

BRUNCH

From iconic Spanish dishes to fusion with American cuisine, we offer a delightful brunch experience where every dish tells a delicious story of cultural blend and culinary innovation!

★ OUR FAVORITES ★

EGGS CLASSICS

EGGS "BENEDICTOS" 22

two poached eggs, english muffin, piquillo sauce, patatas bravas, market greens

CHOICE OF bacon, smoked salmon or spinach

EGGS "FLAMENCA" CASSEROLE 22

baked egg casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, country toast

JAMÓN & MANCHEGO "BROKEN EGGS" 20

two fried eggs, jamón serrano, manchego cheese, crispy wedged potatoes

FRITTATA 20

3 eggs open omelette, mixed greens

CHOOSE 3 INGREDIENTS EXTRA FOR \$2 EACH

- mushrooms
- broccoli
- zucchini
- potatoes
- bacon
- cheddar cheese

SPANISH OMELETTE 18

egg, potato & onion omelette, served with pan con tomate toast, market greens

ADD smoked salmon + \$7
bacon + \$7
jamón serrano + \$7
chorizo sausage + \$7

BRUNCH SPECIALS

B.E.C PAELLA 25/ serving

bacon, baked eggs, cheddar cheese, tomato sofrito

TORRIJA FRENCH TOAST 18

brioche bread, milk batter, strawberry compote, strawberries, blueberries, maple syrup & whipped cream

FISH & CHIPS 24

fresh cod in a light & crunchy curry tempura, olives tartar sauce, smoked paprika parsley fries

CHICKEN MILANESA 24

breaded chicken cutlet, parsley & garlic, arugula, Idiazábal cheese

STEAK & EGGS 28

skirt steak, two eggs any style, smoked paprika parsley fries, market greens

SOCARRAT BURGER 22

8oz free range veal & beef, lightly sautéed onions, tetilla cheese, smoked paprika parsley fries, homemade ketchup

ADD crispy bacon + \$3

AVOCADO TOAST 22

chunky avocado, two poached eggs tomato toast, patatas bravas, market greens

ADD smoked salmon or jamón serrano + \$7

SALADS

BURRATA & TOMATE HEIRLOOM SALAD | GF 20

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

SOCARRAT SALAD | V/GF 20

mixed greens, avocado, asparagus, crisp apples, dried cranberries, candied walnuts, sherry-honey vinaigrette

SIDES

ENGLISH MUFFIN TOSTADA 5

PATATAS BRAVAS 8

BACON 8

CHORIZO SAUSAGE 8

SHISHITO PEPPERS 8

BOTTOMLESS BRUNCH

\$29 PER PERSON
ONE AND A HALF HOUR
OF RED SANGRÍA OR MIMOSA

*With the purchase of any entrée.
Entire table must participate.*

★ SPECIAL BRUNCH DRINKS ★

CERVEZA beer

MAHOU | 8

lager from Madrid

ESTRELLA DAMM | 8

lager from Barcelona

VINO wine

GLASS

OH! SISTER | 12

Verdejo, Tierra de Castilla y León, 2022

SOCARRAT | 12

Tinto, Tempranillo, Rioja Crianza

SANGRÍA

GLASS

SANGRÍA ROJA | 12

SANGRÍA ROSÉ | 12

SPARKLING

GLASS

BLANCHER RESERVA | 12

Cava Brut (2020)

COCKTAILS

MARGARITA | 12

Sauza tequila, fresh lime or jalapeño infused juice, triple sec, salt

CLÁSICO GIN & TONIC | 12

gin, lemon, tonic water, angostura, juniper berries

MIMOSA | 12

FULL DINNER MENU ALWAYS AVAILABLE

\$40 corkage fee
per 750 ml bottle

20% suggested gratuity will be
added to parties of six or more

\$5 cake cutting
fee per person

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 food-borne illness



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