

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”

RESTAURANT WEEK LUNCH

2 COURSES / \$26 PER PERSON

\$9 SANGRÍA / HOUSE WINE

Available from July 23rd to August 17th except Saturdays

TAPAS

CROQUETAS DEL DÍA

crispy and creamy
croquettes of the day

PAN TUMACA/SERRANO

fresh tomato spread on
country toast, serrano ham

ENSALADA DE TOMATE Y MELÓN | GF

tomatoes, melon, goat
cheese, dried cranberries,
sherry-honey vianigrette

DÁTILES

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

GAZPACHO

chilled tomato soup

MAIN COURSE

CAZUELA DE MARISCO | GF

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

PAELLA DE LA HUERTA | GF

eggplant, broccoli, snow peas,
chickpeas, tomatoes, artichokes,
pepper, tomato and onion sofrito

CHULETAS DE CORDERO*

grilled lamb chops, Spanish
rataouille, french fries

PAELLA DEL DÍA

paella of the day

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



@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

284 Mulberry St
(212) 219-0400

Place your order in

seamless

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”

RESTAURANT WEEK DINNER

3 COURSES / \$42 PER PERSON

Available from July 23rd to August 17th except Saturdays

TAPAS

CROQUETAS DEL DÍA
croquettes of the day

DÁTILES
bacon wrapped dates stuffed
with Valdeón cheese, almonds,
roasted apple puree

GAMBAS AL AJILLO | GF
sizzling shrimp, olive oil,
garlic, guindilla pepper

GAZPACHO
chilled tomato soup

CHORIZO...CHORIZO!
chorizo, paprika,
white wine sauce, fava
beans pesto

ALCACHOFAS FRITAS
fried artichokes, lemon
caper remoulade

MAIN COURSE

paellas minimum order of 2 servings

PAELLA DE ARROZ NEGRO | GF
shrimp, calamari, scallops,
white fish, piquillo pepper, fava
beans, squid ink sofrito

PAELLA DE LA HUERTA | GF
eggplant, broccoli, snow peas,
chickpeas, tomatoes, artichokes,
pepper, tomato and onion sofrito
(add chicken \$4/person)

PAELLA DE CARNE
short ribs, chicken, chorizo,
snow peas, mushroom sofrito

FIDEUÁ DE MAR Y MONTAÑA
vermicelli noodles, squid,
shrimp, chicken, Brussels sprouts,
mushroom sofrito

PAELLA SOCARRAT | GF
chicken, beef, shrimp, white
fish, squid, mussels, cockles,
fava beans, pepper, tomato
and onion sofrito

CHULETAS DE CORDERO*
grilled lamb chops, Spanish
rataouille, french fries

DESSERT

SORBETE | GF
seasonal sorbet

CHURROS CON CHOCOLATE
traditional Spanish churros, hot dipping chocolate

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

Place your order in

seamless

www.socarratnyc.com