

SOCARRAT

- LUNCH -

TAPAS

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

ESPECIALES

ZARZUELA	21	AVOCADO TOAST	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	
CANELONES DE ESPINACAS	18	BACALAO A LA PLANCHA	19
fresh pasta stuffed with spinach, ricotta, pine nuts and raisins, gratined bechamel			
FILETE DE BUEY	20	FILETE SANDWICH	17
marinated hanger steak, sautéed veggies, crispy potatoes		grilled hanger steak, romaine lettuce, caramelized onions, chipotle alioli, salad, fried potatoes	
POLLO A LA PLANCHA	19	POLLO SANDWICH	15
grilled chicken breast, vegetable pisto, crispy potatoes		herb marinated chicken, spicy mayo, bacon, tomato, salad, fried potatoes	
TORTILLA ESPAÑOLA	16	ATÚN SALAD	16
classic Spanish potato egg omelette, crispy bacon, mixed greens		mixed greens, asparagus, boiled egg, tomatoes, olives, tuna, sherry vinaigrette	
HUEVOS A LA FLAMENCA	18	HOUSE SALAD	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 •

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

SPECIAL LUNCH

limitations may apply for large parties

\$25.99*
*tax and gratuity not included

CHOOSE 1 TAPA

Chorizo
Croquetas
Dátiles
Ensalada
Pan con tomate

1 ESPECIAL OR PAELLA DEL DÍA

1 DESSERT
Churros con chocolate
Flan

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



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