

BRUNCH

★ OUR FAVORITES ★

EGGS “BENEDICTOS” two poached eggs, english muffin, piquillo sauce, paprika parsley fries, market greens CHOICE OF bacon, cured salmon or spinach	22
EGGS “FLAMENCA” CASSEROLE baked egg casserole, chorizo, potatoes, artichokes, fava beans, tomato sauce, country toast	22
JAMÓN & MANCHEGO “BROKEN EGGS” two fried eggs, jamón serrano, manchego cheese, crispy wedged potatoes	20
SPANISH OMELETTE egg, potato & onion omelette, served with pan con tomate toast, market greens ADD cured salmon + \$7 bacon + \$7 jamón serrano + \$7 chorizo sausage + \$7	18
B.E.C PAELLA bacon, baked eggs, cheddar cheese, tomato sofrito	25/ serving
TORRIJA FRENCH TOAST brioche bread, milk batter, strawberry compote, strawberries, blueberries, maple syrup & whipped cream	18
CHICKEN MILANESA breaded chicken cutlet, parsley & garlic, arugula, Idiazábal cheese	24
STEAK & EGGS skirt steak, two eggs any style, paprika parsley fries, market greens	28
GEM SALAD mixed greens, avocado, pecans, cucumbers, pear, tomatoes, pickled red onions, marinated olives, sherry dijon vinaigrette ADD grilled chicken + \$9 seared tuna + \$10 cured salmon + \$10 grilled shrimp + \$10 skirt steak + \$12	17
AVOCADO TOAST chunky avocado, two poached eggs, tomato toast, paprika parsley fries, market greens ADD cured salmon or jamón serrano + \$7	22

SIDES

ENGLISH MUFFIN TOSTADA 5 | PAPRIKA PARSLEY FRIES 6
BACON 8 | CHORIZO SAUSAGE 8 | SHISHITO PEPPERS 8

BOTTOMLESS BRUNCH \$29 PP
ONE AND A HALF HOUR OF RED SANGRÍA OR MIMOSA

With the purchase of any entrée. Entire table must participate.

★ SPECIAL BRUNCH DRINKS ★

CERVEZA beer

MAHOU | 8

lager from Madrid

ESTRELLA DAMM | 8

lager from Barcelona

VINO wine

GLASS

OH! SISTER | 12

Verdejo, Tierra de Castilla y León, 2022

SOCARRAT | 12

Tinto, Tempranillo, Rioja Crianza

SANGRÍA

GLASS

SANGRÍA ROJA | 12

SANGRÍA ROSÉ | 12

SPARKLING

GLASS

BLANCHER RESERVA | 12

Cava Brut (2020)

COCKTAILS

MARGARITA | 12

Sauza tequila, fresh lime or jalapeño infused juice, triple sec, salt

CLÁSICO GIN & TONIC | 12

gin, lemon, tonic water, angostura, juniper berries

MIMOSA | 12

DINNER MENU IS AVAILABLE ALL DAY

\$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.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



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