

### - 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"

# **RESTAURANT WEEK LUNCH**

2 COURSES / \$30 PER PERSON

Available January 16th to February 4th 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

### **COLES DE BRUSELAS**

crispy brussels sprouts, chopped almonds, sweet and spicy glaze

### **SOCARRAT SALAD** | GF

mixed greens, beets, red onions, tomatoes, olives with pits, sunflower seeds, sherry vinaigrette

### **MAIN COURSE**

paellas minimum order of 2 servings

### PAELLA ARROZ NEGRO | GF

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

### **BACALAO A LA PLANCHA**

codfish, Spanish Ratatouille (red & green peppers, eggplant, zucchini, tomatoes), fish broth, parsley

### **ALBÓNDIGAS**

veal and beef meatballs, red sauce, Idiazábal cheese, white rice

### PAELLA SOCARRAT | GF

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

### PAELLA DE LA HUERTA | GF/V

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

### 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, shelfish or eggs may increase your risk of foodborne ilness



