

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 January 21st to February 8th 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

SOPA DEL DIA

soup of the day

MAIN COURSE

CAZUELA DE MARISCO | GF

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

PAELLA DE LA HUERTA | GF

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

POLLO AL AJILLO*

chicken pieces on the bone with white
wine garlic sauce and poached potato

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