

★ **DESSERTS** ★



**CHURROS CON
CHOCOLATE**

churros, hot chocolate sauce

9



FLAN | GF

passion fruit, pistachio crumble

9



BUÑUELOS DE CHOCOLATE

chocolate beignets, coffee sauce,
strawberry coulis

9



TARTA DE SANTIAGO | GF

traditional galician almond cake

10



At Home

DELIVERY & PICKUP



— ORDER ONLINE —

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 19TH St.
(212) 462-1000

MIDTOWN
953 2ND Ave.
(212)759-0101

NOLITA
284 Mulberry St.
(212)219-0101

★ TAPAS ★

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| GAMBAS AL AJILLO GF 18
sizzling shrimp, olive oil, garlic, guindilla peppers | CROQUETAS 14
crispy and creamy croquettes of the day |
| CHORIZO...CHORIZO! 14
chorizo, paprika, white wine sauce, fava bean pesto | PIMIENTOS DE PADRÓN 12
shishito peppers, sea salt |
| PATATAS BRAVAS 10
crispy potato cubes, aioli, spicy tomato sauce | PINTXO DE CORDERO 16
marinated lamb skewers |
| COLES DE BRUSELAS 15
crispy brussels sprouts, chopped almonds, sweet and spicy glaze | PULPO A LA GALLEGA* GF 18
galician style octopus, creamy potatoes, paprika oil |
| TORTILLA ESPAÑOLA 14
classic Spanish potato-egg omelette, aioli, shishito peppers, tomato toast | DÁTILES 14
bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée |
| CHAMPIÑONES A LA PLANCHA GF 16
grilled oyster, shiitake, crimini, shimeji mushrooms and roasted cauliflower puree | CALAMAR A LA PLANCHA* GF 18
grilled squid, parsley, garlic, olive oil, sea salt |
| ALBÓNDIGAS 16
veal and beef meatballs in a light tomato sauce | 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 |
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★ PAELLA ★

- | | |
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| 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

TAPAS DINNERS

9 TAPAS of your choice
FOR \$99

6 TAPAS of your choice
FOR \$66

ADD SANGRIA

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

* \$4 supplement for dinners for 2 or more