN DE VERDURAS | GF** 13  
layered eggplant, zucchini, tomato, goat cheese, basil oil, pumpkin seeds

## SNACKS

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

## BOARDS

- JAMÓN SERRANO | GF** 19  
Spanish white pig aged 18 months
- JAMÓN IBÉRICO | GF** 29  
Spanish black foot pig, acorn-fed, aged 36 months
- CAMPERO** 21  
chorizo ibérico, Manchego, serrano and crostini bread on a board
- QUESOS | GF** 3-19  
Chef's selection of Spanish cheeses, assorted pairings 5-26

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

- SOCARRAT | GF** 26/  
serving  
chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito
- PESCADO Y MARISCO | GF** 28/  
serving  
shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito

- ARROZ NEGRO | GF** 26/  
serving  
shrimp, calamari, white fish, scallops, piquillo pepper, fava beans, squid ink sofrito
- DE LA HUERTA | GF** 25/  
serving  
eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, pepper, tomato and onion sofrito  
(add chicken \$4/person)

- CARNE | GF** 26/  
serving  
short ribs, chicken, chorizo, snow peas, mushroom sofrito
- LANGOSTA | GF** 38/  
serving  
lobster, calamari, shrimp, scallops, pepper, tomato and onion sofrito
- FIDEUÁ DE MAR Y MONTAÑA** 25/  
serving  
vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito

### ADVISE US OF ANY FOOD ALLERGIES

We offer gluten free items (GF) but we are not a gluten free certified kitchen  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



@socarratnyc

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**NOLITA**  
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Place your order in

seamless

www.socarratnyc.com