

SOCARRAT

- Paella Bar -

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”

RESTAURANT WEEK LUNCH

3 COURSES / \$29 PER PERSON

Available January 18th to February 13th except Saturdays

TAPAS

CROQUETAS DEL DÍA

crispy and creamy
croquettes of the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic,
guindilla pepper

CHAMPIÑONES A LA PLANCHA

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

ENSALADA DE PERA

mixed greens, grilled pear, blue
cheese, walnuts, honey vinaigrette

MAIN COURSE

paellas minimum order of 2 servings

PAELLA SOCARRAT | GF

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

PAELLA ARROZ NEGRO | GF

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

BACALAO IN WINE SAUCE

codfish, fish broth, wine, parsley

PAELLA DE LA HUERTA | GF/V

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

DESSERT

CHURROS CON CHOCOLATE

traditional Spanish churros, hot
dipping chocolate

FLAN | GF

classic Spanish flan

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



@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

seamless