

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!”

\$29 per person

RESTAURANT WEEK LUNCH

\$29 per person

TAPAS

Choose one

Gambas al ajillo

sizzling shrimp, olive oil, garlic, guindilla pepper

Ensalada de tomate y melón

tomatoes, melon, goat cheese, dried cranberries in a sherry-honey vinaigrette

Chorizo...Chorizo!

chorizo, paprika, white wine sauce, fava beans pesto

Croquetas del día

crispy and creamy chef's selection croquettes

Dátiles

bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree

Gazpacho

chilled tomato soup

MAIN COURSE

Choose one

Arroz caldoso de verduras

soupy paella, broccoli, brussels sprouts, cauliflower, carrots, chickpeas

Zarzuelo

mussels, monkfish, shrimp, clams, scallops in saffron sauce

Chuletas de cordero

grilled lamb chops, homemade chips, vegetable pisto

Fresh cod fish filet

served with homemade fries and vegetable pisto

Paella del día

paella of the day

DESSERT

Choose one

Flan

condensed milk flan, passion fruit cream, pistacchio crumbs

Churros con chocolate

traditional Spanish churros, hot chocolate dipping sauce

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

   @SocarratNYC

www.SOCARRATNYC.com

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

CHELSEA

259 W 19th St
(212) 462-1000

NOLITA

284 Mulberry St
(212) 219-0101

MIDTOWN

953 2nd Ave
(212) 759-0101

La Churreria

284 Mulberry St.
212.219.0400

SOCARRAT

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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!”

\$42 per person

RESTAURANT WEEK DINNER

\$42 per person

TAPAS

Choose one

Gambas al ajillo

sizzling shrimp, olive oil,
garlic, guindilla pepper

Dátiles

bacon wrapped dates stuffed with
valdeon cheese, almonds, roasted apple puree

Chorizo...Chorizo!

chorizo, paprika, white wine sauce, fava beans pesto

Alcachofas fritas

fried artichokes, lemon caper remoulade

Gazpacho

chilled tomato soup

Pulpo a la plancha

grilled octopus, paprika oil

MAIN COURSE

Paella served family style, minimum order for 2

Paella de Socarrat

chicken, beef, shrimp, white fish,
mussels, clams and fava beans

Paella de arroz negro

shrimp, calamari, scallops, white fish,
piquillo pepper, fava beans, squid ink

Paella de la huerta

eggplant, broccoli, artichokes, tomatoes,
chickpeas, snow peas
add chicken *(optional)*

Chuletas de cordero

grilled lamb chops served with
homemade fries and vegetable pisto

DESSERT

Choose one

Flan

condensed milk flan, passion fruit cream,
pistacchio crumbs

Churros con chocolate

traditional Spanish churros,
hot chocolate dipping sauce

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