



# BRUNCH 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>SOPA DEL DIA</b> soup of the day	9
<b>GAMBAS AL AJILLO</b>   GF sizzling shrimp, olive oil, garlic, guindilla pepper	16
<b>CROQUETAS</b> crispy and creamy croquettes of the day	14
<b>CHORIZO...CHORIZO!</b> chorizo, paprika, white wine sauce, fava beans pesto	14
<b>PAN CON TOMATE</b> fresh tomato spread, olive oil, garlic, country toast	8
<b>TORTILLA ESPAÑOLA*</b> classic Spanish potato egg omelette, aioli, padrón peppers, tomato toast	13
<b>DÁTILES</b> bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée	14
<b>PATATAS BRAVAS</b> crispy potato cubes, aioli, spicy tomato sauce	9
<b>ALCACHOFAS FRITAS</b> fried artichokes, lemon caper remoulade	13
<b>CAMPERO*</b> chorizo ibérico, Manchego, serrano and crostini bread on a board	23
<b>PULPO A LA GALLEGA</b>   GF Galician style octopus, creamy potatoes, paprika oil	18
<b>CALAMAR A LA PLANCHA</b>   GF grilled squid, parsley, garlic, olive oil, sea salt	16

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

## BRUNCH DISHES

<b>HUEVOS A LA FLAMENCA</b> baked eggs casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, crostini bread	18
<b>STEAK AND EGGS*</b> marinated sirloin tip, eggs any style, green salad, crispy potatoes	22
<b>HUEVOS CON PISTO*</b> Spanish ratatouille, sunny side up eggs, serrano ham, crostini bread	16
<b>TORTILLA MIXTA</b> Spanish potato egg omelette, chorizo inside, green salad	16
<b>TOSTADA DE SALMÓN</b> home cured salmon on tomato toast, lettuce, red onion, scrambled eggs, green salad, chips	18
<b>TOSTADA DE AGUACATE</b> smashed avocado on toast, scrambled eggs, Idiazábal cheese, pico de gallo, green salad, chips	18
<b>TORRIJA</b> French toast, banana, strawberries, blueberries, cava sabayon	15
<b>ENSALADA DE ATÚN</b>   GF seared sesame-crusting tuna, watercress, asparagus, boiled egg, tomatoes, olives, balsamic vinaigrette	16
<b>ENSALADA SOCARRAT</b>   GF arugula, beets, carrots, tomatoes, red onion, light and creamy dressing (add chicken \$4, steak \$6 or shrimp \$6)	15
<b>HUEVOS POCHADOS FLORENTINE</b> two poached eggs on tomato toast, spinach, piquillo pepper sauce on top, green salad, crispy potatoes	15
<b>HUEVOS POCHADOS CON SOBRASADA</b> two poached eggs on tomato toast, chorizo spread, piquillo pepper sauce on top, green salad, crispy potatoes	15

“Our Socarrat styled poached eggs are prepared with piquillo pepper sauce instead of Hollandaise sauce because it’s much healthier and delicious”

## BRUNCH PAELLAS

<b>PAELLA DEL DÍA</b> paella of the day	21/ serving
<b>DULCE</b>   GF dates, almonds, caramelized walnuts chunks, mushroom sofrito, baked eggs on top	21/ serving
<b>B.E.C PAELLA</b>   GF bacon, cheddar cheese, tomato sofrito, baked eggs on top	21/ serving

## TRADITIONAL PAELLAS

minimum order of 2 servings

<b>SOCARRAT</b>   GF chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito	28/ serving
<b>PESCADO Y MARISCO</b>   GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito	29/ serving
<b>CARNE</b> short ribs, chicken, chorizo, snow peas, mushroom sofrito	27/ serving
<b>ARROZ NEGRO</b>   GF shrimp, calamari, white fish, scallops, piquillo pepper, fava beans, squid ink sofrito	28/ serving
<b>DE LA HUERTA</b>   GF eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, pepper, tomato and onion sofrito (add chicken \$4/person)	25/ serving
<b>FIDEUÁ DE MAR Y MONTAÑA</b> vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito	26/ serving
<b>LANGOSTA</b>   GF lobster, calamari, shrimp, scallops, pepper, tomato and onion sofrito	38/ serving

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



@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

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www.socarratnyc.com



# UNLIMITED BRUNCH

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”

## \$39

CHOOSE 1 TAPA + 1 BRUNCH DISH + 1 DESSERT

**UNLIMITED SANGRÍA & MIMOSA INCLUDED**

1 ½ hours time limit

*The entire table must participate  
Limitations may apply to large parties*

## TAPAS

### CHORIZO... CHORIZO!

chorizo, paprika, white wine sauce, fava beans pesto

### PAN CON TOMATE

fresh tomato spread, olive oil, garlic, country toast

### DÁTILES

bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée

### CROQUETAS DEL DÍA

crispy and creamy croquettes of the day

### PATATAS BRAVAS

crispy potatoe cubes, aioli, spicy tomato sauce

### ENSALADA DE LA CASA | GF

mixed greens, tomatoes, carrots, red onion, cucumber, sherry vinaigrette

## BRUNCH DISHES

### PAELLA DEL DÍA

paella of the day

### HUEVOS A LA FLAMENCA

baked eggs casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, crostini bread

### STEAK AND EGGS\*

marinated sirloin tip, eggs any style, green salad, crispy potatoes

### HUEVOS CON PISTO\*

Spanish ratatouille, sunny side up eggs, serrano ham, crostini bread

### TORTILLA MIXTA

Spanish potato-egg omelette, chorizo inside, green salad

### TOSTADA DE SALMÓN

home cured salmon on tomato toast, lettuce, red onion, scrambled eggs, green salad, chips

### TOSTADA DE AGUACATE

smashed avocado on toast, scrambled eggs, Idiazábal cheese, pico de gallo, green salad, chips

### TORRIJA

French toast, banana, strawberries, blueberries, cava sabayon

### ENSALADA DE ATÚN | GF

seared sesame-crusted tuna, mixed greens, asparagus, boiled egg, tomatoes, olives, balsamic vinaigrette

### ENSALADA SOCARRAT | GF

romaine lettuce, beets, carrots, tomatoes, red onion, light and creamy dressing  
(add chicken \$4, steak \$6 or shrimp \$6)

### HUEVOS POCHADOS FLORENTINE

two poached eggs on tomato toast, spinach, piquillo pepper sauce on top, green salad, crispy potatoes

### HUEVOS POCHADOS CON SOBRASADA

two poached eggs on tomato toast, chorizo spread, piquillo pepper sauce on top, green salad, crispy potatoes

## DESSERTS

### CHURROS CON CHOCOLATE

traditional Spanish churros, hot dipping chocolate

### SORBETE | GF

seasonal sorbet



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