

SOCARRAT

- Paella Bar -

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!”

👉 BRUNCH-WITHOUT-LIMITS 👈

- \$39 -

Unlimited Sangría & Mimosa

limit 1½ hours

1 tapa, 1 entrée, dessert

Entire table must participate

TAPAS

Choice of one per person

Patatas bravas

crispy potato cubes, aioli, spicy tomato sauce

Croquetas

crispy and creamy croquettes of the day

Alcachofas fritas

fried artichokes, lemon caper remoulade

Pan con tomate

fresh tomato spread, olive oil, garlic, country toast

Tortilla española

classic Spanish potato egg omelette with piquillo and Padrón peppers

Pimientos de Padrón

shisito peppers, sea salt

MAIN COURSE

PAELLA DEL DIA

Option of 2 baked or whipped eggs

Paella is portioned to your party size

Paella of the day

— OR —

BRUNCH DISH

Choice of one per person

See back of the menu for options

DESSERT

Churros con chocolate

Spanish churros with hot chocolate

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

\$5 cake cutting fee per person

\$30 corkage fee per bottle - 2 bottle maximum



@SocarratNYC

www.SOCARRATNYC.com

We offer catering and events at www.socarratnyc.com
20% suggested gratuity will be added to parties of 5 or more

NOLITA

284 Mulberry St.
New York, 10012
212.219.0101

CHELSEA

259 W 19th St.
New York, 10011
212.462.1000

MIDTOWN EAST

953 2nd Ave.
New York, 10022
212.759.0101

La Churreria

284 Mulberry St.
New York, 10012
212.219.0400

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👉 BRUNCH A LA CARTA 👈

BRUNCH COCKTAILS

Bloody Mary	\$12	House wine	\$9
Mimosa	\$9	Rebujito	\$9
Red sangria	\$9	Tinto verano	\$9

DRINKS

Fresh orange juice	\$6	Iced late	\$5
Iced coffee	\$5	Iced tea	\$5

BRUNCH DISHES

Huevos a la flamenca 15

baked eggs casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, costini bread

Steak and eggs 18

marinated skirt steak, eggs any style, crispy potatoes and house salad

Tortilla mixta 15

Spanish potato-egg omelette with bacon and cheddar cheese. Served with house salad

Torrija 12

French toast with mixed fruits, cava sabayon

Avocado toast 15

smashed avocado on country toast with scrambled eggs, manchego cheese and pico de gallo. Served with salad and chips

Huevos rotos con chistorra 15

pan fried eggs with chistorra chorizo and fries

Huevos con pisto 15

Spanish ratatouille with sunny up eggs, tomato sauce and crispy serrano ham

Vegetales con Romesco 15

grilled carrots, zucchini, eggplants, asparagus and tomato. Romesco sauce.

POACHED EGGS

15

Two poached eggs on country toast topped with piquillo pepper sauce. Served with salad and potatoes

Spanish Benedict

Canadian bacon

Florentine

spinach

Salmon

home cured salmon

Chorizo

Spanish sausage

Jamón serrano

Spanish ham

*We replaced the Hollandaise sauce for piquillo pepper sauce because it is much healthier and delicious

ENSALADAS \$14

Quinoa salad

quinoa, tomato, cucumber, frisee, olives, lemon vinaigrette

Socarrat salad

mixed greens, asparagus, boiled egg, tomatoes, manchego cheese, sherry vinaigrette

Salud salad

arugula, carrots, apples, walnuts, raisins, balsamic vinaigrette

TAPAS

Gambas al ajillo 14

sizzling shrimp, olive oil, garlic, guindilla pepper

Calamares a la plancha 14

grilled squid, garlic, extra virgin olive oil, sea salt

Dátiles 12

bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree

Chorizo...Chorizo! 12

chorizo, paprika, white wine sauce, fava beans pesto

Croquetas 12

crispy and creamy croquettes of the day

Pulpo a la gallega 15

Galician style octopus, potatoes, paprika, olive oil

Coles de Bruselas 12

crispy Brussels sprouts, chopped almonds in a sweet and spicy glaze

Tortilla española 12

classic Spanish potato egg omelette with piquillo and padron peppers

PAELLAS \$21/SERVING

Dinner paellas are also available
Add baked or whipped eggs optional

Socarrat

chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, red pepper sofrito

Paella del día

paella of the day

De la huerta

eggplant, broccoli, artichokes, tomatoes, chickpeas, snow peas, red pepper sofrito
add chicken \$3/person

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