



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 ★

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

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

★ BOARDS ★

JAMÓN SERRANO* 29
Spanish white pig aged 18 months, tomato toast
JAMÓN IBÉRICO* 39
boneless acorn fed 100% Iberico pork shoulder
CAMPERO* 38
jamón serrano, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo
QUESOS 3 - 25
chef's selection of Spanish cheeses, assorted pairings 5 - 35

Paellas are priced per serving

★ OUR PAELLAS ★

Minimum order of 2 servings

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

\$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



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