



**PRIVATE
DINING
MENU**

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PRIVATE DINING AT SOCARRAT

Host your next event at Socarrat Paella Bar! With three locations in NYC, we offer extraordinary venues for business meetings, rehearsal dinners, and other special events.

Our classic Spanish dishes are meant to bring people together. Paella especially is intended to be shared, whether it is a party of two or twenty. In addition, we offer a variety of authentic tapas from the 17 regions of Spain. Join us and experience Spain at Socarrat Paella Bar.

REVIEWS

"These low-key Spaniards dish up some of the **best paella** this side of Valencia, along with **hard-to-resist** tapas" - **Zagat**

"Socarrat feels like a pleasant step off the **more authentic** piece of Spain" - **New York Sun**

LOCATIONS

MIDTOWN EAST

953 2nd Ave.
New York, NY
10022



UPPER LEVEL **STANDING 100**
SEATING 65



PRIVATE ROOM **STANDING 30**
SEATING 25

CHELSEA

259 W 19th,
New York, NY
10011



BAR **STANDING 50**
SEATING 40



COMMUNAL TABLE **STANDING 25**
SEATING 26

NOLITA

284 Mulberry St.
New York, NY
10012



BUY OUT **STANDING 80**
SEATING 65



A room fee or food & beverage minimum may apply. Pricing does not include service fee and 8.875% NY sales tax. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

COCKTAIL PARTY

PASSED TAPAS

Choose your favorite tapas to be passed by our servers.

MELÓN CON JAMÓN | GF

Serrano ham, cantaloupe, balsamic reduction

TOMATE Y QUESO FRESCO | GF

cherry tomato, queso fresco

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

COCA DEL DÍA

flat bread, chef's choice on top

PAN CON TOMATE

fresh tomato spread, olive oil, garlic, country toast

ALMENDRAS Y ACEITUNAS | GF

Marcona almonds, marinated olives

CHORIZO...CHORIZO!

chorizo, paprika, white wine, fava bean pesto

DÁTILES

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

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, Guindilla peppers

TOSTADA DE BOQUERONES EN VINAGRE

white anchovies, cherry tomatoes, olive oil, toast

JAMÓN SERRANO | GF

Spanish white pig, aged 18 months

TRES QUESOS | GF

Manchego, Idiazábal, Mahón, jam

PIMIENTOS DE PADRÓN | GF

Shishito peppers, sea salt

SETAS CON QUESO DE CABRA*

marinated mushrooms, goat cheese, crostini bread

CROQUETAS DEL DÍA

crispy and creamy croquettes of the day

PULPO A LA GALLEGA | GF

Galician style octopus, potatoes, paprika oil

ATÚN | GF

seared sesame-crusting tuna, mojo picón, greens

TORTILLA ESPAÑOLA*

Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

TAPAS BAR

Stationary displays of tapas set up for guests to serve themselves.

THE GARDEN

garden crudité of fresh seasonal vegetables with lemon caper remoulade

MEDITERRANEAN DIPS

chef selection of Spanish dips with assortment of pita, flatbreads, grilled breads

NAPOLEÓN DE VERDURAS | GF

layered eggplant, Portobello mushrooms, zucchini, tomato, goat cheese, basil oil, pumpkin seeds

TABLA DE QUESOS*

assortment of our cheeses, fruits & breads

TABLA DE EMBUTIDOS*

chef's selection served with olives & bread

COCA DEL DÍA

flat bread, chef's choice on top

TABLA DE IBÉRICOS

Ibérico ham, chorizo, salchichón

GAMBAS AL AJILLO | GF

Sizzling shrimp, olive oil, garlic, Guindilla peppers

PULPO A LA GALLEGA | GF

Galician style octopus, potatoes, paprika oil

TOCINO CON SANDÍA | GF

seared pork belly, watermelon, balsamic reduction, cherry tomato, micro cilantro

ATÚN | GF

seared sesame-crusting tuna, mojo picón, greens

A room fee or food & beverage minimum may apply. Pricing does not include service fee and 8.875% NY sales tax. Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

PAELLA STATION Self-serve paella station.

SOCARRAT

free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito

FIDEUÁ DE MAR Y MONTAÑA

Vermicelli noodles, squid, shrimp, free-range chicken, Brussels sprouts, mushroom sofrito

DE LA HUERTA | GF

eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito

ARROZ NEGRO | GF

shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito

CARNE

short ribs, boneless free-range chicken, chorizo, snow peas, mushroom sofrito

PESCADO Y MARISCOS | GF

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

SEATED MENU I

FIRST COURSE

Select four tapas to be served family style. Additional options available from our tapas menu.

PAN CON TOMATE

fresh tomato spread, olive oil, garlic, country toast

COLES DE BRUSELAS

crispy Brussels sprouts, chopped almonds in a sweet and spicy glaze

TORTILLA ESPAÑOLA*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

PATATAS BRAVAS

crispy potato cubes, alioli, spicy tomato sauce

CROQUETAS DEL DÍA

crispy and creamy croquettes of the day (vegetarian options available)

CHORIZO...CHORIZO!

chorizo, paprika, white wine, fava bean pesto

DÁTILES

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

CANELONES DE ESPINACAS

fresh pasta stuffed with spinach, ricotta, pine nuts, raisins, gratinéed béchamel

ALCACHOFAS FRITAS

fried artichokes, lemon caper remoulade

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, Guindilla peppers

SECOND COURSE

Select two paellas to be served family style.

SOCARRAT

free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito

FIDEUÁ DE MAR Y MONTAÑA

Vermicelli noodles, squid, shrimp, free-range chicken, Brussels sprouts, mushroom sofrito

CARNE

short ribs, boneless free-range chicken, chorizo, snow peas, mushroom sofrito

DE LA HUERTA | GF

eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito

THIRD COURSE

Select one dessert to be served family style.

BUÑUELOS CON CHOCOLATE

chocolate beignets

CHURROS CON CHOCOLATE

churros, hot chocolate sauce, cajeta

FLAN | GF

condensed milk flan

SEATED MENU 2

FIRST COURSE

Select five tapas to be served family style. Additional options available from our tapas menu.

PAN CON TOMATE

fresh tomato spread, olive oil, garlic, country toast

ALCACHOFAS FRITAS

fried artichokes, lemon caper remoulade

TORTILLA ESPAÑOLA*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

CROQUETAS DEL DÍA

crispy and creamy croquettes of the day (vegetarian options available)

CHORIZO...CHORIZO!

chorizo, paprika, white wine, fava bean pesto

CANELONES DE ESPINACAS

fresh pasta stewed with spinach, ricotta, pine nuts, raisins, gratined béchamel

ATÚN MOJO PICÓN

grilled tuna, mojo picón sauce

PULPO A LA GALLEGA | GF

Galician styled octopus, potatoes, paprika oil

CALAMAR A LA PLANCHA | GF

grilled squid, parsley, garlic, olive oil, sea salt

SECOND COURSE

Select two paellas to be served family style.

SOCARRAT

free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito

DE LA HUERTA | GF

eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito

FIDEUÁ DEL MAR Y MONTAÑA

Vermicelli noodles, squid, shrimp, free-range chicken, Brussels sprouts, mushroom sofrito

ARROZ NEGRO | GF

shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito

CARNE

short ribs, boneless free-range chicken, chorizo, snow peas, mushroom sofrito

LANGOSTA | GF

lobster, calamari, shrimp, scallops, peppers, tomato sofrito | + additional charge

THIRD COURSE

Select two desserts to be served family style.

BUÑUELOS CON CHOCOLATE

chocolate beignets

CHURROS CON CHOCOLATE

churros, hot chocolate sauce, cajeta

FLAN | GF

condensed milk flan

BEVERAGE PACKAGES

For beverage services, you may choose to have your bar on a consumption basis or one of the following open bar packages. Please do not hesitate to inquire if you would like wines paired with your dinner from our wine list. Bottles will be charged on consumption, and wines must be selected at least one week in advance to ensure availability.

BEER , WINE & SANGRIA OPEN BAR

House Select Red & White Wines, Beers, Sangria, Juices & Soda

Non- Alcoholic beverages

Beer: All draft selections

Sangria: Signature Red Sangria

Wine: One Red, White and Sparkling Selection

CLASSIC OPEN BAR

Well Liquors, House Select Red & White Wines, Beers, Sangria, Juices & Soda

Non- Alcoholic beverages

Beer: All draft selections

Sangria: Signature Red Sangria

Wine: One Red, White and Sparkling Selection

Cocktails: Mixed drinks using well level spirits

1. Vodka: Titos
2. Tequila: Toro
3. Brandy: Tesoro
4. Bourbon: Makers Mark
5. Rum: Bacardi
6. Rye Whiskey: Bullet
7. Irish Whiskey: Jameson
8. Scotch Whiskey: Deward