



BRUNCH 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 soup of the day	9
GAMBAS AL AJILLO GF sizzling shrimp, olive oil, garlic, guindilla pepper	16
CROQUETAS crispy and creamy croquettes of the day	14
CHORIZO...CHORIZO! chorizo, paprika, white wine sauce, fava beans pesto	14
PAN CON TOMATE fresh tomato spread, olive oil, garlic, country toast	8
TORTILLA ESPAÑOLA* classic Spanish potato egg omelette, aioli, padrón peppers, tomato toast	13
DÁTILES bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée	14
PATATAS BRAVAS crispy potato cubes, aioli, spicy tomato sauce	9
ALCACHOFAS FRITAS fried artichokes, lemon caper remoulade	13
CAMPERO* chorizo ibérico, Manchego, serrano and crostini bread on a board	23
PULPO A LA GALLEGA GF Galician style octopus, potatoes, paprika oil	18
CALAMAR A LA PLANCHA GF grilled squid, parsley, garlic, olive oil, sea salt	16

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

BRUNCH DISHES

HUEVOS A LA FLAMENCA baked eggs casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, crostini bread	18
STEAK AND EGGS* marinated sirloin tip, eggs any style, green salad, crispy potatoes	22
HUEVOS CON PISTO* Spanish ratatouille, sunny side up eggs, serrano ham, crostini bread	16
TORTILLA MIXTA Spanish potato egg omelette, chorizo inside, green salad	16
TOSTADA DE SALMÓN home cured salmon on tomato toast, lettuce, red onion, scrambled eggs, green salad, chips	18
TOSTADA DE AGUACATE smashed avocado on toast, scrambled eggs, Idiazábal cheese, pico de gallo, green salad, chips	18
TORRIJA French toast, banana, strawberries, blueberries, cava sabayon	15
ENSALADA DE ATÚN GF seared sesame-crusting tuna, mixed greens, asparagus, boiled egg, tomatoes, olives, balsamic vinaigrette	16
ENSALADA SOCARRAT GF romaine lettuce, beets, carrots, tomatoes, red onion, light and creamy dressing (add chicken \$4, steak \$6 or shrimp \$6)	15
HUEVOS POCHADOS FLORENTINE two poached eggs on tomato toast, spinach, piquillo pepper sauce on top, green salad, crispy potatoes	15
HUEVOS POCHADOS CON SOBRASADA two poached eggs on tomato toast, chorizo spread, piquillo pepper sauce on top, green salad, crispy potatoes	15

“Our Socarrat styled poached eggs are prepared with piquillo pepper sauce instead of Hollandaise sauce because it’s much healthier and delicious”

BRUNCH PAELLAS

PAELLA DEL DÍA paella of the day	21/ serving
DULCE GF dates, almonds, caramelized walnuts chunks, mushroom sofrito, baked eggs on top	21/ serving
B.E.C PAELLA GF bacon, cheddar cheese, tomato sofrito, baked eggs on top	21/ serving

TRADITIONAL PAELLAS

minimum order of 2 servings

SOCARRAT GF chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito	28/ serving
PESCADO Y MARISCO GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito	29/ serving
CARNE short ribs, chicken, chorizo, snow peas, mushroom sofrito	27/ serving
ARROZ NEGRO GF shrimp, calamari, white fish, scallops, piquillo pepper, fava beans, squid ink sofrito	28/ serving
DE LA HUERTA GF eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, pepper, tomato and onion sofrito (add chicken \$4/person)	25/ serving
FIDEUÁ DE MAR Y MONTAÑA vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito	26/ serving
LANGOSTA GF lobster, calamari, shrimp, scallops, pepper, tomato and onion sofrito	38/ serving

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



@socarratnyc

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



www.socarratnyc.com



UNLIMITED BRUNCH

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”

\$39

CHOOSE 1 TAPA + 1 BRUNCH DISH + 1 DESSERT

UNLIMITED SANGRÍA & MIMOSA INCLUDED

1 ½ hours time limit

*The entire table must participate
Limitations may apply to large parties*

TAPAS

CHORIZO... CHORIZO!

chorizo, paprika, white wine sauce, fava beans pesto

PAN CON TOMATE

fresh tomato spread, olive oil, garlic, country toast

DÁTILES

bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée

CROQUETAS DEL DÍA

crispy and creamy croquettes of the day

PATATAS BRAVAS

crispy potatoe cubes, aioli, spicy tomato sauce

ENSALADA DE LA CASA | GF

mixed greens, tomatoes, carrots, red onion, cucumber, sherry vinaigrette

BRUNCH DISHES

PAELLA DEL DÍA

paella of the day

HUEVOS A LA FLAMENCA

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

STEAK AND EGGS*

marinated sirloin tip, eggs any style, green salad, crispy potatoes

HUEVOS CON PISTO*

Spanish ratatouille, sunny side up eggs, serrano ham, crostini bread

TORTILLA MIXTA

Spanish potato-egg omelette, chorizo inside, green salad

TOSTADA DE SALMÓN

home cured salmon on tomato toast, lettuce, red onion, scrambled eggs, green salad, chips

TOSTADA DE AGUACATE

smashed avocado on toast, scrambled eggs, Idiazábal cheese, pico de gallo, green salad, chips

TORRIJA

French toast, banana, strawberries, blueberries, cava sabayon

ENSALADA DE ATÚN | GF

seared sesame-crusted tuna, mixed greens, asparagus, boiled egg, tomatoes, olives, balsamic vinaigrette

ENSALADA SOCARRAT | GF

romaine lettuce, beets, carrots, tomatoes, red onion, light and creamy dressing
(add chicken \$4, steak \$6 or shrimp \$6)

HUEVOS POCHADOS FLORENTINE

two poached eggs on tomato toast, spinach, piquillo pepper sauce on top, green salad, crispy potatoes

HUEVOS POCHADOS CON SOBRASADA

two poached eggs on tomato toast, chorizo spread, piquillo pepper sauce on top, green salad, crispy potatoes

DESSERTS

CHURROS CON CHOCOLATE

traditional Spanish churros, hot dipping chocolate

SORBETE | GF

seasonal sorbet



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