

SOCARRAT

- Paella Bar -

NEW YEAR'S EVE

\$95/PERSON*

PARTY FAVORS, CAVA TOAST, 12 LUCKY GRAPES

*ENTIRE TABLE MUST PARTICIPATE, DOES NOT INCLUDE TAX & GRATUITY

FIRST COURSE

Served family style, portioned for your table

TABLA DE CHARCUTERÍA

chorizo Ibérico, Serrano ham, Manchego, olives, Marcona almonds, crostini bread

SECOND COURSE

Choice of 1 per person

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, Guindilla peppers

PULPO A LA GALLEGA | GF

Galician style octopus, creamy potatoes, paprika oil

ROASTED DELICATA CALABAZA | GF

roasted delicata squash, shaved fennel, frisée, parmigiano-reggiano, candied walnuts, pistachio dressing

COSTILLA DE TERNERA

short ribs braised in red wine, butternut squash purée

THIRD COURSE

Choice of 1 per person, minimum order of 2 servings per paella

PAELLA

SOCARRAT

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

ARROZ NEGRO | GF

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

CARNE

short ribs, chicken, chorizo, snow peas, mushroom sofrito

LANGOSTA | GF

lobster, calamari, shrimp, scallops, peppers, tomato sofrito | +\$20 per person

LAMB & TRUFFLE PAELLA | GF

lamb chop, truffle purée, asparagus, saffron aioli, mushroom sofrito | +\$10 per person

DE LA HUERTA | GF

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

FOURTH COURSE

Served family style, portioned for your table

CHURROS CON CHOCOLATE

churros, hot chocolate sauce

FLAN

passion fruit cream, pistachio crumbs