



**PRIVATE  
DINING  
AND  
EVENTS**



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## PRIVATE DINING AND EVENTS AT SOCARRAT

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Host your next event at Socarrat Paella Bar! With three locations in NYC, we offer extraordinary venues for business meetings, rehearsal dinners, birthdays and other special events.

Our classic Spanish dishes are meant to bring people together. Paella especially is intended to be shared, whether it is a party of two or twenty. In addition we offer a variety of authentic tapas from the 17 regions of Spain. Join us and experience Spain at Socarrat Paella Bar.

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## COCKTAIL PARTY

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Inquire with [events@socarratnyc.com](mailto:events@socarratnyc.com)



# LOCATIONS

## MIDTOWN EAST

953 2nd Ave.  
New York, NY  
10022



**UPPER LEVEL**

**STANDING 100  
SEATING 50**



**PRIVATE ROOM**

**STANDING 30  
SEATING 28**

## CHELSEA

259 W 19th St.  
New York, NY  
10011



**BAR DE VINOS**

**STANDING 50  
SEATING 40**



**PAELLA BAR ROOM**

**STANDING 25  
SEATING 26**

**OUTDOOR PATIO**

**STANDING 60  
SEATING 50**

## NOLITA

284 Mulberry St.  
New York, NY  
10012



**BUY OUT**

**STANDING 80  
SEATING 65**



# SOCARRAT CLASSICS \$65 PER PERSON

Pre-selected 3-course menu served family style and portioned to the size of your party.

## ★ TAPAS ★

Choose 4 Tapas

**PATATAS BRAVAS | v**  
crispy potato cubes, aioli,  
spicy tomato sauce

**ALBÓNDIGAS**  
veal & beef meatballs  
in a light tomato sauce

**COLES DE BRUSELAS | v**  
crispy Brussels sprouts, chopped  
almonds, sweet & spice glaze

**GAMBAS AL AJILLO | GF**  
sizzling shrimp, olive oil, garlic,  
Guindilla peppers

**ALCACHOFAS FRITAS | v**  
fried artichokes,  
lemon caper remoulade

**PAN CON TOMATE | v**  
country toast, fresh tomato spread,  
olive oil, garlic

**TORTILLA ESPAÑOLA\***  
classic Spanish potato-egg omelette,  
aioli, Padrón peppers, tomato toast

**VEGETALES A LA PLANCHA | v, GF**  
grilled zucchini, eggplants, carrots,  
cauliflower, broccoli

**CROQUETAS**  
crispy & creamy croquettes  
of the day

**CHORIZO...CHORIZO! | GF**  
chorizo, paprika, white wine, fava  
bean pesto

**ENSALADA DE BURRATA  
Y TOMATE HEIRLOOM | GF**  
burrata cheese, heirloom tomatoes,  
beets, frisée, basil sherry vinaigrette

**DÁTILES**  
bacon wrapped dates stuffed  
with Valdeón cheese, almonds  
roasted apple purée

## ★ PAELLA ★

Choose 2 Paellas

**SOCARRAT | GF**  
free-range 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 | GF**  
short ribs, free-range chicken,  
chorizo, snow peas, mushroom  
sofrito

**PESCADO Y MARISCOS | GF**  
shrimp, scallops, squid, mussels,  
cockles, white fish, snow peas,  
peppers, tomato sofrito

**FIDEUÁ DE MAR Y MONTAÑA**  
vermicelli noodles, squid, shrimp,  
chicken, Brussels sprouts,  
mushroom sofrito

**DE LA HUERTA | GF/v**  
eggplant, broccoli, snow peas,  
chickpeas, tomatoes, artichokes,  
peppers, tomato sofrito  
*add chicken optional*

## ★ DESSERTS ★

Choose 1 Dessert

**FLAN | GF**  
flan, passion fruit, pistachio crumble,  
whipped cream

**CHURROS CON CHOCOLATE**  
churros, hot chocolate

PLEASE NOTE Shots are not included in open bar packages. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. 72 hours required for most event menu

# SOCARRAT FAVORITES

\$79 PER PERSON

Pre-selected 4-course menu served family style and portioned to the size of your party.

## ★ CAMPERO CHARCUTERIE FOR THE TABLE ★

jamón serrano, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo

### ★ TAPAS ★

Choose 5 Tapas

#### **PATATAS BRAVAS | v**

crispy potato cubes, aioli, spicy tomato sauce

#### **CROQUETAS**

crispy & creamy croquettes of the day

#### **GAMBAS AL AJILLO | GF**

sizzling shrimp, olive oil, garlic, Guindilla peppers

#### **VEGETALES A LA PLANCHA | v, GF**

grilled zucchini, eggplants, carrots, cauliflower, broccoli

#### **ALCACHOFAS FRITAS | v**

fried artichokes, lemon caper remoulade

#### **ALBÓNDIGAS**

veal & beef meatballs in a light tomato sauce

#### **PAN CON TOMATE | v**

fresh tomato spread, olive oil, garlic, country toast

#### **COLES DE BRUSELAS | v**

crispy brussels sprouts, chopped almonds, sweet and spicy glaze

#### **ENSALADA DE BURRATA Y TOMATE HEIRLOOM | GF**

burrata cheese, heirloom tomatoes, beets, frisée, basil sherry vinaigrette

#### **PULPO A LA GALLEGA | GF**

galician style sliced octopus, potato cubes, paprika oil, sea salt

#### **CHORIZO...CHORIZO! | GF**

chorizo, paprika, white wine, fava bean pesto

#### **DÁTILES**

bacon wrapped dates stuffed with Valdeón cheese, almonds roasted apple purée

#### **TORTILLA ESPAÑOLA\***

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

### ★ PAELLA ★

Choose 2 Paellas

#### **SOCARRAT | GF**

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

#### **PESCADO Y MARISCOS | GF**

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

#### **ARROZ NEGRO | GF**

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

#### **FIDEUÁ DE MAR Y MONTAÑA**

vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito

#### **CARNE | GF**

short ribs, free-range chicken, chorizo, snow peas, mushroom sofrito

#### **DE LA HUERTA | GF/V**

eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito  
*add chicken optional*

### ★ DESSERTS ★

Choose 2 Desserts

#### **FLAN | GF**

flan, passion fruit, pistachio crumble, whipped cream

#### **CHURROS CON CHOCOLATE**

churros, hot chocolate

#### **TARTA DE QUESO**

traditional Basque cheesecake, strawberry sauce

#### **BUÑUELOS DE CHOCOLATE**

chocolate beignets, coffee sauce, whipped cream, strawberry coulis

PLEASE NOTE Shots are not included in open bar packages. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. 72 hours required for most event menu

# SOCARRAT SUPREME

\$99 PER PERSON

Pre-selected 4-course menu served family style and portioned to the size of your party.

## ★ CAMPERO CHARCUTERIE FOR THE TABLE ★

jamón Ibérico, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo

### ★ TAPAS ★

Choose 5 Tapas

#### **PATATAS BRAVAS | v**

crispy potato cubes, aioli, spicy tomato sauce

#### **CROQUETAS**

crispy & creamy croquettes of the day

#### **GAMBAS AL AJILLO | GF**

sizzling shrimp, olive oil, garlic, Guindilla peppers

#### **CHORIZO...CHORIZO! | GF**

chorizo, paprika, white wine, fava bean pesto

#### **ENSALADA DE BURRATA Y TOMATE HEIRLOOM | GF**

burrata cheese, heirloom tomatoes, beets, frisée, basil sherry vinaigrette

#### **ALBÓNDIGAS**

veal & beef meatballs in a light tomato sauce

#### **COSTILLA DE TERNERA | GF**

short ribs braised in red wine, butternut squash purée

#### **COLES DE BRUSELAS | v**

crispy brussels sprouts, chopped almonds, sweet & spice glaze

#### **PAN CON TOMATE | v**

fresh tomato spread, olive oil, garlic, country toast

#### **DÁTILES**

bacon wrapped dates stuffed with Valdeón cheese, almonds roasted apple purée

#### **ALCACHOFAS FRITAS | v**

fried artichokes, lemon caper remoulade

#### **ATÚN CON SÉSAMO | GF**

seared sesame crusted tuna, avocado, mojo picón

#### **PULPO A LA GALLEGA | GF**

galician style sliced octopus, potato cubes, paprika oil, sea salt

#### **VEGETALES A LA PLANCHA | v, GF**

grilled zucchini, eggplants, carrots, cauliflower, broccoli

#### **TORTILLA ESPAÑOLA\***

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

### ★ PAELLA ★

Choose 3 Paellas

#### **SOCARRAT | GF**

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

#### **PESCADO Y MARISCOS | GF**

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

#### **ARROZ NEGRO | GF**

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

#### **FIDEUÁ DE MAR Y MONTAÑA**

vermicelli noodles, squid, shrimp, chicken, Brussels sprouts, mushroom sofrito

#### **CARNE | GF**

short ribs, free-range chicken, chorizo, snow peas, mushroom sofrito

#### **DE LA HUERTA | GF/V**

eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito  
*add chicken optional*

### ★ DESSERTS ★

Choose 2 Desserts

#### **FLAN | GF**

flan, passion fruit, pistachio crumble, whipped cream

#### **CHURROS CON CHOCOLATE**

churros, hot chocolate

#### **TARTA DE QUESO**

traditional Basque cheesecake, strawberry sauce

#### **BUÑUELOS DE CHOCOLATE**

chocolate beignets, coffee sauce, whipped cream, strawberry coulis

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# SOCARRAT PREMIER

\$129 PER PERSON

Pre-selected 4-course menu served family style and portioned to the size of your party.

## ★ CAMPERO CHARCUTERIE FOR THE TABLE ★

jamón Ibérico, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo

### ★ TAPAS ★

Choose 6 Tapas

#### PATATAS BRAVAS | v

crispy potato cubes, aioli, spicy tomato sauce

#### CROQUETAS

crispy & creamy croquettes of the day

#### GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, Guindilla peppers

#### CHORIZO...CHORIZO! | GF

chorizo, paprika, white wine, fava bean pesto

#### ENSALADA DE BURRATA Y TOMATE HEIRLOOM | GF

burrata cheese, heirloom tomatoes, beets, frisée, basil sherry vinaigrette

#### ALBÓNDIGAS

veal & beef meatballs in a light tomato sauce

#### COSTILLA DE TERNERA | GF

short ribs braised in red wine, butternut squash purée

#### COLES DE BRUSELAS | v

crispy brussels sprouts, chopped almonds, sweet & spice glaze

#### PAN CON TOMATE | v

fresh tomato spread, olive oil, garlic, country toast

#### DÁTILES

bacon wrapped dates stuffed with Valdeón cheese, almonds roasted apple purée

#### ALCACHOFAS FRITAS | v

fried artichokes, lemon caper remoulade

#### ATÚN CON SÉSAMO | GF

seared sesame crusted tuna, avocado, mojo picón

#### PULPO A LA GALLEGA | GF

galician style sliced octopus, potato cubes, paprika oil, sea salt

#### VEGETALES A LA PLANCHA | v, GF

grilled zucchini, eggplants, carrots, cauliflower, broccoli

#### TORTILLA ESPAÑOLA\*

classic Spanish potato-egg omelette, aioli, Padrón peppers, tomato toast

### ★ PAELLA ★

Choose 3 Paellas

#### SOCARRAT | GF

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

#### PESCADO Y MARISCOS | GF

shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito

#### ARROZ NEGRO | GF

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

#### CORDERO TRUFADA | GF

lamb chop, short ribs, black truffle oil, green asparagus, saffron aioli, mushroom sofrito

#### CARNE | GF

short ribs, free-range chicken, chorizo, snow peas, mushroom sofrito

#### DE LA HUERTA | GF/V

eggplant, broccoli, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito  
*add chicken optional*

### ★ DESSERTS ★

Choose 2 Desserts

#### FLAN | GF

flan, passion fruit, pistachio crumble, whipped cream

#### CHURROS CON CHOCOLATE

churros, hot chocolate

#### TARTA DE QUESO

traditional Basque cheesecake, strawberry sauce

#### BUÑUELOS DE CHOCOLATE

chocolate beignets, coffee sauce, whipped cream, strawberry coulis

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# BEVERAGE PACKAGES

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For beverage services, you may choose to have your bar on a consumption basis or one of the following open bar packages. Please do not hesitate to inquire if you would like wines paired with your dinner from our wine list. Bottles will be charged on consumption, and wines must be selected at least one week in advance to ensure availability.

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## BEER, WINE & SANGRIA OPEN BAR

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\$45 per guest  
2-hour open bar  
\$18 per guest per subsequent hour

Non-alcoholic beverages  
Beer: All draft selections\*  
Sangria: Signature red, white  
Wine: House red and white

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## CLASSIC OPEN BAR

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**Liquors, House Select Red & White Wines, Beers, Sangria, Juices and Soda**

\$55 per guest  
2-hour open bar  
\$20 per guest per subsequent hour

Non-alcoholic beverages  
Beer: All draft selections\*  
Sangria: Signature red, white  
Wines: House red and white  
Cocktails: Mixed drinks using house spirits

\*Draft beers are only available at Midtown and Nolita