



DINNER MENU

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”

TAPAS

GAMBAS AL AJILLO GF sizzling shrimp, olive oil, garlic, guindilla peppers	19	LUBINA GF grilled sea bass filet, seasonal vegetables, wedged potatoes	24
PAN CON TOMATE V fresh tomato spread, olive oil, garlic, country toast	10	ATÚN CON SÉSAMO GF seared sesame crusted tuna, avocado, mojo picón	20
ROLLITO DE RABO DE TORO & CREMA DE PATATA TRUFADA braised ox-tail pastry roll and truffle creamy potato	22	ENSALADA DE BURRATA Y TOMATE HEIRLOOM GF burrata cheese, heirloom tomatoes, beets, frisée, basil sherry vinaigrette	20
PATATAS BRAVAS crispy potato cubes, aioli, spicy tomato sauce	11	CROQUETAS crispy and creamy croquettes of the day	16
COLES DE BRUSELAS crispy brussels sprouts, chopped almonds, sweet and spicy glaze	16	SETAS SALTEADAS GF sautéed cremini, shimeji, maitake, shitake, manchego cream, celery purée	22
CALAMAR A LA PLANCHA GF grilled squid, parsley, garlic, olive oil, sea salt	21	ALCACHOFAS FRITAS fried artichokes, lemon caper remoulade	16
TORTILLA ESPAÑOLA* classic Spanish potato and caramelized onion omelette, padrón peppers, tomato toast	15	NAPOLEÓN DE VERDURAS GF/V layered eggplant, yellow squash, mushrooms, zucchini, tomato, goat cheese, basil oil, pumpkin seeds	18
CHORIZO...CHORIZO! GF chorizo, paprika, white wine, fava bean pesto	16	CHULETAS DE CORDERO GF grilled lamb chops, chimichurri sauce, roasted potatoes	23
PULPO A LA GALLEGA GF galician style sliced octopus, potato cubes, paprika oil, sea salt	23	DÁTILES bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée	16
COCHINILLO boneless suckling pig confit, patatas panaderas, spinach, chestnuts, red wine pork reduction	28	COSTILLA DE TERNERA GF short ribs braised in red wine, butternut squash purée	23

SNACKS

PIMIENTOS DE PADRÓN shishito peppers, sea salt	13
ALMENDRAS Y ACEITUNAS GF/V marcona almonds and marinated olives	10
BOQUERONES EN VINAGRE GF white anchovies, cherry tomatoes, olive oil	13

BOARDS

JAMÓN SERRANO* Spanish white pig aged 18 months, tomato toast	29
JAMÓN IBÉRICO* 5 Jotas “Spain’s Best” Spanish black foot pig, acorn-fed, aged 36 months	39
CAMPERO* jamón serrano, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo	36
QUESOS GF chef’s selection of Spanish cheeses, assorted pairings	3-25 5-30

20% suggested gratuity will be added to parties of five or more
\$40 corkage fee per 750 ml bottle
\$5 cake cutting fee per person

Paellas are priced per serving

★ PAELLA ★

Minimum order of 2 servings

SOCARRAT GF free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito	33/ serving	ARROZ NEGRO GF shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito	33/ serving	CARNE GF short ribs, free-range chicken, chorizo, snowpeas, mushroom sofrito	33/ serving
PESCADO Y MARISCO GF shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito	33/ serving	DE LA HUERTA GF/V eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito <i>add free-range chicken \$5/person</i>	32/ serving	LANGOSTA GF lobster, calamari, shrimp, scallops, white fish, peppers, tomato sofrito	46/ serving
				FIDEUÁ DE MAR Y MONTAÑA	33/ serving

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 / **V** we offer vegan items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

All chicken served at Socarrat Restaurants is free-range



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