



**PRIVATE
DINING
AND
EVENTS**



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PRIVATE DINING AND EVENTS AT SOCARRAT

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

COCKTAIL PARTY

Inquire with events@socarratnyc.com

LOCATIONS

MIDTOWN EAST

953 2nd Ave.
New York, NY
10022



UPPER LEVEL

**STANDING 100
SEATING 65**



PRIVATE ROOM

**STANDING 30
SEATING 30**

CHELSEA

259 W 19th St.
New York, NY
10011



BAR DE VINOS

**STANDING 50
SEATING 40**



PAELLA BAR ROOM

**STANDING 25
SEATING 26**

OUTDOOR PATIO

**STANDING 60
SEATING 50**

NOLITA

284 Mulberry St.
New York, NY
10012



BUY OUT

**STANDING 80
SEATING 65**



SOCARRAT CLASSICS \$56 PER PERSON

Pre-selected 3-course menu served family style and portioned to the size of your party.

★ TAPAS ★

Choose 5 Tapas

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

CROQUETAS

crispy & creamy croquettes of the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, Guindilla peppers

TORTILLA ESPAÑOLA*

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

ENSALADA DE REMOLACHA CON ARUGULA | GF

roasted golden beet salad with arugula, whipped ricotta, valencia orange

ALBÓNDIGAS

veal & beef meatballs in a light tomato sauce

PIMIENTOS DE PADRON | GF/V

Shisito pepper, sea salt, lemon

MEJILLONES CON CHORIZO*

sautéed mussels, chorizo, white wine rosemary sauce

CHAMPIÑONES A LA PLANCHA | GF

grilled oyster, shitake, crimini, shimeji mushroom and roasted cauliflower purée

CHORIZO...CHORIZO!

chorizo, paprika, white wine, fava bean pesto

PINTXO DE CORDERO

marinated lamb skewers

NAPOLEÓN DE VERDURAS | GF

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

DÁTILES

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

COLES DE BRUSELAS

crispy Brussels sprouts, chopped almonds, sweet & spice glaze

CALAMAR A LA PLANCHA | GF

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

PAN CON TOMATE | V

country toast, fresh tomato spread, olive oil, garlic

★ PAELLA ★

Choose 2 paellas

SOCARRAT*

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

PESCADO Y MARISCOS | GF

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

ARROZ NEGRO | GF

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

DE LA HUERTA | GF/V

eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito
add chicken optional

CARNE

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

FIDEUÁ DE MAR Y MONTAÑA

vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito

★ DESSERTS ★

Choose 1 Dessert

FLAN

flan, passion fruit, pistachio crumble, whipped cream

CHURROS CON CHOCOLATE

churros, hot chocolate

PLEASE NOTE Shots are not included in open bar packages. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. 72 hours required for most event menu requests. *Can be prepared gluten free

SOCARRAT FAVORITES \$75 PER PERSON

Pre-selected 4-course menu served family style and portioned to the size of your party.

CAMPERO CHARCUTERIE FOR THE TABLE

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

★ TAPAS ★

Choose 5 Tapas

PATATAS BRAVAS

crispy potato cubes, aioli, spicy tomato sauce

CROQUETAS

crispy & creamy croquettes of the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, Guindilla peppers

CHORIZO...CHORIZO!

chorizo, paprika, white wine, fava bean pesto

CHAMPIÑONES A LA PLANCHA | GF

grilled oyster, shitake, crimini, shimeji mushrooms and roasted cauliflower purée

PINTXO DE CORDERO

marinated lamb skewers

PIMIENTOS DE PADRÓN | GF

shishito peppers, sea salt

ALBÓNDIGAS

veal & beef meatballs in a light tomato sauce

COSTILLA DE TERNERA | GF

short ribs braised in red wine, butternut squash purée

COLES DE BRUSELAS

crispy brussels sprouts, chopped almonds, sweet & spice glaze

PAN CON TOMATE | v

fresh tomato spread, olive oil, garlic, country toast

TORTILLA ESPAÑOLA*

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

PULPO A LA GALLEGA | GF

galician style octopus, creamy potatoes, paprika oil

ENSALADA DE REMOLACHA CON ARUGULA | GF

roasted golden beet salad with arugula, whipped ricotta, valencia orange

DÁTILES

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

MEJILLONES CON CHORIZO*

sautéed mussels, chorizo, white wine rosemary sauce

CALAMAR A LA PLANCHA | GF

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

NAPOLEÓN DE VERDURAS | GF

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

★ PAELLA ★

Choose 2 paellas

SOCARRAT*

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

PESCADO Y MARISCOS | GF

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

ARROZ NEGRO | GF

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

DE LA HUERTA | GF/v

eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito
add chicken optional

CARNE

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

LAGOSTA | GF

lobster, calamari, shrimp, scallops, peppers, tomato sofrito.

FIDEUÁ DE MAR Y MONTAÑA

vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito

★ DESSERTS ★

Choose 2 Dessert

FLAN

flan, passion fruit, pistachio crumble, whipped cream

CHURROS CON CHOCOLATE

churros, hot chocolate

TARTA DE SANTIAGO

traditional Galician almond cake

BUÑUELOS DE CHOCOLATE

chocolate beignets, coffee sauce, whipped cream, strawberry coulis

PLEASE NOTE Shots are not included in open bar packages. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. 72 hours required for most event menu requests. *Can be prepared gluten free

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

\$39 per guest
2-hour open bar
\$15 per guest per subsequent hour

Non- alcoholic beverages
Beer: All draft selections
Sangria: Signature red, white & rosé sangria
Wine: One Red, one white and one sparkling selection

CLASSIC OPEN BAR

Liquors, House Select Red White Wines, Beers, Sangria, Juices and Soda

\$49 per guest
2-hour open bar
\$17 per guest per subsequent hour

Non- alcoholic beverages
Beer: All draft selections
Sangria: Signature red, white & rosé sangria
Wine: One Red, one white and one sparkling selection
Cocktails: Mixed drinks using house spirits