



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

GAZPACHO	8
chilled tomato soup	
GAMBAS AL AJILLO GF	16
sizzling shrimp, olive oil, garlic, guindilla pepper	
CROQUETAS	13
crispy and creamy croquettes of the day	
CHORIZO...CHORIZO!	14
chorizo, paprika, white wine sauce, fava beans pesto	
PAN CON TOMATE	8
fresh tomato spread, olive oil, garlic, country toast	
TORTILLA ESPAÑOLA*	13
classic Spanish potato egg omelette, aioli, padrón peppers, tomato toast	
DÁTILES	14
bacon wrapped dates stuffed with Valdeón cheese and almonds, roasted apple purée	
PATATAS BRAVAS	9
crispy potato cubes, aioli, spicy tomato sauce	
ALCACHOFAS FRITAS	12
fried artichokes, lemon caper remoulade	
CAMPERO*	21
chorizo ibérico, Manchego, serrano and crostini bread on a board	
PULPO A LA GALLEGA GF	18
Galician style octopus, potatoes, paprika oil	
CALAMAR A LA PLANCHA GF	16
grilled squid, parsley, garlic, olive oil, sea salt	

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

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

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

BRUNCH PAELLAS

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

TRADITIONAL PAELLAS

minimum order of 2 servings

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

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

Place your order in



www.socarratnyc.com



UNLIMITED BRUNCH

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\$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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