



# DINNER 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>GAZPACHO</b> chilled tomato soup	<b>8</b>
<b>GAMBAS AL AJILLO</b>   GF sizzling shrimp, olive oil, garlic, guindilla pepper	<b>16</b>
<b>CROQUETAS</b> crispy and creamy croquettes of the day	<b>13</b>
<b>CHORIZO...CHORIZO!</b> chorizo, paprika, white wine sauce, fava beans pesto	<b>14</b>
<b>TORTILLA ESPAÑOLA*</b> classic Spanish potato egg omelette, aioli, padrón peppers, tomato toast	<b>13</b>
<b>DÁTILES</b> bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée	<b>14</b>
<b>COLES DE BRUSELAS</b> crispy Brussels sprouts, chopped almonds, sweet and spicy glaze	<b>12</b>
<b>PATATAS BRAVAS</b> crispy potato cubes, aioli, spicy tomato sauce	<b>9</b>
<b>CALAMAR A LA PLANCHA</b>   GF grilled squid, parsley, garlic, olive oil, sea salt	<b>16</b>
<b>BOMBA BARCELONETA</b> potato bomb stuffed with beef, aioli, spicy tomato sauce	<b>15</b>

<b>PULPO A LA GALLEGA</b>   GF Galician style octopus, potatoes, paprika oil	<b>18</b>
<b>PAN CON TOMATE</b> fresh tomato spread, olive oil, garlic, country toast	<b>8</b>
<b>ATÚN</b>   GF seared sesame-crusting tuna, mojo picón, greens	<b>16</b>
<b>ALCACHOFAS FRITAS</b> fried artichokes, lemon caper remoulade	<b>12</b>
<b>TOCINO CON SANDÍA</b>   GF seared pork belly, watermelon, balsamic reduction, cherry tomatoes, micro cilantro	<b>16</b>
<b>ENSALADA DE BURRATA Y REMOLACHA</b>   GF burrata, roasted beets, orange segments, beet purée	<b>18</b>
<b>CARRILLADA</b> braised beef cheeks, apple marmalade spinach, Yukon potatoes, tarragon	<b>16</b>
<b>COCA DEL DÍA</b> flat bread, Chef's choice on top	<b>16</b>
<b>CHOPITOS</b> fried baby squid, avocado base, green oil	<b>15</b>
<b>NAPOLEÓN DE VERDURAS</b>   GF layered eggplant, zucchini, tomato, goat cheese, basil oil, pumpkin seeds	<b>13</b>

## SNACKS

<b>PIMIENTOS DE PADRÓN</b> sishito peppers, sea salt	<b>10</b>
<b>ALMENDRAS Y ACEITUNAS</b>   GF marcona almonds and marinated olives	<b>8</b>
<b>BOQUERONES EN VINAGRE</b>   GF white anchovies, cherry tomatoes, olive oil	<b>10</b>

## BOARDS

<b>JAMÓN SERRANO*</b> Spanish white pig aged 18 monts, tomato toast	<b>19</b>
<b>JAMÓN IBÉRICO*</b> Spanish black foot pig, acorn-fed, aged 36 months	<b>29</b>
<b>CAMPERO*</b> chorizo ibérico, Manchego, serrano and crostini bread	<b>21</b>
<b>QUESOS</b>   GF Chef's selection of Spanish cheeses, assorted pairings	<b>3-19</b> <b>5-26</b>

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

Paellas are priced per serving

## ★ PAELLA ★

Minimum order of 2 servings

<b>SOCARRAT</b>   GF chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito	<b>26/</b> serving
<b>PESCADO Y MARISCO</b>   GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito	<b>28/</b> serving

<b>ARROZ NEGRO</b>   GF shrimp, calamari, white fish, scallops, piquillo pepper, fava beans, squid ink sofrito	<b>28/</b> serving
<b>DE LA HUERTA</b>   GF eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, pepper, tomato and onion sofrito (add chicken \$4/person)	<b>25/</b> serving

<b>CARNE</b> short ribs, chicken, chorizo, snow peas, mushroom sofrito	<b>26/</b> serving
<b>LANGOSTA</b>   GF lobster, calamari, shrimp, scallops, pepper, tomato and onion sofrito	<b>38/</b> serving
<b>FIDEUÁ DE MAR Y MONTAÑA</b> vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito	<b>25/</b> 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



**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

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**seamless**

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