



# DINNER MENU

SOCARRAT (*sok-uh-rah*) 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> <b>20</b>	<b>CALAMAR A LA PLANCHA   GF</b> <b>22</b>
sizzling shrimp, olive oil, garlic, guindilla peppers	grilled squid, parsley, garlic, olive oil, sea salt
<b>PAN CON TOMATE   V</b> <b>11</b>	<b>CHORIZO... CHORIZO   GF</b> <b>16</b>
fresh tomato spread, olive oil, garlic, country toast	chorizo, paprika, white wine, fava bean pesto
<b>PATATAS BRAVAS</b> <b>12</b>	<b>JARRETE DE CORDERO</b> <b>28</b>
crispy potato cubes, aioli, spicy tomato sauce	lamb shank, brown sauce, steamed green beans, lemon thyme, hazelnuts
<b>TORTILLA ESPAÑOLA*</b> <b>15</b>	<b>PULPO A LA GALLEGA   GF</b> <b>24</b>
classic Spanish potato and caramelized onion omelette, padrón peppers, tomato toast	imported Spanish octopus cooked in Galician style, potato cubes, paprika oil, sea salt
<b>PIMIENTOS DE PADRÓN   V</b> <b>14</b>	<b>CROQUETAS</b> <b>17</b>
shishito peppers, sea salt	crispy and creamy croquettes of the day
<b>DORADA PARA 2   GF</b> <b>48</b>	<b>ENSALADA DE TOMATE HEIRLOOM Y BURRATA   GF</b> <b>20</b>
whole orata for 2 people, baked lemon potatoes, white wine, garlic & paprika sauce	burrata cheese, heirloom tomatoes, frisée, cucumber, tapenade, basil sherry vinaigrette
<b>ATÚN CON SESAMO   GF</b> <b>22</b>	<b>COLES DE BRUSELAS</b> <b>16</b>
seared sesame crusted tuna, avocado, mojo picón	crispy brussels sprouts, chopped almonds, sweet and spicy glaze
<b>LUBINA CON ESCALIVADA   GF</b> <b>26</b>	<b>COSTILLA DE TERNERA   GF</b> <b>28</b>
grilled sea bass filet, roasted peppers and eggplant salad	short ribs braised in red wine, citrus carrot purée, baby carrots
<b>DÁTILES</b> <b>16</b>	<b>CHULETAS DE CORDERO   GF</b> <b>26</b>
bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée	marinated grilled lamb chops, olive pisto, olive oil & lemon greek yogurt

## ★ SNACKS ★

Fast and delightful... Savor a taste of Spain while you make your choices!

<b>PATÉ DE BERENJENAS*</b> <b>14</b>
charred eggplant, sesame tahini, sherry vinegar, herbs, pita bread
<b>ALMENDRAS Y ACEITUNAS   GF/V</b> <b>12</b>
marcona almonds and marinated olives
<b>BOQUERONES EN VINAGRETA   GF</b> <b>14</b>
white anchovies, Spanish olives, garlic & parsley olive oil

## ★ BOARDS ★

<b>JAMÓN SERRANO*</b> <b>29</b>
Spanish white pig aged 18 months, tomato toast
<b>JAMÓN IBÉRICO*</b> <b>39</b>
5 Jotas ‘Spain’s Best’ Spanish black foot pig, acorn-fed, aged 36 months
<b>CAMPERO*</b> <b>38</b>
jamón serrano, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo
<b>QUESOS</b> <b>3 - 25</b>
chef’s selection of Spanish cheeses, assorted pairings <b>5 - 35</b>

Paellas are priced per serving

## ★ OUR PAELLAS ★

Minimum order of 2 servings

<b>SOCARRAT   GF</b> <b>34/ serving</b>	<b>ARROZ NEGRO   GF</b> <b>34/ serving</b>	<b>CARNE   GF</b> <b>34/ serving</b>
free-range bone-in chicken, chorizo, shrimp, white fish, squid, mussels, cockles, fava beans, peppers, tomato sofrito	shrimp, calamari, white fish, scallops, piquillo peppers, fava beans, squid ink sofrito	pork loin chunks, free-range chicken, chorizo, snow peas, mushroom sofrito
<b>PESCADO Y MARISCO   GF</b> <b>34/ serving</b>	<b>DE LA HUERTA   GF/V</b> <b>33/ serving</b>	<b>LANGOSTA   GF</b> <b>49/ serving</b>
shrimp, scallops, squid, mussels, cockles, white fish, snow peas, peppers, tomato sofrito	eggplant, broccoli, cauliflower, snow peas, chickpeas, tomatoes, artichokes, peppers, tomato sofrito add free-range chicken \$5/person	lobster, calamari, shrimp, scallops, white fish, peppers, tomato sofrito

\$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 / 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