

★ **SANGRIA** ★

**Sangria Roja**

17oz \$18 / 34oz. \$30

**Sangria Rosada**

17oz \$18 / 34oz. \$30

**Sangria De Cava**

17oz \$18 / 34oz. \$30

★ **DESSERTS** ★

**CHURROS CON CHOCOLATE 9**

churros, hot chocolate sauce

**FLAN 9**

passion fruit, pistachio crumble

**BUÑUELOS DE CHOCOLATE 9**

chocolate beignets, coffee sauce,  
strawberry coulis

**TARTA DE SANTIAGO | GF 10**

traditional galician almond cake

★ **EMPANADAS** ★

two for \$9

**JAMÓN Y QUESO EMPANADA**

ham, manchego and mozzarella

**EMPANADA DE POLLO**

pulled chicken with tomato, red peppers, onion sofrito

**EMPANADA DE CARNE**

slow-cooked beef with Spanish seasoning

**VEGETABLE EMPANADA**

braised seasonal vegetables, chopped hard boiled egg

At Home

DELIVERY & PICKUP



— ORDER ONLINE —

[SOCARRATNYC.COM](http://SOCARRATNYC.COM)

CAVIAR - DOORDASH

GRUBHUB

UBEREATS

**MIDTOWN**

12:00pm until 9:30pm everyday

**CHELSEA & NOLITA**

weekdays 4:00pm until 9:30pm

weekends 12:00pm until 9:30pm

**CHELSEA**  
259 W 19<sup>TH</sup> St.  
(212) 462-1000

**MIDTOWN**  
953 2<sup>ND</sup> Ave.  
(212)759-0101

**NOLITA**  
284 Mulberry St.  
(212)219-0101

## ★ TAPAS ★

- GAMBAS AL AJILLO | GF 17**  
sizzling shrimp, olive oil, garlic, guindilla peppers
- CHORIZO...CHORIZO! 14**  
chorizo, paprika, white wine sauce, fava bean pesto
- PATATAS BRAVAS 10**  
crispy potato cubes, aioli, spicy tomato sauce
- COLES DE BRUSELAS 15**  
crispy brussels sprouts, chopped almonds, sweet and spicy glaze
- TORTILLA ESPAÑOLA\* 14**  
classic Spanish potato-egg omelette, aioli, shishito peppers, tomato toast
- BOQUERONES EN VINAGRE | GF 10**  
white anchovies, cherry tomatoes, olive oil
- CROQUETAS 14**  
crispy and creamy croquettes of the day
- ALBÓNDIGAS 16**  
veal and beef meatballs in a light tomato sauce
- PIMIENTOS DE PADRÓN 10**  
shishito peppers, sea salt
- ALCACHOFAS FRITAS 15**  
fried artichokes, lemon caper remoulade
- PULPO A LA GALLEGA\* | GF 18**  
Galician style octopus, creamy potatoes, paprika oil
- DÁTILES 14**  
bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée
- CALAMAR A LA PLANCHA\* | GF 18**  
grilled squid, parsley, garlic, olive oil, sea salt
- PAN CON TOMATE | V 8**  
fresh tomato spread, olive oil, garlic, country toast
- COSTILLA DE TERNERA\* | GF 18**  
short ribs braised in red wine, butternut squash purée

## BOARDS

### CAMPERO\* 34

jamón serrano, chorizo Ibérico, salchichón Ibérico, manchego, marcona almonds, olives, membrillo, idiazábal cheese

### JAMÓN IBÉRICO\* 38

5 Jotas "Spain's best" Spanish black foot pig, acorn-fed, aged 36 months

## ★ PAELLA ★

- SOCARRAT** free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito | for two \$45 | for one \$29
- PESCADO Y MARISCO | GF** shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito | for two \$45 | for one \$29
- ARROZ NEGRO | GF** shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito | for two \$45 | for one \$29
- DE LA HUERTA | GF/V** eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito | for two \$40 | for one \$25
- CARNE** short ribs, boneless free-range chicken, chorizo, snow peas, mushroom sofrito | for two \$45 | for one \$29
- LANGOSTA | GF** lobster, calamari, shrimp, scallops, peppers, tomato sofrito | for two \$74
- FIDEUA** vermicelli noodles, squid, shrimp, free-range chicken, brussels sprouts, mushroom sofrito | for two \$43 | for one \$27

## DINNERS FOR TWO

OR MORE

## DINNER FOR TWO

TWO TAPAS of your choice | PAELLA of your choice | CHURROS WITH CHOCOLATE

\$58 FOR TWO

ADD SANGRIA

17 oz (half liter) \$18 or 34 oz (one liter) \$30

## SPANISH PAELLA FEAST FOR TWO

FOUR TAPAS of your choice | PAELLA of your choice | DESSERTS your choice of two

\$78 FOR TWO

ADD SANGRIA

17 oz (half liter) \$18 or 34 oz (one liter) \$30

## 9 TAPAS \$99

9 TAPAS of your choice

ADD SANGRIA

17 oz (half liter) \$18 or 34 oz (one liter) \$30

## ★ SALADS ★

### ENSALADA DE REMOLACHA DORADA | GF 16

roasted golden beet salad, whipped ricotta, valencia orange

### ENSALADA DE ATÚN | GF 16

sesame crusted tuna, mixed greens, frisée, asparagus, hard boiled eggs, tomatoes, olives, sherry vinaigrette

\* \$4 supplement for dinners for 2 or more