

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!”

DINNER

TAPAS

Gambas al ajillo sizzling shrimp, olive oil, garlic, guindilla pepper	16	Tocino con huevo braised pork belly, fried egg, pork reduction, crispy straw potatoes	15
Croquetas del día crispy and creamy croquettes of the day	12	Chorizo...Chorizo! chorizo, paprika, white wine sauce, fava beans pesto	12
Alcachofas fritas fried artichokes, lemon caper remoulade	12	Canelones de espinacas fresh pasta stuffed with spinach, ricotta, pine nuts and raisins, gratined bechamel	14
Patatas bravas crispy potato cubes, aioli, spicy tomato sauce	9	Napoleón de verduras layered eggplant, zucchini, tomato, goat cheese with basil oil and pumpkin seeds	13
Calamares a la plancha grilled squid, parsley, garlic olive oil, sea salt	16	Tortilla española classic Spanish potato egg omelette with piquillo and padron peppers	12
Atún seared sesame-crusting tuna, mojo picón, greens	16	Carrillada braised beef cheeks, apple marmalade spinach, Yukon potatoes, tarragon	16
Coles de Bruselas crispy brussels sprouts, chopped almonds in a sweet and spizy glaze	12	Terrina de champiñones sautéed king, oysters and cremini mushrooms, chestnuts reduction, ideazabal cheese	14
Dátiles bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree	13	Chopitos fried baby squid, avocado base green oil	15
Pulpo a la gallega galician style octopus, potatoes, paprika oil	16	Pan con tomate fresh tomato spread, olive oil, garlic, country toast	8

SNACKS

Pimientos de padrón sishito peppers, sea salt	10
Almendras y aceitunas marcona almonds and marinated olives	8
Boquerones en vinagre white anchovies, cherry tomatoes, olive oil	10

BOARDS

Jamón serrano Spanish white pig, aged 18 months	19
Jamón ibérico Spanish black foot pig, acorn-fed, aged 36 months	29
Campero chorizo ibérico, manchego, serrano	21
Quesos chef's selection of Spanish cheeses, assorted pairings	3/19 5/26

Paellas are priced per serving

★ PAELLA ★

Minimum order of 2 servings for dinner

Socarrat chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, red and green pepper sofrito	26/ serving	Arroz negro shrimp, calamari, scallops, white fish, piquillo pepper, fava beans, squid ink sofrito	26/ serving	Fideuà de mar y montaña vermicelli noodles, squid, shrimp, chicken thigh, brussels sprouts, mushroom sofrito	25/ serving
Pescados y mariscos shrimp, scallops, squid, mussels, cockles, white fish, English peas, tomato and onion sofrito	28/ serving	De la huerta o con pollo eggplant, broccoli, artichokes, tomatoes, chickpeas, snow peas, red and green pepper sofrito add chicken \$2/person	25/ serving	Langosta lobster, calamari, shrimp, scallops, roasted peppers, tomato and onion sofrito	38/ serving
Carne short ribs, chicken, chorizo, mushroom sofrito, snow peas	26/ serving			Paella del día paella of the day	mp/ serving

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

\$5 cake cutting fee per person \$25 corkage fee per bottle

   @SocarratNYC

www.SOCARRATNYC.com

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

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MIDTOWN
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