

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 January 21st to February 8th except Saturdays

TAPAS

CROQUETAS DEL DÍA
croquettes of the day

ALCACHOFAS FRITAS
fried artichokes, lemon
caper remoulade

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

SOPA DEL DIA
soup of the day

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

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

MAIN COURSE

paellas minimum order of 2 servings

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

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

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

DESSERT

FLAN | GF
condensed milk flan, pistachio crumbles,
passion fruit cream

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