



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

- SOPA DEL DIA** 9
soup of the day
- GAMBAS AL AJILLO | GF** 16
sizzling shrimp, olive oil, garlic, guindilla pepper
- CROQUETAS** 14
crispy and creamy croquettes of the day
- CHORIZO...CHORIZO!** 14
chorizo, paprika, white wine sauce, fava beans pesto
- TORTILLA ESPAÑOLA*** 13
classic Spanish potato egg omelette, aioli, padrón peppers, tomato toast
- DÁTILES** 14
bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée
- COLES DE BRUSELAS** 13
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
- ENSALADA DE MANZANA | GF** 14
roasted apple, mixed greens, walnuts, blue cheese, quince vinaigrette

- PULPO A LA GALLEGA | GF** 18
Galician style octopus, creamy potatoes, paprika oil
- PAN CON TOMATE** 8
fresh tomato spread, olive oil, garlic, country toast
- MEJILLONES CON CHORIZO** 16
mussels, chorizo in a white wine rosemary sauce
- ALCACHOFAS FRITAS** 13
fried artichokes, lemon caper remoulade
- PINCHO DE POLLO | GF** 16
chicken breast skewers marinated in Moroccan spices
- ALBONDIGAS** 16
veal and beef meatballs in a light tomato sauce
- SARDINAS AL A PLANCHA | GF** 15
sardine filet, red pepper chimichurri, zucchini sticks
- HUEVOS ROTOS | GF** 13
fried eggs, poached potatoes, paprika oil (add Serrano \$5)
- NAPOLEÓN DE VERDURAS | GF** 14
layered eggplant, zucchini, tomato, goat cheese, basil oil, pumpkin seeds
- CARRILLADA** 16
braised beef cheeks, apple marmalade spinach, Yukon potatoes, tarragon

SNACKS

- PIMIENTOS DE PADRÓN** 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*** 22
Spanish white pig aged 18 months, tomato toast
- JAMÓN IBÉRICO*** 35
“5 jotas / Spain’s best” Spanish black foot pig, acorn-fed, aged 36 months
- CAMPERO*** 23
chorizo ibérico, Manchego, serrano and crostini bread
- QUESOS | GF** 3-20
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** 28/
serving
chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito
- PESCADO Y MARISCO | GF** 29/
serving
shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito

- ARROZ NEGRO | GF** 28/
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** 27/
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** 26/
serving
vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito

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



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

Place your order in

seamless

www.socarratnyc.com