

# SOCARRAT

- Paella Bar -

SOCARRAT (*sok-uh-rah*) n. refers to the “seductive caramelization of the bottom layer of a perfect paella when the liquid is absorbed and the rice is done”

## NYC RESTAURANT WEEK® SUMMER 2022 DINNER

3 COURSES / \$45 PER PERSON

Available July 18 - August 21 except Saturdays

### TAPAS

#### COLES DE BRUSELAS

crispy brussels sprouts,  
chopped almonds,  
sweet and spicy glaze

#### COSTILLA DE TERNERA | GF

short ribs  
braised in red wine,  
butternut squash purée

#### GAZPACHO

chilled Spanish tomato soup

#### GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic,  
guindilla pepper

### 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

#### CHULETAS DE CORDERO

grilled lamb chops with  
chimichurri sauce,  
roasted potatoes, asparagus

### 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

www.socarratnyc.com