



# LUNCH 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

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

## ENTRÉES

<b>PESCADO DEL DIA</b> fish of the day	MP
<b>CAZUELA DE MARISCO</b>   GF clams, mussels, white fish, scallops, squid, shrimp, baked potatoe, light red tomato sauce	21
<b>CANELONES DE ESPINACAS</b> fresh pasta stuffed with spinach, ricotta, pine nuts and raisins, gratined bechamel	21
<b>FILETE DE BUEY</b>   GF marinated sirloin tip, Spanish ratatouille, french fries	22
<b>POLLO A LA PLANCHA*</b> grilled chicken breast, green salad, crispy potatoes	19
<b>BACALAO A LA PLANCHA*</b> grilled codfish, Spanish ratatouille, crispy potatoes	19
<b>HAMBURGUESA</b> beef and veal garlic patty, manchego, lettuce, tomato	15

## ENSALADAS

<b>ENSALADA DE PERA</b>   GF roasted apple, baby lettuce, frisée, walnuts, blue cheese, quince vinaigrette	16
<b>ENSALADA DE ATÚN</b>   GF seared sesame-crusted tuna, watercress, asparagus, boiled egg, tomatoes, olives, balsamic vinaigrette	16
<b>ENSALADA SOCARRAT</b>   GF arugula, beets, carrots, tomatoes, red onion, light and creamy dressing (add chicken \$4, steak \$6 or shrimp \$6)	16

## SANDWICHES

served with green salad and french fries

<b>JAMÓN Y QUESO</b> serrano ham, Manchego cheese, tomato spread	16
<b>BISTEC</b> grilled sirloin tip, romaine lettuce, caramelized onions and piquillo pepper sauce	18
<b>POLLO</b> herb marinated chicken, lettuce, bacon, tomato and chipotle aioli	16

## PAELLAS

<b>PAELLA DEL DÍA</b> paella of the day	21/ serving
<b>SOCARRAT</b>   GF chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito	28/ serving
<b>PESCADO Y MARISCO</b>   GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito	29/ serving
<b>CARNE</b> short ribs, chicken, chorizo, snow peas, mushroom sofrito	27/ serving
<b>ARROZ NEGRO</b>   GF shrimp, calamari, white fish, scallops, piquillo pepper, fava beans, squid ink sofrito	28/ serving
<b>DE LA HUERTA</b>   GF eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, pepper, tomato and onion sofrito (add chicken \$4/person)	25/ serving
<b>FIDEUÁ DE MAR Y MONTAÑA</b> vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito	26/ serving
<b>LANGOSTA</b>   GF lobster, calamari, shrimp, scallops, pepper, tomato and onion sofrito (minimum order of 2 servings)	38/ serving

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

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

**DAILY SPECIAL**  
1/2 SANDWICH, SALAD & SOUP **\$19**

## SPECIAL DRINKS

HOUSE WINE or SANGRÍA **\$9**



@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**  
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# SPECIAL LUNCH

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## \$28

CHOOSE 1 TAPA + 1 ENTRÉE + 1 DESSERT

**\$9 RED & ROSÉ SANGRÍA / HOUSE WINE**

*Limitations may apply for large parties*

## TAPAS

**GAMBAS AL AJILLO** | GF

sizzling shrimp, olive oil, garlic, guindilla pepper

**ALCACHOFAS FRITAS**

fried artichokes, lemon caper remoulade

**CHORIZO...CHORIZO!**

chorizo, paprika, white wine sauce, fava beans pesto

**CROQUETAS DEL DÍA**

crispy and creamy croquettes of the day

**SOPA DEL DIA**

soup of the day

**ENSALADA DE LA CASA** | GF

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

## MAIN COURSE

**PAELLA DEL DÍA**

paella of the day

**CAZUELA DE MARISCO** | GF

clams, mussels, white fish, scallops, squid, shrimp, baked potatoe, light red tomato sauce

**CANELONES DE ESPINACAS**

fresh pasta stuffed with spinach, ricotta, pine nuts and raisins, gratined bechamel

**POLLO A LA PLANCHA\***

grilled chicken breast, green salad, crispy potatoes

**BACALAO A LA PLANCHA\***

grilled codfish, Spanish ratatouille, crispy potatoes

**ENSALADA DE ATÚN** | GF

seared sesame-cruste tuna, watercress, asparagus, boiled egg, tomatoes, olives, balsamic vinaigrette

## DESSERTS

**CHURROS CON CHOCOLATE**

traditional Spanish churros, hot dipping chocolate

**SORBETE** | GF

seasonal sorbet



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