

SOCARRAT

- 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”

NYC RESTAURANT WEEK® SUMMER 2024 DINNER

3 COURSES / \$45 PER PERSON

Available July 22 - September 1, except Saturdays

TAPAS

GAMBAS AL AJILLO | GF

sizzling shrimp, olive oil, garlic, guindilla peppers

COLES DE BRUSELAS

crispy brussels sprouts, chopped almonds, sweet and spicy glaze

CROQUETAS

crispy and creamy croquettes of the day

CHORIZO...CHORIZO!

chorizo, white wine sauce, paprika

GAZPACHO

chilled Spanish tomato soup

DÁTILES

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

MAIN COURSE

paellas minimum order of 2 servings

PAELLA SOCARRAT | GF

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

COSTILLA DE TERNERA | GF

short ribs braised in red wine, butternut squash purée

PAELLA ARROZ NEGRO | GF

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

LUBINA

grilled sea bass filet, mashed potatoes, seasonal vegetables

PAELLA CARNE | GF

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

DESSERT

CHURROS CON CHOCOLATE

traditional Spanish churros, hot dipping chocolate

FLAN | GF

classic Spanish flan

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 foodborne illness



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