



CATERING

TAPAS

Price per tray. Feeds 8 - 10 people

TORTILLA ESPAÑOLA \$45 (GF) (V)

Traditional Spanish egg and potato omelette

CROQUETAS \$50

Crispy and creamy croquettes

CHORIZO \$55 (GF)

Chorizo, white wine sauce, paprika

PATATAS BRAVAS \$40 (GF) (V)

Crispy potato cubes, aioli, spicy tomato sauce

ALCACHOFAS FRITAS \$40 (V)

Fried artichokes, lemon caper remoulade

DÁTILES \$55 (GF)

Bacon wrapped dates, valdeon cheese, apple puree

ENSALADA DE MANZANA \$45 (GF) (V)

Roasted apple, greens, walnuts, blue cheese, quince vinaigrette

MANCHEGO CHEESE \$45 (GF)

Sheep's milk cheese

JAMÓN SERRANO \$60 (GF)

DESSERT

BUÑUELOS DE CHOCOLATE \$3/2 pieces

Chocolate beignets

FLAN \$50 (GF)

Condensed milk flan

PAELLAS

Price per serving. Paella can be served in the paella pans or in catering containers.

SOCARRAT \$28 (GF)

Chicken, beef, shrimp, white sh, cuttlefish, mussels, cockles, fava beans

PESCADOS Y MARISCOS \$29 (GF)

Shrimp, mussels, scallops, cockles, white sh, english peas

DE LA HUERTA \$25 (GF) (V)

Eggplant, cauliflower, artichokes, tomatoes, chickpeas, snow peas. (add chicken \$4/serving)

ARROZ NEGRO \$28 (GF)

Shrimp, calamari, scallops, white fish piquillo peppers, squid ink

CARNE \$27

Chicken, chorizo, short ribs, mushroom sofrito

FIDEUÀ DE MAR Y MONTAÑA \$26

Vermicelli noodles, shrimp, cuttlefish, chicken thigh, brussels sprouts

LANGOSTA \$38 (GF)

Lobster, calamari, shrimp, scallops, roasted peppers

STAFF

SERVER

\$35/hour minimum 3 hours

BARTENDER

\$40/hour minimum 3 hours

A room fee or food & beverage minimum may apply. Pricing does not include service fee and 8.875% NY sales tax. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

Silvia Calvanense

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(GF) Gluten Free (V) Vegetarian