



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	COCHINILLO GF 30
fresh tomato spread, olive oil, garlic, country toast	boneless suckling pig confit, patatas panaderas, spinach, chestnuts, red wine pork reduction
PATATAS BRAVAS 12	CHORIZO CON GARBANZOS GF 18
crispy potato cubes, aioli, spicy tomato sauce	Spanish chorizo, spinach, chickpeas, paprika
TORTILLA ESPAÑOLA* 15	NAPOLEÓN DE VERDURAS GF 18
classic Spanish potato and caramelized onion omelette, padrón peppers, tomato toast	layered eggplant, mushrooms, zucchini, tomato, goat cheese, basil oil, pumpkin seeds
TOSTADAS DE ANCHOVINA 15	MEJILLONES A LA MARINERA GF 18
salt cured sardine, creamy piquillo sauce, caramelized onions, on brioche	mussels, white wine, light spicy tomato sauce
ALBONDIGAS 18	PULPO A LA GALLEGA GF 24
veal and beef meatballs in a light tomato sauce	imported Spanish octopus prepared Galician style, potato cubes, paprika oil, sea salt
BACALAO CON BERBERECHOS GF 26	CROQUETAS 17
cod loin, lemon potato confit, white wine, cockles, garlic, parsley	crispy and creamy croquettes of the day
SETAS SALTEADAS GF 22	ENSALADA DE TOMATE HEIRLOOM Y BURRATA GF 20
sautéed oyster mushrooms, cremini, shimeji, maitake, shredded manchego, celery root purée	burrata cheese, heirloom tomatoes, frisée, cucumber, 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 GF 26	COSTILLA DE TERNERA GF 28
sea bass filet <i>a la plancha</i> , sautéed veggie pisto Spanish style	short ribs braised in red wine, butternut squash purée, baby carrot
DÁTILES 16	CHULETAS DE CORDERO GF 26
bacon wrapped dates stuffed with valdeón cheese, almonds, roasted apple purée	marinated grilled lamb chops, new potatoes, spicy honey sauce

★ SNACKS ★

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

PIMIENTOS DE PADRÓN AL LIMÓN V 14
fried shishito peppers, lemon zest, sea salt
ALMENDRAS Y ACEITUNAS GF/V 12
marcona almonds and marinated olives
BOQUERONES EN VINAGRETA GF 14
white anchovies, Spanish olives, piparra, EVOO

★ BOARDS ★

JAMÓN SERRANO* 29
Spanish white pig aged 18 months, tomato toast
JAMÓN IBÉRICO* 39
100% iberico Spanish black foot pig, acorn-fed, aged 36 months, tomato toast
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/ serving	ARROZ NEGRO GF 34/ serving	CARNE GF 34/ serving
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
PESCADO Y MARISCO GF 34/ serving	DE LA HUERTA GF/V 33/ serving	LANGOSTA GF 49/ serving
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



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