



# 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

<b>GAMBAS AL AJILLO   GF</b> sizzling shrimp, olive oil, garlic, guindilla peppers	<b>20</b>	<b>LUBINA   GF</b> grilled sea bass filet, seasonal vegetables, wedged potatoes	<b>24</b>
<b>PAN CON TOMATE   V</b> fresh tomato spread, olive oil, garlic, country toast	<b>10</b>	<b>ATÚN CON SÉSAMO   GF</b> seared sesame crusted tuna, avocado, mojo picón	<b>20</b>
<b>ALBÓNDIGAS</b> veal and beef meatballs in a light tomato sauce	<b>18</b>	<b>ENSALADA DE BURRATA Y TOMATE HEIRLOOM   GF</b> burrata cheese, heirloom tomatoes, beets, greens, basil sherry vinaigrette	<b>20</b>
<b>PATATAS BRAVAS</b> crispy potato cubes, aioli, spicy tomato sauce	<b>12</b>	<b>CROQUETAS</b> crispy and creamy croquettes of the day	<b>16</b>
<b>COLES DE BRUSELAS</b> crispy brussels sprouts, chopped almonds, sweet and spicy glaze	<b>16</b>	<b>SETAS SALTEADAS   GF</b> sautéed cremini, shimeji, maitake, shitake, manchego cream, celery purée	<b>22</b>
<b>CALAMAR A LA PLANCHA   GF</b> grilled squid, parsley, garlic, olive oil, sea salt	<b>22</b>	<b>ALCACHOFAS FRITAS</b> fried artichokes, lemon caper remoulade	<b>16</b>
<b>TORTILLA ESPAÑOLA*</b> classic Spanish potato and caramelized onion omelette, padrón peppers, tomato toast	<b>15</b>	<b>NAPOLEÓN DE VERDURAS   GF/V</b> layered eggplant, yellow squash, mushrooms, zucchini, tomato, goat cheese, basil oil, pumpkin seeds	<b>18</b>
<b>CHORIZO...CHORIZO!   GF</b> chorizo, paprika, white wine, fava bean pesto	<b>16</b>	<b>CHULETAS DE CORDERO   GF</b> grilled lamb chops, chimichurri sauce, roasted potatoes	<b>24</b>
<b>PULPO A LA GALLEGA   GF</b> galician style sliced octopus, potato cubes, paprika oil, sea salt	<b>24</b>	<b>DÁTILES</b> bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée	<b>16</b>
<b>COCHINILLO</b> boneless suckling pig confit, patatas panaderas, spinach, chestnuts, red wine pork reduction	<b>28</b>	<b>COSTILLA DE TERNERA   GF</b> short ribs braised in red wine, butternut squash purée	<b>24</b>

## SNACKS

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

## BOARDS

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

20% suggested gratuity will be added to parties of six 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

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

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



**CHELSEA**  
259 W 19th St  
(212) 462-1000

**MIDTOWN**  
953 2nd Ave  
(212) 759-0101

**NOLITA**  
284 Mulberry St  
(212) 219-0101

**La Churrería**  
284 Mulberry St  
(212) 219-0400

[www.socarratnyc.com](http://www.socarratnyc.com)