

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”

NYC RESTAURANT WEEK® SUMMER 2022 LUNCH

2 COURSES / \$30 PER PERSON

Available July 18 - August 21 except Saturdays and Sundays

TAPAS

CROQUETAS DEL DÍA

crispy and creamy
croquettes of the day

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic,
guindilla pepper

VEGETALES CON ROMESCO

seasonal vegetables, romesco,
sea salt, lemon

MAIN COURSE

paellas minimum order of 2 servings

PAELLA ARROZ NEGRO | GF

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

PAELLA SOCARRAT | GF

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

SUQUET DE PESCADO

Traditional fishermen's stew
(scallop, shrimp, squid,
mussels and clams), crostini

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