

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!"

LUNCH

TAPAS

- Gambas al ajillo** 14
sizziling shrimp, olive oil, garlic, guindilla pepper
- Croquetas del día** 12
crispy and creamy croquettes of the day
- Alcachofas fritas** 12
fried artichokes, lemon caper remoulade
- Calamares a la plancha** 14
grilled squid, garlic, extra virgin olive oil, sea salt
- Tortilla Española** 12
classic Spanish potato egg omelette with piquillo and padron peppers
- Cochinillo** 16
Traditional roasted sucking pig with spinach, water chestnuts and pork reduction
- Pan con tomate** 7
fresh tomato spread, olive oil, garlic, country toast
- Chorizo...Chorizo!** 12
chorizo, paprika, white wine sauce, garlic
- Dátiles** 13
bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree
- Pulpo a la gallega** 15
Galician style octopus, potatoes, paprika oil

MAIN COURSE

- 19
- Bacalao**
seared fresh filet of cod fish, served with salad, vegetable pisto and potatoes
- Pollo a la plancha**
grilled chicken breast, served with salad, vegetable pisto and potatoes
- Filete de buey**
hanger steak, served with salad, vegetable pisto and potatoes

DAILY SPECIALS

1/2 SANDWICH, SOUP & SALAD

18

ENSALADAS

- 14
- Kale Caesar salad** 12
baby kale with Caesar dressing, garlic croutons and Manchego cheese aged 18 months add chicken \$4 extra
- Mixta** 16
greens, tomatoes, asparagus, tuna, hard-boiled eggs, olives
- Quinoa Salad** 7
baby arugula, quinoa, olives, cherry tomatoes, Mahón cheese

SOUP OF THE DAY

8

SANDWICHES

- 14
- Jamón con queso**
serrano ham, manchego, tomato spread
- Bikini vegetariano**
spinach, piquillo pepper, caramelized onions, tetilla grilled cheese sandwich
- Steak sandwich**
grilled hanger steak with romaine lettuce, chipotle aioli, caramelized onions
- Pollo**
herb marinated chicken, spicy mayo, bacon, tomato
- *All sandwiches are served with french fries and salad*

SPECIAL LUNCH PAELLAS

19

- Arroz negro**
shrimp, calamari, scallops, fish, piquillo pepper, squid ink
- Carne**
short ribs, chicken, chorizo, mushroom sofrito, snow peas
- Del día**
paella of the day
- Arroz al horno**
paella with white sausages, ribs, chorizo, mushroom sofrito
Option of two whipped or baked eggs
- Socarrat**
chicken, beef, shrimp, white fish, cuttlefish, mussels, cockles, fava beans
- De la huerta**
eggplant, cauliflower, artichokes, tomatoes, chickpeas, snow peas
- Arroz caldoso del mar**
soupy paella with mussels, clams, sepia, squid, shrimp

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

  
#SOCARRATNYC
@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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