



LUNCH 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

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

ENTRÉES

PESCADO DEL DIA fish of the day	MP
CAZUELA DE MARISCO GF clams, mussels, white fish, scallops, squid, shrimp, baked potatoe, light red tomato sauce	21
CANELONES DE ESPINACAS fresh pasta stuffed with spinach, ricotta, pine nuts and raisins, gratined bechamel	21
FILETE DE BUEY GF marinated sirloin tip, Spanish ratatouille, french fries	22
POLLO A LA PLANCHA* grilled chicken breast, green salad, crispy potatoes	19
BACALAO A LA PLANCHA* grilled codfish, Spanish ratatouille, crispy potatoes	19
HAMBURGUESA beef and veal garlic patty, manchego, lettuce, tomato	15

ENSALADAS

ENSALADA DE PERA GF roasted apple, baby lettuce, frisée, walnuts, blue cheese, quince vinaigrette	16
ENSALADA DE ATÚN GF seared sesame-crusted tuna, watercress, asparagus, boiled egg, tomatoes, olives, balsamic vinaigrette	16
ENSALADA SOCARRAT GF arugula, beets, carrots, tomatoes, red onion, light and creamy dressing (add chicken \$4, steak \$6 or shrimp \$6)	16

SANDWICHES

served with green salad and french fries

JAMÓN Y QUESO serrano ham, Manchego cheese, tomato spread	16
BISTEC grilled sirloin tip, romaine lettuce, caramelized onions and piquillo pepper sauce	18
POLLO herb marinated chicken, lettuce, bacon, tomato and chipotle aioli	16

PAELLAS

PAELLA DEL DÍA paella of the day	21/ serving
SOCARRAT GF chicken, beef, shrimp, white fish, squid, mussels, cockles, fava beans, pepper, tomato and onion sofrito	28/ serving
PESCADO Y MARISCO GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, pepper, tomato and onion sofrito	29/ serving
CARNE short ribs, chicken, chorizo, snow peas, mushroom sofrito	27/ serving
ARROZ NEGRO GF shrimp, calamari, white fish, scallops, piquillo pepper, fava beans, squid ink sofrito	28/ serving
DE LA HUERTA GF eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, pepper, tomato and onion sofrito (add chicken \$4/person)	25/ serving
FIDEUÁ DE MAR Y MONTAÑA vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito	26/ serving
LANGOSTA GF lobster, calamari, shrimp, scallops, pepper, tomato and onion sofrito (minimum order of 2 servings)	38/ serving

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

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

DAILY SPECIAL
1/2 SANDWICH, SALAD & SOUP **\$19**

SPECIAL DRINKS

HOUSE WINE or SANGRÍA **\$9**



@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