



# CATERING MENU

Let us bring the party to you! You may choose to order trays and paella a la carte, or, choose a package and we portion the menu to your party size. Caterings require 72 hour advance notice. Please email [events@socarratnyc.com](mailto:events@socarratnyc.com) or call (917)656-8939

## TAPAS TRAYS

|  |   |   |
|--|---|---|
| <b>GAMBAS AL AJILLO   GF</b> \$90<br>sizzling shrimp, olive oil, garlic, guindilla peppers           | <b>PAN CON TOMATE   V</b> \$60<br>fresh tomato spread, olive oil, garlic, country toast   | <b>COLES DE BRUSELAS   V</b> \$85<br>crispy brussels sprouts, chopped almonds, sweet and spicy glaze  |
| <b>CROQUETAS</b> \$75<br>crispy and creamy croquettes. Choice of serrano ham, chorizo, spinach       | <b>CHORIZO CON GARBANZOS   GF</b> \$85<br>Spanish chorizo, spinach, chickpeas, paprika  | <b>PATATAS BRAVAS</b> \$65<br>crispy potato cubes, aioli, spicy tomato sauce  |
| <b>ALBÓNDIGAS</b> \$85<br>veal and beef meatballs in a light tomato sauce                            | <b>VEGETALES A LA PLANCHA   GF/V</b> \$85<br>grilled zucchini, eggplants, carrots, cauliflower and broccoli                       | <b>TORTILLA ESPAÑOLA*</b> \$90<br>classic Spanish potato and caramelized onion omelette   |
| <b>DÁTILES</b> \$90<br>bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée | <b>PULPO A LA GALLEGA (#)   GF</b> \$140<br>imported Spanish octopus prepared Galician style, potato cubes, paprika oil, sea salt | <b>CAMPERO BOARD*(#)</b> \$145<br>jamón serrano, chorizo & salchichón Ibérico, manchego, idiazábal & mahón cheese, marcona almonds, olives, membrillo |

## PAELLAS priced per serving

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

## PRE-FIXE PACKAGES minimum order 10 people

|   |  |
|---|--|
| <b>TAPAS &amp; PAELLA PACKAGE</b> \$65/ per person<br>select 4 tapas and 2 paellas for your party | <b>TAPAS PACKAGE</b> \$55/ per person<br>select 5 tapas for your party |
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*# Can not be included in Pre-Fixe packages. Purchased only as Tapas trays.  
Delivery charge \$70 within 10 block radius. \$100 over 11 blocks*

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